##  STANDARDIZED RECIPE FORM

Recipe Number: Recipe Title: Yield: (# of pans/gallons/loaves, etc.)

Portion Size: Portions Per Recipe: Temperature: Standard Oven:

Equipment Needed: Temperature: Convection Oven:

 Temperature: Range Top/Burner:

|  |  |  |  |
| --- | --- | --- | --- |
| ingredients | 100 servings | for servings | directions |
| weight | measure | weight | measure |
|  |  |  |  |  |  |

 **Nutritional Analysis (optional)** **Contribution to Meal Pattern:**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| \*calories | protein | carbo-hydrate | fiber | fat | \*saturated fat | \*trans fat | choles-terol | \*sodium | iron | calcium | vitamin a | vitaminc | meat/meat alternate\_\_\_\_\_ mm/a oz eq.fruit \_\_\_\_\_ fruit cupsvegetable \_\_\_\_\_ Total vegetable cupsVegetable Sub-Groups c=cups DG \_\_\_\_\_c starchy \_\_\_\_\_c  R/O \_\_\_\_ c other \_\_\_\_\_\_\_c B/P\_\_\_\_\_ c additional \_\_\_\_cgrain\_\_\_\_\_ grain oz eq. |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

\*Required when Nutrient Analysis Report is requested