

## Recipe for Success Quiz (Key)

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Match the definitions with the correct term.

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|------------------------------|---|
| __E__ 1. Formula             | A. a set of written instructions used to consistently prepare a known quantity and quality of a certain food for a food service operation |
| __C__ 2. Mise en place       | B. the amount or size of an individual serving  |
| __B__ 3. Portion size        | C. French phrase that means “to put in place”   |
| __F__ 4. Quality control     | D. number of servings the recipe makes  |
| __G__ 5. Recipe              | E. a special type of recipe used in the bakeshop that includes the precise amount of each ingredient                                      |
| __A__ 6. Standardized recipe | F. system that ensures that everything meets the foodservice establishment’s standards  |
| __D__ 7. Yield               | G. A precise set of directions for using ingredients, procedures, and cooking instructions for a certain dish                             |

Answer the statements with a short answer.

8. List the seven components of the standardized recipe.
- Recipe name
  - Yield
  - Portion size
  - Ingredient quantity
  - Preparation procedures
  - Cooking temperatures
  - Cooking time

9. List two benefits of a standardized recipe. (any two)

- Control of portion size and cost
- Consistency in quality and quantity
- Elimination of errors in food orders
- Elimination of waste in not overproducing food
- Increased efficiency
- Meeting customer's expectations

10. What is the first step for mise en place?

Reviewing the recipe completely