

## Recipe adaptation guidelines

The easiest recipe to use for large scale catering is one that has already been developed and tested. When adapting a new recipe check your own recipe files for a similar recipe that you could adapt to be similar to the new recipe. There are also many foodservice cookbooks and sources available to find large scale recipes. If you can't find an adequate large scale recipe to use or adapt below are some tips to help you adapt domestic recipes for use in foodservice operations.

Some recipes cannot be scaled up as easily as others and may require you to cook it in batches to reach your desired yield. This could be because of equipment limitations or the physical nature of the food. Scale recipes up in small increments to work out how much can be prepared in one batch. Recipe adaptation requires a certain amount of trial and error and often relies on your judgement to know what will and will not work. If the recipe looks like it isn't going to work use your judgement to make it work, just remember to record the changes you've made.

Here are a few tips to follow for good results:

- Only scale your recipe by up to a factor of 4
- Measure the ingredients as stated and record the weights or volumes in grams or millilitres
- Small inaccuracies in ingredient measurements in the original recipe can become large inaccuracies in a scaled up recipe. This is especially the case for ingredients used in very small amounts such as spices, salt, baking powder etc.
- Try increasing the following ingredients by 1½ when doubling a recipe. Taste or assess the recipe afterwards to see if you need to add more:
  - Baking powder, baking soda, yeast
  - Spices
  - Salt
- Consider the equipment used in the original recipe and what you have to use. E.G:
  - Oven temperatures may need reducing
  - Brat pans have a large surface area so foods may reduce too quickly
  - Batters and dough's behave quite differently in large mixers compared to domestic mixers
- To adapt baking recipes from conventional ovens for cooking in a convection oven;
  - Reduce the cooking time by 25%
  - Reduce the oven temperature by 10°C

When scaling up recipes that are cooking in a pot remember the surface area to volume ratio is reduced. This will mean:

- It will take longer to come to the boil
- It will take longer to reduce and thicken
- To produce the same results you may need to:
  - Reduce the liquids added
  - Use more concentrated stocks in smaller amounts
  - Cook for longer

When scaling up baked or roasted recipes:

- Ensure that the depth of food in pans is maintained as per the recipe regardless of pan size
- Larger items in the oven will need to cook for longer; you may need to reduce the oven temperature to prevent the outside of the food from burning or drying out. Check regularly and keep a record of how long it takes to cook for future reference

Remember also that larger quantities of food take longer to cool than smaller quantities of food. This can become a food safety issue as the food can be in the danger zone (4°C-60°C) longer. A long cooling period could also result in an overcooked product. It is important to ensure you cool large volumes of food as fast as possible.

## Recipe testing worksheet

Testing details			
Business name		Date tested	
		Recipe tester	
Recipe details			
Recipe name		Stated yield	
		Actual yield	
Prep time		Cook time	

### Ingredients:

Measure	Weight	Ingredient

### Method: