

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: -----								
001682	NS DELI HAM 2M	R: 1 EACH	2							
001543	NS CHZ SLICED SWISS .5M	R: 1 EACH	1/2							
001467	----- GRAIN -----	R: -----								
001418	NS GRAIN BREAD WG 2SLI	R: 2 EACH	2							
001464	----- SIDE -----	R: -----								
003345	NS CONDIMENT MAYO PC	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 # : 81211

Student Count : 50

Ham & Swiss Sandwich : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1682	DELI HAM	550 QTY	SUB RECIPES: 1682 – DELI HAM 1418 – SLICED BREAD 2 SLICE 1543 - SLICED SWISS CHEESE 1.PLACE THE HAM & CHEESE ONTO TWO SLICES OF BREAD. 2.SERVE EACH 1 HAM & SWISS SANDWICH.
1543	SWISS CHEESE	50 QTY	
1418	SLICED BREAD 2 EACH	100 QTY	

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:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1682

Student Count : 50

Deli Ham : NutriStudents K-12

Serving Size : 11 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904534	DELI HAM - HORMEL - 39493	550 QTY	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 11 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 39493 11 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	167 kcal
Total Fat	5.57 g
Sodium	1949.03 mg
Carbs	8.35 mg

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

Recipe # :	1543	Student Count :	50
Swiss Cheese : NutriStudents K-12		Serving Size :	1 EACH

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. SERVICE: 1.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT# BONGARD 10043-1 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE PRODUCT# GREAT LAKES 100075 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE
904650	*CHEESE SLICES SWISS - BONGARDS - 10043-1	50 QTY	
904651	*CHEESE SLICES SWISS - GREAT LAKES - 100075	50 QTY	

Nutrients based on 1 Serving Size	
Calories	50 kcal
Total Fat	4 g
Sodium	210 mg
Carbs	1 mg

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

Recipe # :	1418	Student Count :	50
Sliced Bread 2 Each : NutriStudents K-12		Serving Size :	2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904587	BREAD WHOLE GRAIN SLICE	100 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 2 EACH.</p> <p>PRODUCT#:WHOLE GRAIN BREAD SLICE 2 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	167 kcal
Total Fat	3.33 g
Sodium	116.67 mg
Carbs	28.33 mg

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

Recipe # :	3345	Student Count :	50
Mayo PC : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903889	MAYONNAISE PC - HEINZ - 5317	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.

Nutrients based on 1 Serving Size	
Calories	80 kcal
Total Fat	9 g
Sodium	65 mg
Carbs	0 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: -----								
001683	NS DELI TURKEY 2M	R: 4 OZ	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: -----								
003345	NS CONDIMENT MAYO PC	R: 1 EACH								
001472	NS GARNISH LETTUCE SHR	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000994	VSSC CORN 1/4C = 1/4C	R: 1/4 CUP				1/4				
	VEGETABLE SUB STARCHY					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 # :	81212	Student Count :	50
Turkey & Cheese Bun : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1683	DELI TURKEY	12.5 LB	SUB RECIPES: 1683 – DELI TURKEY 3249 – HAMBURGER BUN 900212 - SLICED AMERICAN CHEESE 1.PLACE THE TURKEY & CHEESE ONTO A WHOLE GRAIN HAMBURGER BUN. 2.SERVE EACH 1 TURKEY & CHEESE BUN.
900212	AMERICAN CHEESE	12 QTY	
3249	HAMBURGER BUN	50 QTY	

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:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1683	Student Count :	50
<u>Deli Turkey : NutriStudents K-12</u>		Serving Size :	4 OZ

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904535	DELI TURKEY - HORMEL - 32236	12.5 LB	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 32236 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	121 kcal
Total Fat	3.04 g
Sodium	728.99 mg
Carbs	2.03 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 # :	3345	Student Count :	50
Mayo PC : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903889	MAYONNAISE PC - HEINZ - 5317	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.

Nutrients based on 1 Serving Size	
Calories	80 kcal
Total Fat	9 g
Sodium	65 mg
Carbs	0 mg

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

Recipe # :	1472	Student Count :	50
Shredded lettuce : NutriStudents K-12		Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904481	*LETTUCE SHREDDED - GENERIC --	3 CUP + 1 Tbsp + 2 Tsp	NO COOK
904416	*LETTUCE SHREDDED - GENERIC --	3 CUP + 1 Tbsp + 2 Tsp	NO COOK
			STEPS:
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.
			SERVICE:
			1.SERVE EACH STUDENT 1 TBSP EACH.

Nutrients based on 1 Serving Size	
Calories	1 kcal
Total Fat	0 g
Sodium	0.47 mg
Carbs	0.14 mg

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

Recipe # :	994	Student Count :	50
Canned Corn 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904440	*CORN CANNED - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904441	*CORN CANNED - USDA - USDA - 100313	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
			STEPS:
			1.OPEN & DRAIN CANS.
			2.ADD CORN INTO PAN.
			3.WRAP PAN WITH PLASTIC WRAP.
			HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
			SERVICE:
			1.SERVE EACH STUDENT A 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:MARQUIS 44105-70020
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF STARCHY VEGETABLE SUBGROUP
			PRODUCT#:USDA 100313
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF STARCHY VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	36 kcal
Total Fat	0.5 g
Sodium	81.25 mg
Carbs	8 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: -----								
001686	NS DELI PASTRAMI 2M	R: 4 OZ		2						
001688	NS CHZ SLICED PROVOLO	R: 1 EACH		1/2						
001467	----- GRAIN -----	R: -----								
001418	NS GRAIN BREAD WG 2SLI	R: 2 EACH		2						
001464	----- SIDE -----	R: -----								
003345	NS CONDIMENT MAYO PC	R: 1 EACH								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000910	VSDF BROCCOLI 1/4C =1/4	R: 1/4 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 # : 81213

Student Count : 50

Pastrami & Provolone Sandwich : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1686	DELI PASTRAMI	12.5 LB	SUB RECIPES: 1686 – DELI PASTRAMI 1418 – SLICED BREAD 2 SLICE 1688 - SLICED PROVOLONE CHEESE 1.PLACE THE PASTRAMI & CHEESE ONTO TWO SLICES OF BREAD. 2.SERVE EACH 1 PASTRAMI & PROVOLONE SANDWICH.
1688	PROVOLONE CHEESE - CHEESE CRAFTERS - 12316	12 QTY	
1418	SLICED BREAD 2 EACH	100 QTY	

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:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1686	Student Count :	50
<u>Deli Pastrami : NutriStudents K-12</u>		Serving Size :	4 OZ

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904754	DELI PASTRAMI - HORMEL - 37725	12.5 LB	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 37725 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	140 kcal
Total Fat	8 g
Sodium	1200 mg
Carbs	0 mg

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

Recipe # :	1688	Student Count :	50
Provolone Cheese : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904755	PROVOLONE CHEESE - CHEESE CRAFTERS - 12316	50 QTY	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# CHEESE CRAFTERS 12316 1 EACH, CREDITS AS 1/2 MEAT/MEAT ALTERNATIVE</p>

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

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

Recipe # :	1418	Student Count :	50
Sliced Bread 2 Each : NutriStudents K-12		Serving Size :	2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904587	BREAD WHOLE GRAIN SLICE	100 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 2 EACH.</p> <p>PRODUCT#:WHOLE GRAIN BREAD SLICE 2 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	167 kcal
Total Fat	3.33 g
Sodium	116.67 mg
Carbs	28.33 mg

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

Recipe # :	3345	Student Count :	50
Mayo PC : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903889	MAYONNAISE PC - HEINZ - 5317	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.

Nutrients based on 1 Serving Size	
Calories	80 kcal
Total Fat	9 g
Sodium	65 mg
Carbs	0 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 # : 910

Student Count : 50

Fresh Broccoli 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		COOKING METHOD:
904196	*BROCCOLI FLORETTE FRESH - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	NO COOK
904195	*BROCCOLI FLORETTE FRESH - GENERIC --	12 & 1/4 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 1/4 OF A CUP EACH.
			CREDITABLE PRODUCTS:
			PRODUCT#:TAYLOR 1010006
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP
			PRODUCT#:TAYLOR 73007
			1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	11 kcal
Total Fat	0 g
Sodium	10.81 mg
Carbs	1.73 mg

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

DATE: _____

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recipe no.	recipe descriptions	portion size	M/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
001683	NS DELI TURKEY 2M	R: 4 OZ		2						
900212	NS CHZ SLICED AMERICAN	R: 1 EACH		1/2						
001467	----- GRAIN -----	R: -----								
001690	NS GRAIN BAGEL 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 # :	81214	Student Count :	50
Turkey & Cheese Bagel : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1683	DELI TURKEY	12.5 LB	SUB RECIPES: 1683 – DELI TURKEY 1690 – WHOLE GRAIN BAGEL 900212 - SLICED AMERICAN CHEESE 1.PLACE THE TURKEY & CHEESE ONTO A WHOLE GRAIN BAGEL. 2.SERVE EACH 1 TURKEY & CHEESE BAGEL.
900212	AMERICAN CHEESE	50 QTY	
1690	WHOLE GRAIN BAGEL	50 QTY	

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:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1683	Student Count :	50
Deli Turkey : NutriStudents K-12		Serving Size :	4 OZ

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904535	DELI TURKEY - HORMEL - 32236	12.5 LB	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 1.SERVE EACH STUDENT 4 OZ EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# HORMEL 32236 4 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	121 kcal
Total Fat	3.04 g
Sodium	728.99 mg
Carbs	2.03 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 # :	1690	Student Count :	50
Whole Grain Bagel : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904583	BAGEL - LENDERS - 74	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	0 kcal
Total Fat	0 g
Sodium	0 mg
Carbs	0 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

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/M	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
001692	NS DELI CHX DICE OLD FAS	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: -----								
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 # :	81215	Student Count :	50
Old Fashioned Chicken Wrap : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1692 373	DELI OLD FASHIONED CHICKEN WHOLE WHEAT TORTILLA	24 & 3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	<p>SUB RECIPES: 1692- DELI OLD FASHIONED CHICKEN 373 - WHOLE WHEAT TORTILLA</p> <p>1.MIX CHICKEN AS SHOWN IN RECIPE 1692, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP.</p> <p>2.SERVE EACH 1 OLD FASHIONED 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:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # : 1692

Student Count : 50

Old Fashioned Chicken : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2	SELECT ONE BELOW		
904241	*CHICKEN DICED - TYSON - 46012-928	7.25 LB	COOKING METHOD: NO COOK
904242	*CHICKEN DICED - USDA - USDA - 100101	6.25 LB	
904220	CELERY STICKS - GENERIC --	3 & 3/4 CUP + 1 Tbsp + 2 Tsp	STEPS:
904389	ONION RED RAW 5# - GENERIC --	1 & 3/4 CUP + 1 Tbsp + 2 Tsp	
903947	-----SAUCE-----		1. IN A LARGE BOWL MIX THE THAWED CHICKEN, MAYO, YOGURT SPICES & VEGETABLES UNTIL WELL BLENDED. HACCP: KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1. SERVE EACH STUDENT ½ OF A CUP OF CHICKEN. 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
904653	YOGURT PLAIN	3/4 CUP + 1 Tbsp + 2 Tsp	
903887	MAYONNAISE LIGHT BULK - KRAFT - 10021000643018	2 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904116	BLACK PEPPER GROUND - GENERIC --	1 Tbsp	
904131	SALT KOSHER - GENERIC --	1 Tbsp	

Nutrients based on 1 Serving Size	
Calories	136 kcal
Total Fat	7.76 g
Sodium	269.46 mg
Carbs	1.68 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 # : 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

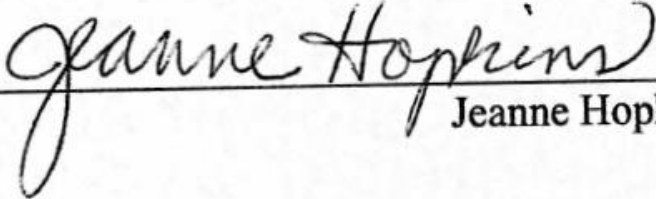
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

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