

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: -----								
003322	NS GRAIN CHZ BOSCO STI	R: 2 EACH	2	4						
001217	----- VEGETABLES -----	R: -----								
000968	VSRP SAUCE SPAGH 1/4C = <b>VEGETABLE SUB</b> RED/ORANG	R: 1/4 CUP				1/4				
000497	----- OR -----	R: -----								
000973	VSRC SAUCE SPAGH 1/4C <b>VEGETABLE SUB</b> RED/ORANG	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 # :** 912245

**Student Count :** 50

**Bosco Sticks : NutriStudents K-12**

**Serving Size :** 2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
3322	BOSCO STICKS	100 QTY	SUB RECIPES: 3322 – BOSCO STICKS 968 – POUCH SPAGHETTI SAUCE 1/4 CUP Or 973 – CANNED SPAGHETTI SAUCE 1/4 CUP  1. COOK THE BOSCO STICK AS SHOWN IN RECIPE #3322. 2. SERVE THE DUNKING SAUCE ON THE SIDE. 3. SERVE EACH 2 BOSCO STICKS.
S2	SELECT ONE BELOW		
968	*POUCH SPAGHETTI SAUCE 1/4CUP	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	
973	*CANNED SPAGHETTI SAUCE 1/4CUP	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
<b>Calories</b>	517.5 kcal
<b>Total Fat</b>	16.375 g
<b>Sodium</b>	793.75 mg
<b>Carbs</b>	63.75 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

**Recipe # :** 3322

**Student Count :** 50

**Bosco Sticks : NutriStudents K-12**

**Serving Size :** 2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904036	*PIZZA BREAD STICK CHEESE 7" - BOSCO - 702108-1120	100 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1.PLACE THAWED BOSCO STICK INTO OR ONTO THE PAN/SHEETPAN. 2.WRAP PAN WITH PLASTIC WRAP &amp; TINFOIL.</p> <p>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°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 4.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# BOSCO 702108-1120 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# BOSCO 702110-1120 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>
904035	*PIZZA BREAD STICK CHEESE 7" - BOSCO - 702110-1120	100 QTY	

Nutrients based on 1 Serving Size	
<b>Calories</b>	440 kcal
<b>Total Fat</b>	13 g
<b>Sodium</b>	580 mg
<b>Carbs</b>	53 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

**Recipe # :** 968

**Student Count :** 50

**Pouch Spaghetti Sauce 1/4 CUP : NutriStudents K-12**

**Serving Size :** 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904427	SAUCE SPAGHETTI POUCHES - USDA - USDA - 110177	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.OPEN CANS. 2.ADD SAUCE TO PAN OR POT. 3.WRAP PAN WITH PLASTIC WRAP &amp; 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>4.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 2.SERVE EACH STUDENT A 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:USDA 100177 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	40 kcal
<b>Total Fat</b>	2 g
<b>Sodium</b>	62.5 mg
<b>Carbs</b>	5 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

**Recipe # :** 973

**Student Count :** 50

**Canned Spaghetti Sauce 1/4 CUP : NutriStudents K-12**

**Serving Size :** 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904059	*SAUCE SPAGHETTI - PREGO - 5012	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.OPEN CANS. 2.ADD SAUCE TO PAN OR POT. 3.WRAP PAN WITH PLASTIC WRAP &amp; 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>4.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 2.SERVE EACH STUDENT A 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:PREGO 5012 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP PRODUCT#:USDA 100336 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP</p>
904060	*SAUCE SPAGHETTI - USDA - 100336	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
<b>Calories</b>	38 kcal
<b>Total Fat</b>	1.37 g
<b>Sodium</b>	151.25 mg
<b>Carbs</b>	5.75 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