

Is This Recipe Properly Standardized?

Use this checklist to ensure that your recipes are correctly standardized.

- Recipe has a clear and descriptive name.
- All ingredients are detailed and listed in the order used.
- Ingredient measurements are correct and clearly stated in weight, volume, or count.
- Directions are detailed, complete, accurate, and in the correct order.
- Temperature and cook time are included in directions.
- Portioning instructions including the serving size and specific utensils to use are clearly specified.
- Recipe includes total yield and total number of servings.
- Component crediting is listed
 - Example: ½ cup serving of stir fry vegetables = ¼ cup red/orange and ¼ cup dark green
- Staff is properly trained on weight vs. volume and how to create the recipe.
- Staff has tasted the completed recipe.

The following are not required, but are helpful to include.

- Purchasing specifications describing the form/amount of ingredients to purchase, along with any variations in ingredients based on availability.
 - Example: 15 lb. fresh baby spinach or 3 lb. frozen cut spinach
- Recipe is numbered and/or categorized in order to easily file and find.
- Food safety notes, like critical control points and cooking temperatures.
- Efficiency tips, like how long a certain task should take or the best way to perform the task.
- Serving suggestions including where to place on the line, whether to pre-portion, or how to serve with other menu items to increase visual appeal.
- All potential allergen information.
- Nutrition information, such as calories, saturated fat, and sodium.
- Possible recipe variations or alternate ingredients.
 - Example: Chicken drumstick recipe with BBQ, Buffalo, and Italian seasoning options



Recipes should connect to the school they are served in. The following questions will help ensure that the recipe is successful.

- Does the recipe work with the equipment available in the kitchen?
- Will the kitchen set-up work for creating the recipe?
- Is staffing in the kitchen adequate to properly create the recipe?
- Does the recipe work with the grade group(s) at the school? Students in elementary school prefer simpler dishes than students in high school.
- Will the recipe work for the particular students that are served? Think about tastes, preferences, culture of the student body.
- Do portion sizes need to be adjusted to complement other menu items being served?