Child Nutrition
Maine Department of Education

Maine Department of Education

Standardized Recipies

Standardized Recipes

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

Why do we use standardized recipes?

1. Consistency
2. Quality Control
3. Cost Control
4. Meal Crediting
5. Simplified Record Keeping
6. Employee Confidence

It is important to know how your recipes credit

Being confident in how your recipes credit will help you and your staff know that you are meeting the meal pattern with a recipe that is reliable and your students enjoy.

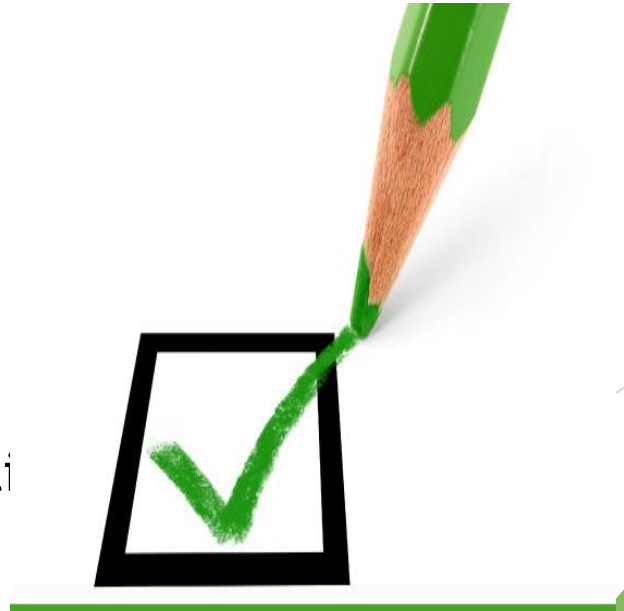
Recipe Standardization

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 setti



Credited Standardized Recipes

- Help you plan your menus confidently
- Help AR's go more smoothly
- Help you know that you are meeting the meal pattern without overserving, which over time could save your program money.

Components of a Recipe

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

Lets Look At A Recipe!

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		1. Combine flour, salt, and sugar in a bowl. 2. In separate bowl combine egg, milk and orange juice. 3. Add the flour mixture to the egg mixture and stir. Add melted butter, stir. 4. Using a #16 scoop, portion batter onto a preheated pan or flat top to cook the crepes. 5. Reserve crepes and keep warm. 6. 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.
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

Standardized Recipe

Things to consider:

- Make sure when you begin to create a standardized recipe you convert the ingredients into the same format in which they credit.
  - Example: Tomatoes…… 5 each – how would you credit this?
- Make sure that the ingredients in the recipe reflect what you will actually use 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.

Other 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

Yeild: 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

These two items are creditable, can you credit them in this format?

Buying Guide for Child Nut × Food Buying Guide for Child Nut ×

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:

corn

Meal Component:

Vegetables

Category:

Starchy Vegetables

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
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

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

Yeild: 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

d Buying Guide for Child Nut × | Food Buying Guide for Child Nut ×

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:

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]** *Grated* *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]** *Grated* *Footnote*	Pound	10.60	1.5 oz serving (about 5/8 cup) provides 1-1/2 oz meat alternate	Add	Add

MEASUREMENT CONVERSIONS Indigo True Company

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	5⅓ oz	10 Tbsp + 2 tsp	32 tsp	158 ml
1/2 C	4 oz	8 Tbsp	24 tsp	118 ml
1/3 C	2⅔ oz	5 Tbsp + 1 tsp	16 tsp	79 ml
1/4 C	2 oz	4 Tbsp	12 tsp	59 ml
1/6 C	1⅓ oz	2 Tbsp + 2 tsp	8 tsp	40 ml
1/8 C	1 oz	2 Tbsp	6 tsp	30 ml
1/16 C	½ 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 ½ cup

Mexican Corn in a Cup Recipe

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

Yeild: 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 1.333 oz eq m/ma which gives you .333 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 Record

Date			MENU:	MEAL BREAKFAST / LUNCH
Preparation Site				
OFFER VS. SERVE? YES or NO		Grades		

	Meals Planned	Meals Served
STUDENT MEALS		
ADULT MEALS		
TOTAL MEALS		

MENU ITEM AND CONDIMENTS	RECIPE OR PRODUCT NUMBER	SERVING SIZE/ UTENSIL	AMMOUNT TO PREPARE	Component Contributions										AMT PREPARED	AMT LEFT OVER	AMT SERVED	TEMPERATURES		
				M/ MA	G	Fruit	Dark Green	R/O Veg	Legume Veg	Starchy Veg	Other Veg	Total Veg	MILK				After Cook	Start of Service	End of Service
Mexican Corn	Veg 1	½ Cup		.25						.5									

Notes:

Child Nutrition
Maine Department of Education

Maine Department of Education

Production Records

Objectives

- Be able to 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

Production Records Include

- The reimbursable menu
  - all required food items including condiments and toppings or food components
- Items
- Quantity Prepared
- Portion Size
- Age/Grade Group
- Number of Reimbursable Portions Served
- Number of A La Carte/Non-reimbursable Servings
- Leftovers

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

Date			MENU:	MEAL BREAKFAST / LUNCH
Preparation Site				
OFFER VS. SERVE? YES or NO		Grades		

	Meals Planned	Meals Served
STUDENT MEALS		
ADULT MEALS		
TOTAL MEALS		

MENU ITEM AND CONDIMENTS	RECIPE OR PRODUCT NUMBER	SERVING SIZE/ UTENSIL	AMMOUNT TO PREPARE	Component Contributions										AMT PREPARED	AMT LEFT OVER	AMT SERVED	TEMPERATURES		
				M/ MA	G	Fruit	Dark Green	R/O Veg	Legume Veg	Starchy Veg	Other Veg	Total Veg	MILK				After Cook	Start of Service	End of Service

Notes:

SAMPLE

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 and tomato

Sweet Potato Oven Fries

Strawberries and bananas

Choice of low fat and nonfat milk

Sample Production Record

Lunch Production Record

Date: 9/21/15

Preparation Site: Harvest Elementary School_

OvS: Yes _X___ 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 SERVIN	
			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/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										

MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	TEMPS		COMPONENT CONTRIBUTIONS									ACTUAL SERVINGS	
			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	Freihofers	1.5 oz			1.5 oz										

MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	TEMPS		COMPONENT CONTRIBUTIONS									ACTUAL SERVINGS	
			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	Freihofers	1.5 oz				1.5 oz									
Romaine Leaf& slice	Local														
tomato															

MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	TEMPS		COMPONENT CONTRIBUTIONS									ACTUAL SERVINGS	
			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	Freihofers	1.5 oz				1.5 oz									
Romaine Leaf& slice	Local														
tomato															
Swt Pot Fries	Swanson, froz	¾ c							¾ c				¾ c		
Strawberries & bananas	Fresh	½ c					½ c								

MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	TEMPS		COMPONENT CONTRIBUTIONS									ACTUAL SERVINGS	
			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	Freihofers	1.5 oz				1.5 oz									
Romaine Leaf& slice	Local														
tomato															
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													

MENU ITEMS AND CONDIMENTS	RECIPE OR PRODUCT (Name or #)	SERVING SIZE/UTENSIL	TEMPS		COMPONENT CONTRIBUTIONS									ACTUAL SERVINGS	
			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	Freihofers	1.5 oz				1.5 oz									
Romaine Leaf& slice	Local														
tomato															
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													

Daily Lunch Component Totals					1 oz	1.5 oz	½ c		¾ c				¾ c	Notes:		
Weekly component Totals																

Cups – Vegetables & Fruits

4 oz ≠ ½ cup

4 oz = > ¾ cup

Serving Sizes

Color	CAPACITY (ounces)	CAPACITY (cups)	APPROX. SERVINGS PER QUART
	3/4	3/32	40
	1	1/8	30
	1 1/3	1/6	24
	1 5/8	7/32	20
	2	1/4	16
	2 2/3	1/3	12
	3①	3/8①	10
	4	1/2	8
	5 1/3	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 there 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

Substitutions

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~~	~~1 ½ c~~	--	--
Broccoli (Dk. Grn.) *Substitute	4726	½ c	75	26

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

Thank you

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

(1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

(Federal statement updated 1/3/2020)

State

The Maine Human Rights Act prohibits discrimination because of race, color, sex, sexual orientation, age, physical or mental disability, genetic information, religion, ancestry or national origin.

Complaints of discrimination must be filed at the office of the Maine Human Rights Commission, 51 State House Station, Augusta, Maine 04333-0051. If you wish to file a discrimination complaint electronically, visit the Human Rights Commission website at https://www.maine.gov/mhrc/file/instructions and complete an intake questionnaire. Maine is an equal opportunity provider and employer.