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 \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_

|  |
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| **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: