Recipe Review Resource List

Quantity Recipes

Kansas Department of Education's "Healthier Kansas Menus" – Recipes developed by Kansas Department of Education include contribution meat/meat alternate, vegetables, fruits and grains make toward meeting new meal pattern requirements. Vegetable subgroup contributions have not been rounded to nearest 1/8 cup.
http://www.kn-eat.org/SNP/SNP_Menus/SNP_Resources_Healthier_Kansas_Menus.htm

Ohio Department of Education's *Menus that Move- Recipe develop by Ohio State Agency for schools.* Note: Most recipes posted here contain USDA Foods processed by the state agency so yield and contribution in a portion of meat/meat alternate may be different. Follow steps for standardizing recipes using WI processed USDA Foods.
http://education.ohio.gov/Topics/Other-Resources/Food-and-Nutrition/Resources-and-Tools-for-Food-and-Nutrition/Menus-that-Move

USDA Quantity Recipes – Only a few posted recipes have been developed for the new meal pattern to include vegetable subgroup contributions.
http://teamnutrition.usda.gov/Resources/usda_recipes.html

Product Information

Fact Sheets for USDA Brown Box items (commodities) – Find product information including contribution products make towards meal pattern requirements. http://fns.dpi.wi.gov/fns_factsheet

Food Buying Guide- Most recent revisions to the Food Buying Guide are posted here. Check for updates that apply to the new meal pattern requirements. http://www.fns.usda.gov/tn/Resources/foodbuyingguide.html

Food Buying Guide Calculator – Use this tool to determine quantity needed for a specified portion size and specified number of servings. http://fbg.nfsmi.org/

Wisconsin Process USDA Foods (commodities) – Find product information including contribution products make toward meal pattern requirements. http://fns.dpi.wi.gov/fns_factsheet

Standardized Recipe Instructions/Tools

Measuring for Success (Recipe Standardization)
http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=88

Recipe format with instructions (DPI version)
(Available Soon)

Recipe Resizing Tool

Recipe Quantity Calculator (Fruit from Washington) – Use this free tool to adjust ingredients when resizing a recipe. http://www.fruitfromwashington.com/Recipes/scale/recipeconversions.php

Nutrient analysis

Recipe Analysis (Nutrient Analysis)
New tool developed by DPI's School Nutrition Teams for calculating the calories, saturated fat, and sodium.
http://fns.dpi.wi.gov/fns_6centscert#cal