

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: -----								
000570	NS BEEF HAMBURGER 2M	R: 1 EACH		2						
900212	NS CHZ SLICED AMERICAN	R: 1 EACH		1/2						
001467	----- GRAIN -----	R: -----								
003249	NS GRAIN BUN HAMBURGE	R: 1 EACH		2						
001464	----- SIDE -----	R: -----								
003258	NS CONDIMENT KETCHUP	R: 1 TBSP								
000497	----- OR -----	R: -----								
003299	NS CONDIMENT KETCHUP	R: 1 EACH								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001134	VSOB SALAD LCR 1/2C = 1/4	R: 1/2 CUP				1/4				
	VEGETABLE SUB									
	OTHER					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 # :	912145	Student Count :	50
<u>Cheeseburger : NutriStudents K-12</u>		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
570	HAMBURGER	50 QTY	SUB RECIPES: 570 – HAMBURGER 900212 – AMERICAN CHEESE 3249 – HAMBURGER BUN 1. COOK HAMBURGER AS SHOWN IN RECIPE #570. 2. PLACE THE COOKED HAMBURGER ONTO A WHOLE GRAIN HAMBURGER BUN & TOP WITH A SLICE OF CHEESE. 3. SERVE EACH 1 CHEESEBURGER.
900212	AMERICAN CHEESE	50 QTY	
3249	HAMBURGER BUN	50 QTY	

Nutrients based on 1 Serving Size	
Calories	303 kcal
Total Fat	15 g
Sodium	535 mg
Carbs	24.5 mg

Components	
Meat/Alt:	2.5 oz. eq.
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	570	Student Count :	50
Hamburger : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904099	*BEEF HAMBURGER PATTY - USDA - USDA - 110322	50 QTY	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN STEPS: 1.PLACE THAWED HAMBURGER INTO OR ONTO THE PAN/SHEETPAN. 2.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°* 3.PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 4.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT#:USDA 110322 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#:ADVANCE PIERRE 155-525-0 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE
904076	*BEEF HAMBURGER PATTY - ADVANCE PIERRE - 155-525-0	50 QTY	

Nutrients based on 1 Serving Size	
Calories	150 kcal
Total Fat	10.5 g
Sodium	215 mg
Carbs	2.5 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 # :	3249	Student Count :	50
Hamburger Bun : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903995	BUN HAMBURGER - BAKER BOY - 31014	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	110 kcal
Total Fat	1.5 g
Sodium	190 mg
Carbs	21 mg

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

Recipe # :	3258	Student Count :	50
<u>Ketchup : NutriStudents K-12</u>		Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. 1.OPEN CANS. SERVICE: 2.SERVE EACH STUDENT 1 TBSP EACH.
903882	*KETCHUP CANNED - HEINZ - 5129	3 CUP + 1 Tbsp + 2 Tsp	
903876	*KETCHUP #10 - HEINZ - 10013000513705	3 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	20 kcal
Total Fat	0 g
Sodium	159.82 mg
Carbs	4.99 mg

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

Recipe # :	3299	Student Count :	50
<u>Ketchup PC : NutriStudents K-12</u>		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903883	KETCHUP PC - HEINZ - 984800	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.

Nutrients based on 1 Serving Size	
Calories	10 kcal
Total Fat	0 g
Sodium	100.01 mg
Carbs	2 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	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	
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 # : 1134

Student Count : 50

Fresh LCR Salad Mix 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904421	SALAD MIX LCR - GENERIC --	24 & 3/4 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 1/2 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 12730 1/2 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	4.45 mg
Carbs	1.33 mg

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