

Recipe writing 101 with food safety in mind

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The Partnership for Food Safety shares a style guide for recipe writing that includes suggested food safety behaviors to include in recipes. Research shows that including this in recipes leads to significantly increased food safety behaviors. Other recipe-writing resources are provided below.

**Safe recipe style guide - provides specific, concise text to address four major areas of practice in home kitchens: temperature, hand washing, cross contamination and produce handling.

<https://www.saferecipeguide.org/>

**How to write a recipe like a professional - provides suggested recipe-writing steps from someone who does it for a living (doesn't specifically cite food safety).

<https://www.thekitchn.com/how-to-write-a-recipe-58522>

**Recipe writing guidelines - from the Academy of Nutrition and Dietetics magazine (links to a cheat sheet with 20 tips)

<https://foodandnutrition.org/blogs/stone-soup/recipe-writing-guidelines/>

**From kitchen to keyboard - also from from the Academy of Nutrition and Dietetics but the tips include food safety.

<https://foodandnutrition.org/november-december-2013/from-kitchen-to-keyboard/>

**Rules for good recipe writing - from RDNs, includes issues such as recipe testing

<https://sharonpalmer.com/rules-for-good-recipe-writing/>

**How to write a recipe (Virginia Cooperative Extension, 6 page PDF) - includes much detail such as sourcing of the recipe as well as a recipe template and example.

https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-155/FST-155-pdf.pdf

**Recipe formats (3 page PDF) - standard, active and narrative formats explained and examples provided.

https://lincoln.portlandschools.org/UserFiles/Servers/Server_1098104/File/Migration/RecipeFormats.pdf