

## Components of a Standardized Recipe (Key)

Complete each section with a description of the parts of a standardized recipe.

<b>Recipe name</b>	<ul style="list-style-type: none"><li>• the name on the recipe and on the menu should reflect the same product</li></ul>
<b>Yield</b>	<ul style="list-style-type: none"><li>• the number of servings or portions the recipe produces</li></ul>
<b>Portion size</b>	<ul style="list-style-type: none"><li>• the amount or size of an individual serving</li></ul>
<b>Ingredient quantity</b>	<ul style="list-style-type: none"><li>• the measured portion of each ingredient</li></ul>
<b>Preparation procedures</b>	<ul style="list-style-type: none"><li>• the step by step directions to produce recipe</li></ul>
<b>Cooking temperatures</b>	<ul style="list-style-type: none"><li>• used for range tops and ovens where preheating may be required</li></ul>
<b>Cooking time</b>	<ul style="list-style-type: none"><li>• important to cook the food the recommended time</li></ul>

Chef Notes: \_\_\_\_\_

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