

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: -----								
000391	NS CHZ SHRED MOZZ 2ozwt	R: 1/2 CUP		2						
001467	----- GRAIN -----	R: -----								
000779	NS PASTA SPAGHETTI 1G	R: 1/2 CUP		1						
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000925	VSDF ROMAINE 1/2C = 1/4C	R: 1/2 CUP				1/4				
	VEGETABLE SUB									
	DARK GREE					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 # :	912262	Student Count :	50
<u>Cheesy Spaghetti : NutriStudents K-12</u>		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
391 779	SHREDDED MOZZARELLA SPAGHETTI NOODLES 1/2 CUP	24 & 3/4 CUP + 1 Tbsp + 2 Tsp 24 & 3/4 CUP + 1 Tbsp + 2 Tsp	<p>SUB RECIPES: 391 – SHREDDED MOZZARELLA 779 – SPAGHETTI NOODLES 1/2 CUP</p> <p>1. COOK THE PASTA AS SHOWN IN RECIPE #779. 2. SPRINKLE CHEESE OVER THE TOP OF HEATED PASTA. 3. SERVE EACH ½ OF A CUP OF CHEESY SPAGHETTI.</p>

Nutrients based on 1 Serving Size	
Calories	275 kcal
Total Fat	14.28 g
Sodium	342.08 mg
Carbs	21.83 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 391

Student Count : 50

Shredded Mozzarella : NutriStudents K-12

Serving Size : 1/2 CUP

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. SERVICE: 1.SERVE EACH STUDENT A 1/2 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT# FOREMOST 10000995 1/2 OF A CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#USDA 100021 1/2 OF A CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE
904103	*CHEESE MOZZARELLA SHREDDED - FOREMOST - 10000995	6.25 LB	
904063	*CHEESE MOZZARELLA SHREDDED - USDA - USDA - 100021	6.25 LB	

Nutrients based on 1 Serving Size	
Calories	180 kcal
Total Fat	14 g
Sodium	340 mg
Carbs	2 mg

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

Recipe # : 779

Student Count : 50

Spaghetti Noodles 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: STOVE TOP: STEPS: 1.BRING WATER TO A ROLLING BOIL. 2.FULLY SUBMERGE NOODLES IN WATER. 3.HEAT UNTIL THE NOODLES ARE AL DENTE. 4.DRAIN WATER & PLACE INTO PAN. 5.WRAP PAN WITH PLASTIC WRAP. SERVICE: 6.SERVE EACH STUDENT A 1/2 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT# USDA 100427 1OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# ZERGA 8030-000 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS
904043	*NOODLE SPAGHETTI WHOLE WHEAT - USDA - USDA - 100427	3.25 LB	
904045	*NOODLE SPAGHETTI WHOLE WHEAT - ZERGA - 8030	3.25 LB	

Nutrients based on 1 Serving Size	
Calories	95 kcal
Total Fat	0.28 g
Sodium	2.08 mg
Carbs	19.83 mg

Components	
Meat/Alt:	0
Grains:	1 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	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 # : 925

Student Count : 50

Fresh Romaine 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904275	*ROMAINE CHOPPED - GENERIC --	24 &3/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904276	*ROMAINE CHOPPED - GENERIC --	24 &3/4 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 ½ OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:TAYLOR 14808
			1/2 CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP
			PRODUCT#:TAYLOR 1060003
			1/2 CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	3 kcal
Total Fat	0 g
Sodium	1.55 mg
Carbs	0.64 mg

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