

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: -----								
001689	NS DELI CHEF SALAD 2M	R: 1 EACH		2						
001467	----- GRAIN -----	R: -----								
001255	NS GRAIN ROLL DINNER 1G	R: 1 EACH		1						
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001135	VSOB SALAD LCR 1/4C = 1/8 VEGETABLE SUB OTHER	R: 1/4 CUP				1/8				
000926	VSDP ROMAINE 1/4C = 1/8C VEGETABLE SUB DARK GREE	R: 1/4 CUP				1/8				
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival			1/2					
000879	----- MILK -----	R: -----								
001300	NS MILK 1% ASSORTED	R: 1 EACH					1			
001381	NS MILK 2%	R: 1 EACH					1			
003296	NS MILK SKIM ASSORTED	R: 1 EACH					1			
001382	NS MILK WHOLE	R: 1 EACH					1			

Recipe # :	81218	Student Count :	50
<u>Chef Salad : NutriStudents K-12</u>		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1689	CHEF SALAD	50 QTY	<p>SUB RECIPES: 1689- DELI CHEF SALAD</p> <p>1.SLICE EGGS, HAM, TOMATO & CUCUMBERS AS SHOWN IN RECIPE 1689, PLACE SALAD TOPPING INTO A CONTAINER ONTOP OF A BED OF LETTUCE.</p> <p>2.SERVE EACH 1 CHEF SALAD.</p>

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

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

Recipe # : 1689

Student Count : 50

Chef Salad : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904704	EGG HARDBOILED - MICHAEL FOODS - 85018-00	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>STEPS:</p> <p>1.SLICE EGGS, HAM, & VEGETABLES.</p> <p>2. IN A CONTAINER PLACE, EGG, HAM & VEGETABLES & SPINKLE CHEESE OVER THE TOP OF A BED OF LETTUCE.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE:</p> <p>3.SERVE EACH STUDENT 1 EGG, 2 SLICES OF HAM & 1/8 CUP OF CHEESE, 1/8 CUP OF CUCUMBERS& 1/8 CUP OF TOMATOES.</p> <p>CREDITABLE PRODUCTS: PRODUCT# MICHAEL FOODS 85018-00 1 EGG, CREDITS AS 1.75 MEAT/MEAT ALTERNATIVE HORMEL 39493 2 SLICES, CREDITS AS .25 MEAT/MEAT ALTERNATIVE</p>
904534	DELI HAM - HORMEL - 39493	100 QTY	
s3	SELECT ONE BELOW		
904096	*CHEESE CHEDDAR SHREDDED - BONGARDS - 75571	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904098	*CHEESE CHEDDAR SHREDDED - LAND O' LAKES - 41749	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904061	*CHEESE CHEDDAR SHREDDED RED FAT - USDA - USDA - 10001	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904439	TOMATO GRAPE FRESH - GENERIC --	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904274	CUCUMBERS FRESH - GENERIC --	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	154 kcal
Total Fat	9.28 g
Sodium	504.44 mg
Carbs	5.11 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 # :	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 # : 1135

Student Count : 50

Fresh LCR Salad Mix 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904421	SALAD MIX LCR - GENERIC --	12 & 1/4 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 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 12730 1/4 OF A CUP EACH, CREDITS AS 1/8 OF A CUP OF OTHER VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	2 kcal
Total Fat	0 g
Sodium	2.22 mg
Carbs	0.67 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.125 cup eq.
Fruit:	0
Milk:	0

Recipe # : 926

Student Count : 50

Fresh Romaine 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904275	*ROMAINE CHOPPED - GENERIC - -	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904276	*ROMAINE CHOPPED - 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 14808
			1/4 CUP EACH, CREDITS AS 1/8 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP
			PRODUCT#:TAYLOR 1060003
			1/4 CUP EACH, CREDITS AS 1/8 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	2 kcal
Total Fat	0 g
Sodium	0.78 mg
Carbs	0.32 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.125 cup eq.
Fruit:	0
Milk:	0