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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 retested for consistency in operation and has been found to produce the same results when the exact procedures are used with the same quantity and quality of ingredients" in the *Recipes and Training Materials* (p. 37). These recipes are often confused with each other. Any recipe that produces the same quantity of food is a standardized recipe. Quantity recipes are not standardized for an individual school foodservice operation.

