

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: -----								
001420	NS SAND TST GRILLED CHZ	R: 1 EACH	2	2						
001464	----- SIDE -----	R: -----								
001549	NS SOUP TOMATO 1/4 CUP	R: 1/4 CUP								
001217	----- VEGETABLES -----	R: -----								
001114	VSOC BEAN GRN 1/4C = 1/4	R: 1/4 CUP				1/4				
	VEGETABLE SUB									
	OTHER					1/4				
000497	----- OR -----	R: -----								
001109	VSOZ BEAN GRN 1/4C = 1/4	R: 1/4 CUP				1/4				
	VEGETABLE SUB									
	OTHER					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 # : 812246

Student Count : 50

Grilled Cheese Sandwich and Tomato Soup : NutriStudents K-12

Serving Size : 1 EACH & 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1420	GRILLED CHEESE SANDWICH	50 QTY	SUB RECIPES: 1420 – GRILLED CHEESE SANDWICH 1526 – TOMATO SOUP 1/2 CUP 1. COOK THE CHEESE SANDWICH AS SHOWN IN RECIPE #1420. 2. COOK THE SOUP AS SHOWN IN RECIPE #1526. 3. SERVE SOUP ON THE SIDE. 4. SERVE EACH 1 GRILLED CHEESE SANDWICH & ½ OF A CUP OF TOMATO SOUP.
1526	TOMATO SOUP	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	429 kcal
Total Fat	21.32 g
Sodium	835.31 mg
Carbs	39.27 mg

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

Recipe # : 1420

Student Count : 50

Grilled Cheese Sandwich : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904587	BREAD WHOLE GRAIN SLICE	100 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1.BUTTER ONE SIDE OF EACH SLICE OF BREAD. 2.PLACE CHEESE ON UNBUTTERED SIDE OF BREAD AND ADD A SECOND SLICE OF BREAD TO COMPLETE THE SANDWICH. 3.PLACE SANDWICHES FLAT INTO OR ONTO THE PAN/SHEETPAN. 4.WRAP PAN WITH PLASTIC WRAP & TINFOIL.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50**</p> <p>5.PREHEAT OVEN TO 325°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 6.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# WHOLE GRAIN BREAD 2 EACH, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENT PRODUCT# LAND O LAKES 46288 4 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100018 4 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100036 4 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>
S3	SELECT ONE BELOW		
903870	*CHEESE SLICES AMERICAN - LAND O' LAKES - 46288	200 QTY	
903871	*CHEESE SLICES AMERICAN - USDA - USDA - 100018	200 QTY	
903872	*CHEESE SLICES AMERICAN SKIM - USDA - USDA - 100036	200 QTY	
904590	BUTTER BULK - GOLD N SWEET - 18678-GNS	3 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	400 kcal
Total Fat	21.32 g
Sodium	696.56 mg
Carbs	32.33 mg

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

Recipe # :	1526	Student Count :	50
Tomato Soup 1/2 CUP : NutriStudents K-12		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904562	SOUP TOMATO - CAMPBELLS - 16	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STOVE TOP</p> <p>STEPS: 1.OPEN CANS. 2. SLOWLY HEAT SOUP AT A LOW TEMPERATURE TO KEEP FROM BURING.</p> <p>SERVICE: 3.SERVE EACH STUDENT A 1/2 OF A CUP EACH.</p>

Nutrients based on 1 Serving Size	
Calories	29 kcal
Total Fat	0 g
Sodium	138.75 mg
Carbs	6.94 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1114

Student Count : 50

Canned Green Bean 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904186	BEAN GREEN CANNED - USDA - USDA - 100307	1/2 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.OPEN AND DRAIN CANS. 2.ADD BEANS TO PAN. 3.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>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 100307 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	7 kcal
Total Fat	0 g
Sodium	64.43 mg
Carbs	1.38 mg

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

Recipe # : 1109

Student Count : 100

Frozen Green Bean 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904187	*BEAN GREEN FROZEN - USDA - USDA - 100351	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.ADD THAWED BEANS TO PAN. 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>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#:SIMPLOT 181620 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP PRODUCT#:USDA 181620 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP</p>
904188	*BEAN GREEN FROZEN - SIMPLOT - 18162	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	14 kcal
Total Fat	0.25 g
Sodium	0.25 mg
Carbs	2.25 mg

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