Components of a Standardized Recipe (Key)

Complete each section with a description of the parts of a standardized recipe.

Recipe name
- the name on the recipe and on the menu should reflect the same product

Yield
- the number of servings or portions the recipe produces

Portion size
- the amount or size of an individual serving

Ingredient quantity
- the measured portion of each ingredient

Preparation procedures
- the step by step directions to produce recipe

Cooking temperatures
- used for range tops and ovens where preheating may be required

Cooking time
- important to cook the food the recommended time

Chef Notes: 

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