

Standardized Recipes



1 hour Professional Standards Training



Standardized Recipes

- Have been tested, modified and retested several times
- Produces same good results and yield **EVERY** time
- Are required for any food item with more than one ingredient



Standardized Recipes

- Provide supporting documentation to show meal pattern requirements are met
- For consistent quality and quantity
 - Use exact directions and procedures
 - Use same type of equipment and quality of ingredients
 - Train staff on the importance of following the recipe

Recipe Name:

Recipe No:

Food Based Standardized Recipe Form

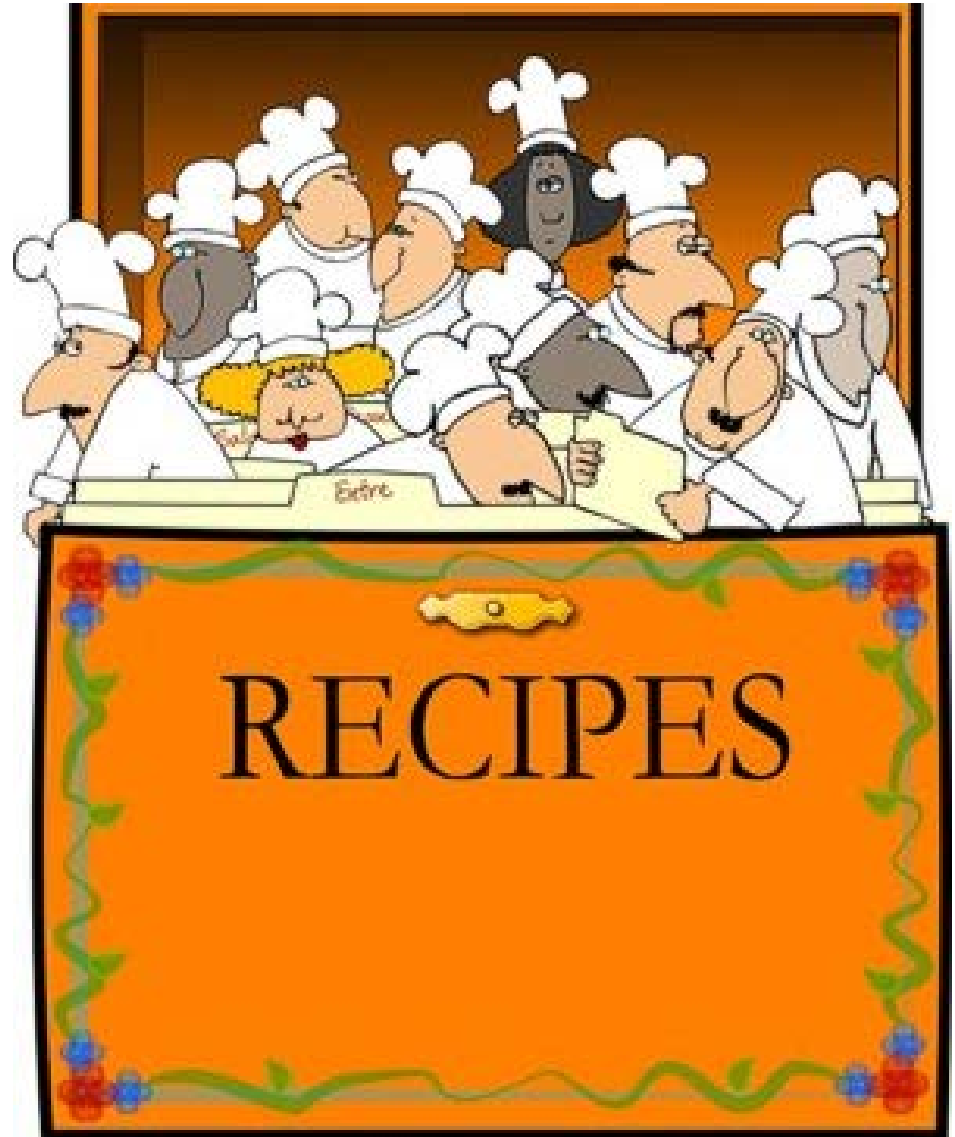
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Standardized Recipes

Standardized Recipes

Standardized Recipes must include:

- Name/Number
- Ingredients
- Weights and Measures
- Servings
- Yield
- Directions



Standardized Recipes

- Name
 - Name should be descriptive and easily understood
- Number
 - Helpful for organization
 - Needed for identification of recipe on production records

Recipe Name:

Recipe No:

Food Based Standardized Recipe Form

Ingredients	50 Servings		<input type="text"/> Servings		Directions
	Weight	Measure	Weight	Measure	

Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

servings: Serving Size: (Weight or Volume)

Standardized Recipes

- Ingredients
 - Specify alternative ingredients when necessary
 - Ex. dehydrated onions for fresh onions

Recipe Name: Recipe No:

Food Based Standardized Recipe Form

Ingredients	50 Servings		<input type="text"/> Servings		Directions
	Weight	Measure	Weight	Measure	

Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

servings: Serving Size: (Weight or Volume)



Standardized Recipes

Weights and Measures

- weights or volume
- Be specific-avoid using “1 package”
- List quantities in easiest unit of measure

Recipe Name: <input type="text"/>		Recipe No: <input type="text"/>			
Food Based Standardized Recipe Form					
Ingredients	50 Servings		<input type="text"/> Servings		Directions
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Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

servings: Serving Size: (Weight or Volume)



Standardized Recipes

- Serving
 - Amount that makes *one* serving



Recipe Name: Recipe No:

Food Based Standardized Recipe Form

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Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

servings: Serving Size: (Weight or Volume)

Standardized Recipes

Recipe Name: Recipe No:

Food Based Standardized Recipe Form

Ingredients	50 Servings		<input type="text"/> Servings		Directions
	Weight	Measure	Weight	Measure	

Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

servings: Serving Size: (Weight or Volume)

Yield

- Total number of servings in recipe
- Important in menu planning

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Day 1 3 Chicken Strips 100% Natural Dinner Roll Peanut Butter & Jelly Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 2 4 Chicken Quesadilla Mexican Rice Tuna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 3 5 Meatloaf Seasoned Pasta Garlic Roll Bologna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 4 6 Cheese Burgers on a Bun Seasoned Pasta Garlic Roll Bologna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 5 7 Homemade Turkey Sandwich Seasoned Pasta Garlic Roll Bologna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato
Day 2 10 Chicken Strips 100% Natural Dinner Roll Peanut Butter & Jelly Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 3 11 Chicken Quesadilla Mexican Rice Tuna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 4 12 Meatloaf Seasoned Pasta Garlic Roll Bologna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 5 13 Cheese Burgers on a Bun Seasoned Pasta Garlic Roll Bologna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato	Day 6 14 Homemade Turkey Sandwich Seasoned Pasta Garlic Roll Bologna and Cheese Sandwich Fruit Choices Fresh Or Cholesterol Applesauce Vegetable Choices Sweet Corn Cakes Mashed Potato

Standardized Recipes

- **Directions**
 - How to prepare recipe
 - Ensure all staff understand exactly what it meant
 - Include cooking times/temperatures



Recipe Name: Recipe No:

Food Based Standardized Recipe Form

Ingredients	50 Servings		<input type="text"/> Servings		Directions
	Weight	Measure	Weight	Measure	

Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

servings: Serving Size: (Weight or Volume)

Recipe Name: Chef Salad

Recipe No: 155

Food Based Standardized Recipe Form

Ingredients	50 Servings		<u>1</u> Servings		Directions
	Weight	Measure	Weight	Measure	
Romaine Lettuce		50 cups		1 cup	<div>1. Wash and cut all vegetables.</div> <div>2. Slice Deli meat into ¼ inch slices.</div> <div>Individual Salad:</div> <div>1. Portion lettuce, tomato, carrots, and cucumbers in amounts listed., in serving container.</div> <div>2. Slice turkey, ham, and cheese into long thin slices and place on top of lettuce.</div> <div>3. Serve each salad with 2 whole grain rolls Monday-Thursday or 4 packages of graham crackers on Fridays ONLY!</div>
Iceberg Lettuce		25 cups		1/2 cup	
Tomatoes		12.5 cups		1/4 cup	
Cucumbers		12.5 cups		1/4 cup	
Carrots		12.5 cups		1/4 cup	
Deli Turkey	50 oz.		1 oz.		
Deli Ham	50 oz.		1 oz.		
American Cheese	100 oz.	100 slices	2 oz.	2 slices	
Graham Crackers or Roll		200 packages or 100 rolls		4 packages or 2 rolls	

Provides: Yield: 50 servings: Serving Size: (Weight or Volume)

1 servings: Serving Size: (Weight or Volume)

Recipe Name: Chef Salad

Recipe No:

Food Based Standardized Recipe Form

Ingredients	50 Servings		<u>100</u> Servings		Directions
	Weight	Measure	Weight	Measure	
Lettuce		5 Bags		10 Bags	<ol style="list-style-type: none">1. Wash and cut all vegetables.2. Slice Deli meat into ¼ inch slices.3. Portion lettuce and vegetables in individual containers.4. Top lettuce with turkey, ham, and cheese.5. Serve each salad with a grain component.
Assorted Vegetables		10 cups		20 cups	
Deli Turkey/Ham		2 slices		2 slices	
American Cheese	2 oz.		2 oz.		
Graham Crackers or Roll		200 packages or 100 rolls		4 packages or 2 rolls	

Provides:

Yield: 50 servings:

Serving Size: (Weight or Volume)

1 container

100 servings:

Serving Size: (Weight or Volume)

1 container

USDA Standardized Recipes

<https://theicn.org/cnr/>

Child Nutrition Recipe Box
Healthy Recipes for Child Nutrition Professionals

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Creamy Dip

This luscious combination of fat-free sour cream and yogurt with a surprising combination of spices is a great addition to any appetizer tray!

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Welcome to the Child Nutrition Recipe Box

The Child Nutrition Recipe Box provides Child Nutrition program operators with recipes to prepare healthy and delicious meals that meet meal pattern requirements. These recipes are standardized to provide meal pattern crediting information for all meal pattern components and include recipes made with legumes, whole grains, and vegetables from the vegetable subgroups including dark green, red, and/or orange vegetables. Browse recipes for the Child and Adult Care Food Programs (CACFP) and for school nutrition programs.

New Website Features and Tools Coming in Spring 2020!

The Child Nutrition Recipe Box will provide tools and resources to help program operators navigate and implement

Importance of Standardized Recipes

- Cost
 - Food cost control
 - Labor cost control
 - Written standardized procedures in the recipe make efficient use of labor time and allow for planned scheduling of foodservice personnel for the work day. Training costs are reduced because new employees are provided specific instructions for preparation in each recipe.
- Nutrients per serving
- Customer Satisfaction



Cost



Example A:

- Fiesta Beef Casserole calls for 35 lb of ground beef to make 200 servings. The cook uses four 10 lb packages (40 lb) of ground beef, as opposed to the 35 lb that the recipe calls for.

Fiesta Beef Casserole Cost per Serving with 35 lb ground beef \$0.46	Fiesta Beef Casserole Cost per Serving with 40 lb ground beef \$ 0.51	Difference in Cost per Serving of Fiesta Beef Casserole + \$ 0.05
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$\$0.05 \text{ per serving} \times 200 \text{ servings} \times 160 \text{ school days} = \$1,600$

Cost



Example B:

- Yield: 25
- Instructions: Cut a half steam table pan (12" x 10" x 2 1/2") 5 x 5
- Cook cuts pan 4 x 5 and yielded 20 servings instead of 25.

<u>Servings per pan</u>	<u>Cost per serving</u>
20 servings	\$ 0.58
25 servings	\$ 0.46
Difference	+ \$ 0.12

\$0.12 per serving x 200 servings x 160 school days = \$3,840

Nutrients per Serving



- Nutrients per serving for a recipe can be altered significantly when a recipe is not followed

Nutrient Facts	25 servings per Pan	20 servings per Pan
Serving size	6.5 oz.	8.1 oz.
Calories	255	318
Total Fat	12.5 g	15.6 g
Saturated Fat	5.0 g	6.2 g
Sodium	404.0 mg	506.0 mg

Customer Satisfaction



- Well developed recipes are often the most popular recipe
- Increased employee confidence

Benefits of Standardized Recipes

- Customer satisfaction
- Consistent nutrient content / Nutrients per Serving
- Food & labor cost controls
- Consistent food quality
- Predictable yield
- Inventory control
- Efficient purchasing procedures
- Increased employee confidence
- Reduced record keeping





Standardized Recipes must be retained for 3 years plus the current year.

Record Keeping



This concludes Standardized
Recipes

New York State Education
Department

- **Child Nutrition Program
Administration**

- (518)473-8781
- CN@nysed.gov