

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: -----								
001686	NS DELI PASTRAMI 2M	R: 4 OZ		2						
001688	NS CHZ SLICED PROVOLO	R: 1 EACH		1/2						
001467	----- GRAIN -----	R: -----								
001418	NS GRAIN BREAD WG 2SLI	R: 2 EACH		2						
001464	----- SIDE -----	R: -----								
003345	NS CONDIMENT MAYO PC	R: 1 EACH								
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 DARK GREE</b>					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 # :** 81213

**Student Count :** 50

**Pastrami & Provolone Sandwich : NutriStudents K-12**

**Serving Size :** 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1686	DELI PASTRAMI	12.5 LB	SUB RECIPES: 1686 – DELI PASTRAMI 1418 – SLICED BREAD 2 SLICE 1688 - SLICED PROVOLONE CHEESE  1.PLACE THE PASTRAMI & CHEESE ONTO TWO SLICES OF BREAD.  2.SERVE EACH 1 PASTRAMI & PROVOLONE SANDWICH.
1688	PROVOLONE CHEESE - CHEESE CRAFTERS - 12316	12 QTY	
1418	SLICED BREAD 2 EACH	100 QTY	

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>	2 oz. eq.
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Milk:</b>	0

<b>Recipe # :</b>	<b>1686</b>	<b>Student Count :</b>	<b>50</b>
<b><u>Deli Pastrami : NutriStudents K-12</u></b>		<b>Serving Size :</b>	<b>4 OZ</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904754	DELI PASTRAMI - HORMEL - 37725	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 37725 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	140 kcal
<b>Total Fat</b>	8 g
<b>Sodium</b>	1200 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 # :** 1688

**Student Count :** 50

**Provolone Cheese : NutriStudents K-12**

**Serving Size :** 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904755	PROVOLONE CHEESE - CHEESE CRAFTERS - 12316	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# CHEESE CRAFTERS 12316 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE</p>

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

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

<b>Recipe # :</b>	<b>1418</b>	<b>Student Count :</b>	<b>50</b>
<b>Sliced Bread 2 Each : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>2 EACH</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904587	BREAD WHOLE GRAIN SLICE	100 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 2 EACH.</p> <p>PRODUCT#:WHOLE GRAIN BREAD SLICE 2 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	167 kcal
<b>Total Fat</b>	3.33 g
<b>Sodium</b>	116.67 mg
<b>Carbs</b>	28.33 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>3345</b>	<b>Student Count :</b>	<b>50</b>
<b>Mayo PC : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>1 EACH</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903889	MAYONNAISE PC - HEINZ - 5317	50 QTY	COOKING METHOD: NO COOK  SERVICE: 1.SERVE EACH STUDENT 1 EACH.

Nutrients based on 1 Serving Size	
<b>Calories</b>	80 kcal
<b>Total Fat</b>	9 g
<b>Sodium</b>	65 mg
<b>Carbs</b>	0 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>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

**Recipe # :** 910

**Student Count :** 50

**Fresh Broccoli 1/4 CUP : NutriStudents K-12**

**Serving Size :** 1/4 CUP

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