

## NutriStudents K-12 DAILY PRODUCTION RECORD

Students(0)\_\_\_\_\_ Adults(0)\_\_\_\_\_ Total(0)\_\_\_\_\_

Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	M/M	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
001421	NS GRAIN BURRITO BEAN	R: 1 EACH	2	2						
001464	----- SIDE -----	R: -----								
001487	NS CONDIMENT SOUR CRE	R: 1 EACH								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000942	VSRF CARROT 1/4C = 1/4C	R: 1/4 CUP				1/4				
	<b>VEGETABLE SUB</b> RED/ORANG					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			

<b>Recipe # :</b>	<b>912264</b>	<b>Student Count :</b>	<b>50</b>
<b><u>Bean &amp; Cheese Burrito : NutriStudents K-12</u></b>		<b>Serving Size :</b>	<b>1 EACH</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1421	BEAN & CHEESE BURRITO	50 QTY	SUB RECIPES: 1421 – BEAN & CHEESE BURRITO  1. COOK THE BEAN BURRITO AS SHOWN IN RECIPE #1421.  2. SERVE EACH 1 BEAN & CHEESE BURRITO.

Nutrients based on 1 Serving Size	
<b>Calories</b>	310 kcal
<b>Total Fat</b>	9 g
<b>Sodium</b>	580 mg
<b>Carbs</b>	40 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 # :** 1421

**Student Count :** 50

**Bean & Cheese Burrito : NutriStudents K-12**

**Serving Size :** 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1.PLACE THAWED BURRITO 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# FERNANDO 21200 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# FERNANDO 33212 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>
904510	*BURRITO BEAN CHEESE - FERNANDO'S - 21200	50 QTY	
904511	*BURRITO BEAN CHEESE - FERNANDO'S - 33212	50 QTY	

Nutrients based on 1 Serving Size	
<b>Calories</b>	310 kcal
<b>Total Fat</b>	9 g
<b>Sodium</b>	580 mg
<b>Carbs</b>	40 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>1487</b>	<b>Student Count :</b>	<b>50</b>
<b>Sour Cream PC : NutriStudents K-12</b>		<b>Serving Size :</b>	<b>1 EACH</b>

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903920	SOUR CREAM PC - DAISY - IDP100	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	60 kcal
<b>Total Fat</b>	5 g
<b>Sodium</b>	15 mg
<b>Carbs</b>	1 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 # :** 942

**Student Count :** 50

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

**Serving Size :** 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904213	CARROTS BABY PEELED - GENERIC - -	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: NO COOK</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#:GRIMM 15376 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
<b>Calories</b>	19 kcal
<b>Total Fat</b>	0 g
<b>Sodium</b>	23.48 mg
<b>Carbs</b>	4.27 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