

Office of School Nutrition Programs

# Standardized Recipe Checklist

**Directions:** Use this checklist to determine whether your recipe meets the criteria for a 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”*

[ ]  Recipe number/category/meal, for organization and reference

 **Examples:** *“Recipe D-35,” “Entrees-24,” or “Breakfast Recipes,” etc.*

[ ]  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