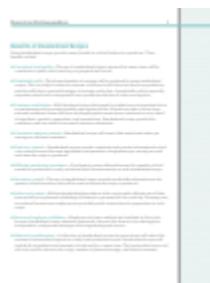


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## MEASURING SUCCESS WITH STANDARDIZED RECIPES

# RECIPE STANDARDIZATION PROCESS

## Definition

The United States Department of Agriculture defines a standardized recipe as one that “has been tried, adapted, and refined over time in a school foodservice operation and has been found to produce the same quality results each time it is used when the exact procedures are used with the same quantity and quality of ingredients” in the *Recipes and Training Materials* (p. 37). The term “standardized recipes” often are confused with each other because they both refer to recipes that produce the same quality results. However, a standardized recipe is one that has been developed for an individual school foodservice operation, while a standard recipe is one that has been developed for a larger organization.

