Standardized Recipe Form

**Recipe Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Category\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Recipe #\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

(i.e., entrée, breads)

HACCP Process: \_\_\_\_\_ 1 – No Cook \_\_\_\_ 2 – Cook & Same Day Serve \_\_\_\_\_ 3 – Cook, Cool, Reheat, Serve \_\_\_\_\_ 4 – SOP Controlled

|  |  |  |  |
| --- | --- | --- | --- |
| **Ingredients** | **For \_\_\_\_\_\_\_\_Servings** | | **Directions:** Include *step by step instructions*, the *critical control points (****CCP-***specific points at which a hazard can be reduced, eliminated or prevented) and *critical limit* (time and/or temperature that must be achieved to control a hazard). |
| Weight | Measure |
|  |  |  |  |

**Serving Size\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Pan Size\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Oven Temperature & Baking Time:**

Temperature Minutes

**Yield\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Number of Pans \_\_\_\_\_\_\_\_\_\_\_\_\_** Conventional \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

|  |
| --- |
| **Meal Pattern** **(Based on Serving Size):** \_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_Meat/Meat Alternative \_\_\_\_\_\_\_\_Fruit \_\_\_\_\_\_\_\_Grains/WGR    \_\_\_\_\_\_Dark Green Veg \_\_\_\_\_Red/Orange Veg \_\_\_\_\_Starchy Veg  \_\_\_\_\_Bean/Peas \_\_\_\_\_ Other |

Convection \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

Production Notes: