Recipe for Success Quiz

Match the definitions with the correct term.

_____ 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

_____ 2. Mise en place
B. the amount or size of an individual serving

_____ 3. Portion size
C. French phrase that means “to put in place”

_____ 4. Quality control
D. number of servings the recipe makes

_____ 5. Recipe
E. a special type of recipe used in the bakeshop that includes the precise amount of each ingredient

_____ 6. Standardized recipe
F. system that ensures that everything meets the foodservice establishment’s standards

_____ 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.

9. List two benefits of a standardized recipe.

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