

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: -----								
001695	NS DELI EGG SALAD 2M	R: 1/2 CUP		2						
001467	----- GRAIN -----	R: -----								
000373	NS GRAIN TORTILLA 9" 2G	R: 1 EACH		2						
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000910	VSDF BROCCOLI 1/4C =1/4	R: 1/4 CUP				1/4				
	<b>VEGETABLE SUB</b>									
	DARK GREE					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			

<b>Recipe # :</b>	<b>81217</b>	<b>Student Count :</b>	<b>50</b>
<b>Egg Salad Wrap : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>1 EACH</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1695 373	DELI EGG SALAD WHOLE WHEAT TORTILLA	24 &3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	<p>SUB RECIPES: 1695- DELI EGG SALAD 373 - WHOLE WHEAT TORTILLA</p> <p>1.MIX EGG AS SHOWN IN RECIPE 1695, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP.</p> <p>2.SERVE EACH 1 EGG SALAD WRAP.</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	0 kcal
<b>Total Fat</b>	0 g
<b>Sodium</b>	0 mg
<b>Carbs</b>	0 mg

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

**Recipe # :** 1695

**Student Count :** 50

**Egg Salad : NutriStudents K-12**

**Serving Size :** 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904704	EGG HARDBOILED - MICHAEL FOODS - 85018-00	58 QTY	<p>COOKING METHOD: NO COOK</p> <p>STEPS: 1. IN A LARGE BOWL MIX THE EGG, MAYO, SPICES &amp; VEGETABLES UNTIL WELL BLENDED.</p> <p>HACCP: KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1. SERVE EACH STUDENT ½ OF A CUP OF EGG.</p> <p>CREDITABLE PRODUCTS: PRODUCT# MICHAEL FOODS 85018-00 1 EGG, CREDITS AS 1.75 MEAT/MEAT ALTERNATIVE</p>
904220	CELERY STICKS - GENERIC --	3 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904389	ONION RED RAW 5# - GENERIC --	1 & 3/4 CUP + 1 Tbsp + 2 Tsp	
S2	SELECT ONE BELOW		
903893	*MUSTARD YELLOW - CF SAUER - 06453	1/8 CUP 1 Tbsp + 2 Tsp	
903896	*MUSTARD YELLOW - SPEACO - 911659	1/8 CUP 1 Tbsp + 2 Tsp	
903887	MAYONNAISE LIGHT BULK - KRAFT - 10021000643018	2 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904116	BLACK PEPPER GROUND - GENERIC --	1 Tbsp	
904131	SALT KOSHER - GENERIC --	1 Tbsp	
904129	DILL WEED - GENERIC --	1 Tbsp	

Nutrients based on 1 Serving Size	
<b>Calories</b>	123 kcal
<b>Total Fat</b>	10.3 g
<b>Sodium</b>	251.13 mg
<b>Carbs</b>	1.62 mg

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

**Recipe # :** 373

**Student Count :** 50

**Whole Wheat Tortilla : NutriStudents K-12**

**Serving Size :** 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903999	TORTILLA 9" WHOLE WHEAT - CATALIA - 40029	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:CATALLIA 40029 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	150 kcal
<b>Total Fat</b>	3.5 g
<b>Sodium</b>	210 mg
<b>Carbs</b>	25 mg

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

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

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	HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.  SERVICE: 1.SERVE EACH STUDENT A TBSP EACH.
903943	*DRESSING RANCH LITE - HIDDEN VALLEY - 13449-HVR	3 CUP + 1 Tbsp + 2 Tsp	

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

Components	
<b>Meat/Alt:</b>	0
<b>Grains:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Milk:</b>	0

<b>Recipe # :</b>	<b>910</b>	<b>Student Count :</b>	<b>50</b>
<b>Fresh Broccoli 1/4 CUP : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>1/4 CUP</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904196	*BROCCOLI FLORETTE FRESH - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904195	*BROCCOLI FLORETTE FRESH - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
			STEPS:
			1.CHOP VEGETABLES INTO SMALLER UNITS.
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE:
			2.SERVE EACH STUDENT A 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:TAYLOR 1010006
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP
			PRODUCT#:TAYLOR 73007
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
<b>Calories</b>	11 kcal
<b>Total Fat</b>	0 g
<b>Sodium</b>	10.81 mg
<b>Carbs</b>	1.73 mg

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