

Presented by: Michele Bisbee



### What is a Standardized Recipe?

 USDA definition: a recipe that "has been tried, adapted, and retried several times for use by a given foodservice operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients".

## Myths about Standardized Recipes

- Lack creativity
- Lower Quality
- Cannot convert own recipe to a standardized recipe
- Cannot make substitutions for ingredients/seasonings

## **Benefits of Standardized Recipes**

- 1. Consistency
- 2. Quality Control
- 3. Cost Control
- 4. Meal Crediting
- 5. Simplified record keeping
- 6. Employee Confidence

# How do your recipes credit towards the meal pattern?

- Knowing how your recipes credit ensure the meal pattern is being met with a recipe that is reliable and your students enjoy.
- Provides essential information for an audit

# **Recipe Standardization**

### 3 Stages:

- 1. Recipe Verification
- 2. Product Evaluation
- 3. Quantity Adjustment



### **Test, Test and Test AGAIN!**

- Test that it's a good recipe
- Test it out on your customers
- Test it out in a high volume setting!



### **Components of a Standardized Recipe**

- Yield (number of servings)
- Serving size
- Meal pattern contribution
- Ingredients written in measurable terms
- Clear directions

### **Maine Grain Crepes with USDA Strawberries**

#### Provided by: Yarmouth School Nutrition Program

	50	Servings Servings	
<b>Ingredients</b>	<b>Weight</b>	<mark>Measure</mark>	<b>Directions</b>
Flour, Whole Wheat Flour, All Purpose, Enriched Salt, Table Sugar, Granulated Milk, Lowfat, 1% Orange Juice Egg, Whole, Fresh Butter, No Salt Strawberries, Sliced Maple Syrup Powdered sugar (optional)	1 lb + 9 ozs 1 lb + 9 ozs 1 lo - 2 ozs	1 tsp 2 Tbsp 10 cups 5 Cups 30 Medium  12.5 Cups 6.25 Cups	<ol> <li>Combine flour, salt, and sugar in a bowl.         In separate bowl combine egg, milk and orange juice.     </li> <li>Add the flour mixture to the egg mixture and stir.         Add melted butter, stir.     </li> <li>Using a #16 scoop, portion batter onto a preheated pan or flat top to cook the crepes.</li> <li>Reserve crepes and keep warm.</li> <li>Fold crepes for service and top with 2 tablespoons of sliced strawberries and sprinkle of powdered sugar (optional).</li> <li>**This is also where you would include HACCP information: cooking temp, cooking instructions, storage instructions, etc.</li> </ol>
Sen	ving Size		Meal Pattern Contribution
_	Scoop Crepes		2 Crepes (#16 Scoop) provide 1 oz equivalent Grain and 1/4 cup fruit



# Things to Consider

- Convert the ingredients into the same format in which they credit.
  - Ex: Tomatoes...... 5 each –
     how would you credit this?
- The ingredients in the recipe reflect what is actually used in your kitchens. Make these adjustments ahead of time.
  - Example: At home you might use corn on the cob but in a high volume situation you would probably use frozen corn.

# Things to Consider

- Substitutions:
  - Diced chicken for chicken strips
  - Beef crumbles vs. raw beef
  - Salsa for diced tomatoes
  - One vegetable vs. blend
  - Fresh vs. dried herbs

\*\*Just make sure to double check the crediting

# Let's Credit a Recipe!

### Mexican Corn in a Cup Recipe

📤 Rebekah Garcia Kalinowski | Kitchen Gidget 🛗 June 7, 2017 4:00 pm

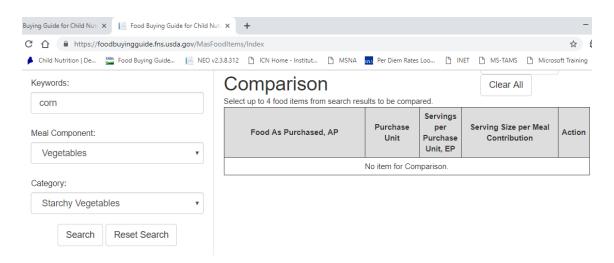
**Yield:** 4 Servings

#### Ingredients

- 4 ears Corn, shucked
- 4 tablespoons Mayonnaise, or sour cream
- 4 tablespoons Margarine, or butter, melted
- 8 tablespoons Cotija Cheese, crumbled, or Parmesan
- 1 Lime, juiced

Chili Powder, and hot sauce, for serving





#### Search Results

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Add to Compare	Add to Favorites
Vegetables	Starchy Vegetables CORN	Corn, fresh With husks (5 to 6-inch length), Medium	Pound	1.67	1 medium ear (about 1/2 cup cooked vegetable)	Add	Add
Vegetables	Starchy Vegetables CORN	Corn, fresh With husks (5 to 6-inch length), Medium	Pound	3.35	1/4 cup cooked vegetable (about 1/2 cob)	Add	Add
Vegetables	Starchy Vegetables CORN	Corn, fresh Without husks (5 to 6-inch length), Medium	Pound	2.33	1 medium ear (about 1/2 cup cooked vegetable)	Add	Add



### Mexican Corn in a Cup Recipe

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Yield: 4 Servings

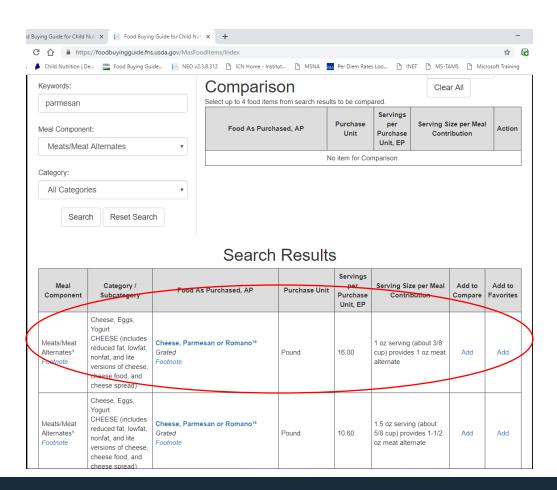
#### Ingredients

- 4 ears Corn, shucked
- 4 tablespoons Mayonnaise, or sour cream
- 4 tablespoons Margarine, or butter, melted
- 8 tablespoons Cotija Cheese, crumbled, or Parmesan
- 1 Lime, juiced

Chili Powder, and hot sauce, for serving

The food buying guide says that 1 medium ear of corn is approx. ½ cup starchy vegetable. This recipe provides 4 - ½ cup servings







Cup =	Fluid OZ	z = TBSP =	TSP =	Millilite
1 C	8 oz	16 Tbsp	48 tsp	237 m
3/4 C	6 oz	12 Tbsp	36 tsp	177 m
2/3 C	51/3 oz	10Tbsp+2tsp	32 tsp	158 m
1/2 C	4 oz	8 Tbsp	24 tsp	118 m
1/3 C	2 3/3 oz	5Tbsp+1tsp	16 tsp	79 m
1/4 C	2 oz	4 Tbsp	12 tsp	59 m
1/6 C	1 1/3 oz	2Tbsp+2tsp	8 tsp	40 m
1/8 C	1 oz	2 Tbsp	6 tsp	30 m
/16 C	1/2 OZ	1 Tbsp	3 tsp	15 m

- The Food Buying Guide says that 3/8 cup equals 1 oz eq of m/ma
- The recipe calls for 8 Tbsp which in volume is equivalent to a ½ cup



### Mexican Corn in a Cup Recipe

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Yied: 4 Servings

#### Ingredients

- 4 ears Corn, shucked
- 4 tablespoons Mayonnaise, or sour cream
- 4 tablespoons Margarine, or butter, melted
- 8 tablespoons Cotija Cheese, crumbled, or Parmesan
- 1 Lime, juiced

Chili Powder, and hot sauce, for serving

This recipe provides a total of 1.33 oz eq m/ma which gives you .33 oz eq per serving crediting for .25 oz eq.



#### **MEXICAN CORN IN A CUP**

SIDE DISH

SERVING SIZE: ½ CUP

YEILD: 4 SERVINGS

MEAL CREDITING: ½ cup starchy veg, .25 oz eg m/ma

#### Ingredients and Instructions

Corn, frozen	2 Cups
Mayonnaise, Lo Fat	4 Tbsp
Margarine or Butter (trans fat free), melted	4 Tbsp
Parmesan Cheese	½ Cup
Lime, juiced	1 Each
Chili Powder	To Garnish
Hot Sauce	To Garnish

- 1. Cook Corn until tender, drain and set aside
- 2. Combine mayonnaise, margarine, cheese and lime juice
- 3. Mix with corn until well combined, refrigerate
- 4. Serve cold with chili powder and hot sauce



#### **Production Record**

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	Date							MEN	J:						BREA	MEAI (FAST /	LUN	сн	
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Notes:																			



# Production Records

- Objectives:
  - Define a Production Record.
  - Identify the advantages of using Production Records.
  - Identify the required elements of a Production Record.
  - Know how to prepare a <u>complete</u> Production Record.

# Why Do You Need Production Records?

- A federal requirement (7 CFR Section 210.10 (a)(3)) for programs that participate in:
  - SBP
  - NSLP
  - ASP
- Documentation that the meal pattern requirements are met for each age/grade group
- Support the Claim for Reimbursement

# Information you may include:

- Food Temperature
- Weather Conditions
- Absenteeism/Field Trips
- Other pertinent data
  - Anything that explains variances in numbers should be included

### **Production Records**

- Provide a daily written history of the food planned, prepared and served.
- Provide a student selection history.
- Forecast production requirements.
- Minimize overproduction and food waste.
- Provide a cost-effective management tool.



#### Production Record

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	Preparation Site																		
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OFFER VS. SERVE?		Grad	les												IT MEALS				
YES or NO															MEALS			Ь—	
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### **The Production Record**

### 1. Site Information

Date, Site Name, Grade Group, Meal, OvS

### 2. Planned Menu

- All menu items including milk & condiments
- Recipe or Product Name
- Portion Size
- How each item credits

### 3. Planned Number of Servings

Students and adults





- Menu of the Day
- Hamburger on a Whole Grain Bun
- With lettuce & tomato
- Sweet Potato Fries
- Strawberries & bananas
- Choice of lowfat & nonfat milk

# **Sample Production Record**

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<b>Date:</b> 9/21/15								Me	enu:					
Preparation Site: Harv	est Elementary Sc	hool_		F	lamburger					with en Fri		e and t	omato	
<b>OvS:</b> Yes <u>X</u> No	_					_				banar nonfa		k		
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# Pre-filling the record

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MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	After Cook	Start of Service	Meat/MA	Grain/ Bread	Fruit	Dark Green Vegetables	Red/Orange Vegetables	Legumes	Starchy Vegetables	Other Veg	Total Vegetables	Student	Adult/ A la Carte
Hamburger Patty	80/20	1.6 oz			1 oz							<del></del>			
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MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	After Cook	Start of Service	Meat/MA	Grain/ Bread	Fruit	Dark Green Vegetables	Red/Orange Vegetables	Legumes	Starchy Vegetables	Other Veg	Total Vegetables	Student	Adult/ A la Carte
Hamburger Pattie	80/20	1.6 oz			1 oz										
WW Bun	Friehofers	1.5 oz			1.5 oz										
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Hamburger Pattie	80/20	1.6 oz			1 oz							·			
WW Bun	Friehofers	1.5 oz				1.5 oz		************							
Romaine Leaf & slice tomato	Local														



		TEN	ИPS			COV	1PONE	NT CO	NTRIB	UTIONS	5		ACTUAL S	SERVINGS
OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	After Cook	Start of Service	Meat/MA	Grain/ Bread	Fruit	Dark Green Vegetables	Red/Orange Vegetables	Legumes	Starchy Vegetables	Other Veg	Total Vegetables	Student	Adult/ A la Carte
80/20	1.6 oz	L		1 oz										
Friehofers	1.5 oz				1.5 oz									
Local														
Swanson, froz	³⁄4 C							¾ C				³⁄4 C		
Fresh	½ c					½ c								
	PRODUCT (Name or #)  80/20 Friehofers Local  Swanson, froz	OR PRODUCT (Name or #)  80/20 1.6 oz Friehofers Local  Swanson, froz  34 c	RECIPE OR PRODUCT (Name or #)  80/20  Friehofers  Local  Swanson, froz  3/4 c	OR PRODUCT (Name or #)  80/20  Friehofers  Local  Swanson, froz  3/4 c	RECIPE OR PRODUCT (Name or #)   SERVING   SERVING   SERVING   Service   Se	RECIPE OR PRODUCT (Name or #)   SERVING   SE	RECIPE OR PRODUCT (Name or #)   SERVING   SERVING   STATE   Cook   Service   Service	RECIPE OR PRODUCT (Name or #)   Siz   SEVING   Service   1.5 oz   1.5 oz	RECIPE OR PRODUCT (Name or #)   SIS   SEAVING   Seavice   Seaving   Seavin	RECIPE OR PRODUCT (Name or #)   SIZE COOK   SEAVING   STATE COOK   SEAVING   STATE COOK   SEAVING   SEAV	RECIPE OR PRODUCT (Name or #)   Size   Cook   Start of Service   Sta	RECIPE OR PRODUCT (Name or #)   SIS   Start of Service   Start of Service   Start of Service   Start of Service   Start of Setables   Start of Service   Start of S	RECIPE OR   PRODUCT (Name or #)   Size   Name or #)   Starch   Name or #)   Starch   Name or #)   Starch   Name or #   Name	RECIPE OR PRODUCT (Name or #)   Size   Starchy   Starc



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MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	After Cook	Start of Service	Meat/MA	Grain/ Bread	Fruit	Dark Green Vegetables	Red/Orange Vegetables	Legumes	Starchy Vegetables	Other Veg	Total Vegetables	Student	Adult/ A la Carte
Hamburger Pattie	80/20	1.6 oz			1 oz							·			
WW Bun	Friehofers	1.5 oz				1.5 oz						•			
Romaine Leaf& slice tomato	Local														
Swt Pot Fries	Swanson, froz	¾ C							¾ c				¾ C		
Strawberries & bananas	Fresh	½ c					1/2 C					<del></del>			
FF Choc or 1% white	Garelick	8 oz													



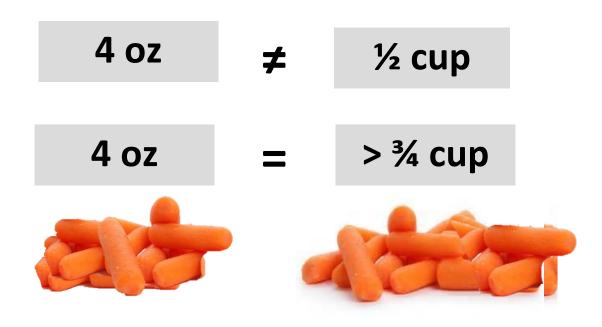
		SERVING SIZE/UTENSIL	TEN	/IPS	COMPONENT CONTRIBUTIONS							ACTUAL SERVINGS			
MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)		After Cook	Start of Service	Meat/MA	Grain/ Bread	Fruit	Dark Green Vegetables	Red/Orange Vegetables	regumes	Starchy Vegetables	Other Veg	Total Vegetables	Student	Adult/ A la Carte
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WW Bun	Friehofers	1.5 oz				1.5 oz									
Romaine Leaf& slice tomato	Local														
Swt Pot Fries	Swanson, froz	³⁄4 C							³4 C				¾ C		
Strawberries & bananas	Fresh	½ c					1/2 C								
FF Choc or 1% white	Garelick	8 oz													
Ketchup	Heinz	1 T													
Mustard	Heinz	2 tsp													



İ	Maria Production											
ľ	- And	Daily Lunch C	omponent	t Totals	1 oz	1.5 oz	½ c	³∕4 C		¾ C	Notes:	<b></b>
	Weekly component Totals											



### **Cups – Vegetables & Fruits**





# **Serving Sizes**

Color	CAPACITY (ounces)	CAPACITY (cups)	APPROX. SERVINGS PER QUART	
	3/4	3/32	40	
	1	1/8	30	
	11/3	1/6	24	
	15/8	7/32	20	
	2	1/4	16	
	23/3	1/3	12	
	3®	3/800	10	
	4	1/2	8	
	51/3	2/3	6	
	6	3/4	5	
	8	1	4	

 Make sure your servers know which utensils are the correct ones to use.

Portion control disher sizes



### **The Production Record**

### 4. Amount of food actually used

- 5. Leftovers
  - What was their fate?
- 6. Production Notes
  - Early Release Day Snow
  - Field trip
  - Day before vacation
  - Flu
- 7. Kitchen Manager's Signature



# Other things to consider

More than one entrée offering

- Deli Bars/Fruit and Veggie Bars
  - Separate production records
  - Standardized recipes
  - Par sheet with serving size/utensil



### Other things to consider

► Know your vegetable sub-groups to insure appropriate substitutions. Example: Green Salad on menu, but romaine lettuce was out of inventory, replaced with broccoli. It's best practice to substitute within the same vegetable subgroup.

MENU ITEM	Recipe/Product Number	Portion Size	Total Portions Offered	Reimbursable Portions Served	
Vegetables					
Carrot Sticks (R/O)		½ c	75	62	
Leafy Green Salad (Df. Grn)	<del>4620</del>	<del>1 ½ c</del>			
Broccoli (Dk. Grn.) *Substitute	4726	1/2 C	7 <i>5</i>	26	

Comments: Romaine lettuce delivery from Upstate Produce was of poor quality and refused.





### **Questions**

