

Recipe Standardization Steps

A standardized recipe is a recipe that has been tried, tested, evaluated and adapted for use by a food service. It produces a consistent quality and yield every time when the exact procedures, equipment, and ingredients are used.

Recipe Standardization Steps:

1. Prepare a recipe to be standardized and test it until a high-quality product is produced that is acceptable to students. This step of the standardization process should include taste testing by student to judge the appearance, texture, flavor, and overall acceptability of the product. In addition, evaluate ease of preparation and time commitment to prepare the recipe.
2. Determine portion size if that information is not available from the quantity recipe that is being standardized for the food service operation. Refer to helpful hints box for help with this step.
3. Calculate what a portion contributes to the meal pattern and make adjustments, where needed. Recipe analysis worksheet (spreadsheet format) will be posted on DPI's website.
4. Determine if portion size will vary by grade groups and do necessary computations to determine number of portions sizes in recipe given the variation.
5. Retest the recipe if any changes were made.
6. Develop a written recipe that includes:
 - a. Name of recipe (reflects contents and appeals to customers.
 - b. Number/Category /Meal type for easy access.
 - c. Exact ingredients by form to use (canned, frozen, dehydrated) and any pre-preparation steps needed (diced, chopped, grated).
 - d. Detailed step-by-step procedures for preparation, cooking and serving. Include all steps for assembling ingredients,
 - e. Cooking temperatures, cook time, and holding temperatures.
 - f. Portion sizes(s) for single serving.
 - g. Total recipe yield (measured or weighed), pans size, number of pans (if more than one), weight or measure in a pan.
 - h. Equipment and specific serving utensil(s).

Additional Considerations for Meal Pattern

1. Contribution by portion size using recipe analysis worksheet.
2. Portion size variations by grade group.
3. Vegetable sub-group contributions.
4. Nutrient analysis for total calories, saturated calories, and sodium. A recipe analysis tool (nutrient) is located at:
http://fns.dpi.wi.gov/fns_6centscert#cal

Other Considerations:

1. Recipe variations, alternative ingredients, optional ingredients which will not alter yield, meat pattern contribution, and/or nutrient content. Test and re-standardize the recipe following steps above for changes that may include different ingredients, equipment, and adjustments in portion sizes.
2. Food safety job aids by designating if recipe is categorized as process 1 (not cook), process 2 (heated and served the same day) and process 3 (includes a cooling stage).
3. Special diet information (carbohydrates, gluten free, etc.)

Helpful Hints:

1. The steps may be used to standardize a school recipe. When portion size is not known, measure the volume in gallons, convert gallons to cups and divide by number of expected servings.
Remember: 1 gallon = 16 cups
Example: $4 \text{ gallons} \times 16 = 64 \text{ cups} \div 125 = .51 \text{ cup} = \frac{1}{2} \text{ cup}$
Consider adjustments to the recipe if the original recipe no longer fits the operation. For instance, a school recipe developed when participation was at 300 is not appropriate for an operation that now serves an average of 150 customers. Re-size the recipe if there is a significant amount of product remaining after meal service.
2. Use the free recipe quantity calculator (Fruit from Washington) to adjust ingredients when resizing a recipe located at:
<http://www.fruitfromwashington.com/Recipes/scale/recipeconversions.php>