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| **Recipe name:** |  | **Category:** |  | **Recipe number:** |  |

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| --- | --- | --- | --- |
| **Ingredients** | **For \_\_\_\_\_\_\_ servings** | | **Directions** |
| **Weight** | **Measure** |
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| **Serving size and yield** | |  | **Cooking time and temperature** | | |  | **CACFP meal pattern contribution (based on serving size)** | | |
| Serving size: |  |  | **Oven type** | **Temperature** | **Time** |  | Meat/meat alternates: |  | ounces |
|  | Conventional: |  |  |  | Grains: |  | Ounce equivalents 1 |
| Yield: |  |  | Convection: |  |  |  | Vegetables: |  | cups |
|  |  |  |  |  | Fruits: |  | cups |

1 Grains must meet the required weights (groups A-E) or volumes (groups H-I) in [*Grain Ounce Equivalents for the Child and Adult Care Food Program*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Grain_Oz_Eq_CACFP.pdf)*,* or provide the minimum creditable grains per serving. For more information, refer to the CSDE’s resource, [*Calculation Methods for Grains Ounce Equivalents for the Child and Adult Care Food Program*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Grain_Calculation_CACFP_oz_eq.pdf)*,* and visit the “[Ounce Equivalents](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#OunceEquivalents)” section of the CSDE’s [Crediting Foods in CACFP Child Care Programs](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents) webpage.

**Instructions**

The U.S. Department of Agriculture (USDA) defines a standardized recipe as a recipe that “has been tried, adapted, and retried several times for use by a given foodservice operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.”

* **Recipe information:** List the recipe name, category (e.g., entrees, vegetables, fruits, grains), and number.
* **Ingredients:** List the ingredients in the order of preparation. For each ingredient, indicate the specific type and form of food, e.g., “rice, long-grained, cooked,” “corn, canned,” “macaroni, uncooked,” “cheese, cheddar, grated,” and “ground beef, raw.” For guidance on ingredient descriptions, refer to the USDA’s [*Food Buying Guide for Child Nutrition Programs*](https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs)*.*
* **Weight and measure:** List the weight and volume measure of each ingredient. Use standard abbreviations for units of measure, e.g., teaspoon (tsp), tablespoon (Tbsp), cup (c), quart (qt), gallon (gal), ounce (oz), pound (lb), and fluid ounces (fl oz). List quantities in common units, e.g., 1 lb 4 oz instead of 20 oz, 2 gal 3 cups instead of 35 cups, and ½ cup instead of 8 Tbsp. For more information, refer to the Institute of Child Nutrition’s (ICN) [*Basics at a Glance*](https://theicn.org/icn-resources-a-z/basics-at-a-glance/)poster and the “[Weights and Measures](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#WeightsMeasures)” section of the CSDE’s CACFP webpage.
* **Directions:** List detailed step-by-step instructions for preparation, cooking, and serving, including equipment (e.g., number and size of pans), oven temperature and cooking time, and serving directions and utensils. Include food safety guidelines for proper thawing, internal cooking, holding, serving, and storage temperatures. Indicate Critical Control Points (CCPs) as appropriate for the recipe, e.g., “CCP: Cool to 41 °F or lower within 4 hours,” “CCP: Heat to 165° F or higher for at least 15 seconds,” and “CCP: Hold for hot service at 135° F or higher.” For more information, visit the “[Hazard Analysis Critical Control Point (HACCP)](https://portal.ct.gov/SDE/Nutrition/Food-Safety-for-Child-Nutrition-Programs/Documents#HACCP)” section of the CSDE’s [Food Safety for Child Nutrition Programs](https://portal.ct.gov/SDE/Nutrition/Food-Safety-for-Child-Nutrition-Programs) webpage.
* **Serving size and yield:** Indicate serving size, i.e., the amount of a single portion in volume or weight, such as ½ cup or 2 ounces. Indicate yield, i.e., the total weight or volume and number of servings available for service after production is complete, such as “50 servings: 23 pounds 4 ounces” and “50 servings: 1 quart 2 ¼ cups.” Determine the yield and servings by measuring and counting the actual servings made from the recipe.
* **Cooking time and temperature:** Indicate the oven temperature and cooking time for conventional and convection ovens, if applicable,
* **Meal pattern contribution (based on serving size):** Indicate how one serving of the recipe credits toward the CACFP meal patterns. Use the USDA’s [*Food Buying Guide for Child Nutrition Programs*](https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs)to determine crediting information for recipe ingredients. For information on the CACFP crediting requirements, visit the CSDE’s [Crediting Foods in CACFP Child Care Programs](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs) or [Crediting Foods in CACFP Adult Day Care Centers](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers) webpages. For a list of resources with guidance on meeting the CACFP meal pattern and crediting requirements, refer to the CSDE’s resource, [*Resources for the CACFP Meal Patterns*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/Resources_CACFP_Meal_Patterns.pdf). For a summary of the crediting requirements for each component, refer to the CSDE’s [*Crediting Summary Charts for the CACFP Meal Patterns for Children*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Crediting_Summary_Charts_CACFP.pdf)and [*Crediting Summary Charts for the CACFP Adult Meal Patterns*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Crediting_Summary_Charts_CACFP_Adults.pdf).

For resources on developing and using standardized recipes,visit the “[Crediting Foods Made from Scratch in CACFP Child Care Programs](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents#ScratchFoods)” or “[Crediting Foods Made from Scratch in CACFP Adult Day Care Centers](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers/Documents#ScratchFoods)” sections of the CSDE’s CACFP webpage.For examples of standardized recipes for the Child Nutrition Programs, visit the ICN’s [Child Nutrition Recipe Box](https://theicn.org/cnrb/) website.

For more information, refer to the CSDE’s [*Guide to Meeting the Meal Pattern Requirements for CACFP Child Care Programs*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/NPGmealpattern.pdf) or [*Guide to Meeting the Meal Pattern Requirements for CACFP Adult Day Care Centers*](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/AdultNPGmp.pdf)and visit the CSDE’s [Crediting Foods in CACFP Child Care Programs](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Child-Care-Programs/Documents) and [Crediting Foods in CACFP Adult Day Care Centers](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-CACFP-Adult-Day-Care-Centers) webpages or contact the [CACFP staff](https://portal.ct.gov/SDE/Nutrition/CACFP-Contact) in the CSDE’s Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This form is available at <https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Standardized_Recipe_Form_CACFP.docx>.



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