## **Chapter 13 Using Standardized Recipes Section 13.1 Standardized Recipe Basics**



#### **Note Taking**

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

#### Cues

#### recipe: an exact set of directions on how to use ingredients, equipment, and preparation and cooking techniques for a certain dish

#### **Note Taking**

#### STANDARDIZED RECIPES

• To get the results you want from a recipe, you must carefully follow the specific directions

#### Summary

Recipes provide specific instructions to prepare food items.

# Chapter 13 Using Standardized Recipes Section 13.2 Recipe Measurement and Conversion



#### **Note Taking**

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

#### Cues

### convert: to adjust ingredient quantities up or down

#### **Note Taking**

#### STANDARDIZED RECIPE MEASUREMENTS

Sometimes it is necessary to convert recipes to make more or less of a dish

recipe conversion: changing a recipe to produce a new amount or yield

#### RECIPE CONVERSION

• You need the proper math skills to convert recipes correctly

#### Summary

Foodservice professionals may find they have to adjust recipes to suit their needs from time to time.