



**THE HEART  
OF IT ALL™**

**Ohio.org**

# STANDARDIZED RECIPE & CREDITING DOCUMENTATION TRAINING

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Welcome!



# WHAT IS A STANDARDIZED RECIPE?

A recipe that has been adapted, tested and modified to ensure consistent yield and high-quality results each time it is used.

A standardized recipe is:

- tried and tested for use in your program
- modified to meet the needs of your facility
- followed each time the product is prepared

# BENEFITS OF STANDARDIZED RECIPES

Consistency of food quality and nutrient content

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Satisfaction among program participants

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Recipe yields are uniform

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Cost control of food products

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Inventory and purchasing controls

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Labor cost control

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Improved employee confidence

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Successful administrative reviews

# TRAINING OVERVIEW



Components of a  
Standardized Recipe

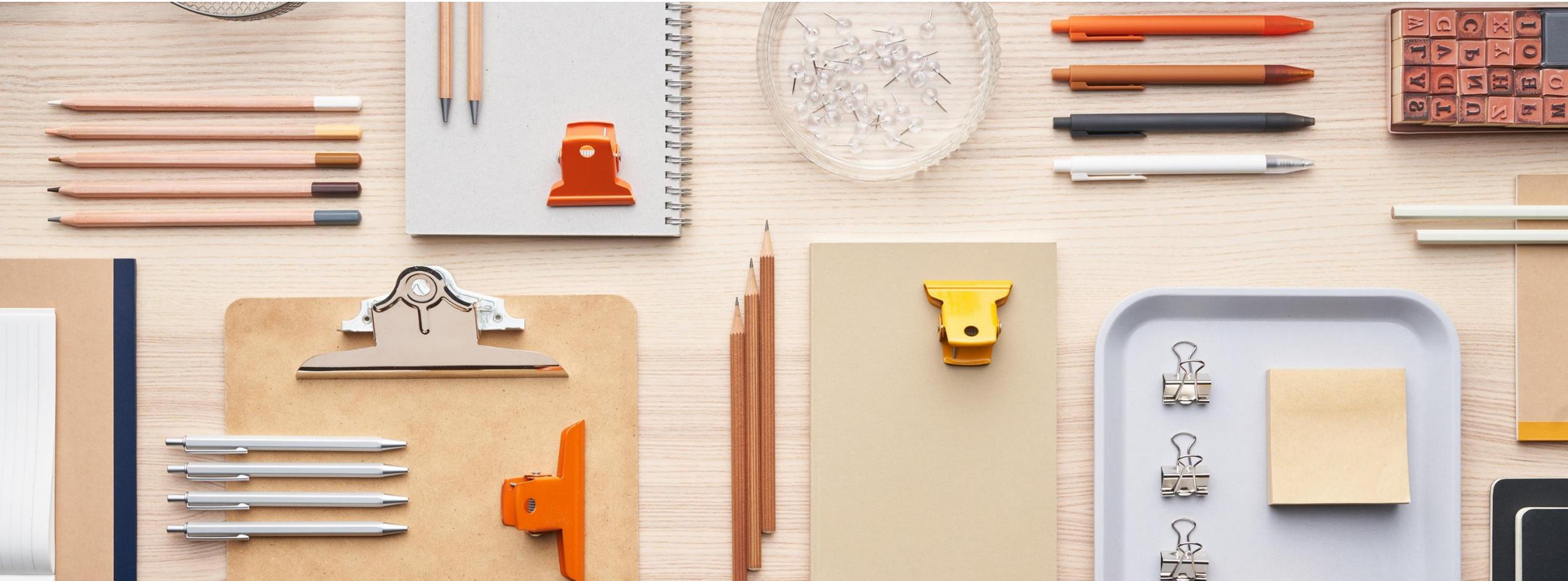
Crediting Information and the  
Food Buying Guide

From Scratch Recipes &  
Crediting Verification

Crediting Documentation  
Overview

Resources

# LESSON: COMPONENTS OF A STANDARDIZED RECIPE



# LESSON OBJECTIVES

- Recall the components of a standardized recipe
- Understand the importance of each component of a standardized recipe



# A STANDARDIZED RECIPE SHOULD INCLUDE:



1. Recipe Title and Category
2. Ingredients
3. Weight/Volume of Each Ingredients with Units of Measure
4. Preparation Directions
5. Cooking Time, Temperature, and Preparation Time
6. Serving Size and Yield
7. Crediting Information
8. Food Safety Guidelines/Critical Control Points

# RECIPE TITLE / INGREDIENTS

1

The recipe should have a name. You can categorize the recipe as an entrée, side dish, or even categorize by food component.

2

Include all ingredients used in the recipe. The ingredients should be listed in the order of use.

# WEIGHT/VOLUME OF EACH INGREDIENT WITH UNITS OF MEASURE AND PREPARATION INSTRUCTIONS

3

- List the quantity of each ingredient in weight and volume. USDA includes both the weight and volume, except when the weight is below 1 oz because weight provides the most accurate information.
- List quantities in the most straightforward unit of measure.
- Use standard abbreviations for units of measure and a fraction format.

4

List the steps for the preparation of the recipe. This can include information on alternative preparation methods and helpful cooking tips.

# COOKING TEMPERATURE, COOKING TIME, PREPARATION TIME AND SERVING SIZE/YIELD

## 5

Include the cooking temperature and cooking time. If appropriate, include the amount of time required to prepare the recipe.

### **Serving Size**

- Provide the amount of a single portion in volume and/or weight, give this information in a practical amount such as  $\frac{1}{2}$  cup or 4 oz.

## 6

### **Recipe Yield**

- Provide the amount of the finished or processed product (weight and volume, and number of servings) available at the completion of production.

# CREDITING INFORMATION



# 7

This statement should identify which NSLP/SBP/CACFP meal component(s) the ingredients in the recipe count toward meats/meat alternates, vegetables (including subgroups), fruits, and/or grains. If an ingredient may be credited toward more than one meal component, include both crediting statements.

“Legume as Meat Alternate: 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/4 cup other vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains.”

““Legume as Vegetable: 0.5 oz equivalent meat/ meat alternate, 3/8 cup legume vegetable, 1/8 cup red/orange vegetable, 1/4 cup other vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains”.”

# FOOD SAFETY GUIDELINES

## 8

Include procedures designed to ensure the safe production and service of food.

Indicate Hazard Analysis Critical Control Point (HACCP) information, if appropriate.

Include the appropriate cooking temperature for any ingredients that require cooking and/or chilling and a final holding temperature.

\*As applicable, include information about food allergens or developmental considerations (e.g., choking hazards for young children).

1. Recipe Title and Category
2. Ingredients
3. Weight/Volume of Each Ingredient with Units of Measure
4. Preparation Directions
5. Cooking Time, Temperature, and Preparation Time
6. Serving Size and Yield
7. Crediting Information
8. Food Safety Guidelines/Critical Control Points



# 1 Chicken Burrito

## USDA Recipe for CACFP

Our Chicken Burrito recipes consists of chicken breast combined with salsa, vegetables, brown rice, Mexican spices, and lime juice, wrapped in a whole-grain tortilla.

**CACFP CREDITING INFORMATION**  
1 burrito provides

7

Legume as Meat Alternate: 2 oz equivalent meat/meat alternate, ¼ cup vegetable, and 1.75 oz equivalent grains.

OR

Legume as Vegetable: 1.5 oz equivalent meat/meat alternate, ¼ cup vegetable, and 1.75 oz equivalent grains.

2 INGREDIENTS	3 25 SERVINGS		50 SERVINGS		4 DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		2½ cups		1 qt 1 cup	1 Boil water. 2 Place brown rice in a steam table pan (12" x 10" x 2½"). Pour boiling water over brown rice. Stir. Cover pan tightly.  For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Brown rice, long-grain, regular, dry	12½ oz	1¾ cups	1 lb 9 oz	3½ cups	
<b>6 YIELD/VOLUME</b>					
	25 Servings		50 Servings		5 3 Bake: Conventional oven: 350 °F for 40 minutes. Convection oven: 325 °F for 40 minutes. 4 Remove cooked rice from oven and let stand covered for 5 minutes. Fold in cilantro. Set aside.
About 6 lb 2 oz About 3 qt/1 steam table pan (12" x 20" x 2½")	About 12 lb 4 oz About 1 gal 2 qt/2 steam table pans (12" x 20" x 2½")				
				½ cup	

8

# HOMEMADE RECIPE: SPAGHETTI AND MEAT SAUCE

## Recipe

- Ground Beef
- 1 package noodles
- Spaghetti sauce
- Onions, peppers, and carrots

Combine ingredients in a baking dish and heat through.

## **What's missing?**

- Exact amount of the crediting ingredients
- Serving size and yield
- Crediting information
- Cooking time, temperature, and preparation time
- Food safety guidelines

# LESSON CONCLUSION



- Without these components, the standardized recipe cannot be accepted for a Child Nutrition program menu
- Be diligent to create the standardized recipe prior to serving the menu item

# LESSON: FROM SCRATCH RECIPES AND CREDITING DOCUMENTATION





# Food Buying Guide for Child Nutrition Programs

U.S. DEPARTMENT OF AGRICULTURE

- HOME -
- MEAL COMPONENTS -
- FOOD ITEMS -
- TOOLS -
- APPENDIXES -
- HELP -
- LOG OUT

## WELCOME TO THE FOOD BUYING GUIDE

The Interactive Food Buying Guide allows for easy display, search, and navigation of food yield information. In addition, users can compare yield information, create a favorite foods list, and access tools, such as the Recipe Analysis Workbook (RAW) and the Product Formulation Statement Workbook.

Food Items Search

Exhibit A Grains Tool

Download Food Buying Guide

FBG Calculator

Recipe Analysis Workbook (RAW)



MEATS/MEAT ALTERNATES



FRUITS



MILK



# LESSON OBJECTIVES

- Minimum creditable serving sizes per food component
- Food Buying Guide Yield Tables
- Examples of scratch recipe development
- Use of the Recipe Analysis Worksheet (RAW) to assist in crediting and purchasing



# FOOD BUYING GUIDE

 **Food Buying Guide for Child Nutrition Programs**  
U.S. DEPARTMENT OF AGRICULTURE

HOME ▾ MEAL COMPONENTS ▾ FOOD ITEMS ▾ TOOLS ▾ APPENDICES ▾ HELP ▾ LOG OUT

### WELCOME TO THE FOOD BUYING GUIDE

The Interactive Food Buying Guide allows for easy display, search, and navigation of food yield information. In addition, users can compare yield the Recipe Analysis Workbook (RAW) and the Product Formulation Statement Workbook.

Food Items Search	Food Item Favorites
Exhibit A Grains Tool	FBG Calculator



MEATS/MEAT ALTERNATES



FRUITS



VEGETABLES



GRAINS

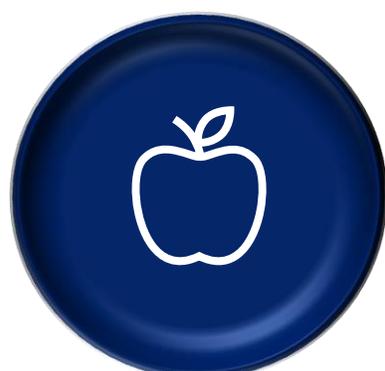
# MINIMUM CREDITABLE SERVING PER FOOD COMPONENT



Milk



Meat/  
Meat  
Alternate



Fruit

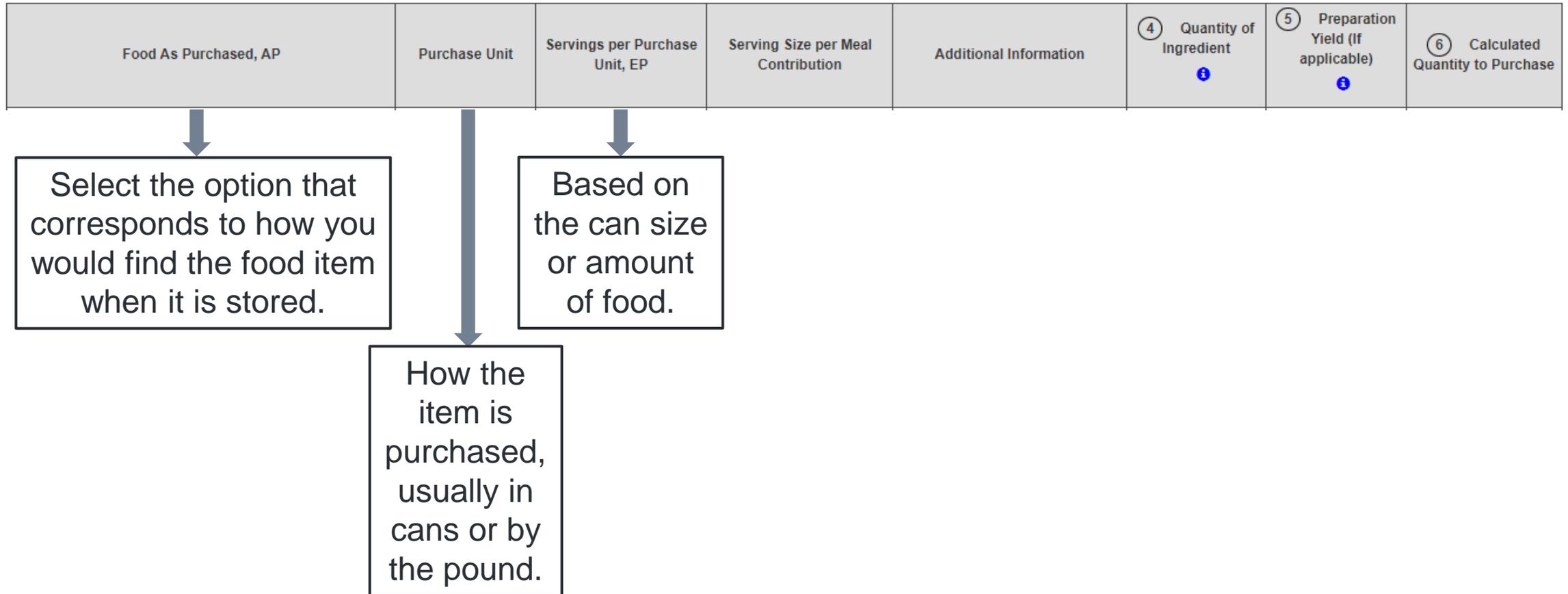


Vegetable



Grains

# FOOD BUYING GUIDE YIELD TABLES



# IDENTIFY THE FBG ITEMS THAT MATCHES THE MENU ITEM

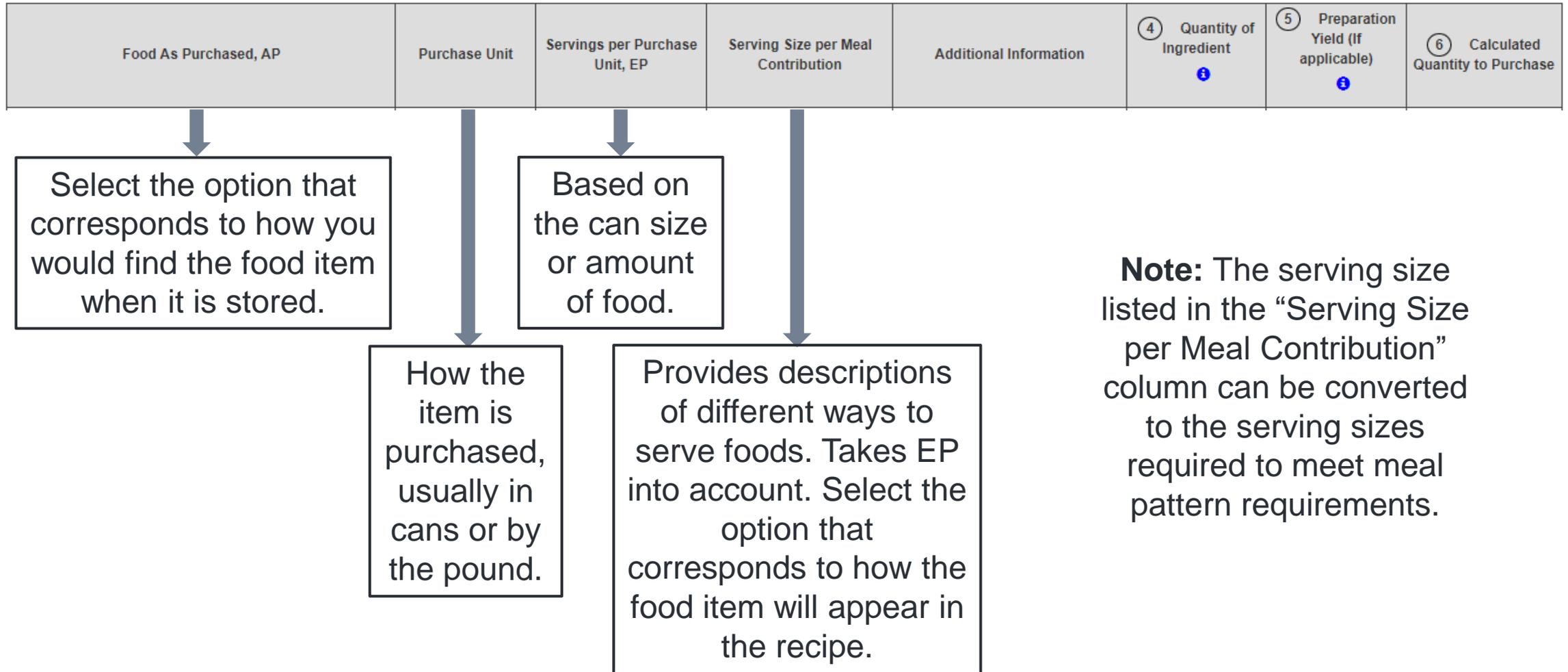
Breakfast on Wednesday consists of:

- Oatmeal
- Blueberries (USDA Foods, thawed from frozen)
- Milk

In the FBG, which blueberries would you choose?

Food As Purchased, AP
<b>Blueberries, frozen</b> <i>Unsweetened, Puree<sup>1</sup></i> <i>Footnote</i>
<b>Blueberries, frozen</b> <i>Unsweetened, Whole</i>
<b>Blueberries, frozen</b> <i>Unsweetened, Whole, Individually quick-frozen, Includes USDA Foods</i>
<b>Blueberries, wild</b> <i>Frozen, Includes USDA Foods</i>

# FOOD BUYING GUIDE YIELD TABLES



**Note:** The serving size listed in the “Serving Size per Meal Contribution” column can be converted to the serving sizes required to meet meal pattern requirements.

# IDENTIFY THE FBG ITEMS THAT MATCHES THE MENU ITEM

Breakfast on Wednesday consists of:

- Oatmeal
- Blueberries (USDA Foods, thawed from frozen)
- Milk

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution
Blueberries, frozen <i>Unsweetened, Puree<sup>1</sup></i> <i>Footnote</i>	Pound	8.00	1/4 cup thawed fruit puree
Blueberries, frozen <i>Unsweetened, Whole</i>	Pound	7.80	1/4 cup cooked fruit (sugar added by SFA during cooking)
Blueberries, frozen <i>Unsweetened, Whole, Individually quick-frozen, Includes USDA Foods</i>	Pound	11.90	1/4 cup thawed, unsweetened fruit

# IDENTIFY THE FBG ITEMS THAT MATCHES THE MENU ITEM

Let's say your cook wants to serve canned, drained pineapple chunks at lunch time. You would select this option from the food buying guide.

<b>Pineapple, canned</b> <i>Chunks, Packed in juice or light syrup</i>	No. 10 Can (106 oz)	49.90	1/4 cup fruit and liquid
<b>Pineapple, canned</b> <i>Chunks, Packed in juice or light syrup</i>	No. 10 Can (106 oz)	31.80	1/4 cup drained fruit

**Which option would you select from the FBG?**

# IDENTIFY THE FBG ITEMS THAT MATCHES THE MENU ITEM

Let's say your cook wants to serve canned, drained pineapple chunks at lunch time. You would select this option from the food buying guide.

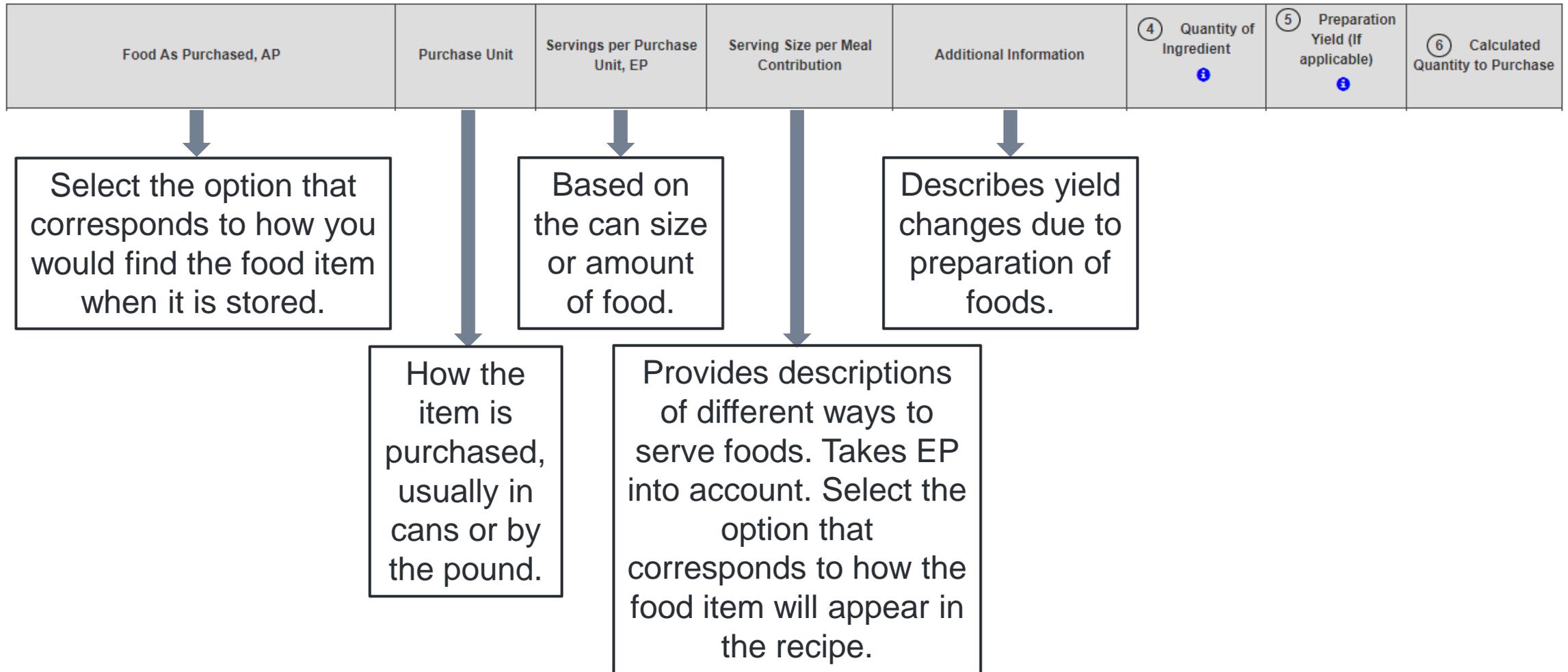
Pineapple, canned <i>Chunks, Packed in juice or light syrup</i>	No. 10 Can (106 oz)	49.90	1/4 cup fruit and liquid
Pineapple, canned <i>Chunks, Packed in juice or light syrup</i>	No. 10 Can (106 oz)	31.80	1/4 cup drained fruit

There are 31.80 ¼ cup portions in a No. 10 can of pineapple chunks drained of juice. You have 30 kids to serve, and they each require a 1 cup portion. If you multiply 30 by 4 that equals 120 ¼ cup portions.

Determine the number of purchase units needed.  $(120/31.80) = 3.77 \rightarrow$  round to 4 No. 10 cans

Four No. 10 cans would need to be opened to serve 30 kids a 1 cup portion of canned, drained pineapples.

# FOOD BUYING GUIDE YIELD TABLES



# LET'S MAKE HOMEMADE BLACK BEAN SALAD



# THE DETAILS

In your summer program, you have 50 participants at your sites. You want to serve Black Bean Salad for Lunch.

**Start by creating a standardized recipe for 1 serving.**

Recipe Ingredients	Meal Component Contribution per Child	Determined Weight of Individual Serving
Black beans, canned	½ cup	2.75 oz
Corn, cooked	¼ cup	1.3 oz
Red Onion, raw and diced	1/8 cup	1.0 oz
Cherry Tomatoes, fresh and halved	¼ cup	2.0 oz
Green Pepper, raw and diced	1/8 cup	1.0
Dressing Ingredients	Extra	Extra

Now determine the size serving spoon that the individual serving of the recipe will fit into. A 8 oz spoodle will be used 1 serving of Black Bean Salad to each child.

# THE DETAILS

In your program, you have 50 children. You want to serve Black Bean Salad for Lunch. **Now multiply by 50 to determine the weight of each ingredient to add to the pan.**

Recipe Ingredients	Determined Weight of Individual Serving	Weight for Entire Group Serving
Black beans, canned	2.75 oz	138 oz
Corn, cooked	1.3 oz	65 oz
Red Onion, raw and diced	1.0 oz	50 oz
Cherry Tomatoes, fresh and halved	2.0 oz	100 oz
Green Pepper, raw and diced	1.0 oz	50 oz
Dressing Ingredients	Extra	Extra

Weigh the pan that the ingredients will be mixed into and tare. Weigh each individual ingredient as it goes into the pan and mix together.

Now let's determine how much of each ingredient to buy with the Food Buying Guide's Recipe Analysis Workbook (RAW) tool and determine if our crediting information is correct.

# ABOUT THE RECIPE ANALYSIS WORKBOOK (RAW)

The RAW is a tool in the Food Buying Guide.

- It is used to determine the expected meal pattern contribution and crediting statement for an *existing standardized recipe*.
- It calculates the meal pattern contribution of a recipe's ingredients toward the vegetables, fruits, meat/meat alternates, and grains components of the Federal meal pattern requirements.



The screenshot displays the USDA Food Buying Guide for Child Nutrition Programs website. The header includes the USDA logo and the text "Food Buying Guide for Child Nutrition Programs" and "U.S. DEPARTMENT OF AGRICULTURE". The navigation menu includes "HOME", "MEAL COMPONENTS", "FOOD ITEMS", "TOOLS", "APPENDICES", "HELP", and "WELCOME KARA JOHNSON". The main content area is titled "Create Recipe Analysis Workbook (RAW)" and contains a form with the following fields:

- Recipe Name \* (text input)
- Servings per Recipe \* (text input)
- Recipe Number (text input)
- Serving Size \* (text input)
- Folder (dropdown menu, currently "Not Selected")
- Add Folder (button)

Below the form is a tabbed interface with the following tabs: "Select Creditable Ingredient", "Recipe Notes", "Vegetables", "Fruits", "Meats/MA", "Grains - Method A", "Grains - Method B", "Grains - Method C", and "Meal Pattern Contribution". The "Select Creditable Ingredient" tab is currently selected. A note at the bottom of the form reads: "Use this tab to select ingredients from the FBG. Use Grains - Method A tab to select ingredients from Exhibit A and use Grains - Method C tab to input ingredients for Grains Based on Grams of Creditable Grains. (For further guidance see 'Instructions' section above)."

**Note:** The RAW is not a tool to evaluate dietary specifications for calories, sodium, and saturated fat. It also cannot determine whether the serving size information entered is correct for crediting.

\*Only can be used in the online version of the FBG.\*

1 Recipe Name \*  Servings per Recipe \*

Recipe Number

Serving Size \*

Folder

- Select Creditable Ingredient
- Recipe Notes
- Vegetables
- Fruits
- Meats/MA
- Grains - Method A
- Grains - Method B
- Grains - Method C
- Meal Pattern Contribution

Use this tab to select ingredients from the FBG. Use Grains - Method A tab to select ingredients from Exhibit A and use Grains - Method C tab to input ingredients for Grains Based on Grams of Creditable Grains. (For further guidance see 'Instructions' section above).

## 2 Search Food Ingredients

Program - Meal

Keywords:

Meal Component:

Category:

## Food Ingredients Selected for Recipe

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Action
<b>Meats/Meat Alternates</b> Beans, Black, (Turtle), dry, canned <i>Whole, Includes USDA Foods (Low sodium)</i>	No. 10 Can (109 oz)	40.00	1/4 cup unheated, drained beans	<input type="button" value="Remove"/>
<b>Vegetables</b> Corn, fresh <i>Without husks (5 to 6-inch length), Medium, (Similar to Native White Corn and Native Whole Blue Corn)</i>	Pound	5.27	1/4 cup cooked vegetable (about 1/2 cob)	<input type="button" value="Remove"/>
<b>Vegetables</b> Onions, Mature, fresh <i>Diced (approx. 1/4-inch), Ready-to-use</i>	Pound	12.00	1/4 cup diced, raw vegetable	<input type="button" value="Remove"/>
<b>Vegetables</b> Peppers, Bell, fresh <i>Green or Yellow, Medium or Large, Whole</i>	Pound	9.70	1/4 cup chopped or diced raw vegetable	<input type="button" value="Remove"/>
<b>Vegetables</b> Tomatoes, fresh <i>Cherry, Whole without stem</i>	Pound	11.00	1/4 cup halved vegetable	<input type="button" value="Remove"/>

## Search Results

Meal Component	Category / Subcategory	Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Additional Information	3 Add to RAW
Meats/Meat Alternates	Legumes, Dry Beans and Peas BEANS, BLACK (TURTLE BEANS)	Beans, Black, (Turtle), dry, canned <i>Whole, Includes USDA Foods (Low sodium)</i>	No. 10 Can (109 oz)	37.00	1/4 cup heated, drained beans	1 No. 10 can = about 65 oz (9-1/4 cups) heated, drained beans; 1 No. 10 can = about 73 oz (10 cups) unheated, drained	<input type="button" value="Add"/>
Meats/Meat Alternates	Legumes, Dry Beans and Peas BEANS, BLACK (TURTLE BEANS)	Beans, Black, (Turtle), dry, canned <i>Whole, Includes USDA Foods (Low sodium)</i>	No. 10 Can (109 oz)	40.00	1/4 cup unheated, drained beans	1 No. 10 can = about 73 oz (10 cups) unheated, drained beans	<input type="button" value="Add"/>

# Edit Recipe Analysis Workbook (RAW)

▶ Instructions

Asterisks (\*) denote required information.

① **Recipe Name \***

**Recipe Number**

**Folder**  Add Folder

**Servings per Recipe \***

**Serving Size \***

- Select Creditable Ingredient
- Recipe Notes
- Vegetables
- Fruits
- Meats/MA
- Grains - Method A
- Grains - Method B
- Grains - Method C
- Meal Pattern Contribution

Use this tab to select ingredients from the FBG. Use Grains - Method A tab to select ingredients from Exhibit A and use Grains - Method C tab to input ingredients for Grains Based on Grams of Creditable Grains. (For further guidance see 'Instructions' section above).

## ② Search Food Ingredients

Program - Meal

Keywords:

Meal Component:

Category:

## Food Ingredients Selected for Recipe

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Action
<b>Meats/Meat Alternates</b> Beans, Black, (Turtle), dry, canned <i>Whole, Includes USDA Foods (Low sodium)</i>	No. 10 Can (109 oz)	40.00	1/4 cup unheated, drained beans	<input type="button" value="Remove"/>
<b>Vegetables</b> Corn, fresh <i>Without husks (5 to 6-inch length), Medium, (Similar to Native White Corn and Native Whole Blue Corn)</i>	Pound	5.27	1/4 cup cooked vegetable (about 1/2 cob)	<input type="button" value="Remove"/>
<b>Vegetables</b> Onions, Mature, fresh <i>Diced (approx. 1/4-inch), Ready-to-use</i>	Pound	12.00	1/4 cup diced, raw vegetable	<input type="button" value="Remove"/>
<b>Vegetables</b> Peppers, Bell, fresh <i>Green or Yellow, Medium or Large, Whole</i>	Pound	9.70	1/4 cup chopped or diced raw vegetable	<input type="button" value="Remove"/>
<b>Vegetables</b> Tomatoes, fresh <i>Cherry, Whole without stem</i>	Pound	11.00	1/4 cup halved vegetable	<input type="button" value="Remove"/>

As an example of our **vegetable** food components, the serving size for cherry tomatoes is ¼ cup, which matches the food buying guide. This makes the math simple. Together, the vegetable components equal ¾ cup, the serving size for fruit/vegetable components at lunch in SFSP.

Select Creditable Ingredient	Recipe Notes	Vegetables	Fruits	Meats/MA	Grains - Method A	Grains - Method B	Grains - Method C	Meal Pattern Contribution
Red/Orange Vegetables								
Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Additional Information	④ Quantity of Ingredient	⑤ Preparation Yield (If applicable)	⑥ Calculated Quantity to Purchase	
Tomatoes, fresh <i>Cherry, Whole without stem</i>	Pound	11.00	1/4 cup halved vegetable	1 lb AP = 0.95 lb (about 2-3/4 cups) halved, ready-to-serve cherry tomatoes	4.5500	0.9500	4.7894	

We need 50 – ¼ cup servings of cherry tomatoes.  $50 \text{ servings} / 11.00 \text{ servings per purchase unit} = 4.55$ , so place that number in the quantity to purchase section. The preparation unit is provided and copied into the preparation yield text box. We would need to purchase 4.8 lbs of cherry tomatoes to make this recipe.

As an example of our **meat alternate** food component, the serving size for black beans is ½ cup, which does not match the food buying guide. The food buying states that the serving size is ¼ cup unheated, drained beans. Because we are doubling the portion size, the servings per purchase is cut in half.

Select Creditable Ingredient								
Recipe Notes		Vegetables	Fruits	Meats/MA	Grains - Method A	Grains - Method B	Grains - Method C	Meal Pattern Contribution
Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Additional Information	④ Quantity of Ingredient	⑤ Preparation Yield (If applicable)	⑥ Calculated Quantity to Purchase	
Beans, Black, (Turtle), dry, canned <i>Whole, Includes USDA Foods (Low sodium)</i>	No. 10 Can (109 oz)	40.00	1/4 cup unheated, drained beans	1 No. 10 can = about 73 oz (10 cups) unheated, drained beans	2.5000	0.7000	3.5714	

We need 50 – ½ cup servings of black beans.  $50 \text{ servings} / 20.00 \text{ servings per purchase unit} = 2.5$ , so place that number in the quantity to purchase section. The preparation yield can be calculated by 73 oz by the total can weight,  $73 \text{ oz unheated, drained beans} / 109 \text{ oz} = 0.70$ . We would need to purchase 3.6 No.10 cans of black beans to make this recipe.

The Meal Pattern Contribution tab provides the crediting information for the recipe, and the serving size is listed at the bottom. Our initial calculations were correct. This information can be printed and included in your recipe binder.

Select Creditable Ingredient	Recipe Notes	Vegetables	Fruits	Meats/MA	Grains - Method A	Grains - Method B	Grains - Method C	Meal Pattern Contribution
		Vegetables <sup>1</sup>						Additional Vegetables $\frac{1}{8}$ cup
		Vegetables						Red/Orange Vegetables $\frac{1}{4}$ cup
		Vegetables						Starchy Vegetables $\frac{1}{4}$ cup
		Vegetables						Other Vegetables $\frac{1}{8}$ cup
		Meats/Meat Alternates						2.00 oz eq

1 cup provides  $\frac{3}{4}$  cup total vegetable (  $\frac{1}{8}$  cup additional vegetable ,  $\frac{1}{4}$  cup red/orange vegetable ,  $\frac{1}{4}$  cup starchy vegetable ,  $\frac{1}{8}$  cup other vegetable ) , 2.00 oz eq meat/meat alternate

And you know that in order to make this recipe, you will need:

3.6 No.10 Black Bean cans, 4.8 lbs of Cherry Tomatoes, 13 lbs of Husked Corn, 2.1 lbs Diced Onions, and 2.35 lbs of Green Peppers.

- STEP 1: REVIEW THE RECIPE**
- STEP 2: PREPARE THE RECIPE**
- STEP 3: MAKE CHANGES**
- STEP 4: RE-TEST FOR ACCURACY**



# ANOTHER OPTION



# ADJUSTING RECIPE YIELD WITH THE FACTOR METHOD

## Step 1: Determine the Factor

$$\frac{\text{Desired Yield}}{\text{Current Yield}} = \text{Factor}$$

## Step 2: Multiply by the Factor

Tips:

- Convert fractions to  
decimals

Example:  $\frac{1}{2}$  cup  $\rightarrow$  0.5 cup

- Convert ingredients in  
multiple units to a single  
unit

Example: 1 tbsp + 1 tsp  $\rightarrow$  4  
tsp

## Step 3: Adjust to Common Measures

You may need to round  
ingredients to the  
nearest common  
measurement.

# RESOURCES



# USDA'S STANDARDIZED RECIPES



<https://www.fns.usda.gov/tn/team-nutrition-recipes>

# MENU RESOURCES

CRRS

>Application Section

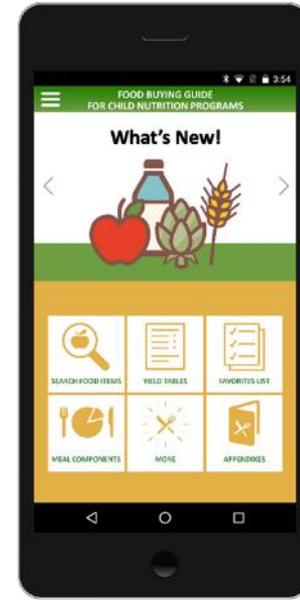
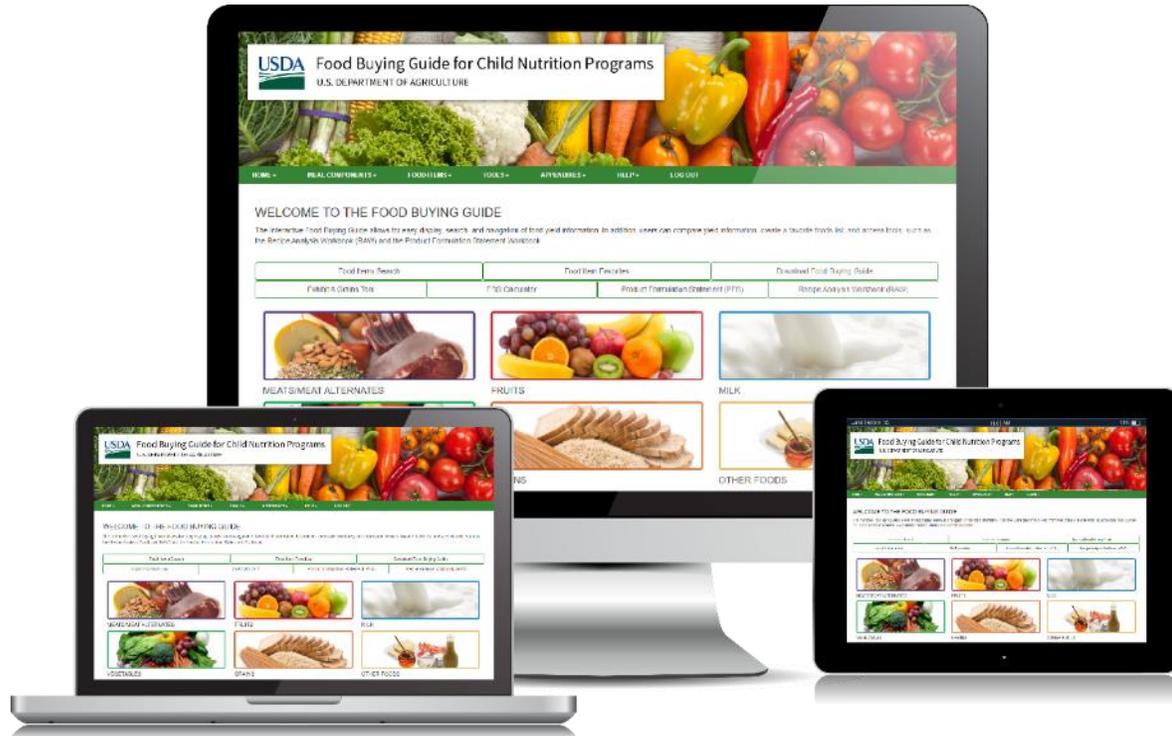
>>Download Forms

Training Presentations (13)				
	Summer Summit: Foodbanks	Building partnerships with foodbanks.	02/17/2023	Y
	Summer Summit: A Catered Affair	Covers working with vendors, food service management companies, and caterers.	02/17/2023	Y
	Summer Summit: Review Process	Describes the activities involved during the SFSP review process and the necessary records and documents to be reviewed.	02/17/2023	Y
	Summer Summit: Pre-Approval	Describes the steps in becoming a new sponsor	02/17/2023	Y
	Summer Summit: Area Eligibility	Determining area eligibility for SFSP	02/17/2023	Y
	Farm to Summer: The Daily Dig In	Farm to Summer: The Daily Dig In! Fabulous Farms and Farmers Markets Presentation Materials	11/16/2022	N
	Summer Summit: Compliance	Overview of the regulatory requirement to maintain program compliance	02/17/2023	Y
	Summer Summit: Meal Patterns	Overview of the SFSP meal patterns and menus	02/17/2023	Y
	Sponsor Overview Training	Presentation materials from overview training for compliance and recordkeeping	04/05/2023	Y
	Summer Camp Training	Presentation materials from overview training for residential and non-residential summer camps	04/14/2023	N
	Summer Summit: Turnip the Beet	Provides the criteria for consideration for USDA's Turnip the Beet award and the nomination process.	02/17/2023	Y
	SFSP Application Packet Training	SFSP Application Packet Training Video	02/17/2023	Y
	Summer Summit: Application	The basics of submitting the SFSP application	02/17/2023	Y

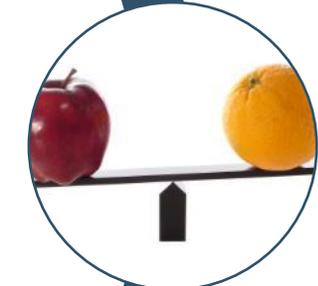
# USDA RECIPE STANDARDIZATION GUIDE



# FOOD BUYING GUIDE



Easy search & navigation



Compare



Favorite list



# QUESTIONS?

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EDUCATION.OHIO.GOV



**Department of  
Education &  
Workforce**





**Department of  
Education &  
Workforce**

EDUCATION.OHIO.GOV