



MAINE DEPARTMENT
OF EDUCATION
Child Nutrition Programs

Standardized Recipes & Production Records

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

| Ingredients | 50 Servings | | Directions |
|------------------------------|--------------|-----------|---|
| | Weight | Measure | |
| Flour, Whole Wheat | 1 lb + 9 ozs | | <ol style="list-style-type: none"> Combine flour, salt, and sugar in a bowl. In separate bowl combine egg, milk and orange juice. Add the flour mixture to the egg mixture and stir. Add melted butter, stir. Using a #16 scoop, portion batter onto a preheated pan or flat top to cook the crepes. Reserve crepes and keep warm. Fold crepes for service and top with 2 tablespoons of sliced strawberries and sprinkle of powdered sugar (optional). <p>**This is also where you would include HACCP information: cooking temp, cooking instructions, storage instructions, etc.</p> |
| Flour, All Purpose, Enriched | 1 lb + 9 ozs | | |
| Salt, Table | | 1 tsp | |
| Sugar, Granulated | | 2 Tbsp | |
| Milk, Lowfat, 1% | | 10 cups | |
| Orange Juice | | 5 Cups | |
| Egg, Whole, Fresh | | 30 Medium | |
| Butter, No Salt | 10 oz | | |
| Strawberries, Sliced | | 12.5 Cups | |
| Maple Syrup | | 6.25 Cups | |
| Powdered sugar (optional) | | | |
| Serving Size | | | Meal Pattern Contribution |
| Two #16 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

Buying Guide for Child Nut: X Food Buying Guide for Child Nut: X +

https://foodbuyingguide.fns.usda.gov/MasFoodItems/Index

Child Nutrition | De... Food Buying Guide... NEO v2.3.8.312 ICN Home - Institut... MSNA Per Diem Rates Loo... INET MS-TAMS Microsoft Training

Keywords:

Meal Component:

Category:

Comparison

Select up to 4 food items from search results to be compared.

| Food As Purchased, AP | Purchase Unit | Servings per Purchase Unit, EP | Serving Size per Meal Contribution | Action |
|-------------------------|---------------|--------------------------------|------------------------------------|--------|
| No item for Comparison. | | | | |

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 <i>With husks (5 to 6-inch length), Medium</i> | Pound | 1.67 | 1 medium ear (about 1/2 cup cooked vegetable) | Add | Add |
| Vegetables | Starchy Vegetables CORN | Corn, fresh <i>With husks (5 to 6-inch length), Medium</i> | Pound | 3.35 | 1/4 cup cooked vegetable (about 1/2 cob) | Add | Add |
| Vegetables | Starchy Vegetables CORN | Corn, fresh <i>Without husks (5 to 6-inch length), Medium</i> | Pound | 2.33 | 1 medium ear (about 1/2 cup cooked vegetable) | Add | Add |

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

The food buying guide says that 1 medium ear of corn is approx. $\frac{1}{2}$ cup starchy vegetable. This recipe provides 4 - $\frac{1}{2}$ cup servings

Keywords:

parmesan

Meal Component:

Meats/Meat Alternates

Category:

All Categories

Search

Reset Search

Comparison


Clear All

Select up to 4 food items from search results to be compared.

| Food As Purchased, AP | Purchase Unit | Servings per Purchase Unit, EP | Serving Size per Meal Contribution | Action |
|-------------------------|---------------|--------------------------------|------------------------------------|--------|
| No item for Comparison. | | | | |

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 |
|--|--|---|---------------|--------------------------------|---|---------------------|---------------------|
| Meats/Meat Alternates ¹ Footnote | Cheese, Eggs, Yogurt CHEESE (includes reduced fat, lowfat, nonfat, and lite versions of cheese, cheese food, and cheese spread) | Cheese, Parmesan or Romano ¹⁶ <i>Grated</i> Footnote | Pound | 16.00 | 1 oz serving (about 3/8 cup) provides 1 oz meat alternate | Add | Add |
| Meats/Meat Alternates ¹ Footnote | Cheese, Eggs, Yogurt CHEESE (includes reduced fat, lowfat, nonfat, and lite versions of cheese, cheese food, and cheese spread) | Cheese, Parmesan or Romano ¹⁶ <i>Grated</i> Footnote | Pound | 10.60 | 1.5 oz serving (about 5/8 cup) provides 1-1/2 oz meat alternate | Add | Add |

MEASUREMENT CONVERSIONS 

| Cup | Fluid OZ | TBSP | TSP | Milliliter |
|--------|----------|-----------------|--------|------------|
| 1 C | 8 oz | 16 Tbsp | 48 tsp | 237 ml |
| 3/4 C | 6 oz | 12 Tbsp | 36 tsp | 177 ml |
| 2/3 C | 5 1/3 oz | 10 Tbsp + 2 tsp | 32 tsp | 158 ml |
| 1/2 C | 4 oz | 8 Tbsp | 24 tsp | 118 ml |
| 1/3 C | 2 2/3 oz | 5 Tbsp + 1 tsp | 16 tsp | 79 ml |
| 1/4 C | 2 oz | 4 Tbsp | 12 tsp | 59 ml |
| 1/6 C | 1 1/3 oz | 2 Tbsp + 2 tsp | 8 tsp | 40 ml |
| 1/8 C | 1 oz | 2 Tbsp | 6 tsp | 30 ml |
| 1/16 C | 1/2 oz | 1 Tbsp | 3 tsp | 15 ml |

- 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 1/2 cup

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

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 eq 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 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 complete 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.

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

| Lunch Production Record | | | | | | | | | | | | | | | |
|--|--|-------------------------|------------|---|-------------------------|-----------------|-------|--------------------------|--------------------------|---------|-----------------------|-----------|---------------------|---------|------------|
| Date: 9/21/15 Preparation Site: Harvest Elementary School_ OvS: Yes <input checked="" type="checkbox"/> No _____ Grades ___K-8_____ | | | | Menu: Hamburger on a Whole Grain Bun with lettuce and tomato Sweet Potato Oven Fries Strawberries and bananas Choice of low fat and nonfat milk | | | | | | | | | | | |
| MENU ITEMS AND CONDIMENTS | RECIPE OR PRODUCT (Name or #) | SERVING SIZE/UTENSIL | TEMPS | | COMPONENT CONTRIBUTIONS | | | | | | | | ACTUAL SERVING | | |
| | | | After Cook | Start of Service | Meat/MA | Grain/ Bread | Fruit | Dark Green Vegetables | Red/Orange Vegetables | Legumes | Starchy Vegetables | Other Veg | Total Vegetables | Student | Ad A la |
| | | | | | | | | | | | | | | | |

Pre-filling the record

| MENU ITEMS AND CONDIMENTS | RECIPE OR PRODUCT (Name or #) | SERVING SIZE/UTENSIL | TEMPS | | COMPONENT CONTRIBUTIONS | | | | | | | | ACTUAL SERVINGS | | | |
|------------------------------|--|-------------------------|------------|------------------|-------------------------|-----------------|-------|--------------------------|--------------------------|---------|-----------------------|-----------|---------------------|---------|----------------------|--|
| | | | After Cook | Start of Service | Meat/NA | 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 | | | | | | | | | | | |
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| Hamburger Pattie | 80/20 | 1.6 oz | | | 1 oz | | | | | | | | | | | |
| WW Bun | Friehofers | 1.5 oz | | | 1.5 oz | | | | | | | | | | | |
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| WW Bun | Friehofers | 1.5 oz | | | | 1.5 oz | | | | | | | | | | |
| Romaine Leaf & slice tomato | Local | | | | | | | | | | | | | | | |
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| 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 | | | | | ½ c | | | | | | | | | |
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| | | | 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 | | | | | | | | | | |
| FF Choc or 1% white | Garelick | 8 oz | | | | | | | | | | | | | | | |
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|-------------------------------|--|-------------------------|------------|------------------|-------------------------|-----------------|-------|--------------------------|--------------------------|---------|-----------------------|-----------|---------------------|-----------------|----------------------|--|
| | | | After Cook | Start of Service | Meat/PIA | 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 | | | | | | | | | |
| FF Choc or 1% white | Garelick | 8 oz | | | | | | | | | | | | | | |
| Ketchup | Heinz | 1 T | | | | | | | | | | | | | | |
| Mustard | Heinz | 2 tsp | | | | | | | | | | | | | | |

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|-------------------------------------|--|--|--|------|--------|-----|--|-----|--|--|--|--|-----|---------------|--|--|--|--|
| | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| Daily Lunch Component Totals | | | | 1 OZ | 1.5 oz | ½ C | | ¾ C | | | | | ¾ C | Notes: | | | | |
| Weekly component Totals | | | | | | | | | | | | | | | | | | |

Cups – Vegetables & Fruits

4 oz

≠

$\frac{1}{2}$ cup

4 oz

=

> $\frac{3}{4}$ cup



Serving Sizes

| Color | CAPACITY (ounces) | CAPACITY (cups) | APPROX. SERVINGS PER QUART |
|------------|-------------------|----------------------------|----------------------------|
| Purple | $\frac{3}{4}$ | $\frac{3}{32}$ | 40 |
| Black | 1 | $\frac{1}{8}$ | 30 |
| Red | $1\frac{1}{3}$ | $\frac{1}{6}$ | 24 |
| Yellow | $1\frac{5}{8}$ | $\frac{7}{32}$ | 20 |
| Blue | 2 | $\frac{1}{4}$ | 16 |
| Green | $2\frac{2}{3}$ | $\frac{1}{3}$ | 12 |
| Tan | 3 ^① | $\frac{3}{8}$ ^① | 10 |
| Light Blue | 4 | $\frac{1}{2}$ | 8 |
| White | $5\frac{1}{3}$ | $\frac{2}{3}$ | 6 |
| Cyan | 6 | $\frac{3}{4}$ | 5 |
| Orange | 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) | 4620 | 1½ c | -- | -- |
| Broccoli (Dk. Grn.) *Substitute | 4726 | ½ c | 75 | 26 |

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



Questions
