Recipe for Success Quiz (Key)

Match the definitions with the correct term.

__E___1. Formula

A. a set of written instructions used to consistently prepare
a known quantity and quality of a certain food for a food
service operation

__C___2. Mise en place

B. the amount or size of an individual serving

__B___3. Portion size

C. French phrase that means “to put in place”

__F___4. Quality control

D. number of servings the recipe makes

__G___5. Recipe

E. a special type of recipe used in the bakeshop that
includes the precise amount of each ingredient

__A___6. Standardized recipe

F. system that ensures that everything meets the
foodservice establishment’s standards

__D___7. Yield

G. A precise set of directions for using ingredients,
procedures, and cooking instructions for a certain dish

Answer the statements with a short answer.

8. List the seven components of the standardized recipe.
   • Recipe name
   • Yield
   • Portion size
   • Ingredient quantity
   • Preparation procedures
   • Cooking temperatures
   • Cooking time
9. List two benefits of a standardized recipe. (any two)
   - Control of portion size and cost
   - Consistency in quality and quantity
   - Elimination of errors in food orders
   - Elimination of waste in not overproducing food
   - Increased efficiency
   - Meeting customer’s expectations

10. What is the first step for mise en place?
    Reviewing the recipe completely