

Standardized Recipe Basics

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Standardized Recipes

1. Standardized Recipe: _____

2. Benefits of using standardized recipes:

- _____
- _____
- _____
- _____
- _____
- _____

Parts of a Recipe

- | | |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | |

Formula or Recipe

Formulas:

- | | |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

Recipes:

- | | |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | |

Recipe Measurement and Conversion

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Standardized Recipe Measurements

1. Weight: _____

2. Scales for Weighing:

a) _____ c) _____

b) _____

3. Volume: _____

4. Count: _____

Converting Recipes

1. Total Yield Conversion Method: _____

a) _____

b) _____

2. Converting Portion Size:

a) To determine total existing yield: _____

b) To determine new yield: _____

c) Divide the new yield by the existing yield to get the: _____

d) Multiply each ingredient by the: _____

Factors that Impact Conversion

1. _____

2. _____

3. _____

4. _____

5. _____