RECIPE NAME: Pork Tacos descriptive, creative name for recipe
File No: Entrée #0123 name and/or number based on the facility's filing system

Grade Group: K-8 grades based on student population served (e.g., K-12, 6-8, K-5)	Grade Group: 9-12 and adults	HACCP Process:
Number of Portions: 50 based on how many students in this grade group you typically prepare for	Number of Portions: 50 This recipe makes fifty portions for K-8 and fifty portions for 9-12 students	❏ #1 No Cook ☒ #2 Cook & Serve Same Day ❏ #3 Includes Cooling Step
Portion Size: 1 taco each (1 shell, 1.5 oz meat) based on how much is planned for each student	Portion Size: 2 tacos each (2 shells, 3 oz meat)	
Serving Utensil: tongs, #20 scoop based on what you will serve this with (e.g., gloved hands, 8 fl oz ladle, etc.)	Serving Utensil: tongs, #10 scoop	
Servings per Pan: 25 based on the number of servings each pan provides	Servings per Pan: 12.5	

Ingredients:	Weight:	Measure:	Procedure:
ABC low-sodium pork taco meat #64390 HealthyBrand WG 6" soft shell #8690 Be as detailed as possible when describing ingredients. Include product number, when applicable	25# (5 bags) Fill in this column if the total amount of ingredient is weighed (e.g., 5# flour, one - 50# case, 12 oz bread crumbs)	150 ea (21 bags) Fill in this column if the total amount of ingredient is measured (e.g., 12 cups flour, 25 each, 6 tsp salt, 4 fl oz milk, 1 gallon water)	1. Steam meat at ___ degrees for ___minutes until it reaches ___ ˚F 2. Include all instructions, even those that are seemingly obvious

Total Yield	150 tacos	**OR Number of Pans:** 6	**Equipment** (if not specified in procedures above): The equipment utilized to make the recipe
Weight: OR how much the end product weighs (e.g., 25# pasta)	**Measure (volume):** OR how much the end product measures (e.g., 1 gallon sauce)	**Pan Size:** 4" full The size of the pan utilized. (e.g., 6" deep steam table pan, sheet pan)	

Meal Component Contribution/Nutrition Analysis Based on Portion Size Refer to the portion size indicated per grade group above. The meal component contribution refers to the crediting per portion size (e.g., 1 taco provides 1 oz eq grain and 1 oz eq M/MA). Use the FBG and/or crediting information from the manufacturer to determine the creditable amount of component(s) in the recipe.

Specify the grade group in the columns:	Grade Group: K-8					Grade Group: 9-12				
Meat/Meat Alternate	1 oz eq					2 oz eq				
Vegetable Subgroups	DG	B/P	R/O	S	O	DG	B/P	R/O	S	O
								1/8 c		
Fruits	*not enough R/O to credit in this example									

Grains	1 oz eq	2 oz eq
Calories:	Complete if a nutrient analysis conducted on individual portion size	
Saturated Fat (g):	Complete if a nutrient analysis conducted on individual portion size	
Sodium (g):	Complete if a nutrient analysis conducted on individual portion size	

DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other

Things to remember:

		Measures	Measured In	Conversions	Tools Used
WEIGHT		Meat/meat alternates Grains	*Ounces (oz)* Grams (g) Kilograms (kg) Pounds (lb or #)	1 lb = 16 oz 1 oz = 28 g	Scale
		Ounces ≠ fluid ounces. Spoodles measure fluid ounces, NOT ounces by weight			
VOLUME		Fruits Vegetables Milk	*Fluid ounces (fl oz)* Tablespoon (T or TBSP) Teaspoon (t or tsp) Cups (c) Pint (pt) Quart (qt) Gallon (gal) Liter (L)	3 tsp = 1 TBSP 16 TBSP = 1 c 1 c = 8 fl oz 1 pint = 2 c 1 quart = 2 pints 1 gallon = 4 quarts	*Spoodles,* measuring cups, measuring spoons, scoops, dishers, ladles

Grade Group Possibilities:

Breakfast	PreK (CACFP)	K-5	6-8	K-8	9-12	K-12
Lunch	PreK (CACFP)	K-5	6-8	K-8	9-12	

- A standardized recipe is required for anything with two or more ingredients (eg, PB&J, hamburger on bun).
- A *quantity recipe* (e.g., What's Cooking? USDA Mixing Bowl) is not a *standardized recipe* until it has been tested, tried, and standardized to *your* facility.
- An alternative to a standardized recipe would be to list "taco meat" and "tortilla shell" on separate lines on the production record AND offer the items separately (*not* as pre-assembled tacos).
- Find Basics at a Glance poster on the ICN webpage at: https://theicn.org/school-nutrition-programs/
- *Find CACFP meal pattern information from USDA at: https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series
- Standardized recipe resources can be found at: https://dpi.wi.gov/school-nutrition/national-school-lunch-program/menu-planning/recipes