

DATE: _____

NutriStudents K-12 DAILY PRODUCTION RECORD

Students(0) _____ Adults(0) _____ Total(0) _____

Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	M/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
003364	NS BEEF GROUND NACHO	R: 1/2 CUP		2						
001371	NS CHZ SHRED CHD .5ozwt	R: 1/8 CUP		1/2						
001467	----- GRAIN -----	R: -----								
001473	NS GRAIN CHIP TORTILLA	R: 1 EACH		1						
001464	----- SIDE -----	R: -----								
003320	NS GARNISH CILANTRO FR	R: 1 TSP								
900063	NS CONDIMENT SAUCE TA	R: 1 EACH								
001217	----- VEGETABLES -----	R: -----								
000994	VSSC CORN 1/4C = 1/4C	R: 1/4 CUP				1/4				
	VEGETABLE SUB STARCHY					1/4				
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival		1/2						
000879	----- MILK -----	R: -----								
003296	NS MILK SKIM ASSORTED	R: 1 EACH				1				
001300	NS MILK 1% ASSORTED	R: 1 EACH				1				
001381	NS MILK 2%	R: 1 EACH				1				
001382	NS MILK WHOLE	R: 1 EACH				1				

Recipe # : 912232

Student Count : 50

Walking Beef Taco : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
3364	BEEF NACHOS	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 3364 – BEEF NACHOS 1371 – SHREDDED CHEDDAR 1473 – TORTILLA CHIPS 1G 1. COOK THE BEEF TACO MEAT AS SHOWN IN RECIPE #3364. 2. PLACE THE BEEF TACO MEAT INTO THE BAG OF WHOLE GRAIN TORTILLA CHIPS AND SPRINKLE CHEESE OVER THE TOP. 3. SERVE EACH 1 WALKING BEEF TACO.
1371	SHREDDED CHEDDAR	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
1473	TORTILLA CHIPS 1G	50 QTY	

Nutrients based on 1 Serving Size	
Calories	321 kcal
Total Fat	16.44 g
Sodium	590.64 mg
Carbs	26.61 mg

Components	
Meat/Alt:	2.5 oz. eq.
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 3364

Student Count : 50

Beef Nachos : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN
904073	*BEEF CRUMBLE - ADVANCE PIERRE - 8837	7 LB	
904097	*BEEF CRUMBLE - USDA - USDA - 100134	7.25 LB	
903947	-----SAUCE-----		
S2	SELECT ONE BELOW		STEPS: 1.OPEN CANS. 2.SAUTEE ONIONS IN A SAUCE PAN TO BRING OUT THEIR FLAVOR. 3.PLACE THAWED BEEF INTO THE PAN. 4.ADD ONIONS, SPICES & SAUCE AND MIX WELL. 5.WRAP PAN WITH PLASTIC WRAP & TINFOIL. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°* 6. PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 7.SERVE EACH STUDENT A 1/2 CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:ADVANCE PIERRE #8837 2.2 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#:USDA 100134 2.3 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE
904059	*SAUCE SPAGHETTI - PREGO - 5012	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904060	*SAUCE SPAGHETTI - USDA - 100336	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904390	ONION YELLOW DICED - GENERIC - -	3/4 CUP + 1 Tbsp + 2 Tsp	
904134	SEASONING TACO - LAWRY'S - 2150080110	1/8 CUP 1 Tbsp + 2 Tsp	
904132	SEASONING RANCH DRY - FOOTHILL FARMS - V402-JA190	1 Tbsp + 2 Tsp	
904115	GARLIC GRANULATED - GENERIC - -	2 Tsp	
904128	CHILI POWDER - -	2 Tsp	

Nutrients based on 1 Serving Size	
Calories	150 kcal
Total Fat	8.44 g
Sodium	349.01 mg
Carbs	6.44 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1371

Student Count : 50

Shredded Cheddar : NutriStudents K-12

Serving Size : 1/8 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904096	*CHEESE CHEDDAR SHREDDED - BONGARDS - 75571	1.75 LB	NO COOK
904098	*CHEESE CHEDDAR SHREDDED - LAND O' LAKES - 41749	1.75 LB	
904061	*CHEESE CHEDDAR SHREDDED RED FAT - USDA - USDA - 10001	1.75 LB	
			STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE: 1.SERVE EACH STUDENT A 1/8 OF A CUP EACH.
			CREDITABLE PRODUCTS: PRODUCT# BONGARDS 75571 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# LAND O LAKES 41749 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT#USDA 100012 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	48 kcal
Total Fat	3.5 g
Sodium	96.63 mg
Carbs	0.5 mg

Components	
Meat/Alt:	0.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1473	Student Count :	50
Tortilla Chips 1G : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904005	*CHIP TORTILLA NACHO CHEESE - FRITO LAY - 31748	50 QTY	NO COOK
904007	*CHIP TORTILLA 1.25OZ - SHEARERS - 203630312	50 QTY	
904006	*CHIP TORTILLA BAKED SCOOP - FRITO LAY - 42537	50 QTY	SELECT ONE BELOW:(ALL CREDIT AS 1 WHOLE GRAIN RICH EQUIVALENTS)
			PRODUCT#:DORITOS 31748
			PRODUCT#:SHEARER 203630312
			PRODUCT#:TOSTITOS 42537

Nutrients based on 1 Serving Size	
Calories	123 kcal
Total Fat	4.5 g
Sodium	145 mg
Carbs	19.67 mg

Components	
Meat/Alt:	0
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 3320

Student Count : 50

Fresh Chopped Cilantro : NutriStudents K-12

Serving Size : 1 TSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904378	CILANTRO FRESH 30 CT - GENERIC --	1 CUP + 1 Tsp	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>1.CHOP THE CILANTRO.</p> <p>SERVICE: 2.SERVE EACH STUDENT 1 TSP EACH.</p>

Nutrients based on 1 Serving Size	
Calories	0 kcal
Total Fat	0 g
Sodium	0.2 mg
Carbs	0.02 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	900063	Student Count :	50
Taco Sauce : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.
903935	*SAUCE TACO - CF SAUER - 6508	50 QTY	
903936	*SAUCE TACO - HEINZ - 130005324000	50 QTY	

Nutrients based on 1 Serving Size	
Calories	3 kcal
Total Fat	0 g
Sodium	85 mg
Carbs	0.5 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	994	Student Count :	100
Canned Corn 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904440	*CORN CANNED - GENERIC --	24 &3/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904441	*CORN CANNED - USDA - USDA - 100313	24 &3/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
			STEPS:
			1.OPEN & DRAIN CANS.
			2.ADD CORN INTO PAN.
			3.WRAP PAN WITH PLASTIC WRAP.
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE:
			1.SERVE EACH STUDENT A 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:MARQUIS 44105-70020
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF STARCHY VEGETABLE SUBGROUP
			PRODUCT#:USDA 100313
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF STARCHY VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	36 kcal
Total Fat	0.5 g
Sodium	81.25 mg
Carbs	8 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0