

**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	*SATURATE D FAT	*TRANS FAT	CHOLE- TEROL	*SODIUM	IRON	CALCIUM	VITAMIN A	VITAMIN C

MEAT/MEAT ALTERNATE \_\_\_\_\_ MM/A OZ EQ.  
 FRUIT \_\_\_\_\_ FRUIT CUPS  
 VEGETABLE \_\_\_\_\_ TOTAL VEGETABLE CUPS  
 VEGETABLE SUB-GROUPS C=CUPS  
 DG \_\_\_\_\_ C STARCHY \_\_\_\_\_ C  
 R/O \_\_\_\_\_ C OTHER \_\_\_\_\_ C  
 B/P \_\_\_\_\_ C ADDITIONAL \_\_\_\_\_ C  
 GRAIN \_\_\_\_\_ GRAIN OZ EQ.

\*Required when Nutrient Analysis Report is requested