



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
- 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

	<mark>50</mark>	Servings .	
Ingredients	Weight	Measure	Directions
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 10 oz	1 tsp 2 Tbsp 10 cups 5 Cups 30 Medium 12.5 Cups 6.25 Cups	 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). **This is also where you would include HACCP information: cooking temp, cooking instructions, storage instructions, etc.
	Coming 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

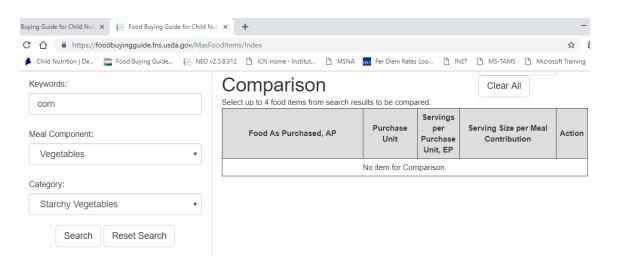
Yield: 4 Servings

Ingredients

- 4 ears Corn, shucked
- 4 tablespoons Mayonnaise, or sour cream
- 4 tablespoons Margarine, or butter, melted
- Stablespoons 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



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Yield: 4 Servings

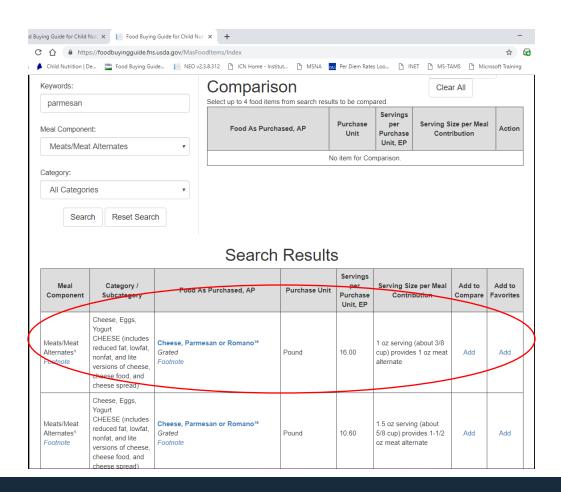
Ingredients

- 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 02	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	23/3 oz	5Tbsp+1tsp	16 tsp	79 m
1/4 C	2 oz	4 Tbsp	12 tsp	59 m
1/6 C	11/3 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



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- 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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