Recipe Verification

Quantity Adjustment

Product Evaluation
Recipe Verification
1. Components of the Recipe

- Title
- Category
- Ingredients
- Weight/measure for each ingredient
- Preparation instructions
- Cooking temperature and time
- Portion size
- Recipe yield
- Equipment to be used
2. Make the Recipe
3. Verify the Recipe Yield

= ?
4. Record Changes on the Recipe

**Hot Chocolate Chip Cookies**

- 2 sticks softened unsalted butter
- 1 cup white granulated sugar
- ¾ cup packed light brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla
- 3-¾ cups all-purpose flour
- 4 packages (1 oz. packets, NOT sugar-free) hot chocolate mix

1 teaspoon salt
1-¼ teaspoons baking soda
1 cup each white, milk, and semi-sweet chocolate chips
1-¼ teaspoon cinnamon

Heat oven to 350 degrees F. Cream butter and sugars until smooth. Beat in eggs and vanilla until combined. In a separate bowl, combine flour, hot chocolate mix, salt and baking soda. Add to wet ingredients in 3 to 4 parts, making sure all is incorporated. Fold in chips. Chill the dough for an hour or so. Scoop dough onto baking sheets lined with parchment paper. Bake for 9-11 minutes or until edges are golden brown. Let cool for 5 minutes before removing from pan. **11-13 minutes**

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Product Evaluation
Informal Product Evaluation

- Is visual appearance acceptable?
- Is flavor enjoyable to customers?
- Are ingredients easy to obtain?
- Is the cost per serving within budget?
- Is the labor time needed to make the product too high?
- Is the equipment needed in our facility?
- Do employees have sufficient skill to prepare the product?
Formal Product Evaluation

- Select a taste panel (both staff members and customers)
- Choose or develop an evaluation instrument
- Prepare a sample recipe
- Provide drinking water, eating and drinking utensils, and evaluation forms and pencils.
- Have participants sample and evaluate products
- Summarize results
- Determine future plans for the recipe based on results
Quantity Adjustment
Types of Quantity Adjustment

- Factor Method
- Percentage Method
- Direct Reading Measurement Tables Method
Case Study

Our current Alfredo sauce is ordered from Sysco and will be discontinued soon. A chef has a grandmother who volunteered an Alfredo sauce recipe. We would like to standardize and evaluate this recipe to see if it fits our organization’s needs.