

Anticipation Guide: Recipe for Success (Key)

Prior to the start of this lesson, place a check mark by each statement you THINK is true. At the conclusion of the lesson reread each statement and place a check mark by each statement you KNOW is true. Provide information that PROVES other statements are not true. You may use the back of this sheet if additional space is needed.

Knowledge before the lesson	Statements	Knowledge after lesson
	1. A standardized recipe is a set of written instructions used to consistently prepare a known quantity and quality of a certain food for a food service operation.	✓
	2. A standardized recipe is the same as a recipe your grandmother gave you.	A standardized recipe is a recipe that has been carefully adapted and tested to ensure that it will produce a consistent product every time it is used.
	3. One benefit of standardized recipes is that it can control costs and portion sizes.	✓
	4. A component of a standardized recipe is portion sizes.	✓
	5. Mise en place is the French phrase for enjoy your meal.	Mise en place is the French phrase for "put in place".
	6. The conversion factor is the same as the baker's percentage.	The conversion factor increases or decreases recipe ingredients by dividing the new yield by the current yield.
	7. A standardized recipe is the same as any recipe.	A standardized recipe includes written procedures to prepare a known quantity and quality of a certain food.