Name	Period	Date

Anticipation Guide: Recipe for Success

Prior to the start of this lesson, place a check mark by each statement you THINK is true. At the conclusion of the lesson reread each statement and place a check mark by each statement you KNOW is true. Provide information that PROVES other statements are not true. You may use the back of this sheet if additional space is needed.

Knowledge before the lesson	Statements	Knowledge after lesson
	A standardized recipe is a set of written instructions used to consistently prepare a known quantity and quality of a certain food for a food service operation.	
	A standardized recipe is the same as a recipe your grandmother gave you.	
	One benefit of standardized recipes is that it can control costs and portion sizes.	
	4. A component of a standardized recipe is portion sizes.	
	5. Mise en place is the French phrase for enjoy your meal.	
	The conversion factor is the same as the baker's percentage.	
	7. A standardized recipe is the same as any recipe.	