

Recipe for Success Quiz

Match the definitions with the correct term.

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| _____ 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 |
| _____ 2. Mise en place | B. the amount or size of an individual serving |
| _____ 3. Portion size | C. French phrase that means “to put in place” |
| _____ 4. Quality control | D. number of servings the recipe makes |
| _____ 5. Recipe | E. a special type of recipe used in the bakeshop that includes the precise amount of each ingredient |
| _____ 6. Standardized recipe | F. system that ensures that everything meets the foodservice establishment’s standards |
| _____ 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.

- List the seven components of the standardized recipe.
- List two benefits of a standardized recipe.
- What is the first step for mise en place?