



# Writing Standardized Recipes

**Say:** Good afternoon, everyone! It's so great to see you today. Welcome back! In the last webinar, we discussed cycle menus and accommodating students with special dietary needs. We created a long list of delicious recipe ideas together, including lots of local and culturally inclusive foods. Today, we are going to discuss how to take new recipe ideas and write our own standardized recipes. It's going to be fun!

**Do:** Introduce selves.

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**3. email:**

[Program.Intake@usda.gov](mailto:Program.Intake@usda.gov)

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Welcome!



**Say:** Remember that as we go through today’s webinar, the chat box is open for any questions and comments. We can learn a lot from each other during these times together. Please feel free to comment and ask questions in the chat anytime! We will monitor it together throughout this hour and would love some conversations.

# Objectives

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- Define standardized recipes and explain why we need them in school nutrition programs.
- Describe the process for bringing a non-school recipe to the school meal tray.
- Utilize tools and resources to ensure new recipes are compliant with the meal pattern.
- Identify steps for conducting a yield test.



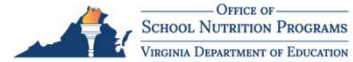
**Say:** Let's review today's objectives.

**Do:** Read or summarize objectives.

# Standardized Recipes

Title					Chocolatey Breakfast Nachos				
Yield		Category		Cooking process					
24 servings		Optional		#1 No Cook					
Ingredients	Amount		Directions						
	Weight	Measures							
Strawberries, fresh, quartered		3 qt	1. Preheat convection oven to 425° F convection. <b>CCP: No bare hand contact with ready to eat foods.</b> 2. Wash strawberries under running water. Remove stem and cut into quarters. 3. Cut frozen eggos in half, and then half again to create triangles. Place 24 on a full size sheet pan. Bake for 7 to 8 minutes until extra crisp. 4. While eggos are cooking, warm nut butter in the microwave, in a pan on the stovetop, or in the oven just until pourable. 5. Place 4 eggos triangles in a paper boat. Drizzle 1 Tbsp of nut butter on top. Hold in warmer. Serve with 1/4 cup vanilla yogurt as a dip, 1/2 cup strawberries, 1/2 tsp shredded coconut, 1/2 tsp sunflower seeds, and 1/2 tsp chocolate chips. Alternatively, keep eggos triangles on sheet pan, and drizzle each eggos (4 triangles) with 1 Tbsp nut or seed butter. Hold in warmer. Serve 4 triangles with 1/4 cup vanilla yogurt as a dip, 1/2 cup strawberries, 1/2 tsp shredded coconut, 1/2 tsp sunflower seeds, and 1/2 tsp chocolate chips. <b>CCP: Hold and serve cold items at 41° F or below.</b>						
Chocolate Eggo		24 each							
Nut or seed butter		1 1/2 cups							
Greek yogurt		1 1/2 qt							
Shredded coconut		1/4 cup							
Sunflower seeds		1/4 cup							
Chocolate chips, mini		1/4 cup							

The image shows a recipe for Chocolatey Breakfast Nachos that yields 24 servings. There is an ingredients column, weights and measures columns to include the weights and/or measures of each ingredient, and a directions column that includes each step of the recipe.



**Say:** Let's start with the basics of standardized recipes, beginning with what exactly they are.

## What are they?

- “... has been tried, adapted, and retried several times for use by a given food service 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 of ingredients.”\*

**Say:** According to the USDA, a standardized recipe is one that “has been tried, adapted, and retried several times for use by a given food service 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 of ingredients.”



**Ask:** Why are standardized recipes important?

**Say:** Add your answers to the chat!

**Say:** Great answers! There are many reasons to utilize standardized recipes including regulatory compliance, quality and cost control, and customer satisfaction. Our customers expect our menu items to taste the same every time they are served just like when they visit their favorite restaurants! They also expect menu items to taste the same when transitioning from elementary to middle to high school. No matter the location of a chain restaurant, the food tastes the same. Our schools should be no different!



## Why learn how to write them?

- Customization
- Increase participation

**Ask:** So why should you all learn to write them? Why not just rely on existing recipes?

**Say:** Add your answers to the chat!

**Say:** Great answers! While there are an abundance of standardized school recipes out there, it's still good to be able to write them yourself. You know your students better than anyone else and want to keep up with their expectations and what they see outside of school. Writing your own recipes allows you to customize to your customer base, which can in turn increase participation. You can better ensure cultural inclusiveness and incorporate all the wonderful local products and ingredients available to your division.



# Meet Transitional Standards

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**Say:** Scratch cooking will help us meet the transitional standards and proposed standards coming down the pipeline. And if you are going to cook more from scratch, it's important to learn how to write standardized recipes. Even if you find standardized recipes on reputable websites or through other divisions, you will still need to make tweaks and changes in your kitchens. It won't truly be standardized until you do!



## Considerations During Development

- Multi-purpose ingredients
- Local foods
- USDA foods
- Cultural inclusiveness



**Say:** There are lots of things to consider when standardizing recipes: utilizing multi-purpose ingredients like diced chicken, beans, canned diced tomatoes, etc., promoting local foods, maximizing USDA foods, and being culturally inclusive.

## Sources of Inspiration

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- [USDA](#)
- [Healthy School Recipes](#)
- [National Restaurant Association](#)



**Say:** There are many sources of inspiration to look at when thinking about new recipes to develop. We first wanted to share 3 websites you can reference, or really 2 websites and one online report.

**Do:** Click on the 3 links to show websites and review background info below. For the NRA report, scroll to the top trends for them to see. (Consider having these already open on your desktop)

**Say:** USDA recipes can be found in the Child Nutrition Recipe Box. There is a mix of CACFP and school recipes, but you can filter the search to just school recipes. As part of the FY 21 Team Nutrition Training Grant, VDOE developed 7 new Harvest of the Month recipes, and one of the recipes, the Harvest Spinach and Apple Chicken Salad is featured on this website!

Healthy school recipes is a resource dedicated exclusively to sharing k-12 recipes. School districts, food boards and companies, and consulting companies all share recipes through this website.

Remember for recipes you find through USDA or Healthy School Recipes, be

sure to test them yourself before rolling them out. A recipe is never truly standardized until you test it in your kitchen with your equipment and recipes.

The National Restaurant Association releases an annual report every year about restaurant trends, which definitely filter down to our school meals. More than 500 professional chefs weighed in on the What's Hot 2023 Culinary Forecast to tell us what they see as the leading menu trends for the coming year.

## Sources of Inspiration

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- VA local foods and TNTG recipes
- Family/regional recipes
- Division staff, families, community
- Other divisions



**Say:** For other sources of inspiration, look to local foods! Think about the local products can you procure and how can you prepare them in a variety of ways to showcase local flavor.

Consider family and regional recipes that are unique to your division. You could even ask division staff, families, and community members to submit recipes! And don't forget about the google drive folders we shared in the last webinar. We will add that link again to the chat right now. The folders are filling up with division recipes, and they all look delicious!

## Sources of Inspiration



**Say:** Finally, regardless of your own feelings about social media, our students are active users and see recipes on all of these different applications! You don't necessarily have to visit these social media sites or apps to find recipes; you can also google, for example, top TikTok recipes, and you will see a ton of ideas!

So what happens once we identify some new menu item possibilities? How do you take them from an idea to an actual recipe?

## “Schoolify”

- To convert a trendy recipe into a school friendly version, considering labor, equipment, ingredients, meal components, and nutrient standards.



**Say:** Our K-12 culinary team likes to use the term schoolify. We take a recipe concept and convert it into a school friendly version. At this time, we want you all to do a quick search online and add fun recipe concepts that you would like to schoolify in the chat. Or if you already have some ideas, go ahead and list them. Once we are done with this activity, we will walk through the steps on how to schoolify the recipes!

**Do:** Give participants about 5 minutes to add ideas to the chat, or end when the chat slows down.

## How to Schoolify Recipes

- Determine meal components
- Simplify

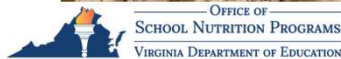


**Say:** Great ideas everyone! As we walk through the steps on how to schoolify, think about one of the recipe concepts you found or that someone else listed in the chat. The first step is to identify the meal components. Is it a vegetable dish? A fruit? Or does it contain multiple components, like meat and grain?

Once you identify the components, think about the contribution needed for schools. For example, 2 oz meat/meat alternate or 2 oz grain. The portion of the original recipe might be way too large or conversely may not contain enough of a component.

Then, consider how the recipe could be simplified for school chefs and kitchens. Are there ingredients that are typically not found in school kitchens that can be substituted with something more common? Can you cook the recipe in the oven or tilt skillet vs a saute pan? Are there steps that can be condensed or simplified for mass production? What about ingredient quantities? Can they be changed to be a full can or full package?





## Steps to Standardization

**Say:** Now that we have our recipe concepts, and we have thought through how to schoolify them, let's move on to steps to standardization. Note that a Virginia Standardized Recipe Development Manual is currently in production and will be released this fall. VDOE will conduct a webinar to showcase this manual as well as recipe demo videos to showcase the 7 Harvest of the Month recipes we mentioned earlier. More resources to look forward to!

## Steps to Standardization

- Gather tools
- Desk write recipes
- Small batch testing
- Retest and scale up
- Final nutrient analysis
- Teach staff



**Do:** Review steps to standardization.

**Say:** Let's review all of these in a little more detail, starting with gathering tools.

An official website of the United States government [Here's how you know](#)

**USDA** Food Buying Guide for Child Nutrition Programs  
U.S. DEPARTMENT OF AGRICULTURE

HOME ▾ MEAL COMPONENTS ▾ FOOD ITEMS ▾ **TOOLS ▾** APPENDIXES ▾ HELP ▾ WELCOME LINDSEY SCHOENFELD ▾

**FBG Calculator - My Shopping Lists**

▸ FBG Calculator

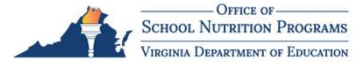
[Create Shopping List](#)

The following are the Shopping Lists you created. You can re-sort the table entries by clicking on the column headers. You can also enter keywords for the corresponding table header.

Click the **PDF** link to generate a copy of the Shopping List to print or save.

Shopping List Name	Date	Created On	Updated On	Actions
<input type="text"/>				

## Gather Tools



**Say:** Gather all of the necessary tools to credit your recipes correctly, including the Food Buying Guide (online calculator), CN labels, product formulation statements, and nutrition fact labels/ingredient statements.



## Desk Write



**Say:** Start by writing a recipe you think might work, referencing other recipes online or in your existing database for cook times, techniques, etc. Write it for a small quantity. The amount will depend on the finished product. If it's a sandwich, you might be writing the recipe for one serving. If it's a recipe baked in a full size 2" pan, you might write the recipe for a half or quarter pan.

Think about the pack size of the featured product. Are you using diced chicken packed in a 5 lb bag? Maybe write the recipe for 1.25 lb of chicken then to easily scale up. Remember, you will be testing this desk written recipe several times, so you don't want to be preparing large quantities to get flavors and techniques perfected; that could lead to a lot of food waste!

List ingredients in order of use including weights and volume measures. Write clear instructions, including times, temperatures, and utensils as needed.

Be sure to evaluate component contribution and nutrients. Determine how many servings you need to get the desired number of components. Also, don't forget about the sodium targets for the transitional standards! If you have a nutrient analysis software, go ahead and enter it in there, so that you can

analyze as you brainstorm.

## Desk Write

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- **A.** Combine Greek yogurt, cilantro, cucumber, red onion, cumin, salt, chili powder, and black pepper. Store covered.
- **B.** Prepare raita dip. Combine Greek yogurt, cilantro, cucumber, red onion, cumin, salt, chili powder, and black pepper in a bowl or container. Raita dip can be made one day in advance. Store covered in the refrigerator or pre-portion 2 Tbsp using a #30 disher into 2 oz cups.
- **C.** Prepare raita dip. Rinse the cucumber and cilantro in a colander under cool running water. Small dice the cucumber and chop the cilantro. Set aside. Properly measure the cumin, salt, chili powder, and black pepper. Pour into a small bowl. Combine Greek yogurt, cilantro, cucumber, red onion, cumin, salt, chili powder, and black pepper in a bowl or container. Raita dip can be made one day in advance. Store covered in the refrigerator or pre-portion 2 Tbsp using a #30 disher into 2 oz cups.

**Say:** As you desk write the instructions, be careful not to give too little or even too much information! Take a look at the examples on the screen. While A, B and C provide only part of a recipe, which one would you prefer to follow? Take a minute to read through all three and then select A, B, or C? Add your answer to the chat!

**Do:** Respond to chat answers.

# Component Crediting

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- Meats/meat alternates (M/MA)
  - Crediting unit: oz eq
  - Rounding down: nearest 1/4 oz eq
- Grains (G)
  - Crediting unit: oz eq
  - Rounding down: nearest 1/4 oz eq
- Vegetables (V)
  - Crediting unit: cup
  - Rounding down: nearest 1/8 cup
- Fruits (F)
  - Crediting unit: cup
  - Rounding down: nearest 1/8 cup



**Say:** As a reminder, here are the crediting units and guidelines for rounding.



**Say:** Once the recipe is desk written, it's time to prepare the recipe in a small batch. While testing, weigh and measure almost everything! There is nothing more frustrating than realizing after you have tested the whole recipe, realizing that you forgot to get a measurement. Note changes that need to be made or ideas for improvement.



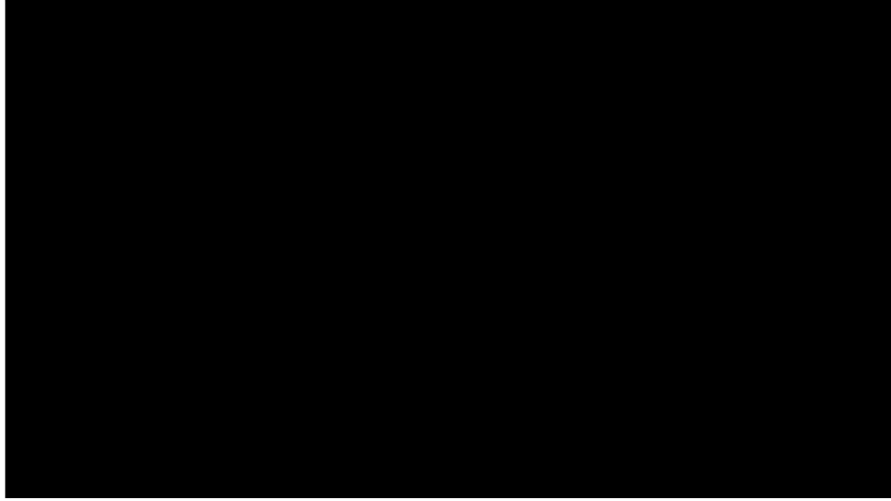


## Small Batch Testing



**Say:** After you have completed preparing the recipe. Determine the yield. If it is a recipe that is served with a portion scoop, you will need to conduct the following steps. Weigh the entire recipe. Divide by the number of servings to determine the portion size, and then determine which portion scoop can be used to provide that yield. Let's watch a video to drive this point home!

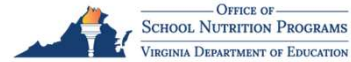
**Do:** Click on next slide to show video.



What's the Scoop?



## Small Batch Testing



**Say:** Be sure to evaluate the recipe for quality, flavor, and appearance. Taste test it with your staff or children if you have the opportunity. Recalculate contributions if needed based on any additions or subtractions made during the actual cooking process.

Conduct a preliminary nutrition analysis, and determine if any changes need to be made to adjust calories, saturated fat, and/or sodium. Then, test again and again and again as needed to get it perfect!

## Scale Up!

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**Say:** Once you have perfected the recipe, it's time to scale the recipe up to a large batch quantity or quantities. Not all recipes will perfectly scale up using the factor method. You might have to make tweaks with spices, herbs, or other ingredients.

Be sure to test the recipe a few times to guarantee the same results.

# Finalize Nutrient Analysis

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\*Nutrients are based upon 1 Portion Size (each)

Calories	257 kcal	Cholesterol	43 mg	Sugars	*11.2* g	Calcium	24.03 mg
Total Fat	4.61 g	Sodium	405 mg	Protein	15.06 g	Iron	1.04 mg
Saturated Fat	0.37 g	Carbohydrates	37.37 g	Vitamin A	3953.8 IU	Water <sup>1</sup>	*95.06* g
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	2.80 g	Vitamin C	5.8 mg	Ash <sup>1</sup>	*0.56* g

The image shows a nutrient analysis report that includes the amount of each of the following nutrients: Calories, Total Fat, Saturated Fat, Trans Fat, Cholesterol, Sodium, Carbohydrates, Dietary Fiber, Sugars, Protein, Vitamin A, Vitamin C, Calcium, Iron, Water, and Ash.



**Say:** Once the large batch recipe testing is complete, run the final nutrient analysis.

	Prepare streusel. Melt butter, add to dry ingredients, and mix.
	Prepare muffin batter. Combine dry ingredients in one bowl and wet in another.
	Add wet ingredients and diced apples to dry ingredients. Mix until just combined.
	Spread batter into a sprayed and lined sheet pan. Top with streusel.
	Bake at 325°F convection 40-45 minutes. Cut into 48 pieces, 8 x 6, for 2 oz per grain servings.

# Teach Staff!



**Say:** The recipe might be done, but you shouldn't stop there. It's important to teach staff about the recipe and how to prepare it. This not only guarantees a better quality product, but also gets staff buy-in. Consider making new recipes at monthly manager meetings and holding taste tests, so that they are a part of the process. If a hands-on demonstration or experience is not feasible before the recipe is released throughout the division, consider providing recipe build such as the one you see on this slide. These can be stored in a recipe book, and they are great for subs or team members in new positions!

**Say:** We also love tasty videos because they are available to train staff at any time of the day, and they are short! People enjoy watching tasty videos when they're not at work because they are entertaining too. Take a look at this tasty video.

**Do:** Play video on next slide.

# Recipe Video

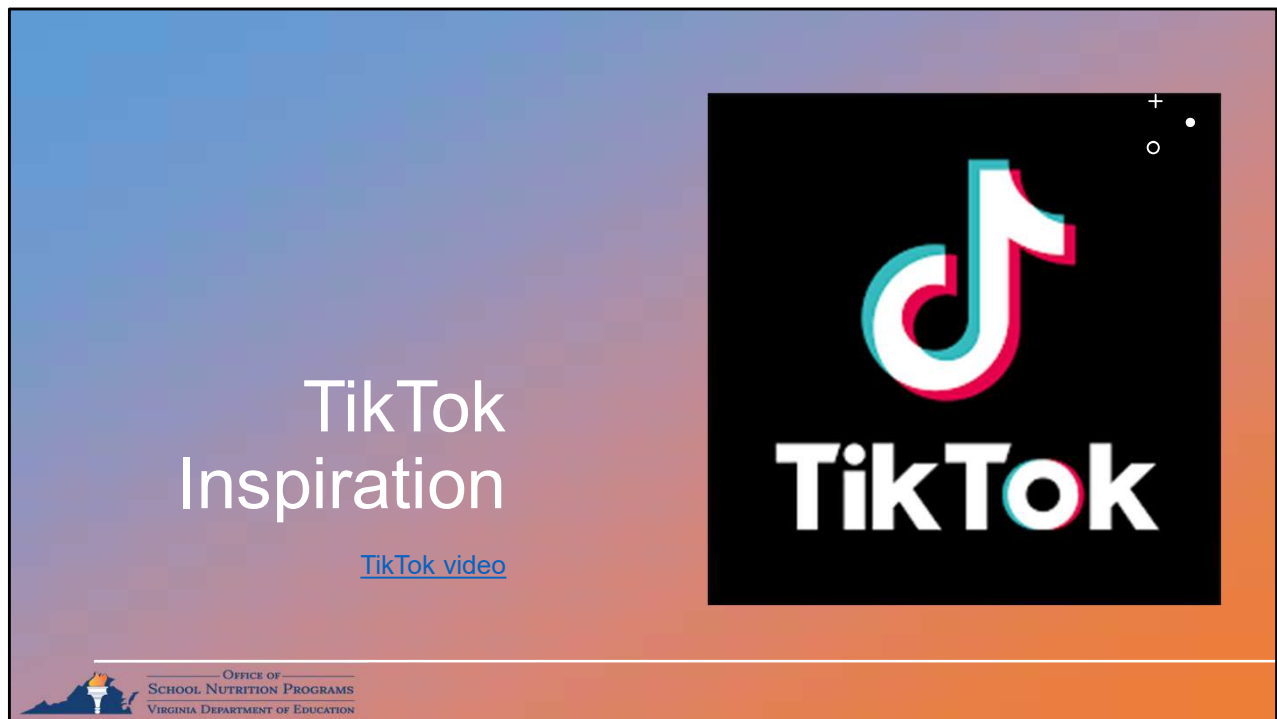


Example!



**Say:** Let's walk through an example together!





**Say:** In our division, we had a lot of tuna on hand and wanted a new clever way to prepare it. We decided to go to TikTok for inspiration and came across this wrap idea!

**Do:** Play the video, but keep the sound off.

**Say:** Isn't that clever? And it is school production friendly.

## Desk Write

Title					Tik Tok Tuna Wrap				
Yield		Category		Optional		Cooking process		#2 Same Day Service	
Ingredients		Amount		Measures		Directions			
<b>Optional School Made Pesto:</b>					<b>Optional School Made Pesto:</b>				
Spinach	1.6 oz		1 cup, packed			<b>CCP: No bare hand contact with ready to eat foods.</b>			
Parmesan			1/4 cup			1. Add spinach, parmesan, oil, and granulated garlic to a blender or food processor. Blend until mostly smooth.			
Oil, olive or canola/olive blend			1/4 cup + 2 Tbsp						
Granulated garlic			1/4 tsp			<b>CCP: Hold at 41°F or below.</b>			
<b>Tik Tok Tuna Wraps:</b>					<b>Tik Tok Tuna Wraps:</b>				
Tortillas, WGI, 10"			11 each			1. Thaw tortillas at room temperature overnight.			
StarKist® Chunk Light Tuna in Water			11 oz pouch			2. Preheat oven to 400°F. Line sheet pans and spray with pan release.			
Lemon juice			1 tsp			3. Stack XX tortillas on a cutting board, and make one vertical cut from the center of the tortillas to the edge.			
Cheese, cheddar, shredded	5.5 oz					4. Transfer tuna to a bowl and using gloved hands break into small pieces. Sprinkle with lemon juice.			
Cheese, mozzarella, shredded	5.5 oz					5. In another bowl, combine cheeses.			
Pesto, school made or purchased			3 Tbsp + 2 tsp			6. Lay tortillas on a flat clean surface. Spread 2 teaspoons of pesto on the bottom left quarter of the tortilla. Place a #30 disher of diced tomatoes on the top left quarter. Place 1 oz tuna using a #30 disher on the top right corner. Finally, place a #16 disher of shredded cheese on the bottom right corner.			
Tomatoes, diced 1/4"			1 1/4 + 2 Tbsp			7. To fold wraps, start with the bottom left corner and fold it up to cover the top left. Then fold the top left over the top right, and finally down over the bottom right. Lightly press down on each wrap.			
						8. Place on prepared sheet pans and bake for 8-10 minutes until the tortillas are beginning to brown and cheese is melted.			
						<b>CCP: Heat to a minimum internal temperature of 135°F.</b>			
						<b>CCP: Hold for hot service at 135°F or above.</b>			
<b>Meal components</b>		2 oz eq WGI grain, 2 oz eq meat, 1/8 cup red/orange vegetable							

The image shows a Tik Tok Tuna Wrap recipe with a yield of 11 servings. There is an ingredients column, weights and measures columns to include the weights and/or measures of each ingredient, and a directions column that includes each step of the recipe.



**Say:** We gathered all of our necessary tools, and sat down and wrote our small batch recipe.

For the wrap, we thought through what flavors and ingredients would taste good together. We came up with an Italian inspired wrap, using tuna, a mix of cheeses, pesto, and tomatoes.

Knowing we wanted a 2 oz meat and 2 oz grain contribution, we calculated the necessary amount of cheese and tuna needed. Also, notice that we based the quantity on a full bag of tuna, knowing we could scale it up easily to the 43 oz pouch by multiplying everything by 4. Remember weigh and measure almost all ingredients!

For the pesto, we had made something similar before, so we referenced an old recipe to guess the yields to get the quantity needed in the recipe.

## Small Batch Testing

Title					Tik Tok Tuna Wrap					
Yield		Category		Optional		Cooking process		#2 Same Day Service		
Ingredients		Amount		Measures		Directions				
<b>Optional School Made Pesto:</b>					<b>Optional School Made Pesto:</b>					
Spinach	1.6 oz	1 cup, packed			<b>CCP: No bare hand contact with ready to eat foods.</b>					
Parmesan		1/4 cup			1. Add spinach, parmesan, oil, and granulated garlic to a blender or food processor. Blend until mostly smooth.					
Oil, olive or canola/olive blend		1/4 cup + 2 Tbsp			<b>CCP: Hold at 41°F or below.</b>					
Granulated garlic		1/4 tsp								
<b>Tik Tok Tuna Wraps:</b>					<b>Tik Tok Tuna Wraps:</b>					
Tortillas, WGIK, 10"			11 each			1. Thaw tortillas at room temperature overnight.				
StarKist® Chunk Light Tuna in Water			11 oz pouch			2. Preheat oven to 400°F. Line sheet pans and spray with pan release.				
Lemon juice			1 tsp			3. Stack XX tortillas on a cutting board, and make one vertical cut from the center of the tortillas to the edge.				
Cheese, cheddar, shredded	5.5 oz					4. Transfer tuna to a bowl and using gloved hands break into small pieces. Sprinkle with lemon juice.				
Cheese, mozzarella, shredded	5.5 oz					5. In another bowl, combine cheeses.				
Pesto, school made or purchased		3 Tbsp + 2 tsp			6. Lay tortillas on a flat clean surface. Spread 2 teaspoons of pesto on the bottom left quarter of the tortilla. Place a #30 disher of diced tomatoes on the top left quarter. Place 1 oz tuna using a #30 disher on the top right corner. Finally, place a #16 disher of shredded cheese on the bottom right corner.					
Tomatoes, diced 1/4"		1 1/4 + 2 Tbsp			7. To fold wraps, start with the bottom left corner and fold it up to cover the top left. Then fold the top left over the top right, and finally down over the bottom right. Lightly press down on each wrap.					
					8. Place on prepared sheet pans and bake for 8-10 minutes until the tortillas are beginning to brown and cheese is melted.					
					<b>CCP: Heat to a minimum internal temperature of 135°F.</b>					
					<b>CCP: Hold for hot service at 135°F or above.</b>					
<b>Meal components</b>		2 oz eq WGIK grain, 2 oz m/ms, 1/8 cup red/orange vegetable								

The image shows a Tik Tok Tuna Wrap recipe with a yield of 11 servings. There is an ingredients column, weights and measures columns to include the weights and/or measures of each ingredient, and a directions column that includes each step of the recipe.



**Say:** Once the recipe was done being written, we did our small batch test. We weighed 1 ounce of tuna and determined what size scoop it would fit into, a #30. We did the same with the cheese; 1 oz fit into a #16 scoop. We diced tomatoes and decided that 1/4 cup was a good amount to fit on the tortilla.

For the pesto, we had to make the recipe, weigh and measure the yield, and then determine if it made the proper corner amount for 2 teaspoons/tortilla. It actually ended up short, so we had to retest it another time.

For testing the quesadilla, while we did in fact make the entire batch of pesto, we only assembled and cooked 1 quesadilla at a time to evaluate it for flavor, quality, texture, etc.

## Scaling Up!

Title				
Tik Tok Tuna Wrap				
Yield	43 each	Category	Optional	Cooking process #2 Same Day Service
Ingredients	Amount		Directions	
	Weight	Measures		
<b>Optional School Made Pesto:</b>				<b>Optional School Made Pesto:</b>
Spinach	6.4 oz	4 cups, packed		<b>CCP: No bare hand contact with ready to eat foods.</b>
Parmesan		1/4 cup		1. Add spinach, parmesan, oil, and granulated garlic to a blender or food processor. Blend until mostly smooth.
Oil, olive or canola/olive blend		1/4 cup + 2 Tbsp		
Granulated garlic		1/4 tsp		<b>CCP: Hold at 41°F or below.</b>
<b>Tik Tok Tuna Wraps:</b>				<b>Tik Tok Tuna Wraps:</b>
Tortillas, WGR, 10"		43 each		1. Thaw tortillas at room temperature overnight.
StarKist® Chunk Light Tuna in Water		43 oz pouch		2. Preheat oven to 400°F. Line sheet pans and spray with pan release.
Lemon juice		1 Tbsp + 1 tsp		3. Stack XX tortillas on a cutting board, and make one vertical cut from the center of the tortillas to the edge.
Cheese, cheddar, shredded	21.5 oz			4. Transfer tuna to a bowl and using gloved hands break into small pieces. Sprinkle with lemon juice.
Cheese, mozzarella, shredded	21.5 oz			5. In another bowl, combine cheeses.
Pesto, school made or purchased		3/4 cup + 2 Tbsp + 1 tsp		6. Lay tortillas on a flat clean surface. Spread 2 teaspoons of pesto on the bottom left quarter of the tortilla. Place a #10 disher of diced tomatoes on the top left quarter. Place 1 oz tuna using a #30 disher on the top right corner. Finally, place a #16 disher of shredded cheese on the bottom right corner.
Tomatoes, diced 1/4"	2.9 lb	5 1/4 cups + 2 Tbsp		7. To fold wraps, start with the bottom left corner and fold it up to cover the top left. Then fold the top left over the top right, and finally down over the bottom right. Lightly press down on each wrap.
				8. Place on prepared sheet pans and bake for 8-10 minutes until the tortillas are beginning to brown and cheese is melted.
				<b>CCP: Heat to a minimum internal temperature of 135°F.</b>
				<b>CCP: Hold for hot service at 135°F or above.</b>
<b>Meal components</b>	2 oz eq WGR grain, 2 oz m/me, 1/8 cup red/orange vegetable			

The image shows a scaled-up Tik Tok Tuna Wrap recipe with a yield of 43 servings. There is an ingredients column, weights and measures columns to include the weights and/or measures of each ingredient, and a directions column that includes each step of the recipe. The weights and measures are in larger quantities.

**Say:** After small batch testing, we went back to our desk and scaled the recipe up by 4 to be made with one bag of tuna. We tested cooking full sheet pans to make sure the temperature and time remained the same with a full oven. We continued to evaluate the product for taste, appearance, etc.

## Nutrient Analysis

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Nutrients per serving					
Calories	308	kcal	Sat Fat	5	g
Protein	18	g	Chol	39	mg
Carb	31	g	Sodium	387	mg
Total Fat	13	g	Dietary Fiber	3	g

The image shows a nutrient analysis that includes the amount of each of the following nutrients: Calories, Protein, Carbohydrates, Total Fat, Saturated Fat, Cholesterol, Sodium, and Dietary Fiber.



**Say:** We ran the nutrient analysis and determined it looked good! After this step, it would be time to educate staff on the preparation.

Any other  
ideas?

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**Say:** One of the things we liked about this recipe is that we saw potential for several different variations using different proteins, cheeses, sauces, and veggies. What other TikTok wrap combinations can you come up with? Add it to the chat!



**Say:** Great work today! As we wrap up, remember writing your own standardized recipes can help boost participation and help you meet the transitional standards. We can't wait to hear what new recipes you develop!

# Questions



**Say:** Thank you so much for being here today and participating in our webinar. We are excited to see and hear your new ideas as we travel through these webinars together!

**Ask:** Does anyone have any questions?