

9-12 HOLIDAY - THANKSGIVING DINNER
 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 -----	-----								
000799	NS TURK SHRED GRAVY 2	1/2 CUP	2							
001467	----- GRAIN -----	-----								
001583	NS GRAIN BREAD PUMPKIN	1 EACH		2						
001464	----- SIDE -----	-----								
001584	NS CONDIMENT CREAM W	2 TBSP								
001217	----- VEGETABLES -----	-----								
001019	VSSP POTATO MASHED 1/2	1/2 CUP				1/2				
	VEGETABLE SUB STARCHY					1/2				
001585	VSRZ POTATO SWT CDY1/4	1/4 CUP				1/4				
	VEGETABLE SUB RED/ORANG					1/4				
001114	VSOC BEAN GRN 1/4C = 1/4	1/4 CUP				1/4				
	VEGETABLE SUB OTHER					1/4				
000497	----- OR -----	-----								
001109	VSOZ BEAN GRN 1/4C = 1/4	1/4 CUP				1/4				
	VEGETABLE SUB OTHER					1/4				
000878	----- FRUIT -----	-----								
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival				1/2				
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival				1/2				
000879	----- MILK -----	-----								
001300	NS MILK 1% ASSORTED	1 EACH					1			
003296	NS MILK SKIM ASSORTED	1 EACH					1			

Recipe # : 799

Student Count : 100

Shredded Turkey & Gravy : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904468 904116	TURKEY & GRAVY - JENNIE O - 284728 BLACK PEPPER GROUND - GENERIC --	25 LB 1 Tbsp + 1 Tsp	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED TURKEY GRAVY INTO THE PAN. 2.ADD PEPPER & MIX WELL. 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: 5.SERVE EACH STUDENT A ½ OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:ADVANCE PIERRE 284728 4 OZ EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	130 kcal
Total Fat	6 g
Sodium	450 mg
Carbs	2 mg

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

Recipe # :	1583	Student Count :	100
Slice Pumpkin Bread : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904681	BREAD WHOLE GRAIN SLICE PUMPKIN - ULTRA BREAD - 6025	100 QTY	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: SERVE EACH STUDENT 1 EACH.</p> <p>PRODUCT#:WHOLE GRAIN BREAD SLICE 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	270 kcal
Total Fat	10 g
Sodium	220 mg
Carbs	43 mg

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

Recipe # : 1019

Student Count : 100

Pouch Mashed Potatoes 1/2 CUP : NutriStudents K-12

Serving Size : 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904447 904308	POTATO MASHED - IDAHOAN - 29700003132 WATER	4.25 LB 39 & 3/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.ADD POTATOES TO PAN OR POT. 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 1/2 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:IDAHOAN 2970000313 1/2 OF A CUP EACH, CREDITS AS 1/2 OF A CUP OF STARCHY VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	64 kcal
Total Fat	0.8 g
Sodium	251.21 mg
Carbs	13.62 mg

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

Recipe # : 1585

Student Count : 100

Candied Sweet Potato 1/4 CUP : NutriStudents K-12

Serving Size : 1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904493	POTATO SWEET FRY - MCCAIN - 1000004309	24 3/4 CUP	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED POTATOES, BUTTER, SUGAR & SPICE INTO THE PAN. SPRINKLE MARSHMELLOWS OVER THE TOP. 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 A 1/4 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:MCCAIN 4309 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED VEGETABLE SUBGROUP</p>
S2	SELECT ONE BELOW		
904141	*SUGAR BROWN - CRYSTAL - 13442	2 CUP + 1 Tbsp	
904142	*SUGAR BROWN - UNITED - 810205	2 CUP + 1 Tbsp	
904590	BUTTER BULK - GOLD N SWEET - 18678-GNS	1 CUP + 1 Tsp	
904639	CINNAMON GROUND	2 Tsp	
904686	MARSHMELLOW - HOSPITALITY - 71923-16000	1.25 LB	

Nutrients based on 1 Serving Size	
Calories	109 kcal
Total Fat	3.78 g
Sodium	109.94 mg
Carbs	17.42 mg

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

Recipe # : 1114

Student Count : 100

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	24 & 3/4 CUP	<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	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STEPS: 1.ADD THAWED BEANS TO PAN. 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** 4.PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 2.SERVE EACH STUDENT A 1/4 OF A CUP EACH. 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
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