

How to Create a Standardized Recipe

1. Starting with a written recipe review the ingredients, directions, materials, and all aspects of making the dish.
2. Ensure all ingredients are listed in their order of use.
3. Determine which ingredients should be measured by weight (pounds, ounces) or volume (gallons, quarts, cups). The recipe developer might actually need to measure the ingredients at this point in order to record the correct amount. Record those amounts next to each ingredient.
4. Write detailed and specific directions. Make sure that all directions are in the correct and logical order. Include time and temperature for cooking any components. Ask someone who has not made the recipe before to review the directions to make sure everything is clear and included.
5. Prepare the recipe ensuring that the all ingredients are listed, the ingredients are in order of use, the weight/volume of each ingredient is correct, and the instructions are clear, in the correct order, and complete.
6. Measure the weight (pounds, ounces), volume (gallon, quarts, cups), or count the amount of product to be placed into each serving pan. Make sure to note this on the recipe.
7. Measure and record the total yield of the final dish. This could be recorded as a total count (i.e. 275 sandwiches), volume (i.e. 4 gallons tomato soup), or weight (i.e. 25 lbs. of macaroni and cheese).
8. Determine and record the serving size using the same unit of measurement as the total yield (i.e. count, volume, weight). Make sure the serving size listed is easy to measure, weigh, or count during meal service. Example: Total yield = 4 gallons of tomato soup, serving size = $\frac{1}{2}$ cup.
9. Determine and record the total number of servings the recipe makes. Calculate the total number of servings using one of the following equations:
 - a. Serving size in weight or volume – divide the total yield by the serving size.
Total yield = 4 gallons (i.e. 64 cups)
Serving size = $\frac{1}{2}$ cup
 $64 \text{ cups} \div \frac{1}{2} \text{ cup} = 128 \text{ total servings}$
 - b. Serving size in count – multiply the number of servings per pan by the number of pans.
Total yield per pan = 28 servings per pan
Total pans per recipe = 6 pans
 $28 \text{ servings} \times 6 \text{ pans} = 168 \text{ total servings.}$
10. Determine and record the proper serving utensils. Example: $\frac{1}{2}$ cup serving size could use a #8 scoop or a 4 fl. oz. ladle.
11. Once the final yield and serving sizes are finalized, determine how the recipe credits towards the meal pattern. To do this take the total ingredient amount of a creditable item, divide that by the number of servings.
Total ingredient to credit = 6 gallons (96 cups) of cooked rotini pasta
Total number of servings = 192 servings
 $96 \text{ cups} \div 192 = \frac{1}{2} \text{ cup of rotini per serving}$
 $\frac{1}{2} \text{ cup of rotini} = 1 \text{ oz. eq. grain}$
12. Train staff on how to prepare the recipe and ensure they taste the completed dish.
13. Revise the recipe when ingredients, preparation methods, or instructions are changed or improved. Recalculate the total yield, serving size, and component contributions when any changes are made.