## **Recipe Name:**

Recipe Category:

Recipe #:

Ingredients	50 Servings		100 Servings		Servings		Directions / HACCP
	Weight	Measure	Weight	Measure	Weight	Measure	Directions / HACCI

Serving (portion size)	Yield per # of Servings	Volume per # of Servings

Meal Pattern Contribution							
Meat/Meat Alternate	Breads/Grains	Vegetable / Vegetable Sub group	Fruits				

Nutrient Analysis (optional)					
Calories:	Saturated Fat:	Sodium:			

## **Standardized Recipe Components**

Recipe Title: Name that describes the recipe

Recipe Category: classification, for example grains/breads, entrees

Ingredients: Products used in recipe, be specific

Weight /Measure of each ingredient: The quantity of each ingredient listed in weight and/or measure

Preparation Instructions (directions): Directions for preparing the recipe

Cooking temperature and time: The cooking temperature and time, as appropriate

Serving Size: The amount of a single portion in weight or measure

**Recipe Yield:** The amount weight or measure and number of servings of product at the completion of production that is available for service.

Equipment and utensil to be used: The cooking and serving equipment to be used in preparing and serving the recipe.

Contribution to the Meal Pattern: Identify the component and amount that the recipe contributes

Nutrient Analysis (optional): Nutrient per serving