# Recipe Scaling Worksheet

Use this sheet to record the proportional scaling math, then review recipe-specific variables separately.

| **Original servings / yield** | | **Target servings / yield** | |
|---|---|---|---|
| | | | |
| **Scaling factor** | target yield / original yield | **Date / recipe name** | |
| | | | |

**Core arithmetic:** scaling factor = target yield / original yield. New quantity = original quantity x scaling factor.

| # | Ingredient | Original qty | Unit | Scaled qty | Notes |
|---|---|---|---|---|---|
| 1 | | | | | |
| 2 | | | | | |
| 3 | | | | | |
| 4 | | | | | |
| 5 | | | | | |
| 6 | | | | | |
| 7 | | | | | |
| 8 | | | | | |
| 9 | | | | | |
| 10 | | | | | |
| 11 | | | | | |

**Review separately - do not assume these scale linearly:** herbs/spices; leavening agents; thickening agents; liquids; vessel size; cooking time; temperature; texture; final yield. Record recipe-specific tests or adjustments here rather than hiding them inside the scaling factor.

| **Recipe-specific notes / test result** |
|---|
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| |

**Scope:** This worksheet records proportional scaling arithmetic. It does not prescribe food-safety, allergen, nutrition, or recipe-specific culinary decisions. **Sources:** USDA / Institute of Child Nutrition recipe-standardization guidance. **Version 1.0 - reviewed 2026-10-07.**