

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				
	VEGETABLE SUB 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			

Recipe # :	912264	Student Count :	50
Bean & Cheese Burrito : NutriStudents K-12		Serving Size :	1 EACH

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

Nutrients based on 1 Serving Size	
Calories	310 kcal
Total Fat	9 g
Sodium	580 mg
Carbs	40 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	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		
904510	*BURRITO BEAN CHEESE - FERNANDO'S - 21200	50 QTY	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN STEPS: 1.PLACE THAWED BURRITO INTO OR ONTO THE PAN/SHEETPAN. 2.WRAP PAN WITH PLASTIC WRAP & TINFOIL. 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° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 4.SERVE EACH STUDENT 1 EACH. 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
904511	*BURRITO BEAN CHEESE - FERNANDO'S - 33212	50 QTY	

Nutrients based on 1 Serving Size	
Calories	310 kcal
Total Fat	9 g
Sodium	580 mg
Carbs	40 mg

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

Recipe # :	1487	Student Count :	50
Sour Cream PC : NutriStudents K-12		Serving Size :	1 EACH

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	
Calories	60 kcal
Total Fat	5 g
Sodium	15 mg
Carbs	1 mg

Components	
Meat/Alt:	0
Grains:	0
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 # : 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	
Calories	19 kcal
Total Fat	0 g
Sodium	23.48 mg
Carbs	4.27 mg

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

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: -----								
003322	NS GRAIN CHZ BOSCO STI	R: 2 EACH	2	4						
001217	----- VEGETABLES -----	R: -----								
000968	VSRP SAUCE SPAGH 1/4C = VEGETABLE SUB RED/ORANG	R: 1/4 CUP				1/4				
000497	----- OR -----	R: -----								
000973	VSRC SAUCE SPAGH 1/4C VEGETABLE SUB RED/ORANG	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: -----								
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 # : 912245

Student Count : 50

Bosco Sticks : NutriStudents K-12

Serving Size : 2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
3322	BOSCO STICKS	100 QTY	SUB RECIPES: 3322 – BOSCO STICKS 968 – POUCH SPAGHETTI SAUCE 1/4 CUP Or 973 – CANNED SPAGHETTI SAUCE 1/4 CUP 1. COOK THE BOSCO STICK AS SHOWN IN RECIPE #3322. 2. SERVE THE DUNKING SAUCE ON THE SIDE. 3. SERVE EACH 2 BOSCO STICKS.
S2	SELECT ONE BELOW		
968	*POUCH SPAGHETTI SAUCE 1/4CUP	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	
973	*CANNED SPAGHETTI SAUCE 1/4CUP	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	517.5 kcal
Total Fat	16.375 g
Sodium	793.75 mg
Carbs	63.75 mg

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

Recipe # : 3322

Student Count : 50

Bosco Sticks : NutriStudents K-12

Serving Size : 2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904036	*PIZZA BREAD STICK CHEESE 7" - BOSCO - 702108-1120	100 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1.PLACE THAWED BOSCO STICK INTO OR ONTO THE PAN/SHEETPAN. 2.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** 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# BOSCO 702108-1120 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# BOSCO 702110-1120 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>
904035	*PIZZA BREAD STICK CHEESE 7" - BOSCO - 702110-1120	100 QTY	

Nutrients based on 1 Serving Size	
Calories	440 kcal
Total Fat	13 g
Sodium	580 mg
Carbs	53 mg

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

Recipe # : 968

Student Count : 50

Pouch Spaghetti Sauce 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904427	SAUCE SPAGHETTI POUCHES - USDA - USDA - 110177	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.OPEN CANS. 2.ADD SAUCE TO PAN OR POT. 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 100177 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	40 kcal
Total Fat	2 g
Sodium	62.5 mg
Carbs	5 mg

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

Recipe # : 973

Student Count : 50

Canned Spaghetti Sauce 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904059	*SAUCE SPAGHETTI - PREGO - 5012	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.OPEN CANS. 2.ADD SAUCE TO PAN OR POT. 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#:PREGO 5012 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP PRODUCT#:USDA 100336 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP</p>
904060	*SAUCE SPAGHETTI - USDA - 100336	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	38 kcal
Total Fat	1.37 g
Sodium	151.25 mg
Carbs	5.75 mg

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

NutriStudents K-12

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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: -----								
000570	NS BEEF HAMBURGER 2M	R: 1 EACH		2						
900212	NS CHZ SLICED AMERICAN	R: 1 EACH		1/2						
001467	----- GRAIN -----	R: -----								
003249	NS GRAIN BUN HAMBURGE	R: 1 EACH		2						
001464	----- SIDE -----	R: -----								
003258	NS CONDIMENT KETCHUP	R: 1 TBSP								
000497	----- OR -----	R: -----								
003299	NS CONDIMENT KETCHUP	R: 1 EACH								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001134	VSOB SALAD LCR 1/2C = 1/4	R: 1/2 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 # : 912145

Student Count : 50

Cheeseburger : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
570	HAMBURGER	50 QTY	SUB RECIPES: 570 – HAMBURGER 900212 – AMERICAN CHEESE 3249 – HAMBURGER BUN 1. COOK HAMBURGER AS SHOWN IN RECIPE #570. 2. PLACE THE COOKED HAMBURGER ONTO A WHOLE GRAIN HAMBURGER BUN & TOP WITH A SLICE OF CHEESE. 3. SERVE EACH 1 CHEESEBURGER.
900212	AMERICAN CHEESE	50 QTY	
3249	HAMBURGER BUN	50 QTY	

Nutrients based on 1 Serving Size	
Calories	303 kcal
Total Fat	15 g
Sodium	535 mg
Carbs	24.5 mg

Components	
Meat/Alt:	2.5 oz. eq.
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	570	Student Count :	50
Hamburger : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904099	*BEEF HAMBURGER PATTY - USDA - USDA - 110322	50 QTY	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN STEPS: 1.PLACE THAWED HAMBURGER INTO OR ONTO THE PAN/SHEETPAN. 2.WRAP PAN WITH PLASTIC WRAP & TINFOIL. 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° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 4.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT#:USDA 110322 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#:ADVANCE PIERRE 155-525-0 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE
904076	*BEEF HAMBURGER PATTY - ADVANCE PIERRE - 155-525-0	50 QTY	

Nutrients based on 1 Serving Size	
Calories	150 kcal
Total Fat	10.5 g
Sodium	215 mg
Carbs	2.5 mg

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

Recipe # : 900212

Student Count : 50

American Cheese : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
903870	*CHEESE SLICES AMERICAN - LAND O' LAKES - 46288	50 QTY	NO COOK
903871	*CHEESE SLICES AMERICAN - USDA - USDA - 100018	50 QTY	
903872	*CHEESE SLICES AMERICAN SKIM - USDA - USDA - 100036	50 QTY	
			STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE: 1.SERVE EACH STUDENT 1 EACH.
			CREDITABLE PRODUCTS: PRODUCT# LAND O LAKES 46288 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100018 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100036 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	43 kcal
Total Fat	3 g
Sodium	130 mg
Carbs	1 mg

Components	
Meat/Alt:	0.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	3249	Student Count :	50
Hamburger Bun : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903995	BUN HAMBURGER - BAKER BOY - 31014	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 1 EACH.</p> <p>PRODUCT#:BAKER BOY 31014 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	110 kcal
Total Fat	1.5 g
Sodium	190 mg
Carbs	21 mg

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

Recipe # :	3258	Student Count :	50
<u>Ketchup : NutriStudents K-12</u>		Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. 1.OPEN CANS. SERVICE: 2.SERVE EACH STUDENT 1 TBSP EACH.
903882	*KETCHUP CANNED - HEINZ - 5129	3 CUP + 1 Tbsp + 2 Tsp	
903876	*KETCHUP #10 - HEINZ - 10013000513705	3 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	20 kcal
Total Fat	0 g
Sodium	159.82 mg
Carbs	4.99 mg

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

Recipe # :	3299	Student Count :	50
<u>Ketchup PC : NutriStudents K-12</u>		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903883	KETCHUP PC - HEINZ - 984800	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.

Nutrients based on 1 Serving Size	
Calories	10 kcal
Total Fat	0 g
Sodium	100.01 mg
Carbs	2 mg

Components	
Meat/Alt:	0
Grains:	0
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 # : 1134

Student Count : 50

Fresh LCR Salad Mix 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904421	SALAD MIX LCR - GENERIC --	24 & 3/4 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 1/2 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 12730 1/2 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	4.45 mg
Carbs	1.33 mg

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

DATE: _____

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001299	----- ENTREE -----	R: -----								
001342	NS CHX DICE ENCHILADA N	R: #10 SCOOP		1						
				1/2						
001371	NS CHZ SHRED CHD .5ozwt	R: 1/8 CUP		1/2						
001467	----- GRAIN -----	R: -----								
001473	NS GRAIN CHIP TORTILLA	R: 1 EACH		1						
001464	----- SIDE -----	R: -----								
900063	NS CONDIMENT SAUCE TA	R: 1 EACH								
001217	----- VEGETABLES -----	R: -----								
001129	VSOF LETTUCE 1/2C = 1/4C	R: 1/2 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 # : 91252

Student Count : 50

Chicken Enchilada Nachos : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1342	CHICKEN ENCHILADA NACHO	24 & 3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 1342 – CHICKEN ENCHILADA NACHO 1371 – SHREDDED CHEDDAR 1473 – TORTILLA CHIPS 1G 1. COOK THE CHICKEN MEAT AS SHOWN IN RECIPE #1342. 2. PLACE THE CHICKEN MEAT INTO THE BAG OF WHOLE GRAIN TORTILLA CHIPS AND SPRINKLE CHEESE OVER THE TOP. 3. SERVE EACH 1 CHICKEN ENCHILADA NACHOS.
1371	SHREDDED CHEDDAR	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
1473	TORTILLA CHIPS 1G	50 QTY	

Nutrients based on 1 Serving Size	
Calories	357 kcal
Total Fat	14.28 g
Sodium	799.12 mg
Carbs	33.01 mg

Components	
Meat/Alt:	2.5 oz. eq.
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1342

Student Count : 50

Chicken Enchilada Nacho : NutriStudents K-12

Serving Size : #10 SCOOP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904241	*CHICKEN DICED - TYSON - 46012-928	5.75 LB	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN
904242	*CHICKEN DICED - USDA - USDA - 100101	5 LB	
903947	-----SAUCE-----		
S2	SELECT ONE BELOW		
904165	*BEAN BLACK CANNED - BUSHS - 01885	7 & 1/4 CUP + 1 Tbsp + 2 Tsp	STEPS: 1.OPEN AND DRAIN CANS. 2.PLACE THAWED CHICKEN INTO THE PAN. 3.ADD SPICES, PEPPERS, BEANS & SAUCE AND MIX WELL. 4.WRAP PAN WITH PLASTIC WRAP & TINFOIL. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. TEMP: *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50** 5.PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 6.SERVE EACH STUDENT A#10 SCOOP EACH. *CHOP CILANTRO AND SPRINKLE EVENLY OVER JUST BEFORE SERVICE* CREDITABLE PRODUCTS: PRODUCT#:TYSON 46012-928 1.725 OZ EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE PRODUCT#:USDA 100101 1.5 OZ EACH, CREDITS AS 1.5 MEAT/MEAT ALTERNATIVE
904166	*BEAN BLACK CANNED - USDA - USDA - 100359	7 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904228	CHILIES DICED GREEN - ROSARITA - 4430010765	3/4 CUP + 1 Tbsp + 2 Tsp	
904221	SAUCE TOMATO LOW SODIUM - USDA - USDA - 100334	9 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904403	SAUCE QUESO BLANCO - JTM - 5718	1.75 LB	
904131	SALT KOSHER - GENERIC - -	1 Tbsp + 2 Tsp	
904108	CUMIN GROUND - -	1 Tbsp	
904111	CORIANDER GROUND - GENERIC - -	1 Tbsp	
904128	CHILI POWDER - -	1 Tbsp	
904378	CILANTRO FRESH 30 CT - -	3/4 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	149 kcal
Total Fat	5.02 g
Sodium	445.99 mg
Carbs	10.27 mg

Components	
Meat/Alt:	1.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1371

Student Count : 50

Shredded Cheddar : NutriStudents K-12

Serving Size : 1/8 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904096	*CHEESE CHEDDAR SHREDDED - BONGARDS - 75571	1.75 LB	NO COOK
904098	*CHEESE CHEDDAR SHREDDED - LAND O' LAKES - 41749	1.75 LB	
904061	*CHEESE CHEDDAR SHREDDED RED FAT - USDA - USDA - 10001	1.75 LB	
			STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE: 1.SERVE EACH STUDENT A 1/8 OF A CUP EACH.
			CREDITABLE PRODUCTS: PRODUCT# BONGARDS 75571 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# LAND O LAKES 41749 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT#USDA 100012 ½ OZ, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	48 kcal
Total Fat	3.5 g
Sodium	96.63 mg
Carbs	0.5 mg

Components	
Meat/Alt:	0.5 oz. eq.
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1473	Student Count :	50
Tortilla Chips 1G : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3	SELECT ONE BELOW		COOKING METHOD:
904005	*CHIP TORTILLA NACHO CHEESE - FRITO LAY - 31748	50 QTY	NO COOK
904007	*CHIP TORTILLA 1.25OZ - SHEARERS - 203630312	50 QTY	
904006	*CHIP TORTILLA BAKED SCOOP - FRITO LAY - 42537	50 QTY	SELECT ONE BELOW:(ALL CREDIT AS 1 WHOLE GRAIN RICH EQUIVALENTS)
			PRODUCT#:DORITOS 31748
			PRODUCT#:SHEARER 203630312
			PRODUCT#:TOSTITOS 42537

Nutrients based on 1 Serving Size	
Calories	123 kcal
Total Fat	4.5 g
Sodium	145 mg
Carbs	19.67 mg

Components	
Meat/Alt:	0
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	900063	Student Count :	50
Taco Sauce : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.
903935	*SAUCE TACO - CF SAUER - 6508	50 QTY	
903936	*SAUCE TACO - HEINZ - 130005324000	50 QTY	

Nutrients based on 1 Serving Size	
Calories	3 kcal
Total Fat	0 g
Sodium	85 mg
Carbs	0.5 mg

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

Recipe # : 1129

Student Count : 50

Fresh Shredded Lettuce 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904416	LETTUCE SHREDDED - GENERIC - -	24 & 3/4 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 1/2 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 30040 1/2 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	4.45 mg
Carbs	1.33 mg

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

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: -----								
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

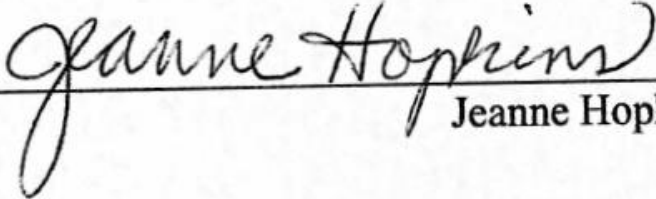
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

NutriStudents K-12®

Menu Freedom. Over 100 Certified Weeks.

USDA Nutritional Requirements Compliance Certification

I, Jeanne Hopkins, as NutriStudents K-12® registered dietitian, hereby attest that all NutriStudents K-12® menus have been analyzed through USDA-certified nutrient analysis software and are in full compliance with the USDA meal pattern requirements established under the Healthy Hunger Free Kids Act (HHFKA) as updated for School Year 2020-2021.



Jeanne Hopkins, RD