



TIP SHEET: RECIPES

IMPORTANT TIME, FRUSTRATION, AND
ALMOST LIFE SAVING TIPS IN MENU MODULE

Take the following precautions before using or creating recipes in MENU Module.

- Make sure that you are adding compliant recipes to MENU Module:
 - Nutrition information is correct and matches the nutrient information for ingredients that you actually use.
 - Amounts of ingredients used to make the number of servings the recipe makes will provide the correct meal component contribution to students of the intended age/grade group.
- Do not assume that “Tags,” for ingredients, carryover to recipes... they do not. Add new “Tags” to recipes if you would like to use this feature.
- Do not assume that “Documents,” added to ingredients, carryover to “Dual Entry” recipes that use those ingredients. Ingredient documents do not carryover to “Dual Entry” recipes, but do carryover for “Single Ingredient” recipes. Add documentation directly to “Dual Entry” recipes instead of ingredients to avoid duplicate work.
- Do not assume that the recipe directions or recipe ingredients transfer to the recipe when you add a recipe as an ingredient. For production purposes, print recipes for any recipes added as ingredients and print the main recipe too.

For example, if you create a main recipe, “Pulled Pork Sandwich” with a recipe for “Barbeque Sauce” as an ingredient, the system adds a line item labeled “Barbeque Sauce Recipe” and allows you to add directions for use of that ingredient (the product of the “Barbeque Sauce”) in the main recipe. It will also add any nutrient and allergen information associated with that recipe to the main recipe. However, the actual recipe directions, ingredients, etc. do not transfer into the “Pulled Pork Sandwich” directions.

- If you opt to “Specify CCP’s for each step, do not assume that you can add more than one CCP per recipe step. Add a separate step for each CCP that you need to add.
- Do not assume that you can add more than one ingredient per recipe step. If you need to give directions that involve more than one recipe ingredient, create a step for each ingredient and add directions to the last ingredient involved in the directions.



TEXAS DEPARTMENT OF AGRICULTURE COMMISSIONER SID MILLER

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