# Standardized Recipe Template

Standardized recipes are an important part of a well-managed food service program. A standardized recipe specifically describes the exact, measurable amount of ingredients and the method of preparation needed to consistently produce a high-quality product.

Below, on page 2, there is an example of a standardized recipe and you can design your own recipes with the standardized recipe template provided on page 3.

## Example of Standardized Recipe

| **Recipe Name**: Chicken Alfredo with a Twist | | | | **Recipe Number**: USDA Main Dishes D-54r | | |
| --- | --- | --- | --- | --- | --- | --- |
| **Ingredients:** | | | | **Weight:** | **Volume:** | |
| Water | | | |  | 3 gallons | |
| Rotini pasta, whole-grain, dry | | | | 2 lb. |  | |
| Low-fat, reduced-sodium cream of chicken soup, condensed | | | | 4 lb. 11 oz | 1 ½ No. 3 cans | |
| Fat-free half and half | | | |  | 1 quart 2 cups | |
| Ground white pepper | | | |  | 1 tsp | |
| Garlic powder | | | |  | ½ tsp | |
| Parmesan cheese, grated | | | | 8 ½ oz | 3 cups | |
| Frozen, cooked diced chicken, thawed, ½ inch (“) pieces | | | | 3 lb. 4 oz |  | |
| **Total Yield (in weight or volume):** | | | | About 13 lb. or about 1 gal 2 quart (1 steam table pan) | | |
| **Procedure:**   1. Heat water to a rolling boil. 2. Slowly add pasta. Stir constantly, until water boils again. Cook about 8 minutes or until al dente; stir occasionally. Do not overcook. Drain well. 3. Pour into steam table pans (12” x 20” x 4”).   For 25 servings, use 1 pan.  Critical Control Point: Hold pasta at 135 °F or higher.   1. Combine soup, half-and-half, pepper, garlic, Parmesan cheese, and chicken. Cook over medium heat for 5-10 minutes, stirring often.   Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.   1. Combine noodles and sauce immediately before serving. 2. Critical Control Point: Hold for hot service at 135 °F or higher. 3. Portion according to the age group and serving/portion size indicated below. | | | | | | |
| **Age group (1-2, 3-5, 6-12 or 13-18)** | **Serving/ Portion Size** | **Serving Utensil** | **Meal Pattern Contribution (ex. 1 ½ oz eq meat & 1 oz eq grains)** | | | **Total Number of Servings** |
| 1-2 years | ½ cup | 4 fl oz spoodle | 1 oz equivalent meat/meat alternate and ½ oz equivalent grains | | | 33 – 3/4 cup servings  or  25 – 1 cup servings |
| 3-5 years | ¾ cup | 6 fl oz spoodle | 1 ½ oz equivalent meat/meat alternate and ¾ oz equivalent grains | | |
| 6-12 years | 1 cup | 8 fl oz spoodle | 2¼ oz equivalent meat/meat alternate and 1¼ oz equivalent grains | | |
| 13-18 years | 1 cup | 8 fl oz spoodle | 2¼ oz equivalent meat/meat alternate and 1¼ oz equivalent grains | | |

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| --- | --- | --- | --- | --- | --- | --- |
| **Ingredients:** | | | **Weight:** | | **Volume:** | |
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| **Total Yield (in weight or volume):** | | |  | | | |
| **Procedure:** | | | | | | |
| **Age group (1-2, 3-5, 6-12 or 13-18 years)** | **Serving/ Portion Size** | **Serving Utensil** | | **Meal Pattern Contribution (ex. 1 ½ oz eq meat & 1 oz eq grains)** | | **Total Number of Servings** |
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