



Culturally Inclusive
Recipe Toolkit

CULTURAL RECIPE STANDARDIZATION THREE PHASE PROCESS INFOGRAPHIC

Adapted from the [USDA Recipe Standardization Guide for School Nutrition Programs](#). Refer to the guide for more information.

PHASE 1 RECIPE VERIFICATION

1

- Identify the source recipe.
- Source the ingredients.
- Write the ingredients and instructions in detail.
- Test the recipe by preparing it in a small batch.
- Evaluate the quality of the prepared food, including taste, texture, and appeal.
- Verify the yield, including portion size and crediting components.
- Record any changes to ingredients or process and update the written recipe.
- If changes were made to the written recipe, test the updated recipe.



PHASE 2 PRODUCT EVALUATION

2

Once the recipe is finished with the verification phase, the prepared food should be evaluated to determine student acceptability before it is added to the menu. This evaluation may provide objective information that can be used to further improve the recipe.



INFORMAL EVALUATION

Product evaluation includes informal evaluation by the culturally inclusive recipes team, cultural community members, student focus groups, and others in the school community who have been involved in the project. Once the group has been selected to sample the product, and an evaluation form has been selected, the recipe can be prepared for evaluation.

Informal Evaluation Criteria may include:

- Visual Appeal: are the colors and presentation of the dish appealing?
- Aroma: does the smell create a desire to taste the food?
- Flavor: is the taste of the food appealing?
- Texture: is the texture of the food appealing?
- General appeal: would you like to eat this again?





Three decisions are possible as a result of informal evaluation:

- If the product was found to be unacceptable based on several of the informal evaluation criteria, the decision might be made to discontinue any further work on standardizing the recipe.
- If most of the informal evaluation criteria were drafted as acceptable, the recipe might go back to the verification phase to allow for changes to be made to the recipe and a new version of the recipe prepared.
- If all evaluation criteria were rated as acceptable in the informal evaluation, then the recipe may be prepared for formal evaluation.

FORMAL EVALUATION

A formal evaluation occurs after successful completion of an informal evaluation process with Culturally Inclusive Recipes stakeholders resulting in acceptability of all evaluation criteria:



- Select a group to taste the sample recipe.
- Choose an appropriate evaluation form.
- Prepare the sample recipe.
- Set up a sampling area.
- Facilitate the tasting and evaluating process.
- Review the evaluation data.
- Determine if the recipe is acceptable.

<input type="checkbox"/>	_____
<input type="checkbox"/>	_____
<input type="checkbox"/>	_____

PHASE 3 Quantity Adjustment

3

Once a recipe has been verified and evaluated, it can be scaled up to a quantity suitable for regular production. There are several methods to scale a recipe up to production quantity. More information about these methods of quantity adjustment can be found in the [USDA Recipe Standardization Guide](#).



- Factor Method – uses a mathematical calculation based on the current yield and desired yield of a recipe to determine a factor for recipe conversion.
- Direct Reading Tables Method – utilizes conversion tables based on recipe yield of 25 servings, or multiples of 25 servings.
- Percentage Method – also referred to as the Baker's Method, requires weight of all ingredients to be calculated as a percentage of the weight of an initial ingredient (such as flour) in the recipe.
- Computerized Recipe Adjustment Method – requires a computer software program which adjusts the recipe after it is entered into the system.