

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: -----								
001417	NS EGG OMELET QUESO 2	R: 1 EACH		2						
001467	----- GRAIN -----	R: -----								
001255	NS GRAIN ROLL DINNER 1G	R: 1 EACH		1						
001217	----- VEGETABLES -----	R: -----								
001032	VSLC BEAN BAKE 1/4C = 1/ VEGETABLE SUB LEGUMES	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: -----								
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 # :	81250	Student Count :	50
Queso Omelet : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1417	QUESO EGG OMELET	50 QTY	SUB RECIPES: 1417 – QUESO EGG OMELET 1. COOK THE OMELET AS SHOWN IN RECIPE #1417. 2. SERVE EACH 1 QUESO OMELET.

Nutrients based on 1 Serving Size	
Calories	158 kcal
Total Fat	12.16 g
Sodium	403.91 mg
Carbs	0.48 mg

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

Recipe # : 1417

Student Count : 50

Queso Egg Omelet : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904358 904403	EGG OMELET COLBY CHEESE - MICHAEL FOODS - 46025 SAUCE QUESO BLANCO - JTM - 5718	50 QTY 1.5 LB	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED OMELET INTO OR ONTO THE PAN/SHEETPAN. 2.WRAP PAN WITH PLASTIC WRAP & TINFOIL.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.</p> <p>TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50**</p> <p>3.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>*HEAT CHEESE SAUCE AND POUR EVENLY OVER THE COOKED OMELETS*</p> <p>SERVICE: 4.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:PAPETTI'S 46025-85137 1EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	158 kcal
Total Fat	12.16 g
Sodium	403.91 mg
Carbs	0.48 mg

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

Recipe # :	1255	Student Count :	50
Dinner Roll : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903996	DINNER ROLL - BAKER BOY - 31142	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# BAKER BOY 31142 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	100 kcal
Total Fat	2 g
Sodium	70 mg
Carbs	17 mg

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

Recipe # : 1032

Student Count : 50

Canned Baked Bean 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904162	*BEAN BAKED VEGETARIAN CANNED - BUSH'S - 1638	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904163	*BEAN BAKED CANNED - USDA - USDA - 100364	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
			STEPS:
			1.OPEN AND DRAIN CANS.
			2.ADD BEANS TO A PAN AND WRAP WITH PLASTIC WRAP.
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE:
			2.SERVE EACH STUDENT A 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:BUSH'S 1638
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF LEGUMES VEGETABLE SUBGROUP
			PRODUCT#:USDA 100364
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF LEGUMES VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	62 kcal
Total Fat	0.5 g
Sodium	127.5 mg
Carbs	12.5 mg

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