

# Standardized Recipe Multi Grade Group

**Recipe No:**

**RECIPE NAME:**

Grade Group:	Grade Group:	Grade Group:	<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
Number of Portions:	Number of Portions:	Number of Portions:	
Portion Size:	Portion Size:	Portion Size:	
Serving Utensil:	Serving Utensil:	Serving Utensil:	
Servings per pan:	Servings per pan:	Servings per pan:	

INGREDIENTS	MEASURE		PREPARATION DIRECTIONS
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List in order used	Weight	Volume	

<b>Total Yield</b>	Number of Pans:	Equipment (if not specified in procedures above):
Weight:      Measure (vol.):	Pan Size:	

**Meal Component Contribution/Nutrition Analysis Based on Portion Size**

<i>Specify the grade group in the columns:</i>	<b>Grade Group:</b>					<b>Grade Group:</b>					<b>Grade Group:</b>				
Meat/Meat Alternate															
Vegetable Subgroups	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O
Fruits															
Grains															
Calories															
Saturated Fat (g)															
Sodium (mg)															
Trans Fat															

# Standardized Recipe Multi Grade Group

D/G= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other

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INGREDIENTS	MEASURE		PREPARATION DIRECTIONS
List in order used	Weight	Volume	