



RECIPE ROADMAP

SELECT, SHAPE, PRESERVE

NEEDS ASSESSMENT

- LABOR
- SKILL LEVEL
- EQUIPMENT
- FOOD COSTS
- TRENDS
- COMMUNITY PREFERENCES
- COMMUNITY POPULATION
- CURRENT PARTNERSHIPS - VENDORS, GPO'S, DINING SOFTWARE

STANDARDIZED RECIPE DEFINITION

A STANDARDIZED RECIPE PRODUCES A CONSISTENT QUALITY & YIELD EVERY TIME WHEN THE EXACT PROCEDURES, EQUIPMENT AND INGREDIENTS ARE USED.

STANDARDIZED RECIPES INCLUDE & HOW TO SHAPE

- NAME
 - ACCURATELY REFLECTS WHAT IS SERVED
- SERVING SIZE
- YIELD
 - CONTROLS PRODUCTION, FOOD WASTE, COST
- INGREDIENTS
 - QUANTIFIED
 - IN ORDER OF USE
 - FORM
 - NUTRITION
- INSTRUCTIONS



PRESERVE

- MAINTAIN RECIPE DATABASE
 - FAVORITES
 - REFLECT WHO YOU SERVE
 - PREFERENCES
 - REGION
 - CULTURE
 - DIETS
 - KITCHEN EQUIPMENT
- STRIVE TO STORE RECIPES INDEPENDENTLY

DESIRED DESTINATION

SELECT, SHAPE & PRESERVE RECIPES TO CREATE PLEASURE, COMFORT, CONNECTION AND HEALTH FOR THE COMMUNITY YOU SERVE