

THE STANDARDIZED RECIPE

“The standardized recipe is the foundation of the modern food-service industry. These recipes are the most important documents to ensure a profitable business.”

--- TERRI JONES

The standardized recipe is the hallmark of the food-service industry today. The information contained in the standardized recipe ensures that a consistent product is always served to the guest. A consistent product means the look, taste, texture and portion size of the menu item is the same each time the item is prepared and served, regardless of who is in the kitchen on a given day.

Each standardized recipe has a specific yield, which can be increased or decreased as needed. The recipe’s yield is used to determine the cost per portion to serve the item to your guests. The portion cost is then used to develop the menu or sales price. This is the basis of a good cost control program. The standardized recipe is a vital part of the profitable food-service operation.

OBJECTIVES

1. To understand the format for a standardized recipe.
2. To understand the content of the standardized recipe.
3. To recognize the importance of the standardized recipe.
4. To understand the yield of a recipe.
5. To understand how to increase or decrease the yield of a recipe.
6. To write your own standardized recipes for use.

Standardized Recipe Format :-

A standardized recipe contains a variety of information about the recipe, its yield, and the number of portions it produces. The actual form may vary from one operation to another, but the information contained is the same. The following is an example of a standardized recipe form.

STANDARDIZED RECIPE FORM

Preparation and Cooking Time :		Item Name
Portion Size :		Recipe Yield :
		Number of Portions :
Quantity	Ingredients	Preparation Method
<p>Ingredients quantities are listed in a specific unit of measure. The units are either weight, volume, or count. An example of weight is pounds, volume is gallons, and count is a number, such as 3 eggs.</p>	<p>Ingredients are listed in the order that they are added to the recipe. The item added first is at the top of the list, then the second item, and so on.</p>	<p>This column describes the exact method of preparation for each ingredient as it is added to the recipe.</p> <p>For example, ingredient one might be sauteed, before ingredient two is added. After all ingredients are added, the entire mixture might be simmered.</p>

The Importance of the Standardized Recipe :

The standardized recipe is the key to success in the food-service industry. This simple form offers the food-service operation ALL of the information needed for success. The standardized recipe form identifies the type or style of food, the food products to purchase, the equipment needed to prepare the food, the yield of the recipe, and the skill level of the employees.

The cost of purchase the food determines the cost per portion, which is directly related to the menu price. The menu price and the guests’ perception of its value are crucial to the success of the restaurant.

Recipe Yield and Recipe Conversion :

RECIPE YIELD

Recipe yield refers to the total weight, volume, count, or number of portions a properly prepared recipe produces. This information is critical to production planning. In the example that follows, the recipe for soup yields 2 gallons of soup. This yield is for illustrative purposes only.

In the professional kitchen, a recipe for soup with a yield of 2 gallons would have an actual yield of 95%, or 1.9 gallons of soup. That is the total amount of soup that could be served to a guest because some of the soup would stick to the side of the stock pot.

RECIPE YIELD EXAMPLE

The recipe for soup yields 2 gallons.

The portion size for soup is 8 fl. oz.

2 (gallons) X 128 (fl. oz. Per gallons) = 256 fl. oz. of soup

The recipe yields a total of 256 fl. oz.

256 (fl. oz. of soup) ÷ 8 (fl. oz. Portion size) = 32 total portions for 2 gallons.

The recipe yields 32 portions of 8 fl. oz. Each.

RECIPE CONVERSIONS

A recipe's yield may need to be increased or decreased depending on the number of portions required to serve guests. Adjusting a recipe's yield impacts the quantity of all recipe's ingredients equally. Extra caution should be exercised when adjusting the quantities for herbs, spices and seasonings. The process of adjusting the yield of a recipe is simple. It is based on the concept of a conversion factor.

The formula for recipe conversion is as follows:

$$\frac{\text{New yield}}{\text{Old yield}} = \text{Conversion factor}$$

The conversion factor is used to multiply the quantity of all of the recipe's ingredients.

RECIPE CONVERSION EXAMPLE

Recipe A yields 25 portions.

The banquet chef is serving 100 portions of Recipe A on Saturday.

The new yield is 100. The old yield is 25.

$$\frac{100 \text{ (new yield)}}{25 \text{ (old yield)}} = 4 \text{ (conversion factor)}$$

The number 4, the conversion factor, is multiplied by the quantity listed for each of the ingredients in the recipe to increase the yield, or number of portions, produced from recipe A.

Recipe A : Yields 25

Item	Quantity
Potatoes	5 pounds

Recipe A : Yields 100

Item	Quantity
Potatoes	5 (pounds) X 4 (conversion factor) = 20 pounds

The quantity of potatoes to serve 100 portions is 20 pounds.

Conclusion :

The standardized recipe is the key to a successful food-service operation. The recipe contains all of the information needed to purchase food and prepare the menu items. Each standardized recipe has a yield, or a number of portions it produces. The yield of a standardized recipe can be increased or decreased using a conversion factor. The new yield can be larger or smaller than the original yield.