

RECIPE STANDARDIZATION VIDEO

The recipe standardization video was developed for use as an in-service education tool with school foodservice employees. The 20-minute video was designed to raise awareness of the importance of using standardized recipes and motivate personnel to follow standardized recipes. The video can serve as a review for experienced foodservice assistants and as an introduction for new workers during their orientation period.

Suggested In-service Training Program Outline

- A. Test employee knowledge regarding standardized recipes (use test on p. 27).
- B. Show video.
- C. Discuss.
- D. Review answers to test.
- E. Have employees set at least one goal related to recipe standardization.

Materials Needed for In-service Training Session

- ◆ VCR and television
- ◆ Video
- ◆ Tests
- ◆ Pens or pencils
- ◆ Discussion questions
- ◆ Example of a non-standardized recipe

Discussion Questions and Possible Answers

1. The video does not tell what really caused Kathy and her staff to be short 50 servings of the Fiesta Casserole. Discuss what you think may have caused the shortage.

Possible causes of shortage might have been:

- ◆ *not measuring ingredients correctly*
- ◆ *not putting correct quantity in each pan*
- ◆ *not portioning correctly*
- ◆ *more students served than planned*

2. What does it mean to have a standardized recipe in our operation?

“A standardized recipe is one 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.” (Source: USDA A Tool Kit for Healthy School Meals: Recipes and Training Materials, p. 37).

3. What are the phases of recipe standardization, and what occurs in each?

There are three phases in the recipe standardization process:

- ◆ *Verifying*
- ◆ *Evaluating*
- ◆ *Adjusting*

Verifying the recipe includes reviewing the recipe's ingredients and directions, preparing the recipe, and checking the yield. **Evaluating** is having foodservice staff and customers taste and rate the quality of the product. **Adjusting** a recipe involves the calculations of the ingredient quantities needed for the desired yield.

4. What are examples of recipes in our operation that are standardized and what are examples of recipes that are not standardized?

Examples of non-standardized recipes are those that have not been tried and tested and found to produce a consistent product.

Recipe Standardization Test

1. A standardized recipe is:
 - a. A recipe developed by USDA.
 - b. Any published quantity recipe.
 - c. A recipe that is tried and adapted to your operation.
 - d. All of the above.
2. A standardized recipe will produce a consistent yield each time the recipe is followed.
 - a. True
 - b. False
3. The recipe standardization process typically starts with which phase?
 - a. Verifying the recipe.
 - b. Evaluating the product.
 - c. Adjusting the quantity.
4. USDA recipes need to be standardized for each school foodservice operation.
 - a. True
 - b. False
5. A recipe calls for 2 lb of chopped onion, which is referred to as the:
 - a. Edible portion (EP).
 - b. As purchased portion (AP).
 - c. Yield.
6. Evaluation of recipe occurs after the recipe is standardized.
 - a. True
 - b. False
7. Using three 9-lb packages of ground beef when the recipe calls for 30 lb of ground beef is:
 - a. The appropriate amount to use.
 - b. Too little meat to use; additional meat should be obtained.
 - c. Too much meat to use; some meat should be held for use in another recipe.
8. Serving incorrect portions of food items could result in loss of USDA meal reimbursement.
 - a. True
 - b. False
9. Using standardized recipes can result in:
 - a. Better control of inventory.
 - b. Better control of costs.
 - c. Fewer mistakes.
 - d. All of the above.

Answer Key for Recipe Standardization Test

1. A standardized recipe is:
 - c. A recipe that is tried and adapted to your operation; a recipe does not become standardized until it has been tested and adapted to your operation; published quantity recipes are not standardized.
2. Standardized recipes will produce consistent yield each time when the recipe is followed.
 - a. True. Once a recipe is standardized, it will produce consistent yield each time, assuming the recipe is followed (i.e., correct ingredients are used in correct quantities and directions are followed).
3. The recipe standardization process typically starts with which phase?
 - b. Verifying. The recipe standardization process starts with verifying the recipe, which includes reviewing the recipe and verifying the yield.
4. USDA recipes need to be standardized.
 - a. True. USDA recipes are quantity recipes that have been tested; they are not standardized until they have been tested and adapted to your operation.
5. A recipe calls for 2 lb of chopped onion, which is referred to as the:
 - a. Edible portion (EP). The quantity of food product that is ready to eat is termed the edible portion; this is the quantity of onion after it is cleaned and chopped.
6. Evaluation of recipe occurs after the recipe is standardized.
 - b. False. Evaluation of the recipe should occur during, not after, the recipe standardization process.
7. Using three 9-lb commodity packages of ground beef when the recipe calls for 30 lb of ground beef is:
 - b. Too little meat to use, additional meat should be obtained; three 9-pound packages contain only 27 total pounds of meat; more ground beef would be needed.
8. Serving incorrect portions of food items can result in loss of USDA meal reimbursement.
 - a. True. Guidelines exist for what constitutes a reimbursable meal; serving less than expected quantities of food can result in loss of meal reimbursement.
9. Using standardized recipes can result in:
 - d. All of the above. Using standardized recipes results in a consistent product, which means better control of inventory and costs, and fewer mistakes by production staff.