

Chart that shows oz eq for a variety of bread/grain products based on 16 grams of creditable weight



Exhibit A

Chart that shows equivalents for variety of bread/grain products based on 14.75 grams of creditable wt.



Grain/Bread Chart

A recipe that has been tried, tested, evaluated and adapted for use by food service



Standardized Recipe

When to use a Standardized Recipe



- Recipe requires preparation
- Recipe calls for 2 or more ingredients
- Recipe credits towards meal pattern

Standardized Recipe Process



- Recipe Verification
- Product Evaluation
- Quantity Adjustment

ODE Child Nutrition Standardized Recipe form



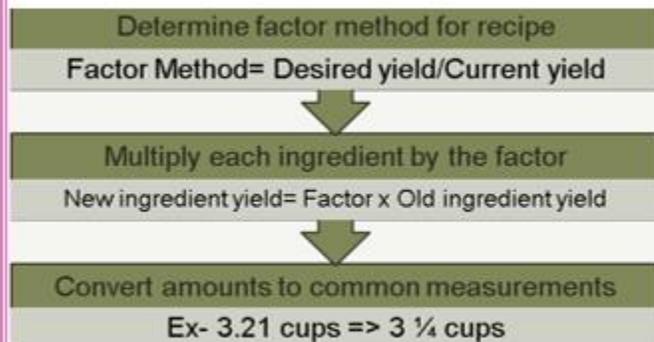
The form is titled "Standardized Recipe Form" and includes fields for Recipe Name (#1), Category (#2), Recipe # (#12), and MACCP Recipe (1 - No Cook, 2 - Cook & Bake Dry, 3 - Cook, Cool, Bake, Bake). It has sections for Ingredients (#3) with sub-columns for Weight and Measure (#4), and Directions (#5). Other fields include Name (#7), Pan Size (#8), Yield (#9), and Cooking Time (#10). A table at the bottom (#11) lists Meal Component Patterns (e.g., Breakfast AB, Lunch, Snack, Dinner) and their corresponding Serving Size. A Nutrition Analysis section (#12) is also present.

12 suggested components of a standardized recipe form



Recipe Name, Recipe #, Ingredients, Ingredient Weight/Measure, Directions, Cooking Time/Temp, Serving Size, Recipe Yield, Pan size, Meal Pattern Contribution, Nutrient Analysis, Food Safety

Factor method steps for adjusting recipe yield



Top 5 benefits of utilizing standardized recipes



1. Consistent food quality
2. Food cost control
3. Accurate nutrient analysis
4. Predictable yield
5. Accurate crediting

Who is involved with informal evaluation of Standardized Recipes



Food service managers and employees

Selecting a group of students and/or staff to sample the recipe and complete an evaluation form



Parts of conducting a formal evaluation of standardized recipes

Online resource for USDA
approved Standardized
Recipes



USDA Mixing Bowl:
What's Cooking

Spreadsheet designed to help
sponsors calculate recipe
ingredient contributions to the
meal pattern. Replaces
Appendix A from the Food
Buying Guide



Recipe Analysis
Worksheet (RAW)