

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: -----								
001619	NS PARFAIT BERRY WGRA	R: 1 EACH	2	2			1/4			
001464	----- SIDE -----	R: -----								
001584	NS CONDIMENT CREAM W	R: 2 TBSP								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000952	VSRF PEPPER RED 1/4C = 1	R: 1/4 CUP					1/4			
	VEGETABLE SUB RED/ORANG						1/4			
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival					1/2			
000879	----- MILK -----	R: -----								
001300	NS MILK 1% ASSORTED	R: 1 EACH					1			
001381	NS MILK 2%	R: 1 EACH					1			
003296	NS MILK SKIM ASSORTED	R: 1 EACH					1			
001382	NS MILK WHOLE	R: 1 EACH					1			

Recipe # :	81219	Student Count :	50
Yogurt Parfait : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1619	YOGURT PARFAIT	50 QTY	<p>SUB RECIPES: 1619 – YOGURT PARFAIT</p> <p>1.MIX YOGURT, GRANOLA & FRUIT AS SHOWN IN RECIPE 1619, TO CREATE PARFAIT.</p> <p>2.SERVE EACH 1 YOGURT PARFAIT.</p>

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

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

Recipe # : 1619

Student Count : 50

Yogurt Parfait : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904705	YOGURT VANILLA - UPSTATE - 9886	49 & 3/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: NO COOK</p> <p>STEPS:</p> <p>1. IN A LARGE BOWL MIX THE YOGURT, GRANOLA, & FRUIT UNTIL WELL BLENDED.</p> <p>HACCP: KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE:</p> <p>1. SERVE EACH STUDENT 1 CUP OF YOGURT, 1 CUP OF GRANOLA, 1/8 CUP OF STRAWBERRIES & 1/8 CUP OF BLUE BERRIES.</p> <p>CREDITABLE PRODUCTS:</p> <p>PRODUCT# UPSTATE 1 CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p> <p>PRODUCT# GENERAL MILLS 1 CUP, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENT.</p>
904706	WHOLE GRAIN GRANOLA - GENERAL MILLS - 16000271118	49 & 3/4 CUP + 1 Tbsp + 2 Tsp	
903989	STRAWBERRIES FRESH - GENERIC - -	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904712	BLUEBERRIES FROZEN - GENERIC - -	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	537 kcal
Total Fat	12.21 g
Sodium	363.15 mg
Carbs	94.04 mg

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

Recipe # :	1584	Student Count :	50
Whipped Cream : NutriStudents K-12		Serving Size :	2 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904684	CREAM WHIPPED - DAIRY STAR - 50232	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: NO COOK</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 2 TBSP.</p>

Nutrients based on 1 Serving Size	
Calories	15 kcal
Total Fat	1 g
Sodium	0 mg
Carbs	1 mg

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

Recipe # :	900263	Student Count :	50
Ranch Dressing : NutriStudents K-12		Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
903940	*DRESSING RANCH FAT FREE - HIDDEN VALLEY - 85645-HVR	3 CUP + 1 Tbsp + 2 Tsp	
903943	*DRESSING RANCH LITE - HIDDEN VALLEY - 13449-HVR	3 CUP + 1 Tbsp + 2 Tsp	
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.
			SERVICE:
			1.SERVE EACH STUDENT A TBSP EACH.

Nutrients based on 1 Serving Size	
Calories	19 kcal
Total Fat	0.88 g
Sodium	162.58 mg
Carbs	2.75 mg

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

Recipe # : 952

Student Count : 50

Fresh Red Pepper 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904437	PEPPER RED BELL - GENERIC --	1/2 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: NO COOK</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT A 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:FRESH BELL PEPPER 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	8 kcal
Total Fat	0.5 g
Sodium	1.37 mg
Carbs	1.92 mg

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