

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: -----								
001693	NS DELI CHX DICE GREEK	R: 1/2 CUP		2						
001467	----- GRAIN -----	R: -----								
000373	NS GRAIN TORTILLA 9" 2G	R: 1 EACH		2						
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001154	VSOF CUCUMBER 1/4C = 1/ VEGETABLE SUB OTHER	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: -----								
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 # : 81216

Student Count : 50

Greek Chicken Wrap : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1693 373	DELI GREEK CHICKEN WHOLE WHEAT TORTILLA	24 & 3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	<p>SUB RECIPES: 1693- DELI GREEK CHICKEN 373 - WHOLE WHEAT TORTILLA</p> <p>1.MIX CHICKEN AS SHOWN IN RECIPE 1693, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP.</p> <p>2.SERVE EACH 1 GREEK CHICKEN WRAP.</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 # : 1693

Student Count : 50

Greek Chicken : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		<p>COOKING METHOD: NO COOK</p> <p>STEPS:</p> <p>1. IN A LARGE BOWL MIX THE THAWED CHICKEN, SOUR CREAM, YOGURT, SPICES & VEGETABLES UNTIL WELL BLENDED.</p> <p>HACCP: KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1. SERVE EACH STUDENT ½ OF A CUP OF CHICKEN.</p> <p>CREDITABLE PRODUCTS: PRODUCT# TYSON 46012-928 2.3 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100101 2 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>
904241	*CHICKEN DICED - TYSON - 46012-928	7.25 LB	
904242	*CHICKEN DICED - USDA - USDA - 100101	6.25 LB	
S2	SELECT ONE BELOW		
904481	*LETTUCE SHREDDED - GENERIC --	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904416	*LETTUCE SHREDDED - GENERIC --	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904438	TOMATO ROMA FRESH - GENERIC --	2 & 3/4 CUP + 1 Tbsp + 2 Tsp	
903947	-----SAUCE-----		
904561	SOUR CREAM - DAISY - ILI5	3/4 CUP + 1 Tbsp + 2 Tsp	
904653	YOGURT PLAIN	1 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904308	WATER	1/4 CUP + 1 Tbsp + 2 Tsp	
904131	SALT KOSHER --	1/8 CUP + 2 Tsp	
904129	DILL WEED - GENERIC --	1/8 CUP + 2 Tsp	
904115	GARLIC GRANULATED --	1 Tbsp	

Nutrients based on 1 Serving Size	
Calories	105 kcal
Total Fat	3.36 g
Sodium	407.23 mg
Carbs	3.3 mg

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

Recipe # : 373

Student Count : 50

Whole Wheat Tortilla : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903999	TORTILLA 9" WHOLE WHEAT - CATALIA - 40029	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:CATALLIA 40029 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	150 kcal
Total Fat	3.5 g
Sodium	210 mg
Carbs	25 mg

Components	
Meat/Alt:	0
Grains:	2 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 # : 1154

Student Count : 50

Fresh Cucumber 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904274	CUCUMBERS FRESH - 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#:FRESH CUCUMBERS 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	4 kcal
Total Fat	0 g
Sodium	0.49 mg
Carbs	0.98 mg

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