

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: -----								
001404	NS PIZZA SLICE CHEESE 2	R: 1 EACH	2	2						
000497	----- OR -----	R: -----								
001403	NS PIZZA SLICE PEPERONI	R: 1 EACH	2	2						
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000925	VSDF ROMAINE 1/2C = 1/4C	R: 1/2 CUP				1/4				
	VEGETABLE SUB									
	DARK GREE					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 # :	91256	Student Count :	50
Pepperoni Pizza : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
s2	SELECT ONE BELOW		
1403	*PEPPERONI PIZZA	50 QTY	SUB RECIPES: 1403 – PEPPERONI PIZZA 1404 – CHEESE PIZZA 1. COOK THE PIZZA AS SHOWN IN RECIPE #1403 OR #1404. 2. SERVE EACH 1 PEPPERONI PIZZA.
1404	*CHEESE PIZZA	50 QTY	

Nutrients based on 1 Serving Size	
Calories	330 kcal
Total Fat	13.5 g
Sodium	575 mg
Carbs	33.5 mg

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

Recipe # : 1404

Student Count : 50

Cheese Pizza : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904556	PIZZA CHEESE - BIG DADDY - 78637	50 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED PIZZA 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>SERVICE: 4.CUT PIZZAS INTO 8 SLICES. 5.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:BIG DADDY 78637 1/8 PIZZA, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AND AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	360 kcal
Total Fat	16 g
Sodium	600 mg
Carbs	34 mg

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

Recipe # : 1403

Student Count : 50

Pepperoni Pizza : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904104	PIZZA PEPPERONI - SCHWANS - 78674	50 QTY	<p>COOKING METHOD: STANDARD OVEN:SHEET PAN STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED PIZZA 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>SERVICE: 4.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TONY 78674 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AND AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	300 kcal
Total Fat	11 g
Sodium	550 mg
Carbs	33 mg

Components	
Meat/Alt:	2 oz. eq.
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 # : 925

Student Count : 50

Fresh Romaine 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904275	*ROMAINE CHOPPED - GENERIC --	24 &3/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904276	*ROMAINE CHOPPED - GENERIC --	24 &3/4 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 ½ OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:TAYLOR 14808
			1/2 CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP
			PRODUCT#:TAYLOR 1060003
			1/2 CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	3 kcal
Total Fat	0 g
Sodium	1.55 mg
Carbs	0.64 mg

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