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Standardised Recipes and Dish Identity

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What a restaurant should specify to keep a dish consistent across shifts while documenting seasonal substitutions and actual yield.

A recipe records the promise

A vegetable soup may share its name with another restaurant’s soup, yet diners come to expect a particular texture, presentation and portion. Recording those details gives the kitchen a shared reference beyond one cook’s memory.

Where changes belong

The recipe records quantities, method, expected yield and portion size. When a substantial ingredient changes, the substitution and its effect can be recorded. Restaurants define their own portion and dish targets for their service.

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Actual yield reveals the gap

If the card specifies ten portions of a given size and the batch provides eight, the recipe, execution or portioning needs review. Recording the actual yield makes that gap visible without guessing the cause.

Where is the limit of substitution?

A change of tomato supplier may leave the soup close to its usual character if the result remains within the kitchen’s agreed range. A change of method may call for a fresh look at both texture and yield. The recipe is clearer when it distinguishes an ingredient specification from the quality the kitchen wants to achieve. Both matter when assessing a substitution.

Why multiplying quantities is only the start

A larger batch may lose a different proportion through evaporation as pot depth, surface area and cooking time change. Service speed can also vary. Suppose a doubled batch produces fewer portions than expected. Recording the finished weight and actual portion size helps separate a reduction in yield from heavier portions at serving.

From recipe card to version record

When a seasonal dish changes, two shifts may still have different copies of its recipe. An effective date and a short record of changes make it possible to establish which version was used on a given day. If a comment comes back about texture, the team can examine the version, supplier and execution before revising the recipe again. The card then also records how the dish evolved and enables a direct comparison with its previous version.

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