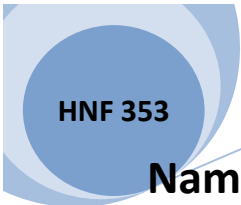


## Standardized Recipe Project

Items must be in the following order:

1. Grade Sheet
2. Original Recipe (photocopy/print out is fine!)
3. Final standardized recipe 25 servings
4. Nutrition Facts label 25 servings
5. Final standardized recipe 50 servings
6. Nutrition Facts label 50 servings
7. Grocery list for 25 and 50 servings
8. Equipment list (tools/pans/utensils etc) for 25 and 50 servings
9. Completed Appendix A
10. Evaluation form
11. 1-2 page summary of recipe standardization process and recommendations for use of recipe
  - **All of these must be stapled together (3-10)**
  - **Paper clip entire packet together.**

**Must be in requested format. Student must erase/add unnecessary/necessary table lines from template. If submitted in incorrect format 20 points will be deducted\***



# Standardized Recipe Project

Name: \_\_\_\_\_

Recipe Name: \_\_\_\_\_

Original serving size: \_\_\_\_\_

Item	Possible Points	
Grade Sheet	2.5	
Original Recipe	2.5	
Final standardized recipe 25 servings	10	
Nutrition Facts label 25 servings	2.5	
Final standardized recipe 50 servings	10	
Nutrition Facts label 50 servings	2.5	
Grocery list for 25 and 50 servings	5	
Equipment list for 25 and 50 servings	5	
Appendix A	5	
Evaluation form	5	
Total points	50	

# Standardized Recipe Project

## Recipe name: Santa Fe Enchilada Bake

Servings: 25/pan

Recipe yield: 50 servings

Serving Size: 1 slice (308 g)

Ingredient	Amount	Measure	Directions
Frozen Corn, thawed and drained	3 and $\frac{3}{4}$	Pound	<p>1. Pre-heat oven to 400 degrees F</p> <p>2. Thaw corn</p> <p><b>CCP: run under cold water if needed more quickly</b></p> <p>3. Cut up raw chicken breasts into small pieces</p> <p>4. Cut up onions and green peppers</p> <p><b>CCP: Be careful of cross contamination of poultry and vegetables. Make sure separate cutting boards so they don't mix.</b></p> <p>5. Spray two large skillet with PAM to cook chicken, onions, peppers</p> <p>6. Cook chicken, onions, and peppers for at least 10 minutes or until fully cooked.</p> <p><b>CCP: Cook chicken until it has an internal temperature of 165 degrees F for at least 15 seconds.</b></p> <p>7. Stir in thawed corn and salsa</p> <p>9. Split ingredients into quarters for the two baking pans</p> <p>8. Layer half of tortillas (19) on the bottom of the baking dish. (There should be two baking dishes)</p> <p>9. Cover with <math>\frac{1}{2}</math> of the chicken mixture and add <math>\frac{1}{2}</math> of the sour cream (1.5 cups) and <math>\frac{1}{2}</math> cheese (around 2.5 cups)</p> <p>10. Repeat another layer</p> <p>11. Cover with foil and bake for at least 40 min or until it is heated throughout.</p> <p><b>CCP: Make sure it is heated to an internal temperature of 165 degrees F</b></p> <p>12. Remove foil after 30 min</p> <p>13. Use spatula to serve</p> <p><b>CCP: Store leftovers refrigerated at 32-36 degrees F</b></p> <p><b>CCP: Reheat leftovers to an internal temperature of 165 degrees F for at least 15 seconds</b></p>
Fresh, Boneless, skinless chicken breasts, cut into bite size pieces	6	Pounds	
Large onion, chopped, fresh	6 and $\frac{1}{4}$	Each	
Large green bell pepper, chopped, fresh	6 and $\frac{1}{4}$	Each	
Salsa	3	Quart	
Tortillas	76	Each	
Sour Cream	6	Cups	
Mexican Style Shredded Four Cheese	9 and $\frac{1}{2}$	Cups	

# Standardized Recipe Project

<b>Ingredient</b>	<b>Quantity for 25 servings</b>	<b>Quantity for 50 servings</b>
<b>Equipment</b>	<b>Quantity for 25 servings</b>	<b>Quantity for 50 servings</b>
Chicken Breast	3 pound	6 pound
Fresh white onion (whole)	3 1/8 each	6 1/4 each
Salsa	6 cups	3 quarts
Frozen Corn	30 ounces	3 3/4 pound
Tortillas (7 inches)	38 each	76 each
Sour Cream	3 cups	6 cups
Mexican Shredded Cheese	4 3/4 cup	9 1/2 cup
Green bell pepper (whole)	3 1/8 each	6 1/4 each

## Standardized Recipe Project

20 x 12 inch pan 4 " depth	1	2
Cutting Knives	2	2
Large Cooking Skillet	1	2
Measuring Cups	1 of each size	1 of each size
Cutting Boards	2	2
Spatula	1	2