SUBJECT: Local Standardized Recipe and Product Data Entry

TO: Software Industry

Some software companies have expressed a desire to incorporate local school district recipes and commercial food products into software programs to simplify NSMP operations for food service personnel. USDA does not oppose this provision, therefore the following guidelines should be followed if your company would like to add this feature to its software package.

The upcoming second release of the National Nutrient Database for Child Nutrition Programs will contain all the current and new USDA Quantity Recipes for School Food Service. The database provides the recipe number, description and nutrient analysis of each USDA recipe. The specific recipe ingredients and amounts are not provided. Therefore, duplicate entries of the USDA Quantity Recipes for School Food Service, as they appear on the standardized recipe cards (i.e. with ingredients and instructions), may also be entered into software programs to provide an added feature for the user (local school district). This would allow the complete recipe to be viewed on screen, printed for food service production staff, and modified and re-analyzed for nutrient composition by food service production staff.

When entering standardized recipes (local or USDA), software companies are instructed to follow the traditional Yield Factor Method of recipe analysis. The Yield Factor Method involves using a food code for the cooked ingredient and adjusting the amount of the ingredient by using a factor for the "raw to cooked" yield (yield data available in the Food Buying Guide file of the National Nutrient Database for Child Nutrition Programs). The "cooked" codes and amounts will generally reflect the losses or gains in moisture as well as the effect of cooking on other nutrients. (see examples on next page)

USDA recipes entered by the software companies will have different nutrient analysis data compared to the USDA recipes in the child nutrition database, because different recipe entry and nutrient analysis methodologies have been used by the Agricultural Research Service for these calculations. It is important for software companies to identify the source of the recipe data (vendor or USDA) for the user.

If software companies choose to enter local school district, commercial or USDA standardized recipes to streamline food service procedures under Nutrient Standard Menu Planning, this information should be documented in the user's manual.

THE YIELD FACTOR METHOD OF RECIPE ANALYSIS

1. View the food ingredients listed in the database.

2. Select the correct food code that corresponds with each food ingredient in the recipe. The food code should represent the "ready to serve" or "cooked" form of the food ingredient.

3. Enter the amount of each food ingredient in the recipe. The amount of each ingredient should be calculated as a yield from the "as purchased" or "raw" weight, using the Food Buying Guide.

   Example: 1 LB Dry Macaroni As Purchased = 9.75 cups cooked

   1 LB Raw Ground Beef As Purchased = .73 LB cooked

SALISBURY STEAK

Standardized Recipe

13302	Ground Beef, Lean, Raw	17 LB
08120	Oatmeal, Dry	1 1/2 LB
01123	Eggs, Raw	10.5 OZ
06475	Beef Broth	2 CUPS
01091	Nonfat Dry Milk	1 CUP
14429	Water	2 CUPS
11284	Onions, Fresh, Chopped	1 1/2 LB
02029	Parsley	1/2 CUP
02030	Black Pepper	1 TB

Yield Factor Method of Recipe Analysis

13303	Ground Beef, Lean, Cooked	12.58 LB
08121	Oatmeal, Cooked	18 CUPS
01129	Eggs, Cooked	10.5 OZ
06475	Beef Broth	2 CUPS
01091	Nonfat Dry Milk	1 CUP
14429	Water	2 CUPS
11283	Onions, Cooked	3 CUPS
02029	Parsley	1/2 CUP
02030	Black Pepper	1 TB

MACARONI SALAD

Standardized Recipe

20099	Elbow Macaroni, Dry	5 LB 4 OZ
14429	Water	6 GAL
04018	Mayonnaise	1 1/2 QT
11124	Carrots, Shredded	1 LB
11143	Celery, Chopped	1 LB
11282	Onions, Chopped	1/2 LB
11945	Sweet Pickle Relish	1 CUP
02030	Black Pepper	2 TSP
02024	Dry Mustard	2 TBSP
02047	Salt	2 TSP
02028	Paprika	1 TBSP

Yield Factor Method of Recipe Analysis

20100	Elbow Macaroni, Cooked	51 CUPS
04018	Mayonnaise	1 1/2 QT
11124	Carrots, Shredded	1 LB
11143	Celery, Chopped	1 LB
11282	Onions, Chopped	1/2 LB
11945	Sweet Pickle Relish	1 CUP
02030	Black Pepper	2 TSP
02024	Dry Mustard	2 TBSP
02047	Salt	2 TSP
02028	Paprika	1 TBSP