

<b>Recipe Name: Taco</b> (Descriptive, creative name for recipe)		<b>File No: Entrée #0123</b> (Name and/or number based on the facility's filing system)	
Grade Group: K-8, 9-12 Grades based on student population served (e.g., K-12, 6-8, K-5)		<b>HACCP Process:</b> <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step Complete as part of the standardization process.	
Number of Portions: 50 Based on the number students in a grade group that are typically served.			
Portion Size: 1 taco each Based on how much is planned for each serving.			
Serving Utensil: Tongs, #20 scoop Based on the recipe and what is the most accurate tool for service.			
Servings per Pan: 25 Based on the number of serving each pan provides.			
<b>Ingredients:</b>	<b>Weight:</b>	<b>Measure:</b>	<b>Procedure:</b>
Pork Taco filling, <a href="#">WI Processed C600</a>	158.5 oz or 9.90625lbs, whichever measurement makes the most sense. Fill in this column if the total amount of ingredient is weighed, e.g., 5# flour, one - 50# case, 12 oz - breadcrumbs	Fill in this column if the total amount of ingredients is measured, e.g., 12 cups, 3 gallons, 25 each, 9 fl oz, 2 Tbsp.	1. Wash hand, clean surfaces, gather ingredients... Include all instructions, even those that seem obvious.  Each recipe should be standardized to the kitchen it is to be prepared in.  Example of CCP: Heat to ____° F for 15 seconds and then hot hold at ____° F for meal service.  Additional information can also be noted at the bottom of this section. Examples include: <ul style="list-style-type: none"> <li>• Condiments that will not alter the crediting</li> <li>• Other menu/recipes this recipe could be served with</li> <li>• Notes about how students like the item served. "Cut sandwiches on the diagonal"</li> </ul>
Tortilla, Whole Grain, Frozen, 8 in. <a href="#">USDA #110394</a>		50 tortillas	
<b>Total Yield: 50 Tacos</b>		<b>Number of Pans: 2</b>	
<b>Weight:</b> How much the end product weighs, e.g., 25# pasta.	<b>Measure (volume):</b> OR how much does the end product measures by volume, e.g., 3 gallons of soup.	<b>Pan Size:</b> The size of the pan used, e.g., 12 x 24 x 2½ or 6" deep hotel steam pan.	<b>Equipment (if not specified in procedures above):</b> Additional equipment used to prepare the recipe.

**Meal Component Contribution Based on Portion Size**

Refer to the portion size indicated above. The meal component contribution refers to the crediting per portion size, e.g., 1 taco provides 1 oz eq wg, 1 oz eq m/ma. Use the Food Buying guide and/or crediting documentation provided by the product manufacturer (PFS, CN label) to determine the creditable amount of the component(s) in the recipe.

**Nutrient Analysis Based on Portion Size:**

Meat/Meat Alternate	1 oz eq						Calories:
	DG	B/P	R/O	S	O	A*	Saturated Fat (g):
Vegetable Subgroups							Sodium (mg):
Fruits							
Grains	1 oz eq						

DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other \*A=Additional [Food Buying Guide](#) (FBG)

- The Food Buying Guide (FBG) Recipe Analysis Worksheet (RAW) is a tool used to determine the expected meal pattern contribution and crediting of each recipe used in child nutrition programs. Using the FBG RAW will provide an amount for each of the vegetable subgroups, including *Additional Vegetables* for crediting purposes.
- Standardized recipes are required for anything made in-house with two or more ingredients. A standardized recipe is one that has been tried, tested, evaluated, and adapted for use by your school food service. It produces a consistent quality and yield every time when the exact procedures, equipment, and ingredients are used.
- Quantity recipes ≠ standardized recipes. A quantity recipe is any recipe that has not been standardized to the kitchen it will be prepared in.
- Find the [Basics at a Glance Poster](#) on the ICN webpage.
- The DPI School Nutrition Team has created a [Weight vs Volume Chart](#) to help FSDs when creating recipes.
- Additional information can be found on the [Standardized Recipes Webpage](#).