

STANDARD RECIPE AGENDA

Items to be given to provider:

- *TPC Standard Recipe Information Sheet*
- *Blank Standard Recipe Form*
- *Idaho CACFP Menu Toolkit*
- *TPC Standard Recipe Forms*

1. Review Standard Recipe information sheet.
2. Review enrolled provider/center weekly menu and identify items that will need a Standard Recipe.
 - a. Sandwiches – TPC has several already prepared, as well as
 - b. Homemade pizza – TPC has several already prepared, including english muffin/bagel pizzas.
 - c. Note: Single items (non-combination foods – only claiming one component) will not need a recipe.
 - d. Pursuant to the USDA Crediting Food book, items that are not homemade like chicken nuggets, fish sticks, frozen pizza, frozen combination foods (pizza, lasagna, macaroni & cheese), etc., will need a CN Label or Product Formulation sheet on file. *Check with your Field Monitor for more information.
3. All Standard recipes should be place in the provider's CACFP binder/folder and should be available for state, federal and sponsor monitoring staff during a review. Note: *Recipes can be stored electronically, but must be made available to sponsoring staff during review.*
4. For additional training you may access MSDE's OSCN Videos @:

What Are Standard Recipes?:

<https://www.youtube.com/watch?v=IDVmBR2n3wE&t=13s>

How to write a Standard Recipe:

<https://www.youtube.com/watch?v=m91FYdA7IuU>

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