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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** |  | **Meal pattern contribution (based on serving size)** |
| **Serving size:** |  |  | **Oven type** | **Temperature** | **Time** |  | Meat/meat alternates (ounce equivalents): |  |
|  | **Conventional:** |  |  |  | Grains (ounce equivalents): |  |
| **Yield:** |  |  | **Convection:** |  |  |  | Fruits (cups): |  |
|  |  |  |  |  | Vegetables (cups): |  |

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| **Nutrients per serving** |
| **Calories**  |  | **Total fat (g)** |  | **Cholesterol (milligrams (mg))** |  | **Sodium (mg)** |  | **Iron (mg)** |  |
| **Protein (grams (g))** |  | **Saturated fat (g)** |  | **Total sugars (g)** |  | **Vitamin D (international units (IU)** |  | **Potassium (mg)** |  |
| **Carbohydrate (g)** |  | **Trans fat (g)** |  | **Dietary fiber (g)** |  | **Calcium (mg)** |  |  |  |

**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., entrées, 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, see 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, see 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 Crediting Foods in School Nutrition Programs 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 crediting requirements, visit the CSDE’s [Crediting Foods in School Nutrition Programs](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-School-Nutrition-Programs) webpage.
* **Nutrient information:** Indicate thenutrients per serving. Additional nutrients can be included.

For resources on developing and using standardized recipes,visit the “[Crediting Foods Made from Scratch](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-School-Nutrition-Programs#ScratchFoods)” section of the CSDE’s Crediting Foods in School Nutrition Programs 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 [*Menu Planning Guide for School Meals for Grades K-12*](https://portal.ct.gov/SDE/Nutrition/Menu-Planning-Guide-for-School-Meals) or  [*Menu Planning Guide for Preschoolers in the National School Lunch Program and School Breakfast Program*](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Menu_Planning_Guide_Preschool.pdf) or visit the CSDE’s [Crediting Foods in School Nutrition Programs](https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-School-Nutrition-Programs) webpage or contact the [school nutrition programs staff](https://portal.ct.gov/SDE/Nutrition/Contact-Information-for-School-Nutrition-Programs) at the Connecticut State Department of Education, 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/NSLP/Crediting/‌Standardized\_Recipe\_Form\_Schools.docx](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Standardized_Recipe_Form_Schools.docx).



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2. fax: (833) 256-1665 or (202) 690-7442; or
3. email:program.intake@usda.gov

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