STANDARD RECIPE PRACTICES IN FOOD AND BEVERAGE ESTABLISHMENTS

Esat SAÇKES

LIVRE DE LYON
2023

Tourism

STANDARD RECIPE PRACTICES IN FOOD AND BEVERAGE ESTABLISHMENTS

Esat SAÇKES

LIVRE DE LYON
Lyon 2023

STANDARD RECIPE PRACTICES IN FOOD AND BEVERAGE ESTABLISHMENTS

Esat SAÇKES

LIVRE DE LYON
Lyon 2023

Standard Recipe Practices in Food and Beverage Establishments

Author •Asst. Prof. Dr. Esat SAÇKES • Orcid: 0000-0002-3352-5589
Cover Design • Motion Graphics
Book Layout • Motion Graphics

First Published • December 2023, Lyon

e-ISBN: 978-2-38236-638-7

DOI: 10.5281/zenodo.10442993

Publisher • Livre de Lyon
Address • 37 rue marietton, 69009, Lyon France
website • http://www.livredelyon.com
e-mail • livredelyon@gmail.com

PREFACE

It is almost impossible to achieve a standard in service products due to the human factor. But it is necessary to use the most appropriate method to create products that are closest to the standard. The situation is similar in the food industry. It is inevitable that consumers will encounter products with the same name but different content and taste in the same or different locations

In order to produce products that are accepted and enjoyed by the majority in the same way, there should be a product manual with production steps and ingredients. This guide not only ensures that the taste of the product is the same every time, but also ensures that the cost of the product remains the same, allowing businesses to budget more easily.

Although these guidelines, which we call the Standard Recipe, have been in our lives for centuries, it is still seen that most businesses do not try to implement them and therefore have low revenues or dissatisfied customers.

In this book, which consists of five chapters, the history, importance and how to prepare standard prescriptions are mentioned. In addition, the book includes a research on the tendency of businesses to use standard prescriptions and its results in depth. I would like to thank Prof. Dr. Murat DOĞDUBAY and Prof. Dr. Mehmet SARIOĞLAN for their support in the preparation of this book.

December, 2023

Dr. Esat SAÇKES

LIST OF TABLES

LIST OF FIGURES

CONTENT

1. Introduction

“Standardization”, which is expressed with the words “Standard” in English, “Norme” in French, and named according to its English original in Turkish, means “exemplary in a method or unit” and has been in people’s lives since the beginning, and societies have needed common understandings to move forward. . The order and certainty that standardization has promised since the past have made this concept an indispensable element for people. People have standardized most things in life so that they can progress and create order (Kerey, 1990; Karacan, 1996; Çınar, 1984).

As in many other areas, the need to establish order in food and beverage businesses has led to the concept of standardized recipes. These standardized prescriptions are called “standard prescriptions”. Standard prescriptions are primarily cost control (Miller, Hayes and Dopson, 2002; 214), customer satisfaction, continuity, sustainability, ease of purchasing and record keeping, versatile savings and quality assurance (Silvestre, Serra, Afonso, Pinto, Almeida, 2022) has brought many advantages. Standard recipes include what quantities of ingredients should be used in the dish to be made, tips on what to do during preparation and cooking, and also show how long it will take to do these processes. Although the reasons that may be seen as disadvantages, such as the time it takes to create standard prescriptions, the difficultie experienced in convincing and training the personnel, and the lack of knowledge about the application in question, are controversial, the benefits of standard prescriptions if they are created and implemented properly are undeniable (Denk, 2021; 14).

2. Conceptual Framework

In this section, the concept of standardization and standard prescriptions will be explained, the contents of standard prescriptions and the stages of creating these prescriptions will be discussed, and finall , the benefits of standard prescriptions will be discussed.

2.1. Standardization and Standard Recipe

Simply defined, a standard “can be taken as an example or basis; It means “standard, standard” (TDK, 2023). Cambridge Dictionary (2023) and Spivak and Brenner (2001, pp: 1) define the word standard as “a generally accepted model”. Models that explain how to achieve predetermined measurements

and recipes are standards. A standard is an example in practice (Kırtay, 1987; Perçin, 1996). In this context, standardization means "standardizing something or a process" (Münstermann and Weitzel, 2008). Vries (1997) examined all definitions related to standardization and stated that none of these definitions fit the way standardization is implemented; "The activity of creating and recording a limited set of solutions to actual or potential non-compliance problems. These solutions are intended and expected to be repeated or used continuously by a significant number of parties over a certain period of time, balancing the needs of the parties involved and directing their benefits. With standardization, the result can be predicted while ensuring that the selected equipment and solutions fully suit the situations (Aboudoulaye, 2019). The need for order and the fear of chaos, which have existed since the creation of man, have pushed societies to set rules and limitations, and the desire to utilize resources in the most efficien way has led to standardization practices (Yersüren and Zencir, 2019; Şekerci, 1993).

2.2. History of Standard Recipe

Findings such as standard city plans used in the Sumerian and Egyptian civilizations, standard product production in Babylon and standard units of measurement used with the decimal system, and mud bricks produced by pouring into standard molds in Mesopotamia can be given as examples of the first standardization practices (Aydoğdu, 2011). The first written standardization, known in its current sense, emerged during the Ottoman Empire. In 1502, Sultan II. With the "Kanunnâme-i İhtisab-ı Bursa (Bursa Municipality Law)" prepared by Bayezid, standards regarding the size, packaging, sales and quality of various fabrics and foods were introduced. When it comes to bread production, how much flour can be obtained from how much wheat, the amount of stock that bread-producing businesses must keep, the penalties to be applied to bakers if the bread is raw and less than the accepted weight, and the appropriate price and weight are standardized. Likewise, regulations have been introduced regarding the pricing and storage conditions of various vegetables and fruits. Today, this document is preserved in the Topkapı Palace Revan Library (Özdemir, 2017; TSE, 2013).

As can be understood, the basis of standardization lies in ensuring the various features of each end product of the same type, thus ensuring that each end product is of the same quality (Ivanova, Jeliazkova and Ivanov, 2021). In this context, by using standardization in commercial enterprises, the satisfactory product can be repeated continuously. In this way, the risk of error decreases

and the production speed increases. Additionally, predictable cost plans ensure safe trading (Guagno,2017). An example of this is McDonald's, a fast food chain, and its hamburgers (Gyurácz-Németh, 2015; Christensen, Grossman, and Hwang, 2009). Thanks to the standardization it has developed, McDonald's has managed to keep the hamburgers it produces at the same quality always and everywhere. Thanks to these advantages, it can benefit from standardization practices in many areas of life. One of these areas is the food and beverage sector, as can be seen in the example of McDonald's.

The standardization practices of food and beverage businesses are called "standard recipe". Standard recipes are a list of the steps in preparing a meal and the ingredients used in the meal. With this standardization, the content and preparation of the meal, as well as its portion, presentation and cost are determined. In this way, a standard end product is tried to be achieved in the enterprise (Çakır, 2010). The resulting standard product provides customer satisfaction and continuity, while also bringing advantages such as effective cost control, hygiene habits and waste prevention attitudes. Standard recipes applied to local dishes ensure sustainability while eliminating personnel dependency. In addition, since it is known exactly how much of which product is needed in purchasing transactions, it prevents complexity and saves time in inventory control and record keeping (Dwi Putri, 2021; Aksoy and Sezgi, 2018).

The first written source describing the preparation process of a dish and the ingredients it contains dates back to B.C. It was found in Egypt dating back to 1400 BC (Kang, Harrington, Eliassen, 2023). However, standard recipes gained importance with the Nouvelle cuisine movement. With the Nouvelle cuisine movement having a more elegant culinary theme and advocating order, standard recipes began to be used (Aksoy and Sezgi, 2017). Particular attention to presentation, the importance given to the freshness of products (Cousins, O'Gorman and Stierand, 2010) and portion control due to efforts to increase menu content (Del Moral, 2020) brought standard recipes to the fore in the Nouvelle Cuisine movement (Barrère, Buzio, Mariotti, Corsi, Borrione, 2012). In 1896, the Original Boston Cooking-School Cook Book by Fannie Merrie Farmer, who introduced the concept of using standard units of measurement in the kitchen, was published. The standard prescription, then defined by the United States Department of Agriculture, is "a product that has been tried, adapted, and retried several times

for use by a particular food service operation, with ingredients of the same quality and quantity, using the same type of equipment and the same procedures,

always producing good results and yield." They are defined as "recipes that have been confirmed to have been taken" (Kang, Harrington, Eliassen, 2023). It is known that in the early 20th century, using standard recipes was considered ignorance by cooks. However, increasing costs have pushed cooks to use standard recipes (Saç, 1988). Standard prescriptions are still used as a cost-effective method today (Habil, 2015)

In addition to all these benefits, standard recipes can be seen as a factor that restricts creativity by cooks and thus affect their motivation to work, the standard recipe creation phase takes time and needs to go through some processes, the need to keep under constant supervision whether the standard recipes are applied by the kitchen staff in the business, and the need to keep the standard recipe under control after the standard recipe is created. The necessity of providing training to the kitchen staff who will apply these standard recipes, the effort to convince the staff to apply these standard recipes, the need for experienced and trained personnel who will understand the importance of standard recipes and be meticulous at the point of application, and the lack of full description of the ingredients used in standard recipes can be counted among the disadvantages of standard recipes (Çakır , 2010; Habil, 2015; Kang, Harrington, Eliassen, 2023).

When standard recipes are written in accordance with the rules, when the creation stages are followed completely, when the personnel follow this standardization and are inspected, when standard recipes are created with foods suitable for the business, there are many benefits it provides to businesses, from cost control to savings, to keeping records from purchasing, to continuity and by contributing to customer satisfaction. It will continue to have a positive impact on the business image and remain valid.

2.3. Included in Standard Prescriptions

FOOD RECIPE

……portion

Recipe Name: Group Number:

Serving Size: Preparation Time:
Portion Measuring Tool: Cooking Time:
Cooking Container and Tool: Total Weight (kg):
Cooking Technique: Portion Cost:

Ingredients	Gross Amo-unt (gr)	Net Amo- unt (gr)	Average Size	Fabrication	Durati -on	Notes

Calories and Nutritional Values in a Portion of Meal

Food Name	Calori es/Ene rgy	Protein gr	Fat gr	Calcium mg	Iron mg	A. Vita min I.U	Thiami ne mg	Riboflavin mg	Niacin mg	C Vita-mini mg

Figure 1Example of Standard Meal Recipe (MEB, 2012)

First, under the recipe heading, how many servings can be obtained with this recipe should be written. The name of the dish to be made should be written in the recipe name section. For example; like Rice Pilaf, Karnıyarik. Meal group number; It refers to the food group to which a dish belongs. The main food groups are divided into 3 groups; In the first group; large pieces of meat dishes, small pieces of meat dishes, meatballs, meat and vegetable dishes, meat stuffed and stuffed wraps, legume dishes with meat, egg dishes, in the second group; soups, rice, pasta, pastries, olive oil dishes, in the third group; Includes fruits, salads, desserts, compotes, compotes and others (Ediz and Yağdıran, 2009). Portion measuring tool; It refers to the tool that should be used while

serving a food. Like 1 medium sized ladle or 1 container (Tümer, 2017). The cooking vessel or tool represents the tool in which food is cooked. For example; such as pan, pressure cooker, oven. Cooking technique corresponds to the cooking technique that will be used while making the dish. For example; such as roasting, sous-vide, frying. Preparation time refers to the time that must be allocated for preparation before cooking the meal. For example; such as soaking rice in hot water for 5 minutes or peeling potatoes in 10 minutes. Cooking time shows how long the food will take to cook, while total weight shows the total weight of the calculated portions. For example; When the portion is calculated as 180 grams, the total weight of 4 portions of chicken sauté is 720 grams. Portion cost shows how much a portion costs to produce. All the ingredients to be used in the ingredients section are written in the order they will be used while making the dish. While the gross quantity is the unprocessed state of the material, the net quantity is the processed state. For example; While the weight of the potato before peeling corresponds to its gross amount, its weight after peeling and slicing corresponds to its net amount. Average size refers to the amount of food to be used in a meal. The preparation of the dish is written in the preparation section, and the time it will take for the process is written in the duration section. Tips to pay attention to while performing the procedure are written in the Notes section. Finally, the calorie value and nutritional values of the meal are calculated and added to the recipe. At this point, European Food Information Resource (EuroFIR) data (Reinivuo, Bell and Ovaskainen, 2009) and nutritional content calculation methods of Bognar and Piekarski (2000) can be used.

FOOD RECIPE
10 portion

Recipe Name: Rice Pilaf — Dining Group No: 2

Serving Size: 175 gr
Portion Measuring Tool: 1 medium-sized scoop

Container and Tool: Thick-bottomed spread pots
Cooking
Technique: Roasting

Preparation Time: 20
Cooking Time: 10-15-15
Cooking
Total Weight (kg): 2, 5

Portion Cost: 3 TL

Ingredients	Gross Qua-ntity (gr)	Net Amount (gr)	Average Size	Fabrication	Dura -tion	Notes
Pilaf Rice	600	600	3 cups	Sort out the rice	5	Prevent rice from sticking together while cooking by washing the starch formed during soaking in water
				Put it in warm water and let it stand	10	
				Wash the rice and drain the water	5	
Margarine Salt	150 15	150 15	Half a pack 1 tea-spoon	Put the margarine in the rice pot and melt it. Add the rice and salt and fry over low heat, stirring constantly	10	Roast the rice while preserving its natural white color
Water	1000	1000	5 cups	When the rice roasting process is completed, add hot water, stir and cook on very low heat, covering the lid.	15	If rice is over- roasted, nutritional value will be lost.
				After draining the water, turn off the fire and let the ric brew.	15	If the rice is brewed, the rice grains will swell and the appearance will become more beautiful.
				Serve hot		

Calories and Nutritional Values in a Portion of Meal

Food Name	Calorie s/ Energ y	Protein gr	Fat gr	Calcium mg	Iron mg	A. Vita min I.U	Thiami ne mg	Riboflavi mg	Niaci n mg	C Vita-mini mg
Rice Pilaf	326	4.1	12,6	6,6	0,5	300	0,0	0,0	1,0	0,0

Figure 2 Example of a Completed Standard Prescription Form (MEB, 2012)

2.4. Standard Recipe Creation Stages

The first step to be taken when creating a standard recipe is an effective source scan. If it is a known and previously produced dish, existing recipes for this dish are collected. Any steps, ingredients or portions common to the collected recipes can be identified. However, if this meal is created from scratch and has no precedent, the preparation, cooking, presentation and portioning methods that best suit the nutrients contained in the meal are investigated. Likewise, opinions can be obtained from people who have tried this dish before and are knowledgeable about it. For example; If it is a local dish, information about the dish can be collected by conducting interviews with the people of the region where the dish belongs. Thus, while the general outline of the meal is determined, the equipment and foods required for the meal can be listed (Hotz, Abdelrahman, Sison, Moursi, Loechl, 2012).

The second stage should be to obtain the tools, equipment and food ingredients that will be needed to prepare and cook the meal, in line with the information obtained. The important thing here is to bring the materials together completely and in the most accurate way. For example; While the rice required for a pilaf to be made with a standard recipe is basmati type rice, using yasmin type rice may affect the taste, texture and appearance of the recipe (Suwannaporn and Linnemann, 2008). At the same time, the standard recipe is not applied. Similarly, when a bread that should be baked in a stone oven is baked using a fan oven, some changes may occur (Birgül, 2014). To avoid all these, the recipe should be applied using the exact and complete ingredients specified in the standard recipe and the cooking methods and equipment in the recipe. All these must be ensured before starting the trials.

After the first two stages, 10 portion trials should be made with the determined ingredients, techniques and equipment. These tests can also be done by other reliable chefs. If full effectiveness is obtained from the prescriptions, the next stage can be started (Çekal and Doğan, 2021).

The third stage is to organize a panel. Tasting should be done by trained or semi-trained panelists in this panel. These panelists should consist of experienced people such as experts in the field, academics, teachers, gourmets and chefs. Panelists are advised not to have any health problems during the tasting and to stop consuming food at least half an hour before the tasting. These panels should be continued until food quality is approved (MEB, 2012; Altınel, 2009).

The ingredients of the recipes whose quality is approved are doubled and duplicated. In mass food production, the reproduction number is 100 (MEB, 2012). At this point, the portion multiplication formula can also be used. This formula used to obtain the desired number of servings from standard recipes is called "adjustment factor". Adjustment factor means dividing the desired serving size by the serving amount approved in the recipe. For example; adjustment factor = 300 (desired portion size) / 50 (amount applied in the recipe) = 6 (adjustment factor). Each ingredient of the recipe is multiplied by this adjustment factor to reach the desired portion amount (Demirçakmak, 2020).

Approved prescriptions are revised according to the determined portion numbers and written and recorded in accordance with standard prescribing rules. Standard recipes can be covered with plastic and hung in easily readable places in the kitchen to prevent them from being damaged in kitchen conditions.

2.5. Areas Where Standard Prescriptions Provide Profit

With the widespread use of standard recipes, many benefits are provided, especially to food and beverage businesses. These benefits can be grouped under 7 headings;

2.5.1. Consistency

- Standard recipes standardize exactly how the food is cooked, with which ingredients, using which tools, in what time, and how it will look in the end. Applying a standard recipe every time a dish is made ensures that the final product is the same every time. In this context, using a standard recipe for every food in a food and beverage business ensures consistency (Yersüren and Zencir, 2019).

2.5.2. Quality Control

- The main purpose of standardizing meals with standard recipes is to ensure that each portion will be of the same quality. By applying the specifie conditions to each product to be cooked, a standard product is obtained. Thus, it is ensured that the final product will be of the same quality, taste and quantity each time the standard recipe is applied. This greatly reduces the workload in terms of quality control of cooked meals (Enes, Yavuz and Ercik, 2022).

2.5.3. Cost Control

• Standard recipes include the name of the ingredients, their prices and the amount to be used in the recipe. In this way, it is possible to know exactly how much of which material it will cost (Okutmuş and Gövce, 2015). These contents make it easier to control costs (Çam, 2009; Riley, 2005; Koşan, 2013). A cost calculation method called the standard cost method is based on comparing standards related to food costs with the costs incurred as a whole or in food groups (Özgen and Bölükoğlu, 2006). However, in order to apply this method in a business, first of all, standard recipe application must be implemented in the food and beverage business and thus standard portion sizes for food must be determined (Gül and Ergün, 2010). In this way, effectiv cost control can be achieved with standard prescriptions (Sumer and Yanık, 2021; Işık and Yılmaz, 2016; Tandoğan and Şahin, 2014). While it is accepted that the most important point for cost control is to create a standard recipe (Anasız, 2019, Akbulut and Arslan, 2015), it is stated that this method applied in food and beverage businesses is the best method for businesses (Yılmaz and Yalçın, 2021). In order for this model to adapt best and proceed smoothly, prescriptions should be revised by frequently updating prices (Okutmuş and Gövce, 2015).

2.5.4. Customer Satisfaction

• With standard recipes, the quality of the final product resulting from the preparation of foods with standardized content, preparation and cooking can be ensured, thus ensuring continuity by offering quality products to customers (Yılmaz, 2000). In addition, thanks to these recipes, nutritional content information can be shared with the customer in accordance with the customer's request (Çakır, 2010). For example; If a customer who orders tiramisu likes this dessert, he may be more likely to order this dessert again when he comes to the business again. However, this time. If he does not receive the same quality product in his order, his satisfaction will decrease. With standard prescriptions, this cause of dissatisfaction is prevented and customer satisfaction is ensured.

2.5.5. Convenience in Record Keeping and Purchasing

• In businesses operating with standard recipe application, there is no confusion in purchasing as it is known exactly how much of which food to buy

and what quality and type of food should be. Similarly, when it comes to record keeping, it is easier to know what is in the inventory.

2.5.6. Savings

- Failure to create a standard prescription card may result in the purchase of raw materials and supplies that may not be suitable in many respects, resulting in losses and wasted expenses. Since the materials that need to be purchased with standard recipes are purchased in the correct amount, the waste rate will decrease, thus saving will be achieved (Güleç and Ünlüönen, 2022). Another aspect of the savings that come with standardization in the kitchen is the savings in labor thanks to the regularization of the kitchen. (Çakır, 2010).

2.5.7. Sustainability

- By recording the preparation of meals in standard recipes, the most appropriate cooking methods and ingredients of the meals are preserved and known (Satouf, Köten, Hatib, Alkayari and Şeyhahmet, 2020). Standardization of dishes that have become cultural elements and have been consumed since ancient times is important for the sustainability of meals and the preservation of culinary culture (Ayaz and Güllü, 2018; Asouzu, Igbo, Uku, 2017). The lack of standard recipes for dishes that are ingrained in cultures also damages the originality of the dishes over time. Standard recipes preserve the essence of dishes while allowing them to be transferred to future generations (Uçuk and Şahin Perçin, 2022; Aydoğdu and Mızrak, 2017). Standard recipes also allow dishes to be recognized around the world and increase their impact (Bulut, 2019).

3. Related Studies

In their study for the purpose of describing local dishes, Ayaz, Kırmızıkuşak and Uslu (2021) examined the municipality and governorship websites in 81 provinces of Turkey and concluded that while a total of 587 standard recipes were accessed, 117 of these recipes were inapplicable. The group with the most standard recipes was main dishes, while the group with the least standard recipes was appetizers.

In their study, Uçuk and Şahin Perçin (2022) developed a standard recipe specifically for the yoghurt potato dish from the Gaziantep region and concluded that it would be appropriate to adapt the standard recipes to local dishes.

Similarly, Yurt and Bayraklı (2022) developed a standard recipe for "Peruhi", a local Safranbolu dish, and wanted to contribute to its sustainability.

In his study, Akın (2018) wanted to learn the experiences of gastronomy students during their internship period. One of the results was that standard recipes helped students to produce meals correctly, especially during their internship periods.

In their study, Doğan and Yeşiltaş (2017) wanted to determine the personal characteristics and professional knowledge and skills that a hot kitchen cook should have and concluded that having knowledge of standard recipes is a very important feature in terms of professional knowledge and competence.

In their study, Altunbasan, Yay and Erdem (2016) concluded that for local dishes prepared in hotels, a cook is not required, especially from the region where the food is made, and that every cook can cook these local dishes thanks to standard recipes.

In his study, Öktem (2014) created standard recipes by conducting a literature review on Mersin's local breakfast products, with the idea that they would contribute to gastronomy tourism.

Tandoğan and Şahin (2014) stated in their study that by using the target costing method together with standard recipes, both customer satisfaction can be maintained and the business can achieve its targeted expenses.

In the study conducted by Okutmuş and Gövce (2015), the cost control of the business was carried out in a food and beverage business in Alanya, using the standard recipes of pastry, cake and eclair products, and the product quantity balance table. As a result, they concluded that businesses can achieve effective cost control when they produce in accordance with standard recipes.

In their study, Ömürbek and Altay (2011) examined 46 hotels in Manavgat district and reviewed the internal control structures of these businesses. As a result, although the kitchen is the place that generates the most profit after the rooms, it has been observed that the biggest deficiency in the business is food and beverage. It has been suggested that standard recipes should be used both in the kitchen and in the bar, so that unwanted cost increases can be prevented.

In their study, Okutmuş and Uyar (2014) conducted a fraud detection study in a 5-star hotel in Alanya, which is listed among the best in the world in world-famous travel magazines. It was determined that in every meat purchase made at the enterprise between January and July 2013, the prices of the meat received were shown much higher than usual, thus it was understood that the chef was responsible for paying more to the supplier company. It has been determined

that the difference is shared by the head chef and the supplier company. They suggested that in order to prevent and detect such frauds, standard prescriptions should be prepared correctly and constant monitoring of the compliance of the personnel with these standard prescriptions is made.

In the study conducted by Keleş and Ova (2022), they developed a system called "Food Tracking System" to monitor the supply chain from the supply of raw materials to the moment it reaches the customer's plate, and they tested its usability by making improvements with an engineer working in a food and beverage business. It is underlined that standard recipes will help in terms of stock, wastage and adaptation factor in order to run the program in a healthy way.

4. Method

4.1. Business Recognition Results

The survey prepared to examine the use of standard recipes in food and beverage establishments, their prevalence and opinions about the application was applied to 426 people. The surveys of the research, which was designed as a descriptive type, were used by applying the convenience sampling method. It was determined that 20 of the 426 surveys were filled out randomly and these surveys were not included in the analysis, and a total of 406 surveys were used.

- The distribution of the participants according to their experience in the food and beverage industry is as follows: 145 people who have worked between 16-20 years and 130 people who have worked between 6-10 years. 4 people working for 1-12 months and 11 people working for 2-5 years show the least distribution in the survey. Other distribution rates are as shown in the table.

What are your years of experience in the food and beverage industry?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	1-12 months	4	,9	1,0	1,0
	2-5 years	11	2,6	2,7	3,7
	6-10 years	130	30,5	32,0	35,7
	11-15 years	62	14,6	15,3	51,0
	16-20 years	145	34,0	35,7	86,7
	21+years	54	12,7	13,3	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 1 What are your years of experience in the food and beverage industry?

- Distribution of the participants according to their experience in the business is 146 people, with the most working between 6-10 years. 9 people working for 21+ years show the least distribution in the survey. Other distribution rates are as shown in the table.

What are your years of experience in business?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	1-12 months	55	12,9	13,5	13,5
	2-5 years	91	21,4	22,4	36,0
	6-10 years	146	34,3	36,0	71,9
	11-15 years	47	11,0	11,6	83,5
	16-20 years	58	13,6	14,3	97,8
	21+years	9	2,1	2,2	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 2 What are your years of experience in business?

- The distribution of the participants according to their duties in the business includes 147 people working as kitchen chefs and 105 people working as bar chefs. 29 people working as business owners show the least distribution in the survey. Other distribution rates are as shown in the table.

What is your role in the business?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	Business Owner	29	6,8	7,1	7,1
	F&B Manager	39	9,2	9,6	16,7
	Kitchen Chef	147	34,5	36,2	53,0
	Kitchen Staff	51	12,0	12,6	65,5
	Bar Chef	105	24,6	25,9	91,4
	Bar Staff	35	8,2	8,6	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 3 What is your role in the business?

- In the distribution according to the field of activity of the business, cafes (112) and patisseries (103) have the most distribution, while restaurants (42) show the least distribution. Other distribution rates are as shown in the table.

What is the field of activity of the business?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	Restaurant	42	9,9	10,3	10,3
	Diner	80	18,8	19,7	30,0
	Cafe	112	26,3	27,6	57,6
	Patisserie	103	24,2	25,4	83,0
	Coffee hop	69	16,2	17,0	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 4 What is the field of activity of the business?

- According to the duration of activity of the business in the sector; While there are 147 businesses operating between 16-20 years and 139 businesses operating between 11- 15 years; There was at least 1 business with less than 1 month of operation. Other distribution rates are listed in the table.

How long has the business been operating in the industry?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	0	1	,2	,2	,2
	1-12 months	14	3,3	3,4	3,7
	2-5 years	36	8,5	8,9	12,6
	6-10 years	69	16,2	17,0	29,6
	11-15 years	139	32,6	34,2	63,8
	16-20 years	147	34,5	36,2	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 5 How long has the business been operating in the industry?

- Depending on the number of products the business has, the most; While there are 129 businesses with 26-30 products and 111 businesses with 21-25 products; The lowest distribution is 11 businesses with 31-35 products. Other distribution rates are listed in the table.

How many products are there in the business?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	11-15	16	3,8	3,9	3,9
	16-20	24	5,6	5,9	9,9
	21-25	111	26,1	27,3	37,2
	26-30	129	30,3	31,8	69,0
	31-35	11	2,6	2,7	71,7
	36-40	13	3,1	3,2	74,9
	41-45	36	8,5	8,9	83,7
	46-50	34	8,0	8,4	92,1
	51+	32	7,5	7,9	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 6 How many products are there in the business?

• Depending on the number of kitchen staff and/or bar staff the business has, the most; 148 enterprises with 21-25 personnel and 134 enterprises with 26-30 personnel; The minimum distribution is 2 businesses with 5-10 employees. Other distribution rates are listed in the table.

How many kitchen staff and/or bar staff are there in the business?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	5-10	2	,5	,5	,5
	11-15	53	12,4	13,1	13,5
	16-20	69	16,2	17,0	30,5
	21-25	148	34,7	36,5	67,0
	26-30	134	31,5	33,0	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 7 How many kitchen staff and/or bar staff are there in the business?

• According to the capacity to make presentations at the same time in the business, the most common ones are; 121 businesses with a presentation capacity of 21-25 and 115 businesses with a presentation capacity of 16-20; The minimum distribution is 1 business with 1-5 presentation capacity. Other distribution rates are listed in the table.

What is your capacity to make presentations at the same time in the business?

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	1-5	1	,2	,2	,2
	6-10	19	4,5	4,7	4,9
	11-15	73	17,1	18,0	22,9
	16-20	115	27,0	28,3	51,2
	21-25	121	28,4	29,8	81,0
	26-30	34	8,0	8,4	89,4
	31+	43	10,1	10,6	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 8 What is your capacity to make presentations at the same time in the business?

4.2. Results for Standard Prescription Practices

19 questions were prepared to evaluate the participants' opinions about standard prescription practices. The questions were measured with Likert-type answers such as 1=I Strongly Disagree, 2=I Disagree, 3=Undecided, 4=Agree, 5=Very Agree. These data were analyzed with SPSS 25 Process v4.2 statistical data analysis package programs.

1. According to the participants' responses to whether they have sufficien knowledge about standard prescription practices; The number of participants who strongly agree that they have knowledge of prescription application is 127, 114 agree, 109 are undecided, 41 say they do not have enough knowledge, and the number of participants who think they do not have enough knowledge at all is 15.

I think I have sufficient knowledge about standard prescription application.

	Frequency		Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	15	3,5	3,7	3,7
	I do not agree	41	9,6	10,1	13,8
	I am undecided	109	25,6	26,8	40,6
	I agree	114	26,8	28,1	68,7
	I agree so much	127	29,8	31,3	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 9 I think I have sufficient knowledge about standard prescription application.

2. According to the participants' responses to their opinions on whether standard prescription practices are important for cost control; Standard prescription practices were found to be important for cost control. While 113 of the participants strongly agree with the importance of cost control, 126 people agree. In addition, 103 people were undecided, 44 did not agree with this idea, and 20 people did not agree at all.

I think standard prescription application is important for cost control.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	20	4,7	4,9	4,9
	I do not agree	44	10,3	10,8	15,8
	I am undecided	103	24,2	25,4	41,1
	I agree	126	29,6	31,0	72,2
	I agree so much	113	26,5	27,8	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 10 I think standard prescription application is important for cost control.

3. While 65 of the participants strongly agree that standard prescription practices positively affect customer satisfaction, 106 people only agree, 190 people are undecided, 67 people do not agree, and 59 people do not agree at all.

I think that standard recipe application positively affects customer satisfaction.

	Frequency		Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	59	13,8	14,5	14,5
	I do not agree	67	15,7	16,5	31,0
	I am undecided	109	25,6	26,8	57,9
	I agree	106	24,9	26,1	84,0
	I agree so much	65	15,3	16,0	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 11 I think that standard recipe application positively affects customer satisfaction.

4. While 106 of the participants strongly agreed with the idea that standard prescription practices reduce the workload of the staff, 162 agreed, 73 were undecided, 67 did not agree, and 59 did not agree at all.

I think standard prescription application reduces the workload of the staff.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	15	3,5	3,7	3,7
	I do not agree	50	11,7	12,3	16,0
	I am undecided	73	17,1	18,0	34,0
	I agree	162	38,0	39,9	73,9
	I agree so much	106	24,9	26,1	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 12 I think standard prescription application reduces the workload of the staff.

5. While 122 of the participants strongly agreed with the idea that creating a standard recipe is a time-consuming process, 122 agreed, 104 were undecided, 46 did not agree, and 12 did not agree at all.

I think creating a standard recipe is a time-consuming process.

		Frequency	100,0	Valid Percent	Cumulative Percent
Valid	I do not agree at all	12	2,8	3,0	3,0
	I do not agree	46	10,8	11,3	14,3
	I am undecided	104	24,4	25,6	39,9
	I agree	122	28,6	30,0	70,0
	I agree so much	122	28,6	30,0	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 13 I think creating a standard recipe is a time-consuming process.

6. While 106 of the participants strongly agreed with the opinion regarding the inspection of standard prescriptions, 122 people agreed; While 102 people are undecided, 64 people do not agree and 12 people do not agree at all.

I think it should be checked whether standard prescriptions are followed by the staff

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	12	2,8	3,0	3,0
	I do not agree	64	15,0	15,8	18,7
	I am undecided	102	23,9	25,1	43,8
	I agree	122	28,6	30,0	73,9
	I agree so much	106	24,9	26,1	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 14 I think it should be checked whether standard prescriptions are followed by the staff

7. While 106 participants strongly agreed with the view that standard recipes prevent waste; 123 people agree, 105 people are undecided, 41 people do not agree and 31 people do not agree at all.

I think standard recipes prevent food waste

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	31	7,3	7,6	7,6
	I do not agree	41	9,6	10,1	17,7
	I am undecided	105	24,6	25,9	43,6
	I agree	123	28,9	30,3	73,9
	I agree so much	106	24,9	26,1	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 15 I think standard recipes prevent food waste

8. While 106 of the participants strongly agreed with the idea that standard prescriptions positively affec the image of the business, 134 agreed, 101 were undecided, 44 did not agree and 21 did not agree at all.

I think that the business image will be positively affected by standard recipe application.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	21	4,9	5,2	5,2
	I do not agree	44	10,3	10,8	16,0
	I am undecided	101	23,7	24,9	40,9
	I agree	134	31,5	33,0	73,9
	I agree so much	106	24,9	26,1	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 16 I think that the business image will be positively affected by standard recipe application.

9. The number of participants who strongly agreed with the idea that standard prescription application would ensure positive continuity of hygiene conditions was 126, 116 only agreed, 78 were undecided, 64 did not agree and the number of participants who did not agree at all was 21.

I think that standard prescription application will ensure positive continuity of hygiene conditions

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	21	4,9	5,2	5,2
	I do not agree	64	15,0	15,8	20,9
	I am undecided	78	18,3	19,2	40,1
	I agree	116	27,2	28,6	68,7
	I agree so much	126	29,6	31,0	99,8
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 17 I think that standard prescription application will ensure positive continuity of hygiene conditions

10. While 139 of the participants strongly agreed with the idea that standard prescriptions should be updated at certain time intervals, 124 people agreed, 82

people were undecided, 42 people did not agree with this idea, and 19 people did not agree at all.

I think standard prescriptions should be updated at certain intervals.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	19	4,5	4,7	4,7
	I do not agree	42	9,9	10,3	15,0
	I am undecided	82	19,2	20,2	35,2
	I agree	124	29,1	30,5	65,8
	I agree so much	139	32,6	34,2	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 18 I think standard prescriptions should be updated at certain intervals.

11. While 121 of the participants strongly agree with the idea that standard prescriptions make inventory control easier, 121 people agree, 104 people are undecided, on the contrary, 42 people disagree with this idea, while 17 people do not agree at all.

I think standard recipes make inventory control easier

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	17	4,0	4,2	4,2
	I do not agree	42	9,9	10,3	14,5
	I am undecided	104	24,4	25,6	40,1
	I agree	121	28,4	29,8	70,0
	I agree so much	121	28,4	29,8	99,8
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 19 I think standard recipes make inventory control easier

12. While 126 of the participants strongly agree with the idea that standard prescriptions prevent confusion at the point of purchase, 116 people agree, 109 people remain undecided, on the contrary, 44 people disagree with this idea, while 11 people do not agree at all.

I think standard prescriptions prevent confusion at the point of purchase

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	11	2,6	2,7	2,7
	I do not agree	44	10,3	10,8	13,5
	I am undecided	109	25,6	26,8	40,4
	I agree	116	27,2	28,6	69,0
	I agree so much	126	29,6	31,0	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 20 I think standard prescriptions prevent confusion at the point of purchase

13. While 102 of the participants strongly agreed with the necessity of training the staff about standard prescriptions, 137 people agreed, 94 people were undecided, contrary to this opinion, 55 people did not agree, while 18 people did not agree at all.

I think it is necessary to provide training to staff about standard prescriptions.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	18	4,2	4,4	4,4
	I do not agree	55	12,9	13,5	18,0
	I am undecided	94	22,1	23,2	41,1
	I agree	137	32,2	33,7	74,9
	I agree so much	102	23,9	25,1	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 21 I think it is necessary to provide training to staff about standard prescriptions.

14. While 133 of the participants strongly agree with the idea that standard recipe application is necessary for portion control, 113 people agree, 94 people remain undecided, on the contrary, 55 people disagree with this idea, while 11 people do not agree at all.

I think standard recipe application is necessary for portion control.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	11	2,6	2,7	2,7
	I do not agree	55	12,9	13,5	16,3
	I am undecided	94	22,1	23,2	39,4
	I agree	113	26,5	27,8	67,2
	I agree so much	133	31,2	32,8	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 22 I think standard recipe application is necessary for portion control.

15. While 90 of the participants strongly agree with the idea that standard recipes are effective in controlling nutritional contents, 95 people agree, 151 people remain undecided, on the contrary, 50 people disagree with this idea, while 20 people do not agree at all.

I think standard recipes are effective in controlling their nutritional content.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	20	4,7	4,9	4,9
	I do not agree	50	11,7	12,3	17,2
	I am undecided	151	35,4	37,2	54,4
	I agree	95	22,3	23,4	77,8
	I agree so much	90	21,1	22,2	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 23 I think standard recipes are effective in controlling their nutritional content.

16. While 82 of the participants strongly agree with the idea that standard prescriptions are useful for equipment control, 111 people agree, 111 people are undecided, on the contrary, 83 people disagree with this idea, while 19 people do not agree at all.

I think standard prescriptions are useful for equipment control

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	19	4,5	4,7	4,7
	I do not agree	83	19,5	20,4	25,1
	I am undecided	111	26,1	27,3	52,5
	I agree	111	26,1	27,3	79,8
	I agree so much	82	19,2	20,2	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 24 I think standard prescriptions are useful for equipment control

17. While 76 of the participants strongly agree with the idea that standard prescriptions can restrict the creativity of the staff, 118 people agree, 108 people are undecided, on the contrary, 75 people disagree with this idea, while 29 people do not agree at all.

I think that standard prescription application may restrict the creativity of the staff.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	29	6,8	7,1	7,1
	I do not agree	75	17,6	18,5	25,6
	I am undecided	108	25,4	26,6	52,2
	I agree	118	27,7	29,1	81,3
	I agree so much	76	17,8	18,7	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 25 I think that standard prescription application may restrict the creativity of the staff.

18. While 113 of the participants strongly agree with the idea that standard prescriptions increase the reliability of the business, 116 people agree, 89 people are undecided, on the contrary, 56 people disagree with this idea, while 32 people do not agree at all.

I think that standard recipe application increases the reliability of the business.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	32	7,5	7,9	7,9
	I do not agree	56	13,1	13,8	21,7
	I am undecided	89	20,9	21,9	43,6
	I agree	116	27,2	28,6	72,2
	I agree so much	113	26,5	27,8	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 26 I think that standard recipe application increases the reliability of the business.

19. While 130 of the participants strongly agree with the idea that standard prescriptions save money in the number of personnel, 126 people agree, 81 people remain undecided, contrary to this idea, 58 people disagree and 11 people do not agree at all.

I think standard prescription application saves money in the number of personnel.

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	I do not agree at all	11	2,6	2,7	2,7
	I do not agree	58	13,6	14,3	17,0
	I am undecided	81	19,0	20,0	36,9
	I agree	126	29,6	31,0	68,0
	I agree so much	130	30,5	32,0	100,0
	Total	406	95,3	100,0	
Missing	System	20	4,7		
Total		426	100,0		

Table 27 I think standard prescription application saves money in the number of personnel.

According to survey data, the view that standard prescription application has positive results for businesses is more accepted. However, differences were detected for the two negative opinions that prescription applications would

negatively affect creativity and are time-consuming processes. While 122 of the participants strongly agreed with the idea that creating a standard recipe is a time-consuming process, 122 agreed and 104 were undecided. Regarding the opinion that the staff restricts creativity, 76 people strongly agree, 118 people agree, and 108 people are undecided. In conclusion; In addition to restricting creativity and taking time, it reduces costs, waste, personnel workload and total employee needs for the business; The view that it facilitates supervision and control and increases business reliability and customer satisfaction is more widely accepted.

In addition to these data in this study; Results were obtained as to whether the participants' years of experience in the food and beverage industry and in the business, their position in the business, the field of activity, year and capacity of the business create a difference in their opinions about standard recipe applications. For this purpose, the difference test was used. However, before deciding which difference test to apply, it was checked whether the data were normally distributed.

The first assumption made to use parametric test analyzes is normal distribution. Among the normality tests, the most commonly used ones and included in the SPSS program are the Kolmogorov-Smirnov and Shapiro-Wilk normality tests (Durmuş, Yurtkoru and Çinko, 2013, p. 65).

The result of the analysis is Kolmogorov-Smirnov $p < 0.05$. According to this result, it is seen that the data is not normally distributed.

Tests of Normality

	Kolmogorov-Smirnova			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
What are your years of experience in the food and beverage industry?	,238	406	,000	,881	406	,000
What are your years of experience in business?	,211	406	,000	,915	406	,000
What is your role in the business?	,215	406	,000	,914	406	,000
What is the field of activity of the business	,169	406	,000	,911	406	,000
How long has the business been operating in the industry?	,240	406	,000	,840	406	,000
How many products are there in the business?	,293	406	,000	,867	406	,000
How many kitchen staff and/or bar staff ar there in the business?	,239	406	,000	,847	406	,000
What is your capacity to make presentations at the same time in the business?	,163	406	,000	,929	406	,000
I think I have sufficient knowledge abou standard prescription application	,189	406	,000	,873	406	,000
I think standard prescription application is important for cost control	,206	406	,000	,881	406	,000
I think that standard recipe application positively affects customer satisfactio	,174	406	,000	,905	406	,000
I think standard prescription application reduces the workload of the staff	,260	406	,000	,867	406	,000
I think creating a standard recipe is a time-consuming process	,198	406	,000	,877	406	,000
I think it should be checked whether standard prescriptions are followed by the staff	,199	406	,000	,888	406	,000
I think standard recipes prevent food waste	,204	406	,000	,882	406	,000
I think that the business image will be positively affected by standard recipe application	,216	406	,000	,883	406	,000
I think that standard prescription application will ensure positive continuity of hygiene conditions	,294	406	,000	,379	406	,000

I think standard prescriptions should be updated at certain intervals	,219	406	,000	,856	406	,000
I think standard recipes make inventory control easier	,256	406	,000	,466	406	,000
I think standard prescriptions prevent confusion at the point of purchase	,189	406	,000	,874	406	,000
I think it is necessary to provide training to staff about standard prescription	,222	406	,000	,886	406	,000
I think standard recipe application is necessary for portion control	,195	406	,000	,869	406	,000
I think standard recipes are effective in controlling their nutritional content	,203	406	,000	,896	406	,000
I think standard prescriptions are useful for equipment control	,180	406	,000	,904	406	,000
I think that standard prescription application may restrict the creativity of the staff	,190	406	,000	,907	406	,000
I think that standard recipe application increases the reliability of the business	,206	406	,000	,881	406	,000
I think standard prescription application saves money in the number of personnel	,217	406	,000	,866	406	,000

a. Lilliefors Significance Correctio

Table 28 Tests of Normality

Parametric tests should be used when the distribution is not normal and/or the number of observations is small. Since the data were not normally distributed, the Kruskal Wallis test was performed. This test is a non-parametric alternative to one-way analysis of variance. When more than two group comparisons are desired and the assumptions of the ANOVA test are not valid, the Kruskal Wallis test is used (Durmuş, Yurtkoru, & Çinko, 2013, p. 194).

1) It was wondered whether the participants' years of experience in the food and beverage industry made a difference in their answers regarding their views on standard recipe practices. Accordingly, when the hypotheses created from the questions were measured, our first hypothesis was accepted and the year of experience was found in all 19 questions.

It gave a result of $p>0.05$. The years the participants spent in the food and beverage industry created differences in their views on standard recipe practices.

Ranks

	What are your years of experience in the food and beverage industry?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application	1-12 months	4	178,13
	2-5 years	11	208,00
	6-10 years	130	199,10
	11-15 years	62	188,87
	16-20 years	145	222,77
	21+years	54	180,12
	Total	406	
I think standard prescription application is important for cost control	1-12 months	4	290,25
	2-5 years	11	236,05
	6-10 years	130	204,17
	11-15 years	62	183,35
	16-20 years	145	213,44
	21+years	54	185,26
	Total	406	
I think that standard recipe application positively affects customer satisfaction	1-12 months	4	331,25
	2-5 years	11	231,45
	6-10 years	130	201,29
	11-15 years	62	210,45
	16-20 years	145	198,66
	21+years	54	198,69
	Total	406	
I think standard prescription application reduces the workload of the staff	1-12 months	4	170,75
	2-5 years	11	209,23
	6-10 years	130	202,24
	11-15 years	62	206,94
	16-20 years	145	210,98
	21+years	54	183,76
	Total	406	

I think creating a standard recipe is a time- consuming process	1-12 months	4	225,75
	2-5 years	11	187,50
	6-10 years	130	202,62
	11-15 years	62	193,19
	16-20 years	145	205,14
	21+years	54	214,65
	Total	406	
I think it should be checked whether standard prescriptions are followed by the staff	1-12 months	4	191,25
	2-5 years	11	163,50
	6-10 years	130	201,50
	11-15 years	62	203,79
	16-20 years	145	215,51
	21+years	54	184,80
	Total	406	
I think standard recipes prevent food waste	1-12 months	4	80,75
	2-5 years	11	228,77
	6-10 years	130	205,55
	11-15 years	62	199,02
	16-20 years	145	211,68
	21+years	54	185,69
	Total	406	
I think that the business image will be positively affected by standard recipe application	1-12 months	4	101,00
	2-5 years	11	227,59
	6-10 years	130	213,06
	11-15 years	62	195,52
	16-20 years	145	211,31
	21+years	54	171,37
	Total	406	
I think that standard prescription application will ensure positive continuity of hygiene conditions	1-12 months	4	233,50
	2-5 years	11	223,95
	6-10 years	130	200,60
	11-15 years	62	200,51
	16-20 years	145	210,42
	21+years	54	188,94
	Total	406	

I think standard prescriptions should be updated at certain intervals	1-12 months	4	196,63
	2-5 years	11	225,23
	6-10 years	130	205,67
	11-15 years	62	185,98
	16-20 years	145	217,56
	21+years	54	176,72
	Total	406	
I think standard recipes make inventory control easier	1-12 months	4	139,63
	2-5 years	11	241,68
	6-10 years	130	205,18
	11-15 years	62	189,51
	16-20 years	145	216,05
	21+years	54	178,78
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	1-12 months	4	196,50
	2-5 years	11	239,09
	6-10 years	130	211,51
	11-15 years	62	188,87
	16-20 years	145	210,20
	21+years	54	176,30
	Total	406	
I think it is necessary to provide training to staff about standard prescriptions	1-12 months	4	238,00
	2-5 years	11	223,91
	6-10 years	130	207,62
	11-15 years	62	190,33
	16-20 years	145	207,63
	21+years	54	190,89
	Total	406	
I think standard recipe application is necessary for portion control	1-12 months	4	196,00
	2-5 years	11	236,14
	6-10 years	130	209,07
	11-15 years	62	195,98
	16-20 years	145	210,19
	21+years	54	174,68
	Total	406	

I think standard recipes are effective in controlling their nutritional content	1-12 months	4	261,38
	2-5 years	11	248,77
	6-10 years	130	207,38
	11-15 years	62	181,16
	16-20 years	145	202,17
	21+years	54	209,86
	Total	406	
I think standard prescriptions are useful for equipment control	1-12 months	4	200,50
	2-5 years	11	235,95
	6-10 years	130	207,33
	11-15 years	62	194,99
	16-20 years	145	202,44
	21+years	54	200,48
	Total	406	
I think that standard prescription application may restrict the creativity of the staff	1-12 months	4	152,25
	2-5 years	11	190,00
	6-10 years	130	209,70
	11-15 years	62	196,94
	16-20 years	145	210,42
	21+years	54	184,08
	Total	406	
I think that standard recipe application increases the reliability of the business	1-12 months	4	194,25
	2-5 years	11	209,55
	6-10 years	130	216,43
	11-15 years	62	207,27
	16-20 years	145	205,40
	21+years	54	162,39
	Total	406	
I think standard prescription application saves money in the number of personnel	1-12 months	4	277,50
	2-5 years	11	231,77
	6-10 years	130	209,80
	11-15 years	62	176,27
	16-20 years	145	211,94
	21+years	54	185,70
	Total	406	

Table 29 RANKS Table of "What are your years of experience in the food and beverage industry?"

Test Statisticsa, b

	I think I have sufficien knowledge about standard prescription application	I think standard prescription application is important for cost control	I think that standard recipe application positively affects customer satisfaction	I think standard prescription application reduces the workload of the staff	I think creating a standard recipe is a time-consuming process	I think it should be checked whether standard prescriptions are followed by the staff	I think standard recipes prevent food waste	I think that the business image will be positively affected by standard recipe application	I think that standard prescription application will ensure positive continuity of hygiene conditions	I think standard prescriptions should be updated at certain intervals	I think standard recipes make inventory control easier	I think standard prescriptions prevent confusion at the point of purchase	I think it is necessary to provide training to staff about standard prescriptions	I think standard recipe application is necessary for portion control	I think standard recipes are effective in controlling their nutritional content	I think standard recipes are useful for equipment control	I think that standard prescription application may restrict the creativity of the staff	I think that standard recipe application increases the reliability of the business	I think standard prescription application saves money in the number of personnel
Kruskal-Wallis H	7,988	7,746	6,273	2,770	1,455	4,544	7,445	10,066	2,193	7,279	7,872	6,446	2,604	5,540	5,610	1,439	3,655	8,883	8,566
df	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
Asymp. Sig.	0,157	0,171	0,281	0,735	0,918	0,474	0,190	0,073	0,822	0,201	0,163	0,265	0,761	0,354	0,346	0,920	0,600	0,114	0,128

a. Kruskal Wallis Test

b. Grouping Variable: What are your years of experience in the food and beverage industry?

Table 30 Test Statistics of ""What are your years of experience in the food and beverage industry?"

H1: Participants' years of experience in the food and beverage industry vary in their views on standard recipe practices.	**ACCEPTANCE**
H1a: Years of experience in the food and beverage industry vary in whether they think they need information about standard recipe practice.	ACCEPTANCE
H1b: Years of experience in the food and beverage industry vary in whether they think standard recipe application is important for cost control.	ACCEPTANCE
H1c: Years of experience in the food and beverage industry vary depending on whether they think the standard recipe application positively affect customer satisfaction.	ACCEPTANCE
H1d: Years of experience in the food and beverage industry vary depending on whether they think standard recipe application reduces the workload of staff	ACCEPTANCE
H1e: Years of experience in the food and beverage industry vary depending on whether they think standard recipe implementation is a time-consuming process.	ACCEPTANCE
H1f: Years of experience in the food and beverage industry vary in their opinion that it should be checked whether the standard recipe application is followed by the personnel.	ACCEPTANCE
H1g: Years of experience in the food and beverage industry vary in whether they think standard recipe implementation prevents food waste.	ACCEPTANCE
H1h: Years of experience in the food and beverage industry vary depending on whether they think that standard recipe application will positively affect the business image.	ACCEPTANCE
H1ı: Years of experience in the food and beverage industry vary depending on whether they think that standard recipe application and hygiene conditions will ensure positive continuity.	ACCEPTANCE
H1i: Years of experience in the food and beverage industry vary in their opinion that standard recipes should be updated at certain time intervals.	ACCEPTANCE
H1j: Years of experience in the food and beverage industry vary in whether they think standard recipes make inventory control easier.	ACCEPTANCE
H1k: Years of experience in the food and beverage industry vary in whether they think standard recipes prevent confusion at the point of purchase.	ACCEPTANCE
H1l: Years of experience in the food and beverage industry vary in whether they think it is necessary to train staff on standard recipes	ACCEPTANCE
H1m: Years of experience in the food and beverage industry vary in whether they think standard recipe practice is necessary for portion control.	ACCEPTANCE
H1n: Years of experience in the food and beverage industry vary in whether they think standard recipes are effective in controlling the nutritional content.	ACCEPTANCE
H1o: Years of experience in the food and beverage industry vary in whether they think standard recipes are useful for equipment control.	ACCEPTANCE

H1ö: Years of experience in the food and beverage industry vary in their opinion that standard recipe application may restrict the creativity of staff	ACCEPTANCE
H1p: Years of experience in the food and beverage industry vary in their opinion that standard recipe application increases the reliability of the business.	ACCEPTANCE
H1r: Years of experience in the food and beverage industry vary in their opinion that standard recipe application saves on the number of personnel.	ACCEPTANCE

Table 31 H1: Participants' years of experience in the food and beverage industry vary in their views on standard recipe practices.

2) It was measured whether the duration of experience the participants had in the business made a difference in their opinions about standard recipe practices. The second main hypothesis, created from 19 questions, was partially rejected. The reason of this; 1.,2.,3.,8.,17. and 19th questions when $p>0.05$; Other questions result in $p<0.05$. Experience period; While it causes differences in the opinions of the participants about whether they have sufficien knowledge about standard recipe applications, cost control, customer satisfaction, business image, number of personnel and creativity, there is no difference in the opinions for the other 13 questions.

Ranks

	What are your years of experience in the business?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application	1-12 months	55	212,00
	2-5 years	91	209,24
	6-10 years	146	195,84
	11-15 years	47	240,32
	16-20 years	58	174,90
	21+years	9	209,83
	Total	406	
I think standard prescription application is important for cost control	1-12 months	55	222,38
	2-5 years	91	211,59
	6-10 years	146	195,05
	11-15 years	47	215,80
	16-20 years	58	177,78
	21+years	9	244,89
	Total	406	
I think that standard recipe application positively affects customer satisfaction	1-12 months	55	221,45
	2-5 years	91	193,59
	6-10 years	146	196,18
	11-15 years	47	203,01
	16-20 years	58	213,63
	21+years	9	249,94
	Total	406	
I think standard prescription application reduces the workload of the staff	1-12 months	55	213,23
	2-5 years	91	208,16
	6-10 years	146	194,51
	11-15 years	47	247,05
	16-20 years	58	170,00
	21+years	9	231,22
	Total	406	

I think creating a standard recipe is a time-consuming process	1-12 months	55	215,85
	2-5 years	91	209,73
	6-10 years	146	196,45
	11-15 years	47	230,95
	16-20 years	58	167,64
	21+years	9	267,17
	Total	406	
I think it should be checked whether standard prescriptions are followed by the staff	1-12 months	55	208,30
	2-5 years	91	206,70
	6-10 years	146	197,53
	11-15 years	47	241,97
	16-20 years	58	170,17
	21+years	9	252,61
	Total	406	
I think standard recipes prevent food waste	1-12 months	55	186,69
	2-5 years	91	225,57
	6-10 years	146	196,07
	11-15 years	47	227,01
	16-20 years	58	173,03
	21+years	9	277,22
	Total	406	
I think that the business image will be positively affected by standard recipe application	1-12 months	55	213,27
	2-5 years	91	221,03
	6-10 years	146	190,81
	11-15 years	47	227,97
	16-20 years	58	175,31
	21+years	9	226,28
	Total	406	
I think that standard prescription application will ensure positive continuity of hygiene conditions	1-12 months	55	228,84
	2-5 years	91	214,58
	6-10 years	146	179,50
	11-15 years	47	217,84
	16-20 years	58	204,30
	21+years	9	245,83
	Total	406	

I think standard prescriptions should be updated at certain intervals	1-12 months	55	217,23
	2-5 years	91	212,32
	6-10 years	146	191,91
	11-15 years	47	244,26
	16-20 years	58	167,47
	21+years	9	237,89
	Total	406	
I think standard recipes make inventory control easier	1-12 months	55	233,60
	2-5 years	91	204,62
	6-10 years	146	192,18
	11-15 years	47	231,67
	16-20 years	58	176,37
	21+years	9	219,67
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	1-12 months	55	233,81
	2-5 years	91	205,86
	6-10 years	146	191,00
	11-15 years	47	233,65
	16-20 years	58	176,01
	21+years	9	216,83
	Total	406	
I think it is necessary to provide training to staff about standard prescriptions	1-12 months	55	242,10
	2-5 years	91	210,08
	6-10 years	146	189,14
	11-15 years	47	218,82
	16-20 years	58	174,28
	21+years	9	242,33
	Total	406	
I think standard recipe application is necessary for portion control	1-12 months	55	224,91
	2-5 years	91	212,45
	6-10 years	146	194,52
	11-15 years	47	224,93
	16-20 years	58	168,07
	21+years	9	244,33
	Total	406	

I think standard recipes are effective in controlling their nutritional content	1-12 months	55	231,96
	2-5 years	91	215,20
	6-10 years	146	184,06
	11-15 years	47	220,07
	16-20 years	58	179,37
	21+years	9	295,56
	Total	406	
I think standard prescriptions are useful for equipment control	1-12 months	55	210,13
	2-5 years	91	214,45
	6-10 years	146	198,80
	11-15 years	47	227,06
	16-20 years	58	164,78
	21+years	9	254,94
	Total	406	
I think that standard prescription application may restrict the creativity of the staff	1-12 months	55	199,00
	2-5 years	91	214,41
	6-10 years	146	204,16
	11-15 years	47	200,20
	16-20 years	58	176,38
	21+years	9	302,06
	Total	406	
I think that standard recipe application increases the reliability of the business	1-12 months	55	226,33
	2-5 years	91	209,61
	6-10 years	146	203,63
	11-15 years	47	208,88
	16-20 years	58	161,51
	21+years	9	242,61
	Total	406	
I think standard prescription application saves money in the number of personnel	1-12 months	55	222,78
	2-5 years	91	204,59
	6-10 years	146	203,16
	11-15 years	47	216,23
	16-20 years	58	168,44
	21+years	9	239,67
	Total	406	

Table 32 RANKS of "What are your years of experience in the business?"

Test Statisticsa,b

	I think I have sufficient knowledg about standard prescription application	I think standard prescription application is important for cost control	I think that standard recipe application positively affects customer satisfaction	I think standard prescription application reduces the workload of the staff	I think creating a standard recipe is a time-consuming process	I think it should be checked whether standard prescriptions are followed by the staff	I think standard recipes prevent food waste	I think that the business image will be positively affected by standard recipe application	I think that standard prescription application will ensure positive continuity of hygiene conditions	I think standard prescriptions should be updated at certain intervals	I think standard recipes make inventory control easier	I think standard prescriptions prevent confusion at the point of purchase	I think it is necessary to provide training to staff about standard prescriptions.	I think standard recipe application is necessary for portion control	I think standard recipes are effective in controlling their nutritional content	I think standard recipes are useful for equipment control	I think standard prescription application may restrict the creativity of the staff	I think standard recipe application increases the reliability of the business	I think the standard prescription application saves money in the number of personnel
Kruskal-Wallis H	9,956	7,558	4,568	14,361	12,971	12,663	15,262	10,596	12,138	15,839	11,803	12,702	14,835	12,019	18,505	11,823	10,976	11,528	8,722
df	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
Asymp. Sig.	0,077	0,182	0,471	0,013	0,024	0,027	0,009	0,060	0,033	0,007	0,038	0,026	0,011	0,035	0,002	0,037	0,052	0,042	0,121

a. Kruskal Wallis Test

b. Grouping Variable: What are your years of experience in business?

Table 33 Test Statistics of " What are your years of experience in the business?"

H2: Participants' years of experience in the business vary in their views on standard recipe practices.	**PARTIALLY REJECT**
H2a: Years of experience in the business vary in whether they think they need information about standard recipe practice	ACCEPTANCE
H2b: Years of experience in the business vary depending on whether they think standard recipe application is important for cost control.	ACCEPTANCE
H2c: Years of experience in the business vary depending on whether they think the standard recipe application positively affects custom r satisfaction.	ACCEPTANCE
H2d: Years of experience in the business vary depending on whether they think standard prescription application reduces the workload of the staff	REJECTION
H2e: Years of experience in the business vary depending on whether they think standard recipe implementation is a time-consuming process.	REJECTION
H2f: Years of experience in the business vary depending on whether they think it is necessary to check whether the standard prescription practice is followed by the staff	REJECTION
H2g: Years of experience in the business vary depending on whether they think standard recipe implementation prevents food waste.	REJECTION
H2h: Years of experience in the business vary depending on whether they think that the standard recipe application will positively affect the business image.	ACCEPTANCE
H2ı: Years of experience in the business vary depending on whether they think standard recipe application and hygiene conditions will maintain positive continuity.	REJECTION
H2i: Years of experience in the business vary depending on whether they think standard recipes should be updated at certain time intervals.	REJECTION
H2j: Years of experience in business vary in whether they think standard recipes make inventory control easier.	REJECTION
H2k: Years of experience in business vary in whether they think standard prescriptions prevent confusion at the point of purchase.	REJECTION
H2l: Years of experience in the business vary in whether they think it is necessary to train staff on standard prescriptions	REJECTION
H2m: Years of experience in the business vary in whether they think standard recipe practice is necessary for portion control.	REJECTION
H2n: Years of experience in the business vary in whether they think standard recipes are effective in controlling the nutritional content	REJECTION
H2o: Years of experience in the business vary in whether they think standard prescriptions are useful for equipment control.	REJECTION
H2ö: Years of experience in the business vary in their opinion that standard prescription application may restrict the creativity of the staff	ACCEPTANCE
H2p: Years of experience in the business vary depending on whether they think that standard recipe application increases the reliability of the business.	REJECTION
H2r: Years of experience in the business vary depending on whether they think that standard prescription application saves on the number of personnel.	ACCEPTANCE

Table 34 H2: Participants' years of experience in the business vary in their views on standard recipe practices.

It was measured whether the participants' duties in the business affected the differences in their opinions regarding standard recipe practices. The third main hypothesis created for this purpose was partially accepted. The reason for this is that the duties in the business do not make a difference in the answers given to one of the sub-hypotheses, whether they think that standard recipe application is necessary for portion control. The tasks of the participants make a difference to the answers to other questions

Ranks

	What is your role in the business?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application	Business owner	29	209,19
	F&B Manager	39	237,32
	Kitchen chef	147	199,39
	Kitchen staff	51	205,30
	Bar chef	105	188,30
	Bar Staff	35	221,30
	Total	406	
I think standard prescription application is important for cost control	Business owner	29	235,05
	F&B Manager	39	225,60
	Kitchen chef	147	197,92
	Kitchen staff	51	202,92
	Bar chef	105	194,49
	Bar Staff	35	204,04
	Total	406	
I think that standard recipe application positively affects customer satisfaction	Business owner	29	213,64
	F&B Manager	39	213,36
	Kitchen chef	147	191,50
	Kitchen staff	51	194,05
	Bar chef	105	219,28
	Bar Staff	35	200,96
	Total	406	
I think standard prescription application reduces the workload of the staff	Business owner	29	209,02
	F&B Manager	39	230,21
	Kitchen chef	147	202,03
	Kitchen staff	51	209,61
	Bar chef	105	183,08
	Bar Staff	35	227,73
	Total	406	
	Business owner	29	213,33

I think creating a standard recipe is a time-consuming process	F&B Manager	39	224,09
	Kitchen chef	147	209,34
	Kitchen staff	51	187,23
	Bar chef	105	192,59
	Bar Staff	35	204,33
	Total	406	
I think it should be checked whether standard prescriptions are followed by the staff	Business owner	29	235,47
	F&B Manager	39	208,06
	Kitchen chef	147	198,91
	Kitchen staff	51	194,23
	Bar chef	105	205,00
	Bar Staff	35	200,24
	Total	406	
I think standard recipes prevent food waste	Business owner	29	201,76
	F&B Manager	39	235,04
	Kitchen chef	147	203,85
	Kitchen staff	51	192,94
	Bar chef	105	187,34
	Bar Staff	35	232,17
	Total	406	
I think that the business image will be positively affected by standard recipe application	Business owner	29	233,50
	F&B Manager	39	225,36
	Kitchen chef	147	205,98
	Kitchen staff	51	193,11
	Bar chef	105	182,36
	Bar Staff	35	222,43
	Total	406	
I think that standard prescription application will ensure positive continuity of hygiene conditions	Business owner	29	234,38
	F&B Manager	39	223,88
	Kitchen chef	147	191,84
	Kitchen staff	51	191,95
	Bar chef	105	199,31
	Bar Staff	35	233,54
	Total	406	

I think standard prescriptions should be updated at certain intervals	Business owner	29	210,98
	F&B Manager	39	220,03
	Kitchen chef	147	203,80
	Kitchen staff	51	213,79
	Bar chef	105	182,37
	Bar Staff	35	226,03
	Total	406	
I think standard recipes make inventory control easier	Business owner	29	223,90
	F&B Manager	39	219,82
	Kitchen chef	147	205,20
	Kitchen staff	51	199,88
	Bar chef	105	187,22
	Bar Staff	35	215,36
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	Business owner	29	228,79
	F&B Manager	39	212,04
	Kitchen chef	147	199,10
	Kitchen staff	51	205,68
	Bar chef	105	191,93
	Bar Staff	35	223,04
	Total	406	
I think it is necessary to provide training to staff about standard prescriptions	Business owner	29	230,69
	F&B Manager	39	225,71
	Kitchen chef	147	201,94
	Kitchen staff	51	199,24
	Bar chef	105	195,73
	Bar Staff	35	192,33
	Total	406	
I think standard recipe application is necessary for portion control	Business owner	29	246,93
	F&B Manager	39	220,31
	Kitchen chef	147	214,60
	Kitchen staff	51	181,53
	Bar chef	105	183,31
	Bar Staff	35	194,74
	Total	406	

I think standard recipes are effective in controlling their nutritional content	Business owner	29	241,74
	F&B Manager	39	222,74
	Kitchen chef	147	203,12
	Kitchen staff	51	180,01
	Bar chef	105	201,91
	Bar Staff	35	190,96
	Total	406	
I think standard recipes are useful for equipment control	Business owner	29	237,88
	F&B Manager	39	224,38
	Kitchen chef	147	214,01
	Kitchen staff	51	181,00
	Bar chef	105	188,24
	Bar Staff	35	186,16
Total		406	
I think that standard prescription application may restrict the creativity of the staff	Business owner	29	212,34
	F&B Manager	39	182,21
	Kitchen chef	147	214,52
	Kitchen staff	51	188,48
	Bar chef	105	192,94
	Bar Staff	35	227,20
	Total	406	
I think that standard recipe application increases the reliability of the business	Business owner	29	232,00
	F&B Manager	39	207,86
	Kitchen chef	147	212,97
	Kitchen staff	51	190,23
	Bar chef	105	189,43
	Bar Staff	35	196,83
	Total	406	
I think the standard prescription application saves money in the number of personnel	Business owner	29	225,97
	F&B Manager	39	218,17
	Kitchen chef	147	211,74
	Kitchen staff	51	179,02
	Bar chef	105	183,64
	Bar Staff	35	229,17
	Total	406	

Table 35 RANKS of "What is your role in the business?"

Test Statistics[a,b]

	I think I have sufficien t knowl dge about standar d prescrip tion applicati on	I think standard prescript ion applicati on is importan t for cost control	I think that standard recipe applicati on positivel y affects custome r satisfacti on	I think standard prescript ion applicati on reduces the workloa d of the staff	I think creating a standar d recipe is a time-consum ing process	I think it should be checked whether standard prescriptio ns are followed by the staff	I think standar d recipes prevent food waste	I think that the busines s image will be positivel y affected by standar d recipe applicati on	I think that standard prescript ion applicati on will ensure positive continuit y of hygiene conditio ns	I think standard prescripti ons should be updated at certain intervals	I think standard recipes make inventory control easier	I think standar d prescrip tions prevent confusi on at the point of purchas e	I think it is necess ary to provide training to staff about standar d prescrip tions	I think standard recipe applicati on is necessa ry for portion control	I think standar d recipes are effective in controlli ng their nutrition al content	I think standar d recipes are useful for equipm ent control	I think standard prescriptio n application may restrict the creativity of the staff	I think that standard recipe applicati on increase s the reliability of the business	I think the standard prescript ion applicati on saves money in the number of personn el
Krus kal-Walli s H	6,545	4,763	4,493	7,594	3,946	2,992	7,821	8,644	8,077	6,485	4,399	4,070	4,109	12,042	7,144	9,891	6,210	5,307	10,037
df	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
Asy mp. Sig.	0,257	0,445	0,481	0,180	0,557	0,701	0,166	0,124	0,152	0,262	0,493	0,539	0,534	0,034	0,210	0,078	0,286	0,380	0,074

a. Kruskal Wallis Test

b. Grouping Variable: What is your role in the business?

Table 36 Test Statistics of " What is your role in the business?"

H3: Participants' roles in the business vary in their views on standard recipe practices.	**PARTIALLY ACCEPT**
H3a: Their role in the business varies in whether they think they need information about standard recipe application.	ACCEPTANCE
H3b: Their role in the business varies depending on whether they think standard recipe application is important for cost control.	ACCEPTANCE
H3c: Their role in the business varies depending on whether they think that standard recipe application positively affects customer satisfaction	ACCEPTANCE
H3d: Their role in the business varies depending on whether they think that standard prescription application reduces the workload of the staff	ACCEPTANCE
H3e: Their role in the business varies depending on whether they think standard recipe application is a time- consuming process.	ACCEPTANCE
H3f: Their role in the business differs in their opinion that it is necessary to check whether the standard recipe application is applied by the personnel.	ACCEPTANCE
H3g: Their role in the business varies depending on whether they think the standard recipe application prevents food waste.	ACCEPTANCE
H3h: Their role in the business varies depending on whether they think that standard recipe application will positively affect the image of the business	ACCEPTANCE
H3ı: Their role in the business differs in that they think that stan ard prescription application and hygiene conditions will maintain positive continuity.	ACCEPTANCE
H3i: Their role in the business differs in that they think that standard recipes should be updated at certain time intervals.	ACCEPTANCE
H3j: Their role in the business differs in that they think standard recipes make inventory control easier.	ACCEPTANCE
H3k: Their role in the business differs in that they think standard prescriptions prevent confusion at the point of purchase.	ACCEPTANCE
H3l: The role in the business varies in whether they think it is necessary to train staff on standard prescriptions	ACCEPTANCE
H3m: Their role in the business varies in whether they think standard recipe practice is necessary for portion control.	REJECTION
H3n: Their role in the business varies in whether they think standard recipes are effective in controlling the nutritional content	ACCEPTANCE
H3o: Their role in the business varies in whether they think standard prescriptions are useful for equipment control.	ACCEPTANCE
H3ö: Their role in the business differs in that they think that standard prescription application may restrict the creativity of the staff	ACCEPTANCE
H3p: The role in the business differs in the opinion that standard recipe application increases the reliability of the business.	ACCEPTANCE
H3r: Their role in the business differs in that they think that standard prescription application saves on the number of personnel.	ACCEPTANCE

Table 37 H3: Participants' roles in the business vary in their views on standard recipe practices.

3) Do the areas of activity of the business differ in their views on standard recipe practices? The 4th main hypothesis created for this purpose was partially accepted. This is because 4.,12.,16.,18. and 19. sub-hypotheses yield $p<0.05$ and their sub- hypotheses are rejected. While it does not create a difference in opinions about the field of activity of the business, the number of personnel, the workload of the personnel, purchasing confusion, equipment control and business reliability, it creates a difference in the sub-hypotheses created from all other questions.

Ranks

	What is the field of activity of the business?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application	Restaurant	42	215,00
	Diner	80	211,76
	Cafe	112	214,03
	Patisserie	103	200,38
	Coffee Sho	69	174,49
	Total	406	
I think standard prescription application is important for cost control	Restaurant	42	208,39
	Diner	80	210,48
	Cafe	112	215,12
	Patisserie	103	189,69
	Coffee Sho	69	194,17
	Total	406	
I think that standard recipe application positively affects customer satisfaction	Restaurant	42	203,40
	Diner	80	207,49
	Cafe	112	210,03
	Patisserie	103	190,75
	Coffee Sho	69	207,38
	Total	406	
I think standard prescription application reduces the workload of the staff	Restaurant	42	231,30
	Diner	80	215,97
	Cafe	112	219,16
	Patisserie	103	187,93
	Coffee Sho	69	169,95
	Total	406	
Restaurant		42	217,52

I think creating a standard recipe is a time-consuming process	Diner	80	208,68
	Cafe	112	220,00
	Patisserie	103	188,87
	Coffee Sho	69	184,02
	Total	406	
I think it should be checked whether standard prescriptions are followed by the staff	Restaurant	42	241,02
	Diner	80	199,10
	Cafe	112	213,06
	Patisserie	103	183,91
	Coffee Sho	69	199,49
	Total	406	
I think standard recipes prevent food waste	Restaurant	42	209,12
	Diner	80	206,11
	Cafe	112	215,00
	Patisserie	103	196,71
	Coffee Sho	69	188,53
	Total	406	
I think that the business image will be positively affected by standard recipe application	Restaurant	42	225,70
	Diner	80	221,53
	Cafe	112	200,96
	Patisserie	103	195,15
	Coffee Sho	69	185,67
	Total	406	
I think that standard prescription application will ensure positive continuity of hygiene conditions	Restaurant	42	227,35
	Diner	80	202,55
	Cafe	112	211,08
	Patisserie	103	191,52
	Coffee Sho	69	195,65
	Total	406	
I think standard prescriptions should be updated at certain intervals	Restaurant	42	215,44
	Diner	80	203,06
	Cafe	112	221,73
	Patisserie	103	191,04
	Coffee Sho	69	185,75
	Total	406	

I think standard recipes make inventory control easier	Restaurant	42	218,73
	Diner	80	205,91
	Cafe	112	215,91
	Patisserie	103	190,83
	Coffee Sho	69	190,20
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	Restaurant	42	175,85
	Diner	80	226,64
	Cafe	112	221,87
	Patisserie	103	195,58
	Coffee Sho	69	175,51
	Total	406	
I think it is necessary to provide training to staff about standard prescriptions	Restaurant	42	202,32
	Diner	80	204,22
	Cafe	112	216,71
	Patisserie	103	192,50
	Coffee Sho	69	198,35
	Total	406	
I think standard recipe application is necessary for portion control	Restaurant	42	227,55
	Diner	80	212,36
	Cafe	112	212,19
	Patisserie	103	189,67
	Coffee Sho	69	185,12
	Total	406	
I think standard recipes are effective in controlling their nutritional content	Restaurant	42	217,71
	Diner	80	202,88
	Cafe	112	214,14
	Patisserie	103	195,13
	Coffee Sho	69	190,79
	Total	406	
I think standard recipes are useful for equipment control	Restaurant	42	218,17
	Diner	80	195,26
	Cafe	112	228,42
	Patisserie	103	191,53
	Coffee Sho	69	181,54
	Total	406	

I think standard prescription application may restrict the creativity of the staff	Restaurant	42	219,31
	Diner	80	184,91
	Cafe	112	223,29
	Patisserie	103	191,32
	Coffee Sho	69	201,49
	Total	406	
I think that standard recipe application increases the reliability of the business	Restaurant	42	204,86
	Diner	80	203,16
	Cafe	112	229,76
	Patisserie	103	195,68
	Coffee Sho	69	172,11
Total		406	
I think the standard prescription application saves money in the number of personnel	Restaurant	42	194,95
	Diner	80	215,29
	Cafe	112	230,51
	Patisserie	103	190,91
	Coffee Sho	69	169,99
	Total	406	

Table 38 RANKS of "What is the field of activity of the business?"

Test Statisticsa,b

	I think I have sufficient knowled e about standard prescripti on applicatio n	I think standard prescriptio n application is important for cost control	I think that standard recipe applicatio n positively affects customer satisfactio n	I think standard prescriptio n application reduces the workload of the staff	I think creating a standard recipe is a time-consumin g process	I think it should be checked whether standard prescriptions are followed by the staff	I think standard recipes prevent food waste	I think that the business image will be positively affected by standard recipe applicatio n	I think that standard prescripti on applicatio n will ensure positive continuity of hygiene condition s	I think standard prescriptio ns should be updated at certain intervals	I think standard recipes make inventory control easier	I think standard prescripti ons prevent confusio n at the point of purchase	I think it is necessar y to provide training to staff about standard prescripti ons	I think standard recipe application is necessary for portion control	I think standard recipes are effective in controllin g their nutritional content	I think standard recipes are useful for equipmen t control	I think standard prescription application may restrict the creativity of the staff	I think that standard recipe applicatio n increases the reliability of the business	I think that standard prescriptio n application saves money in the number of personnel
Krusk al-Wallis H	6,466	3,562	1,819	13,949	6,978	8,664	2,862	5,981	3,836	6,378	4,392	13,585	2,648	6,415	3,112	10,179	7,511	11,696	14,871
df	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
Asym p. Sig.	0,167	0,468	0,769	0,007	0,137	0,070	0,581	0,201	0,429	0,173	0,356	0,009	0,618	0,170	0,539	0,038	0,111	0,020	0,005

a. Kruskal Wallis Test

b. Grouping Variable: What is the field of activity of the business

Table 39 Test Statistics of " What is the field of activity of the business?"

H4: The field of activity of the business varies among participants in their views on standard prescription practices.	**PARTIALLY ACCEPT**
H4a: The field of activity of the business varies among participants in whether they think they need information about standard recipe application.	ACCEPTANCE
H4b: The field of activity of the business varies among participants in whether they think standard recipe application is important for cost control.	ACCEPTANCE
H4c: The field of activity of the business varies among participants in whether they think that standard recipe application positively affects customer satisfaction.	ACCEPTANCE
H4d: The field of activity of the business varies among participants in whether they think that standard prescription application reduces the workload of staff	REJECTION
H4e: The field of activity of the business varies among participants in whether they think standard recipe implementation is a time-consuming process.	ACCEPTANCE
H4f: The field of activity of the business varies among participants in their opinion that it is necessary to check whether the standard prescription practice is followed by the staff	ACCEPTANCE
H4g: Years of experience in the business vary depending on whether they think standard recipe implementation prevents food waste.	ACCEPTANCE
H4h: The field of activity of the business varies depending on whether the participants think that the standard recipe application will positively affect the business image.	ACCEPTANCE
H4ı: The field of activity of the business varies depending on whether the participants think that standard prescription application and hygiene conditions will provide positive continuity.	ACCEPTANCE
H4i: The field of activity of the business varies among participants in their opinion that standard recipes should be updated at certain time intervals.	ACCEPTANCE
H4j: The field of activity of the business varies in whether participants think that standard recipes facilitate inventory control.	ACCEPTANCE
H4k: Business segments vary in whether respondents think standard prescriptions prevent confusion at the point of purchase.	REJECTION
H4l: The business's scope of activity varies among participants in whether they think it is necessary to train staff on standard prescriptions	ACCEPTANCE
H4m: The field of activity of the business varies among participants in whether they think standard recipe application is necessary for portion control.	ACCEPTANCE
H4n: The scope of the business varies in whether participants think standard recipes are effective in controlling the nutritional content	ACCEPTANCE
H4o: Business field participants vary in whether they think standard recipes are useful for equipment control.	REJECTION

H4ö: The field of activity of the business varies among participants in their opinion that standard recipe application may restrict the creativity of the staff	ACCEPTANCE
H4p: The field of activity of the business varies among participants in their opinion that standard recipe application increases the reliability of the business.	REJECTION
H4r: The field of activity of the business varies among participants in their opinion that standard prescription application saves on the number of personnel.	REJECTION

Table 40 H4: The field of activity of the business varies among participants in their views on standard prescription practices.

4) Do the opinions regarding standard recipe practices differ depending on the period the company has been operating in the sector? The 5th main hypothesis created for this purpose was rejected. All subhypotheses yield $p<0.05$. How long the businesses have been operating does not make a difference in the participants' opinions about standard prescription practices.

Ranks

	How long has the business been operating in the industry?	N	Mean Rank
I think I have sufficient knowledg about standard prescription application	1-12 months	14	86,43
	2-5 years	36	97,60
	6-10 years	69	159,91
	11-15 years	139	205,22
	16-20 years	147	258,04
	Total	405	
I think standard prescription application is important for cost control	1-12 months	14	122,04
	2-5 years	36	124,83
	6-10 years	69	153,04
	11-15 years	139	198,09
	16-20 years	147	257,95
	Total	405	
I think that standard recipe application positively affects customer satisfactio	1-12 months	14	129,50
	2-5 years	36	169,90
	6-10 years	69	209,90
	11-15 years	139	210,76
	16-20 years	147	207,53
	Total	405	
I think standard prescription application reduces the workload of the staff	1-12 months	14	94,25
	2-5 years	36	115,24
	6-10 years	69	171,73
	11-15 years	139	203,63
	16-20 years	147	248,93
	Total	405	
I think creating a standard recipe is a time-consuming process	1-12 months	14	75,43
	2-5 years	36	105,93
	6-10 years	69	181,50
	11-15 years	139	204,21
	16-20 years	147	247,87
	Total	405	

I think it should be checked whether standard prescriptions are followed by the staff	1-12 months	14	81,11
	2-5 years	36	114,57
	6-10 years	69	148,15
	11-15 years	139	207,83
	16-20 years	147	257,44
	Total	405	
I think standard recipes prevent food waste	1-12 months	14	75,68
	2-5 years	36	110,17
	6-10 years	69	173,17
	11-15 years	139	204,63
	16-20 years	147	250,32
	Total	405	
I think that the business image will be positively affected by standard recipe application	1-12 months	14	71,50
	2-5 years	36	117,31
	6-10 years	69	151,04
	11-15 years	139	203,48
	16-20 years	147	260,45
	Total	405	
I think that standard prescription application will ensure positive continuity of hygiene conditions	1-12 months	14	107,36
	2-5 years	36	104,13
	6-10 years	69	154,13
	11-15 years	139	205,75
	16-20 years	147	256,66
	Total	405	
I think standard prescriptions should be updated at certain intervals	1-12 months	14	77,43
	2-5 years	36	126,19
	6-10 years	69	154,55
	11-15 years	139	208,84
	16-20 years	147	250,99
	Total	405	
I think standard recipes make inventory control easier	1-12 months	14	58,25
	2-5 years	36	120,69
	6-10 years	69	156,25
	11-15 years	139	201,92
	16-20 years	147	259,90
	Total	405	

I think standard prescriptions prevent confusion at the point of purchase	1-12 months	14	98,00
	2-5 years	36	130,40
	6-10 years	69	162,38
	11-15 years	139	211,94
	16-20 years	147	241,39
	Total	405	
I think it is necessary to provide training to staff about standard prescriptions	1-12 months	14	86,71
	2-5 years	36	133,08
	6-10 years	69	150,36
	11-15 years	139	202,93
	16-20 years	147	255,97
	Total	405	
I think standard recipe application is necessary for portion control	1-12 months	14	65,14
	2-5 years	36	96,88
	6-10 years	69	154,27
	11-15 years	139	196,46
	16-20 years	147	271,17
	Total	405	
I think standard recipes are effective in controlling their nutritional content	1-12 months	14	102,18
	2-5 years	36	100,36
	6-10 years	69	178,82
	11-15 years	139	208,82
	16-20 years	147	243,59
	Total	405	
I think standard recipes are useful for equipment control	1-12 months	14	107,89
	2-5 years	36	108,38
	6-10 years	69	188,75
	11-15 years	139	206,15
	16-20 years	147	238,94
	Total	405	
I think that standard prescription application may restrict the creativity of the staff	1-12 months	14	138,61
	2-5 years	36	144,65
	6-10 years	69	193,17
	11-15 years	139	206,83
	16-20 years	147	224,42
	Total	405	

I think that standard recipe application increases the reliability of the business	1-12 months	14	110,86
	2-5 years	36	133,10
	6-10 years	69	179,51
	11-15 years	139	207,26
	16-20 years	147	235,89
	Total	405	
I think the standard prescription application saves money in the number of personnel.	1-12 months	14	76,32
	2-5 years	36	119,79
	6-10 years	69	166,71
	11-15 years	139	194,36
	16-20 years	147	260,65
	Total	405	

Table 41 RANKS of "How long has the business been operating in the industry?"

Test Statisticsa,b

	I think I have sufficient knowledge about standard prescription application	I think standard prescription application is important for cost control	I think that standard recipe application positively affects customer satisfaction	I think standard prescription application reduces the workload of the staff	I think creating a standard recipe is a time-consuming process	I think it is necessary to check whether standard prescriptions are followed by the staff	I think standard recipes prevent food waste	I think that the business image will be positively affected by standard recipe application	I think that standard prescription application will ensure positive continuity of hygiene conditions	I think standard prescriptions should be updated at certain intervals	I think standard recipes make inventory control easier	I think standard prescriptions prevent confusion at the point of purchase	I think it is necessary to provide training to staff about standard prescriptions	I think standard recipe application is necessary for portion control	I think standard recipes are effective in controlling their nutritional content	I think standard recipes are useful for equipment control	I think that standard prescription application may restrict the creativity of the staff	I think that standard recipe application increases the reliability of the business	I think the standard prescription application saves money in the number of personnel
Kruskal-Wallis H	91,680	73,010	9,952	65,697	70,422	88,647	72,388	92,491	83,379	74,254	91,436	54,038	75,987	119,893	63,989	50,693	19,865	38,324	83,827
df	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
Asymp. Sig.	0,000	0,000	0,041	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,001	0,000	0,000

a. Kruskal Wallis Test

b. Grouping Variable: How long has the business been operating in the industry?

Table 42 Test Statistics of "How long has the business been operating in the industry?"

H5: The duration of the business's activity in the sector varies in participants' opinions regarding standard recipe practices.	**REJECTION**
H5a: The duration of the business's activity in the sector varies among participants in whether they think they need information about standard recipe application.	REJECTION
H5b: The duration of the business's activity in the sector varies among participants in whether they think standard recipe application is important for cost control.	REJECTION
H5c: The duration of the business's activity in the sector varies among participants in their opinion of whether the standard recipe application positively affects customer satisfaction	REJECTION
H5d: The duration of the business's activity in the sector varies among participants in whether they think that standard prescription application reduces the workload of the staff	REJECTION
H5e: The duration of the business's activity in the sector varies among participants in whether they think standard recipe implementation is a time-consuming process.	REJECTION
H5f: The duration of activity of the business in the sector varies among the participants in their opinion that it is necessary to check whether the standard recipe application is applied by the personnel	REJECTION
H5g: The duration of the business's activity in the sector varies in whether participants think that standard recipe application prevents food waste.	REJECTION
H5h: The duration of the business's activity in the sector varies among participants in their opinion that the standard recipe application will positively affect the business image	REJECTION
H5ı: The duration of activity of the business in the sector varies depending on whether the participants think that standard recipe application and hygiene conditions will provide positive continuity.	REJECTION
H5i: The duration of the business's activity in the sector varies among participants in their opinion that standard recipes should be updated at certain time intervals.	REJECTION
H5j: The duration of the business's activity in the sector varies among participants in their opinion that standard recipes facilitate inventory control.	REJECTION
H5k: The length of time the business has been operating in the industry varies among participants in their opinion that standard recipes prevent confusion at the point of purchase.	REJECTION
H5l: The length of time the business has been operating in the industry varies among participants in whether they think it is necessary to provide training to staff on standard recipes	REJECTION
H5m: The duration of the business's activity in the sector varies among participants in whether they think standard recipe application is necessary for portion control.	REJECTION

H5n: The length of time the business has been operating in the industry varies among participants in whether they think standard recipes are effective in controlling the nutritional content	REJECTION
H5o: The length of time the business has been operating in the industry varies among participants in whether they think standard recipes are useful for equipment control.	REJECTION
H5ö: The duration of the business's activity in the sector varies among participants in their opinion that standard recipe application may restrict the creativity of the staff	REJECTION
H5p: The duration of the business's activity in the sector varies among participants in their opinion that standard recipe application increases the reliability of the business.	REJECTION
H5r: The duration of the business's activity in the sector varies depending on whether participants think that standard prescription application saves on the number of personnel.	REJECTION

Table 43 H5: The duration of the business's activity in the sector varies in participants' opinions regarding standard recipe practices.

5) Do the number of products owned by the business differ in opinions regarding standard recipe practices? The 6th main hypothesis created for this purpose was rejected. All subhypotheses yield $p<0.05$. The number of products their businesses have does not make a difference in the participants' opinions about standard recipe practices.

Ranks

	How many products are there in the business?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application	11-15	16	110,75
	16-20	24	138,29
	21-25	111	192,47
	26-30	129	268,26
	31-35	11	193,73
	36-40	13	157,92
	41-45	36	162,65
	46-50	34	181,34
	51+	32	167,34
	Total	406	
I think standard prescription application is important for cost control	11-15	16	81,28
	16-20	24	145,98
	21-25	111	194,26
	26-30	129	259,92
	31-35	11	203,91
	36-40	13	191,15
	41-45	36	170,99
	46-50	34	167,75
	51+	32	191,80
	Total	406	
I think that standard recipe application positively affects customer satisfaction	11-15	16	189,91
	16-20	24	210,92
	21-25	111	201,38
	26-30	129	207,71
	31-35	11	209,95
	36-40	13	208,65
	41-45	36	206,88
	46-50	34	191,21
	51+	32	200,08
	Total	406	

I think standard prescription application reduces the workload of the staff	11-15	16	141,56
	16-20	24	169,60
	21-25	111	192,24
	26-30	129	246,22
	31-35	11	212,82
	36-40	13	206,08
	41-45	36	171,17
	46-50	34	182,49
	51+	32	181,19
	Total	406	
I think creating a standard recipe is a time-consuming process	11-15	16	154,69
	16-20	24	179,13
	21-25	111	205,73
	26-30	129	243,97
	31-35	11	177,23
	36-40	13	202,42
	41-45	36	144,81
	46-50	34	168,35
	51+	32	188,13
	Total	406	
I think it should be checked whether standard prescriptions are followed by the staff	11-15	16	92,00
	16-20	24	151,42
	21-25	111	203,87
	26-30	129	262,68
	31-35	11	197,05
	36-40	13	135,73
	41-45	36	181,08
	46-50	34	160,18
	51+	32	159,47
	Total	406	

I think standard recipes prevent food waste	11-15	16	129,78
	16-20	24	157,38
	21-25	111	204,60
	26-30	129	257,57
	31-35	11	188,18
	36-40	13	152,04
	41-45	36	160,08
	46-50	34	166,40
	51+	32	167,63
	Total	406	
I think that the business image will be positively affected by standard recipe application	11-15	16	132,88
	16-20	24	131,94
	21-25	111	205,57
	26-30	129	257,24
	31-35	11	218,05
	36-40	13	165,81
	41-45	36	173,99
	46-50	34	166,00
	51+	32	152,02
	Total	406	
I think that standard prescription application will ensure positive continuity of hygiene conditions	11-15	16	100,28
	16-20	24	125,79
	21-25	111	210,27
	26-30	129	253,16
	31-35	11	186,50
	36-40	13	212,35
	41-45	36	171,42
	46-50	34	164,37
	51+	32	169,66
	Total	406	
I think standard prescriptions should be updated at certain intervals	11-15	16	124,53
	16-20	24	120,33
	21-25	111	200,17
	26-30	129	269,48
	31-35	11	186,14
	36-40	13	174,23
	41-45	36	183,93
	46-50	34	146,66
	51+	32	151,20
	Total	406	

I think standard recipes make inventory control easier	11-15	16	104,53
	16-20	24	143,00
	21-25	111	194,04
	26-30	129	281,04
	31-35	11	187,45
	36-40	13	164,85
	41-45	36	160,40
	46-50	34	143,81
	51+	32	151,72
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	11-15	16	154,28
	16-20	24	141,65
	21-25	111	205,63
	26-30	129	252,30
	31-35	11	191,23
	36-40	13	184,62
	41-45	36	169,13
	46-50	34	153,81
	51+	32	173,73
	Total	406	
I think it is necessary to provide training to staff about standard prescriptions	11-15	16	103,06
	16-20	24	170,10
	21-25	111	187,17
	26-30	129	265,16
	31-35	11	206,27
	36-40	13	198,19
	41-45	36	184,93
	46-50	34	153,72
	51+	32	161,83
	Total	406	

I think standard recipe application is necessary for portion control	11-15	16	119,13
	16-20	24	117,77
	21-25	111	203,77
	26-30	129	267,52
	31-35	11	192,59
	36-40	13	178,19
	41-45	36	166,44
	46-50	34	177,16
	51+	32	134,67
	Total	406	
I think standard recipes are effective in controlling their nutritional content	11-15	16	105,97
	16-20	24	148,56
	21-25	111	201,58
	26-30	129	248,99
	31-35	11	159,41
	36-40	13	225,23
	41-45	36	178,01
	46-50	34	189,06
	51+	32	167,09
	Total	406	
I think standard prescriptions are useful for equipment control	11-15	16	148,13
	16-20	24	162,38
	21-25	111	207,07
	26-30	129	235,45
	31-35	11	176,05
	36-40	13	238,23
	41-45	36	163,35
	46-50	34	201,01
	51+	32	164,00
	Total	406	

I think that standard prescription application may restrict the creativity of the staff	11-15	16	144,38
	16-20	24	161,79
	21-25	111	210,61
	26-30	129	229,25
	31-35	11	208,09
	36-40	13	183,35
	41-45	36	172,90
	46-50	34	184,47
	51+	32	197,14
	Total	406	
I think that standard recipe application increases the reliability of the business	11-15	16	121,28
	16-20	24	187,15
	21-25	111	198,94
	26-30	129	243,30
	31-35	11	222,86
	36-40	13	190,92
	41-45	36	178,26
	46-50	34	177,07
	51+	32	167,17
	Total	406	
I think standard prescription application saves money in the number of personnel	11-15	16	140,28
	16-20	24	129,17
	21-25	111	212,29
	26-30	129	256,18
	31-35	11	170,77
	36-40	13	165,92
	41-45	36	167,90
	46-50	34	175,22
	51+	32	144,61
	Total	406	

Table 44 RANKS of "How many products are there in the business?"

Test Statistics[a,b]

	I think I have sufficient knowled e about standard prescriptio n applicatio n	I think standard prescriptio n applicatio n is important for cost control	I think that standard recipe applicatio n positively affects customer satisfactio n	I think standard prescriptio n applicatio n reduces the workload of the staff	I think creating a standard recipe is a time-consumin g process	I think it should be checked whether standard prescription s are followed by the staff	I think standar d recipes prevent food waste	I think that the business image will be positively affected by standard recipe applicatio n	I think that standar d prescri ption applica tion will ensure positive continu ity of hygien e conditi ons	I think standard prescriptio ns should be updated at certain intervals	I think standard recipes make inventory control easier	I think standar d prescri ptions prevent confusi on at the point of purcha se	I think it is necessar y to provide training to staff about standard prescripti ons	I think standard recipe application is necessary for portion control	I think standard recipes are effective in controllin g their nutritional content	I think standard prescripti ons are useful for equipmen t control	I think that standard prescriptio n application may restrict the creativity of the staff	I think that standard recipe applicatio n increases the reliability of the business	I think standard prescriptio n application saves money in the number of personnel
Krus kal-Wall is H	73,725	64,471	1,052	32,529	34,879	71,428	54,960	59,423	59,649	83,034	103,664	47,005	67,176	82,389	46,614	27,350	18,600	32,114	60,915
df	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8
Asy mp. Sig.	0,000	0,000	0,998	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,001	0,017	0,000	0,000

a. Kruskal Wallis Test

b. Grouping Variable: How many products are there in the business?

Table 45 Test Statistics of " How many products are there in the business?"

H6: Participants differ in their opinions regarding standard recipe practices for the number of products owned by the business.	**REJECTION**
H6a: The number of products owned by the business varies in whether participants think they need information about standard recipe application.	REJECTION
H6b: The number of products owned by the business varies among participants in whether they think standard recipe application is important for cost control.	REJECTION
H6c: The number of products owned by the business varies among participants in their opinion of whether the standard recipe application positively affects customer satisfaction	REJECTION
H6d: The number of products owned by the business varies among participants in their opinion of whether standard prescription application reduces the workload of the staff	REJECTION
H6e: The number of products the business has varies among participants in their opinion of whether standard recipe application is a time-consuming process.	REJECTION
H6f: Participants differ in their opinion that the number of products owned by the business should be checked to see whether the standard recipe application is followed by the personnel.	REJECTION
H6g: The number of products the business has varies among participants in their opinion of whether the standard recipe application prevents food waste.	REJECTION
H6h: The number of products owned by the business varies among participants in their opinion that the standard recipe application will positively affect the image of the business	REJECTION
H6ı: Participants differ in their opinion that the number of products owned by the business will ensure positive continuity of hygiene conditions with standard recipe application.	REJECTION
H6i: The number of products owned by the business varies among participants in their opinion that standard recipes should be updated at certain intervals.	REJECTION
H6j: The number of products the business has varies among participants in their opinion that standard recipes facilitate inventory control.	REJECTION
H6k: The number of products the business has varies among participants in their opinion that standard recipes prevent confusion at the point of purchase.	REJECTION
H6l: The number of products the business has varies among participants on whether they think it is necessary to provide training to staff about standard recipes.	REJECTION
H6m: The number of products the business has varies among participants in whether they think standard recipe application is necessary for portion control.	REJECTION

H6n: The number of products a business has varies among participants in whether they think standard recipes are effective in controlling the nutritional content.	REJECTION
H6o: The number of products the business has varies among participants in whether they think standard recipes are useful for equipment control.	REJECTION
H6ö: Participants differ in their opinion that the number of products owned by the business may restrict the creativity of the staff by applying standard recipes.	REJECTION
H6p: Participants' opinions about the number of products owned by the business vary in their opinion that standard recipe application increases the reliability of the business.	REJECTION
H6r: The number of products owned by the business varies among participants in their opinion that standard prescription application saves on the number of personnel.	REJECTION

Table 46 H6: Participants differ in their opinions regarding standard recipe practices for the number of products owned by the business.

6) Do the kitchen staff and/or bar staff of the establishment differ in their opinions regarding standard recipe practices? The 7th main hypothesis created for this purpose was rejected. All subhypotheses yield $p<0.05$. The number of kitchen staff and/or bar staff in their businesses does not make a difference in the participants' opinions about standard recipe practices.

Ranks

	How many kitchen staff and/or bar staff are there in the business?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application	5-10	2	111,00
	11-15	53	90,30
	16-20	69	168,23
	21-25	148	200,72
	26-30	134	270,89
	Total	406	
I think standard prescription application is important for cost control	5-10	2	63,25
	11-15	53	100,82
	16-20	69	166,18
	21-25	148	205,31
	26-30	134	263,42
	Total	406	
I think that standard recipe application positively affects customer satisfaction	5-10	2	93,00
	11-15	53	157,97
	16-20	69	209,18
	21-25	148	212,29
	26-30	134	210,53
	Total	406	
I think standard prescription application reduces the workload of the staff	5-10	2	130,00
	11-15	53	120,25
	16-20	69	181,22
	21-25	148	210,76
	26-30	134	240,97
	Total	406	
I think creating a standard recipe is a time-consuming process	5-10	2	167,00
	11-15	53	127,58
	16-20	69	178,67
	21-25	148	218,24
	26-30	134	230,57
	Total	406	

I think it should be checked whether standard prescriptions are followed by the staff	5-10	2	44,50
	11-15	53	97,97
	16-20	69	173,05
	21-25	148	209,23
	26-30	134	256,96
	Total	406	
I think standard recipes prevent food waste	5-10	2	70,50
	11-15	53	129,12
	16-20	69	170,28
	21-25	148	204,70
	26-30	134	250,68
	Total	406	
I think that the business image will be positively affected by standard recipe application	5-10	2	79,75
	11-15	53	111,42
	16-20	69	188,28
	21-25	148	193,99
	26-30	134	260,10
	Total	406	
I think that standard prescription application will ensure positive continuity of hygiene conditions	5-10	2	53,50
	11-15	53	94,82
	16-20	69	185,88
	21-25	148	203,63
	26-30	134	257,66
	Total	406	
I think standard prescriptions should be updated at certain intervals	5-10	2	173,50
	11-15	53	110,84
	16-20	69	177,46
	21-25	148	197,90
	26-30	134	260,19
	Total	406	
I think standard recipes make inventory control easier	5-10	2	75,00
	11-15	53	105,07
	16-20	69	174,25
	21-25	148	193,44
	26-30	134	270,52
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	5-10	2	19,75
	11-15	53	129,00
	16-20	69	176,50
	21-25	148	195,29
	26-30	134	258,68
	Total	406	

I think it is necessary to provide training to staff about standard prescriptions	5-10	2	46,00
	11-15	53	116,64
	16-20	69	156,26
	21-25	148	203,91
	26-30	134	264,08
	Total	406	
I think standard recipe application is necessary for portion control	5-10	2	76,25
	11-15	53	105,60
	16-20	69	188,95
	21-25	148	192,09
	26-30	134	264,21
	Total	406	
I think standard recipes are effective in controlling their nutritional content	5-10	2	45,50
	11-15	53	127,87
	16-20	69	198,57
	21-25	148	197,85
	26-30	134	244,54
	Total	406	
I think standard prescriptions are useful for equipment control	5-10	2	35,50
	11-15	53	134,25
	16-20	69	191,62
	21-25	148	204,88
	26-30	134	237,99
	Total	406	
I think that standard prescription application may restrict the creativity of the staff	5-10	2	143,25
	11-15	53	141,71
	16-20	69	201,28
	21-25	148	199,08
	26-30	134	234,86
	Total	406	
I think that standard recipe application increases the reliability of the business	5-10	2	74,75
	11-15	53	123,87
	16-20	69	198,30
	21-25	148	205,80
	26-30	134	237,06
	Total	406	
I think standard prescription application saves money in the number of personnel	5-10	2	75,25
	11-15	53	102,48
	16-20	69	203,20
	21-25	148	206,31
	26-30	134	242,41
	Total	406	

Table 47 RANKS of "How many kitchen staff and/or bar staff are there in the business?"

Test Statistics[a,b]

	I think I have sufficien knowledg e about standard prescriptio n applicatio n	I think standard prescriptio n applicatio n is important for cost control	I think that standard recipe applicatio n positively affects customer satisfactio n	I think standard prescriptio n applicatio n reduces the workload of the staff	I think creatin g a standar d recipe is a time- consu ming proces s	I think it should be checked whether standard prescription s are followed by the staff	I think standard recipes prevent food waste	I think that the busine ss image will be positive ly affecte d by standar d recipe applica tion	I think that standard prescriptio n applicatio n will ensure positive continuity of hygiene conditions	I think standard prescriptio ns should be updated at certain intervals	I think standard recipes make inventory control easier	I think standard prescripti ons prevent confusion at the point of purchas	I think it is necessar y to provide training to staff about standard prescripti ons	I think standard recipe application is necessary for portion control	I think standard recipes are effective in controllin g their nutritional content	I think standard prescripti ons are useful for equipmen t control	I think that standard prescriptio n application may restrict the creativity of the staff	I think that standard recipe applicatio n increases the reliability of the business	I think standard prescriptio n application saves money in the number of personnel
Krus kal-Wall is H	109,048	91,736	11,799	48,493	37,671	84,838	54,579	73,341	84,251	73,965	95,556	65,084	85,453	83,547	46,053	36,994	26,528	40,324	60,975
df	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
Asymp. Sig.	0,000	0,000	0,019	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000

a. Kruskal Wallis Test

b. Grouping Variable: How many kitchen staff and/or bar staff are there in the busines

Table 48 Test Statistics of "How many kitchen staff and/or bar staff are there in the business?"

H7: Participants' views on the number of kitchen staff and/or bar staff employed by the establishment vary regarding standard recipe practices.	**REJECTION**
H7a: The number of kitchen staff and/or bar staff employed by th establishment varies in whether participants think they need information about standard recipe application.	REJECTION
H7b: The number of kitchen staff and/or bar staff the business has varie among participants in whether they think standard recipe application is important for cost control.	REJECTION
H7c: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion of whether the standard recipe application positively affects customer satisfaction	REJECTION
H7d: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion of whether standard recipe application reduces the workload of the staff	REJECTION
H7e: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion of whether standard recipe application is a time-consuming process.	REJECTION
H7f: The number of kitchen staff and/or bar staff employed by th establishment varies among participants in their opinion that it is necessary to check whether the standard recipe practice is followed by the staff	REJECTION
H7g: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion of whether standard recipe practice prevents food waste.	REJECTION
H7h: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion that the standard recipe application will positively affect the image of the business	REJECTION
H7ı: The number of kitchen staff and/or bar staff employed by th establishment varies among participants in their opinion that standard recipe application and hygiene conditions will ensure positive continuity.	REJECTION
H7i: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion that standard recipes should be updated at certain intervals.	REJECTION
H7j: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion that standard recipes facilitate inventory control.	REJECTION
H7k: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion that standard recipes prevent confusion at the point of purchase.	REJECTION
H7l: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion on whether or not it is necessary to provide training to staff on standard recipes	REJECTION

H7m: The number of kitchen staff and/or bar staff employed by th establishment varies among participants in their opinion of whether standard recipe application is necessary for portion control.	REJECTION
H7n: The number of kitchen staff and/or bar staff a business has varies i whether participants think they are effective in controlling the nutritional content of standard recipes.	REJECTION
H7o: The number of kitchen staff and/or bar staff the business has varies i whether participants think standard recipes are useful for equipment control.	REJECTION
H7ö: The number of kitchen staff and/or bar staff employed by the busines varies as participants think that standard recipe application may restrict the creativity of the staff	REJECTION
H7p: The number of kitchen staff and/or bar staff employed by the busines varies depending on whether the participants think that standard recipe application increases the reliability of the business.	REJECTION
H7r: The number of kitchen staff and/or bar staff the business has varie among participants in their opinion that standard recipe application saves on the number of staff	REJECTION

Table 49 H7: Participants' views on the number of kitchen staff and/or bar staff employed by the establishment vary regarding standard recipe practices.

7) Does the capacity of the business to make simultaneous presentations differ in opinions regarding standard recipe applications? The 8th main hypothesis created for this purpose was partially rejected. The sub-hypothesis of the 3rd question is; There is a difference in whether the participants think that the capacity to make presentations at the same time in the business and the application of standard prescriptions positively affects customer satisfaction ($p>0.05$). All other subhypotheses ($p<0.05$) were rejected. As a result, the capacity to make simultaneous presentations in the business does not make any difference in the participants opinions about standard recipe practices.

Ranks

	What is your capacity to make presentations at the same time in the business?	N	Mean Rank
I think I have sufficien knowledge about standard prescription application.	1-5	1	36,00
	6-10	19	131,24
	11-15	73	166,50
	16-20	115	212,59
	21-25	121	282,59
	26-30	34	130,71
	31+	43	112,84
	Total	406	
I think standard prescription application is important for cost control	1-5	1	10,50
	6-10	19	122,24
	11-15	73	141,76
	16-20	115	223,70
	21-25	121	275,77
	26-30	34	138,09
	31+	43	143,06
	Total	406	
I think that standard recipe application positively affects customer satisfaction	1-5	1	181,00
	6-10	19	185,16
	11-15	73	188,17
	16-20	115	218,06
	21-25	121	208,79
	26-30	34	198,26
	31+	43	188,47
	Total	406	
I think standard prescription application reduces the workload of the staff	1-5	1	40,50
	6-10	19	140,00
	11-15	73	169,16
	16-20	115	202,77
	21-25	121	271,55
	26-30	34	168,97
	31+	43	131,44
	Total	406	

I think creating a standard recipe is a time-consuming process	1-5	1	35,50
	6-10	19	164,50
	11-15	73	166,18
	16-20	115	212,87
	21-25	121	262,88
	26-30	34	159,56
	31+	43	130,59
	Total	406	
I think it should be checked whether standard prescriptions are followed by the staff	1-5	1	6,50
	6-10	19	117,29
	11-15	73	171,54
	16-20	115	207,07
	21-25	121	279,89
	26-30	34	117,62
	31+	43	143,83
	Total	406	
I think standard recipes prevent food waste	1-5	1	16,00
	6-10	19	102,79
	11-15	73	180,04
	16-20	115	201,23
	21-25	121	275,28
	26-30	34	149,44
	31+	43	139,03
	Total	406	
I think that the business image will be positively affected by standard recipe application	1-5	1	43,50
	6-10	19	109,55
	11-15	73	174,32
	16-20	115	209,48
	21-25	121	269,76
	26-30	34	147,54
	31+	43	140,07
	Total	406	
	1-5	1	11,00

I think that standard prescription application will ensure positive continuity of hygiene conditions	6-10	19	83,03
	11-15	73	171,36
	16-20	115	214,53
	21-25	121	276,24
	26-30	34	153,97
	31+	43	120,74
	Total	406	
I think standard prescriptions should be updated at certain intervals	1-5	1	40,50
	6-10	19	107,76
	11-15	73	162,32
	16-20	115	209,04
	21-25	121	289,36
	26-30	34	123,31
	31+	43	126,47
	Total	406	
I think standard recipes make inventory control easier	1-5	1	111,50
	6-10	19	128,71
	11-15	73	169,22
	16-20	115	188,47
	21-25	121	290,38
	26-30	34	141,21
	31+	43	141,87
	Total	406	
I think standard prescriptions prevent confusion at the point of purchase	1-5	1	6,00
	6-10	19	150,42
	11-15	73	165,62
	16-20	115	210,00
	21-25	121	265,33
	26-30	34	121,46
	31+	43	169,37
	Total	406	

I think it is necessary to provide training to staff about standard prescriptions	1-5	1	46,00
	6-10	19	130,45
	11-15	73	152,13
	16-20	115	202,86
	21-25	121	283,93
	26-30	34	162,57
	31+	43	134,38
	Total	406	
I think standard recipe application is necessary for portion control	1-5	1	6,00
	6-10	19	83,45
	11-15	73	182,48
	16-20	115	209,59
	21-25	121	277,26
	26-30	34	135,87
	31+	43	126,48
	Total	406	
I think standard recipes are effective in controlling their nutritional content	1-5	1	146,00
	6-10	19	95,24
	11-15	73	194,40
	16-20	115	219,57
	21-25	121	251,13
	26-30	34	152,34
	31+	43	131,58
	Total	406	
I think standard prescriptions are useful for equipment control	1-5	1	61,00
	6-10	19	151,16
	11-15	73	204,74
	16-20	115	202,83
	21-25	121	239,90
	26-30	34	164,06
	31+	43	158,41
	Total	406	

I think that standard prescription application may restrict the creativity of the staff	1-5	1	67,00
	6-10	19	136,03
	11-15	73	182,97
	16-20	115	207,51
	21-25	121	244,02
	26-30	34	162,99
	31+	43	178,62
	Total	406	
I think that standard recipe application increases the reliability of the business	1-5	1	16,50
	6-10	19	146,16
	11-15	73	184,58
	16-20	115	200,95
	21-25	121	253,00
	26-30	34	155,00
	31+	43	171,20
	Total	406	
I think standard prescription application saves money in the number of personnel.	1-5	1	40,50
	6-10	19	126,89
	11-15	73	166,05
	16-20	115	210,48
	21-25	121	271,74
	26-30	34	144,62
	31+	43	140,58
	Total	406	

Table 50 RANKS of "What is your capacity to make presentations at the same time in the business?"

Test Statistics[a,b]

	I think I have sufficie knowled ge about standard prescripti on applicati on	I think standard prescripti on applicatio n is important for cost control	I think that standard recipe applicatio n positively affect customer satisfacti on	I think standard prescripti on applicatio n reduces the workload of the staff	I think creating a standard recipe is a time-consumi ng process	I think it should be checked whether standard prescriptio ns are followed by the staff	I think standa rd recipe s preve nt food waste	I think that the business image will be positivel y affecte by standard recipe applicati on	I think that standard prescripti on applicati on will ensure positive continuit y of hygiene condition s	I think standard prescripti ons should be updated at certain intervals	I think standard recipes make inventory control easier	I think standard prescript ions prevent confusio n at the point of purchas e	I think it is neces sary to provid e trainin g to staff about standa rd prescri ptions	I think standard recipe applicatio n is necessar y for portion control	I think standard recipes are effective in controllin g nutrition al contents	I think standard prescript ions are useful for equipme nt control	I think that standard prescriptio n application may restrict the creativity of the staff	I think that standard recipe applicatio n increase s the reliability of the business	I think standa rd prescri ption applica tion saves money in the numbe r of person nel
Kruskal-Wallis H	119,664	110,971	4,769	80,788	69,666	106,066	90,818	83,623	110,244	133,430	112,174	73,992	106,431	110,938	66,703	28,759	32,245	42,086	86,048
df	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
Asymp. Sig.	0,000	0,000	0,574	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000	0,000

a. Kruskal Wallis Test

b. Grouping Variable: What is your capacity to make presentations at the same time in the business?

Table 51 Test Statistics of " What is your capacity to make presentations at the same time in the business?"

H8: Participants' capacities to make presentations at the same time in the business vary in their views on standard prescription practices.	**PARTIALLY REJECT**
H8a: The participants' ability to make presentations at the same time in the business varies in terms of whether they think they need information about standard recipe application.	REJECTION
H8b: The participants' ability to make presentations at the same time in the business varies in whether they think standard recipe application is important for cost control.	REJECTION
H8c: The participants' capacity to make presentations at the same time in the business varies in their opinion of whether the standard recipe application positively affects customer satisfaction	ACCEPTANCE
H8d: The participants' ability to make presentations at the same time in the business varies depending on whether they think standard prescription application reduces the workload of the staff	REJECTION
H8e: Participants' capacities to make presentations at the same time in the business differ in whether they think standard recipe implementation is a time-consuming process.	REJECTION
H8f: The participants' ability to make presentations at the same time in the business varies in their opinion that it is necessary to check whether the standard recipe application is applied by the staff	REJECTION
H8g: The participants' ability to make presentations at the same time in the business varies depending on whether they think the standard recipe application prevents food waste.	REJECTION
H8h: The participants' capacities to make presentations at the same time in the business vary depending on whether they think that the standard recipe application will positively affect the business image	REJECTION
H8ı: The capacity of the participants to make presentations at the same time in the business varies depending on whether they think that standard recipe application and hygiene conditions will provide positive continuity.	REJECTION
H8i: The participants' ability to make presentations at the same time in the business varies in their opinion that standard recipes should be updated at certain time intervals.	REJECTION
H8j: The participants' ability to make presentations at the same time in the business varies in their opinion that standard recipes facilitate inventory control.	REJECTION
H8k: Participants' ability to present simultaneously in the business varies in their opinion that standard prescriptions prevent confusion at the point of purchase.	REJECTION
H8l: The participants' ability to make presentations at the same time in the business varies in whether they think it is necessary to provide training to staff about standard recipes	REJECTION

H8m: The participants' ability to make presentations at the same time in the business varies in terms of whether they think standard recipe application is necessary for portion control.	REJECTION
H8n: Participants' ability to present simultaneously in the business varies in whether they think standard recipes are effective in controlling the nutritional content.	REJECTION
H8o: Participants' ability to present simultaneously in the business varies in whether they think standard recipes are useful for equipment control.	REJECTION
H8ö: The participants' ability to make presentations at the same time in the business varies in their opinion that standard recipe application may restrict the creativity of the staff	REJECTION
H8p: The participants' ability to make presentations at the same time in the business varies in their opinion that standard recipe application increases the reliability of the business.	REJECTION
H8r: The participants' ability to make presentations at the same time in the business varies depending on whether they think that standard prescription application saves on the number of personnel.	REJECTION

Table 52 H8: Participants' capacities to make presentations at the same time in the business vary in their views on standard prescription practices.

5. Conclusion and Recommendation

The food and beverage industry relies heavily on standard recipe applications as management tools aimed at enhancing product quality, cost control, hygiene standards, and customer satisfaction. This book explores the advantages of standard recipe applications in food and beverage businesses.

Consistency in Product Quality:

Standard recipes establish a consistent standard for the preparation of products, thereby improving quality control. This ensures that customers receive products with the same taste and quality consistently, bolstering the business's brand value and fostering customer loyalty.

Cost Control and Increased Efficienc

Standard recipes help regulate the use of raw materials and ingredients in specific quantities, enabling businesses to control costs and minimize waste. Additionally, the specified process steps in the recipes enhance workforce efficien , optimizing production processes.

Hygiene and Food Safety:

Standard recipes contribute to maintaining hygiene standards in food preparation and presentation processes. Following a set order and procedure

helps businesses ensure food safety and compliance with legal regulations, thereby enhancing customer trust.

Training and Human Resources Management:

Standard recipes facilitate the training of new personnel and enable them to quickly adapt to the business's operations. Following recipes while performing tasks reduces errors and contributes to the smooth progression of operational processes.

Customer Satisfaction and Competitive Advantage:

Standard recipes enable businesses to provide faster service and consistently deliver high-quality products, ultimately increasing customer satisfaction. This, in turn, contributes to gaining a competitive advantage in the market.

Standard recipe applications in food and beverage businesses serve as crucial tools for improving sustainability, efficien , and customer satisfaction. By offering benefits ranging from quality control to cost management, hygiene standards to customer contentment, these applications empower businesses to gain a competitive edge. Therefore, focusing on standard recipe applications is essential for businesses in the food and beverage sector to enhance their success and ensure long-term sustainability.

The survey prepared to examine the prevalence of standard recipe use in food and beverage establishments and their opinions about the practice was applied to 426 people. The surveys of the research, which was designed as a descriptive type, were used by applying the convenience sampling method. It was determined that 20 of the 426 surveys were filled out randomly and since these surveys were not included in the analysis, the total number of surveys analyzed was 406. In order to increase generalizability, future research with different sectors and participants by increasing the research population will be useful to obtain different results

It seems that the opinion about standard prescription practices is perceived positively by the participants. This application will be beneficial in reducing and controlling costs by providing standards for businesses, and in addition, by reducing staff workload; It is thought that it will help the business in effective human resource management. In addition to all these positive opinions, it is also seen that there are beliefs among the participants that standard recipe applications will lead to creativity and time-consuming processes. Since the study only examines the results of positive or negative opinions, the reasons underlying the answers given can be addressed in future studies. Thus, it can be examined why they think standard prescription practices will reduce creativity.

Other results of the study include that situations such as work experience, duties, field of activity or duration of the business make a difference in the answers given by the participants about prescription applications. However, how effective these differences are among each other has not been compared. This issue is recommended to be examined in future studies by performing the Post-Hoc comparison test in SPSS.

References

Aboudoulaye, M.C.D. (2019), Standardızatıon And Characterizatıon Of Wangashı Cheese, M.Sc. Thesıs In Food Engineerıng, Gaziantep

Akbulut, H. & Arslan, F. (2015), Yiyecek - İçecek Maliyet Kontrolü: Batı Karadeniz Bölgesindeki Otel İşletmelerine Yönelik Bir Araştırma, Aibü Sosyal Bilimler Enstitüsü Dergisi, Cilt:15, Sayı:3, 15: 71-106

Akın, A. (2018), Gastronomi Turizminde Staj Eğitiminin Önemi: Gaziantep Üniversitesi Örneği, Iğd Üniv Sos Bil Der., No. 16, 483-518

Aksoy, M. & Sezgi, G. (2017), Moleküler Mutfak Tekniklerinin Duyusal Analiz Yöntemiyle Değerlendirilmesi, Journal Of Tourism And Gastronomy Studies 5/4 Ss546-565

Aksoy, M. & Sezgi, G. (2018), Moleküler Mutfakta Standart Reçetelerin Geliştirilmesi (Development Of Standard Prescriptions İn Molecular Kitchen), Journal Of Tourism And Gastronomy Studies 6/Special İssue3 Ss:88-94

Altınel, H. (2009), Gastronomide Menü Yönetimi, Yüksek Lisans Tezi, İstanbul

Altunbasan, S. & Yay, Ö. & Erdem, Ö. (2016), Yöresel Mutfak Kavramına İlişkin Şeflerin Bakış Açılarının Değerlendirilmesi (Antalya Örneği), II. Rize Turizm Sempozyumu, ss.237- 261

Anasız, İ. (2019), Otel İşletmelerinde Yiyecek-İçecek Maliyet Kontrolü İçin İsrafı Azaltacak Farklı Bir Uygulama Önerisi: "Hedef Maliyetleme", Kapadokya Akademik Bakış 2(2):179– 214

Asouzu, A.I., Igbo, C.A., Uku, F. (2017), Skills Required in Adapting Systematic Procedures and Special Features Involved in Mixing Ingredients Into Yield Required in Existing Developed Recipes, Journal of Vocational Education and Training, 12(12):81-93

Ayaz, N. & Güllü, M. (2018), Yerel Halkın Yöresel Mutfak Konusunda Bilinçlendirilmesi Üzerine Bir Ab Projesi Değerlendirmesi, Gastroia: Journal Of Gastronomy And Travel Research Cilt 2, Sayı 1, 11-21

Ayaz, N. & Kırmızıkuşak, D. & Uslu, A.N. (2021) Yöresel Yemeklerin Tanıtımı: Valilik Ve Belediye Web Siteleri Üzerine Bir İçerik Analizi, Gastroia: Journal Of Gastronomy And Travel Research, Vol. 5, Issue 2, 213-233

Aydoğdu, A. & Mızrak, M. (2017), Yöresel Yemeklerin Sürdürülebilirliğinde Standart Reçetelendirmenin Önemi: Kastamonu Mutfağı Örneği, Mehmet Akif Ersoy Üniversitesi Sosyal Bilimler Enstitüsü Dergisi Cilt.9 Sayı.20 (s. 366-394)

Aydoğdu, A. (2021),Konaklama İşletmelerinde Uluslararası Standardizasyonun Rolü Ve Türkiye Uygulamalarının Analizi, Doktora Tezi, İzmir

Barrère, C. & Buzio, A. & Mariotti, A. & Corsi, A. & Borrione, P. (2012),The Industry of Taste: A New Italian Paradıgm, International Biennial of Cultural and Environmental Heritage pp:395-426

Birgül, R. (2014), Fırın Hakkında Her Şey, Hürriyet gazetesi köşe yazısı (https://www.hurriyet.com.tr/firin-hakkinda-he -sey-25648427 adresinden 29.07.2023 tarihinde erişim sağlanmıştır.)

Bognar, A. & Piekarski, J. (2000). Guidelines for Recipe Information and Calculation of Nutrient Composition of Prepared Foods (Dishes). Journal of Food Composition and Analysis, 13, 391-410.

Bostan Sarıoğlan, A. & Deveci, B. (2021). Öğretmen Adaylarının Beslenme ile İlgili Bilişsel Yapılarının Kelime İlişkilendirme Testi ile Belirlenmesi. Journal of Tourism and Gastronomy Studies,9 (4), 3003-3017

Bölükoğlu, İ. & Özgen, I. (2006), Yiyecek İşletmelerinde Standart Maliyet Sistemi, Dokuz Eylül Üniversitesi Sosyal Bilimler Enstitüsü Dergisi, Cilt:8, Sayı:1, 71-88

Bulut, S.H. (2019), Teorik Gastronomi Kavramları: Buğday, Ekmek, Kruvasan, Journal Of Social And Humanities Sciences Research (Jshsr), Vol:6 Issue:37 Pp:1406-1414

Christensen, C.M. & Grossman, J.H. & Hwang, J. (2009), The Innovator's Prescription (A Disruptive Solution for Health Care), McGraw-Hill

Cousins, J. & O'Gorman, K. & Stierand, M. (2010), Molecular Gastronomy: Cuisine İnnovation Or Modern Day Alchemy?, International Journal Of Contemporary Hospitality Management Vol. 22 No. 3, Pp. 399-415

Çakır, M. (2010), Otel İşletmelerinin Mutfak Bölümünde İstihdam Edilen Personelin Eğitim Sürecinin Değerlendirilmesi: İstanbul'daki 5 Yıldızlı Zincir Otellere Yönelik Bir Alan Çalışması, Yüksek Lisans Tezi, İstanbul

Çam, M. (2009), Konaklama İşletmelerinde Yiyecek-İçecek Maliyet Kontrolünün Önemi Ve Akdeniz Bölgesindeki Konaklama İşletmelerinde Bir Anket Çalışması, Mustafa Kemal Üniversitesi Sosyal Bilimler Enstitüsü Dergisi, Cilt/Volume: 6, Sayı/Issue: 11, 503-524

Çekal, N. & Doğan, E. (2021), Sürdürülebilir Gastronomide Standart Reçete Ve Coğrafi İşaretlerin Önemi, - Turizm Çalışmaları Dergisi Journal Of Tourism Studies, 4(1), 49-60

Çınar, R. (1984), Standardizasyonun Sosyo-Ekonomik Önemi, Hacettepe Üniversitesi İktisadi ve İdari Bilimler Fakültesi Dergisi, Cilt:2, Sayı:3 135-142

Del Moral, RG (2020), Gastronomic Paradigms in Contemporary Western Cuisine: From French Haute Cuisine to Mass Media Gastronomy. Front. Nutr. 6:192

Denk, E. (2021), Menü Planlama, Ders Kitabı

De Vries, H. (1997), Standardization: What's in a name?, Terminology, Vol:4, p:55-83

Durmuş, B., Yurtkoru, S. E., ve Çinko, M. (2013). Sosyal bilimlerde SPSS'le veri analizi (5. b.). İstanbul: Beta Basım A.Ş.

Ediz, A. & Yağdıran, Y. (2009), Hedef Programlama Tekniği İle Menü Planlaması, Gazi Üniversitesi İktisadi Ve İdari Bilimler Fakültesi Dergisi 11 / 1. 45-74

Enes, K. & Yavuz, G. & Ercik, C. (2022), Yöresel Yemeklerin Standardize Edilmesi Ve Kabul Edilebilirliğinin Ölçülmesi: Mersin Örneği, Eskişehir Osmangazi Üniversitesi Sosyal Bilimler Dergisi, 23(2), 249-263

Demirçakmak, İ.L. (2020), Mutfak Şeflerinin Menü Planlama Ve Analiz Yöntemlerine Yaklaşımları: İstanbul İlinde Bir Araştırma, Yüksek Lisans Tezi, İstanbul

Guagno, S. (2017), Standardisation, Customisation And Digitalisation In The İnternational Hotel Industry: An European Prospective, Final Thesis, Venice

Gül, K. & Ergün, H. (2010). Endüstriyel Yiyecek İşletmelerinde Maliyet Azaltıcı Yeni Yöntemler ve Bir Uygulama, Muhasebe ve Finansman Dergisi , (45) , 127-145

Güleç, H. & Ünlüönen, K. (2022), Çevreye Duyarlı Mutfak Uygulamaları: Ankara Yeşil Otel Restoranları Örneği, Journal of Tourism and Gastronomy Studies, 10 (2), 1226-1251

Gyurácz-Németh, P. (2015), The Role Of Process Standardısatıon And Customısatıon In Hotel Management, Pannon Management Revıew Volume 4, Issue 1 (Specıal Edıtıon)

Habil, T. (2015), Konaklama İşletmelerinde Yiyecek İçecek Maliyetlerinin Etkinliğinin Ölçülmesi, Yüksek Lisans Tezi, İstanbul

Hotz, C. & Abdelrahman, L. & Sison, C. & Moursi, M. & Loechl, C. (2012), A Food Composition Table for Central and Eastern Uganda, Harvest Plus Technical Monograph, 9, pp:1-25

Ivanova, M. & Jeliazkova, E. & Ivanov, S. (2021). Customised Vs. Standardised Hotelservice: Are Customers Willing To Pay More For A Customised Experience? Yearbook Of Varna University Of Management, 14, 88-98.

Kang, S., Harrington, R.M., Eliassen, E.K. (2023), Food Production Courses in Accredited Dietetics Programs: Importance-Performance Analysis of Using Standardized Recipes, Journal of Food service Management & Education, 17/1, pp: 26-34

Karacan, A. (1996), Standardlaşmanın Üretici Açısından Ekonomik ve Sosyal Yararları, Yüksek Lisans Tezi, İstanbul

Keleş, B. & Ova, G. (2022). Hazır Yemek Sektöründe Bazı Temel Girdilerin Tedarik Zinciri Yönetimi, İzlenebilirliği Ve Mevzuatla İlişki Kurularak Sistem Geliştirilmesi, Mühendislik Bilimleri Ve Tasarım Dergisi, 10 (1) , 217-227

Kerey, E. (1990), Pazarlama Açısından Standardlaştırma Ve Türk Tüketicisindeki TSE Markası İmajı İle İlgili Pilot Araştırma, Doktora Tezi

Kırtay, E. (1987), Tekstil Endüstrisinde Kalite ve Standardizasyon, Tekstil Ve Makina, Cilt: I Sayı: 4

Koşan, L. (2013), Menü Analizinde Geleneksel Ve Çağdaş Yöntemlerin Karşılaştırılması, Niğde Üniversitesi İibf Dergisi, Cilt: 6, Sayı: 1, S. 203-219

Miller, J.E. & Hayes, D.K. & Dopson, L.R. (2002), Food and Beverage Cost Control, John Wiley & Sons, Inc., New York

Milli Eğitim Bakanlığı (2012), Yiyecek İçecek Hizmetleri: Yeni Yemek Reçeteleri, Ankara

Münstermann, B. & Weitzel, T. (2008), What Is Process Standardization?, International Conference On Information Resources Management (CONF-IRM)

Okutmuş, E. & Gövce, G. (2015), Yiyecek İşletmelerinin Maliyet Kontrolünde Standart Reçetelerin Karşılaştırmalı Olarak İncelenmesi ve Bir Uygulama, Niğde Üniversitesi İktisadi ve İdari Bilimler Fakültesi Dergisi, Cilt-Sayı: 8 (2) Ss: 79-90

Okutmuş, E & Uyar, S. (2014), Konaklama İşletmelerinde Yiyecek-İçecek Departmanında Yapılan Bir Hilenin Tespiti: Vaka Analizi, Mali Çözüm, 24/121, 35-54

Öktem, Ş. (2014), Standart Reçetelerin Turizm Sektöründe Sürdürülebilirliğe Katkısı: Mersin Yöresi Kahvaltı Örnekleri, 2/2, 24 - 33.

Ömürbek, S. & Altay, S.Ö. (2011), Turizm İşletmelerinde İç Kontrol Sisteminin Etkinliğinin İncelenmesi Ve Manavgat Bölgesindeki Beş Yıldızlı Otellerde Bir Araştırma, Süleyman Demirel Üniversitesi İktisadi ve İdari Bilimler Fakültesi Dergisi, 16/1, 379-402

Özdemir, R. (2017), Tarihte Tüketici Haklarına Yönelik Yapılan İlk Kanun: "Kanunnâme-İ İhtisab-I Bursa", Uluslararası Sosyal Bilimler Dergisi, Sayı:4, Ss:1-16

Perçin, M. (1996), Standardizasyonun Türkiye'deki Uygulamaları Ve Standardların Tüketicinin Korunmasındaki Rolü ile İlgili Bir Saha Araştırması, Yüksek Lisans Tezi, Malatya

Reinivuo, H. & Bell, S., & Ovaskainen, M.-L. (2009), Harmonisation of Recipe Calculation Procedures in European Food Composition Databases. Journal of Food Composition and Analysis, 22(5), 410-413.

Riley, M. (2005), Food And Beverage Management: A Review Of Change, International Journal Of Contemporary Hospitality Management Vol. 17 No. 1, Pp. 88-93

Saç, F. (1988), Konaklama İşletmelerinin Yiyecek-İçecek Bölümünde Standart Reçete Kullanımı, Yüksek Lisans Tezi, Ankara

Sarıoğlan, M., & Sezen, T. S. (2017). Project Based Learning Approach in Fusion Cuisine Education: A Proposal. New Trends and Issues Proceedings on Humanities and Social Sciences, 4(1).

Sarıoğlan, M. & Avcıkurt, C. & Sezen, T. S. (2020). Gastronomi Eğitiminde Kavram Yanılgıları. Journal of Tourism and Gastronomy Studies, 8(4), 3408-3425.

Satouf, M. & Köten, M. & Hatib, B. & Alkayari, R. & Şeyhahmet, A. (2020). Suriye Burma Tatlısının Bazı Kalite Özelliklerinin Belirlenmesi, Iğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, 10(1), 271-279.

Silvestre, D. & Serra, M. & Afonso, C.M. & Pinto, E. & De Almeida, C.M. (2022), Development Of An Online Holistic Standardized Recipe: A Design Science Approach, Sustainability, 14, 5330

Spivak, S.M. & Brenner, F.C. (2021), Standardization Essentials Principles and Practice, Taylor & Francis Group

Sumer, S. & Yanık, R. (2021), Gıda İşletmelerinde Üretim Reçetesinin Denetim Yönünden Ele Alınması. Journal of Academic Value Studies, 7(3), 368-374

Suwannaporn, P. & Lınnemann, A. (2008), Rıce-Eatıng Qualıty Among Consumers In Dıfferentrıce Graın Preference Countrıes, Journal Of Sensory Studies, Volume 23, Issue 1 Pp:1- 13

Şekerci, E. (1993), Avrupa Topluluğu'nun Standardizasyon Politikası, Yüksek Lisans Tezi, İstanbul

Tandoğan, U. & Şahin, Ö. (2014),Yiyecek - İçecek İşletmelerinde Standart Reçetelerin Ve Hedef Maliyetlemenin Stratejik Kararlarda Kullanılmasına Yönelik Bir Uygulama, Niğde Üniversitesi İibf Dergisi, Cilt: 7, Sayı: 1, S. 242-259 242

Tümer, H. (2017), Toplu Beslenme Servislerinde Porsiyon Kontrolü Ve Türkiye'ye Özgü Ölçü Kabı Geliştirme, Doktora Tezi, AnkaraTürk Standartları Enstitüsü (2013), Kanunname-İ İhtasab-I Bursa'nın Bugünkü Türk Diline Çevrilmişi (Erişim Adresi: Https://Statik.Tse.Org.Tr/Upload/Tr/Dosya/İcerikyonetimi/7865/26092017113800-2.Pdf) (Erişim Tarihi: 22.07.2023)

Uçuk, C. & Perçin, N.Ş. (2022), Sürdürülebilirlik Kapsamında Coğrafi İşaretli Yemekler Ve Yerel Yemekler İçin Duyusal Analiz Yöntemi İle Geliştirilmiş Standart Reçete: Deneysel Bir Araştırma, Journal Of Gastronomy, Hospitality And Travel, 5(4) / 1878-1893

Yılmaz, B.S. (2000), Hata Türü Ve Etki Analizi, Dokuz Eylül Üniversitesi Sosyal Bilimler Enstitüsü Dergisi, Cilt 2, Sayı:4, 150-133

https://sozluk.gov.tr/ https://dictionary.cambridge.org/dictionary/english/standard

ISBN 978-2-38236-638-7

LIVRE DE LYON

livredelyon.com

livredelyon

livredelyon

livredelyon