



STANDARDIZED RECIPES

CACFP requirements:

- Recipes with two or more ingredients must be standardized and maintained on file.
- Standardized recipes ensure that enough of each planned meal pattern component is provided.

What is a standardized recipe?

- Standardized recipes have been tried and adapted to produce the same results every time.
- Standardized recipes must include the following information:
 - ✓ Recipe name
 - ✓ Ingredients (name, form and measureable amount by weight or volume)
 - ✓ Preparation instructions
 - ✓ Cooking temperature and time
 - ✓ Serving size of one portion (volume or weight)
 - ✓ Yield:
 - Number of servings the recipe makes
 - Total volume or measure (gallons, pieces, pans)
 - Pan size, if applicable
 - Number of servings per pan
 - ✓ How a serving contributes toward meeting meal pattern requirements

Use recipes already standardized whenever possible. The *Food Buying Guide* contains instructions in Appendix A for analyzing your own recipes.

www.fns.usda.gov/usda-standardized-recipe

www.fns.usda.gov/cacfp-recipes

www.fns.usda.gov/tn/usda-recipes-child-care

www.fns.usda.gov/tn/recipes-healthy-kids-cookbook-child-care-center

www.theicn.org (Institute of Child Nutrition *What's Cooking? USDA Mixing Bowl* allows you to search, save and print a cookbook.)

www.cacfp.org/resources/cacfp-creditable/ (National CACFP Sponsors Association)