

Notes on Standardized Recipes

1	Standardized Recipes are defined by the USDA as recipes that, “have been tried, adapted, and retried several times for use by a given food service operation and have been found to produce the same good results and yield every time when the exact procedures are used with same type of equipment and the same quantity and quality of ingredients.”
2	Consistency is an important factor in gaining customer trust and increasing participation. The use of standardized recipes promotes consistency and quality.
3	The use of standardized recipes increases program efficiency as recipe execution will be familiar to staff and therefore accomplished quickly with few errors.
4	Standardized recipes include recipe title, recipe category, recipe yield, serving size, equipment used, ingredients listed in weights and measurements, preparation instructions, cooking time and temperature, crediting information, food safety information, food costing information, and nutrient analysis data.
5	Only standardized recipes should be used in School Nutrition Programs.
6	New recipes can be standardized by including all the necessary information and producing the recipe 4-5 times with different employees to yield identical or very similar products.

