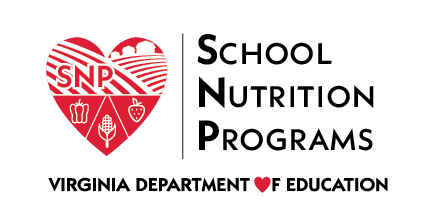
# Attachment B, SNP Memo No. 2021-2022-41

# May 27, 2022



## Child Nutrition Programs Standardized Recipe Checklist

**Directions:** Use this checklist to determine whether your recipe meets the criteria for a Child and Adult Care Food Program or Summer Food Service Program standardized recipe. Checklist items marked with an asterisk are required for standardized recipes. Additional considerations that are helpful, but not required, are also included.

### **Essential information to include on a standardized recipe:**

Recipe name that reflects main ingredients and is appealing to customers

**Examples:** *“Whole Grain Spaghetti with Meat Sauce” or “Perfect Peach Parfait”*

Program Type, CACFP or SFSP

Ingredients listed by form (canned, frozen, dehydrated, etc.) and any pre-preparation needed (chopped, diced, shredded, etc.). Include specific brand or product number whenever possible.\*

Specific total weight and/or volume of each ingredient\*

**Examples:** *“4 pounds whole grain rotini” or “2 quarts low sodium chicken stock,” etc.*

Detailed instructions of how to prepare the recipe, including cooking time and temperatures

**Example:** *“Preheat oven to 350° F. Bake on center rack for 15-20 minutes, until golden brown and internal temperature reaches 165° F. Hold for hot service at 135° or higher.”*

Serving size for single portion(s). Note if different serving sizes are used for different age/grade groups.\*

**Example:** *“3/8 cup for K-8th grade, ½ cup for 9th-12th grade”*

Recipe yield:

Total number of portions

Total volume or measure (gallons, pieces)

Pan size

Number of pans

Weight or volume in each pan

Equipment and serving utensil used