

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: -----								
001683	NS DELI TURKEY 2M	R: 4 OZ		2						
900212	NS CHZ SLICED AMERICAN	R: 1 EACH		1/2						
001467	----- GRAIN -----	R: -----								
001690	NS GRAIN BAGEL 2G	R: 1 EACH		2						
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001154	VSOF CUCUMBER 1/4C = 1/ VEGETABLE SUB OTHER	R: 1/4 CUP				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 # :	81214	Student Count :	50
Turkey & Cheese Bagel : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1683	DELI TURKEY	12.5 LB	SUB RECIPES: 1683 – DELI TURKEY 1690 – WHOLE GRAIN BAGEL 900212 - SLICED AMERICAN CHEESE 1.PLACE THE TURKEY & CHEESE ONTO A WHOLE GRAIN BAGEL. 2.SERVE EACH 1 TURKEY & CHEESE BAGEL.
900212	AMERICAN CHEESE	50 QTY	
1690	WHOLE GRAIN BAGEL	50 QTY	

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 # :	1683	Student Count :	50
<u>Deli Turkey : NutriStudents K-12</u>		Serving Size :	4 OZ

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904535	DELI TURKEY - HORMEL - 32236	12.5 LB	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 32236 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	121 kcal
Total Fat	3.04 g
Sodium	728.99 mg
Carbs	2.03 mg

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

Recipe # : 900212

Student Count : 50

American Cheese : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		
903870	*CHEESE SLICES AMERICAN - LAND O' LAKES - 46288	50 QTY	COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT# LAND O LAKES 46288 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100018 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100036 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE
903871	*CHEESE SLICES AMERICAN - USDA - USDA - 100018	50 QTY	
903872	*CHEESE SLICES AMERICAN SKIM - USDA - USDA - 100036	50 QTY	

Nutrients based on 1 Serving Size	
Calories	43 kcal
Total Fat	3 g
Sodium	130 mg
Carbs	1 mg

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

Recipe # :	1690	Student Count :	50
Whole Grain Bagel : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904583	BAGEL - LENDERS - 74	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 1 EACH.</p> <p>PRODUCT#:BAKER BOY 31014 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

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

Components	
Meat/Alt:	0
Grains:	2 oz. eq.
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 # : 1154

Student Count : 50

Fresh Cucumber 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904274	CUCUMBERS FRESH - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: NO COOK</p> <p>STEPS:</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 CUCUMBERS 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	4 kcal
Total Fat	0 g
Sodium	0.49 mg
Carbs	0.98 mg

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