

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 -----	-----								
001682	NS DELI HAM 2M	1 EACH	2							
001467	----- GRAIN -----	-----								
001418	NS GRAIN BREAD WG 2SLI	2 EACH	2							
001464	----- SIDE -----	-----								
003345	NS CONDIMENT MAYO PC	1 EACH								
900263	NS DRESS RANCH	1 TBSP								
001217	----- VEGETABLES -----	-----								
000942	VSRF CARROT 1/4C = 1/4C	1/4 CUP				1/4				
	VEGETABLE SUB RED/ORANG					1/4				
000878	----- FRUIT -----	-----								
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					
000879	----- MILK -----	-----								
003296	NS MILK SKIM ASSORTED	1 EACH				1				
001300	NS MILK 1% ASSORTED	1 EACH				1				
001381	NS MILK 2%	1 EACH				1				
001382	NS MILK WHOLE	1 EACH				1				

Recipe # :	81211	Student Count :	50
Ham Sandwich : NutriStudents K-12		Serving Size :	1 EACH

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

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 # :

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	COOKING METHOD: NO COOK SERVICE: SERVE EACH STUDENT 2 EACH. PRODUCT#:WHOLE GRAIN BREAD SLICE 2 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS

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

Student Count :	50
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<u>Ranch Dressing : NutriStudents K-12</u>	Serving Size : 1 TBSP
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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

SFSP MENU WEEK:1 DAY:2
 DATE:_____

NutriStudents K-12

DAILY PRODUCTION RECORD

Students(0)_____ Adults(0)_____ Total(0)_____

Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	MMA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----								
001683	NS DELI TURKEY 2M	4 OZ	2							
001467	----- GRAIN -----	-----								
003249	NS GRAIN BUN HAMBURGE	1 EACH	2							
001464	----- SIDE -----	-----								
003345	NS CONDIMENT MAYO PC	1 EACH								
001472	NS GARNISH LETTUCE SHR	1 TBSP								
001217	----- VEGETABLES -----	-----								
000994	VSSC CORN 1/4C = 1/4C	1/4 CUP				1/4				
	VEGETABLE SUB STARCHY					1/4				
000878	----- FRUIT -----	-----								
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					
000879	----- MILK -----	-----								
003296	NS MILK SKIM ASSORTED	1 EACH					1			
001300	NS MILK 1% ASSORTED	1 EACH					1			
001381	NS MILK 2%	1 EACH					1			
001382	NS MILK WHOLE	1 EACH					1			

Recipe # :	81212	Student Count :	50
Turkey Bun : NutriStudents K-12		Serving Size :	1 EACH

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

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 # :	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	COOKING METHOD: NO COOK SERVICE: SERVE EACH STUDENT 1 EACH. PRODUCT#:BAKER BOY 31014 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS

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 904446	SELECT ONE BELOW *LETTUCE SHREDDED - GENERIC -:	3 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: 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 904449	SELECT ONE BELOW *CORN CANNED - GENERAL USDA - 100313	12 1/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: 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

SFSP MENU WEEK:1 DAY:3
 DATE:_____

NutriStudents K-12

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recipe no.	recipe descriptions	portion size	M/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----								
001686	NS DELI PASTRAMI 2M	4 OZ	2							
001467	----- GRAIN -----	-----								
001418	NS GRAIN BREAD WG 2SLI	2 EACH	2							
001464	----- SIDE -----	-----								
003345	NS CONDIMENT MAYO PC	1 EACH								
900263	NS DRESS RANCH	1 TBSP								
001217	----- VEGETABLES -----	-----								
000910	VSDF BROCCOLI 1/4C =1/4	1/4 CUP				1/4				
	VEGETABLE SUB DARK GREE					1/4				
000878	----- FRUIT -----	-----								
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					
000879	----- MILK -----	-----								
003296	NS MILK SKIM ASSORTED	1 EACH					1			
001300	NS MILK 1% ASSORTED	1 EACH					1			
001381	NS MILK 2%	1 EACH					1			
001382	NS MILK WHOLE	1 EACH					1			

Recipe # :	81213	Student Count :	50
Pastrami Sandwich : NutriStudents K-12		Serving Size :	1 EACH

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

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
Deli Pastrami : NutriStudents K-12		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 # :	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

Student Count :	50
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<u>Ranch Dressing : NutriStudents K-12</u>	Serving Size : 1 TBSP
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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
SZ 904196	SELECT ONE BELOW *BROCCOLI FLORETTE FRESH - GENERIC --	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: 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

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 -----	-----								
001685	NS DELI CHX DICE ASIAN 2	1/2 CUP	2							
001467	----- GRAIN -----	-----								
000373	NS GRAIN TORTILLA 9" 2G	1 EACH	2							
001464	----- SIDE -----	-----								
900263	NS DRESS RANCH	1 TBSP								
001217	----- VEGETABLES -----	-----								
001154	VSOF CUCUMBER 1/4C = 1/ VEGETABLE SUB OTHER	1/4 CUP				1/4 1/4				
000878	----- FRUIT -----	-----								
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					
000879	----- MILK -----	-----								
003296	NS MILK SKIM ASSORTED	1 EACH				1				
001300	NS MILK 1% ASSORTED	1 EACH				1				
001381	NS MILK 2%	1 EACH				1				
001382	NS MILK WHOLE	1 EACH				1				

Recipe # :	81214	Student Count :	50
Asian Chicken Wrap : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1685 373	DELI ASIAN CHICKEN WHOLE WHEAT TORTILLA	24 &3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	SUB RECIPES: 1685 – DELI ASIAN CHICKEN 373 – WHOLE WHEAT TORTILLA 1.MIX CHICKEN AS SHOWN IN RECIPE 1685, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP. 2.SERVE EACH 1 ASIAN CHICKEN WRAP.

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 # :

1685

Student Count :

50

Asian Chicken : NutriStudents K-12

Serving Size :

1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904241	SELECT ONE BELOW *CHICKEN DICED - TYSON - 48012-008	5.75 LB 5 LB	COOKING METHOD: NO COOK STEPS: 1. I N A LARGE BOWL MIX THE THAWED CHICKEN, MAYO, DRESSING & VEGETABLES UNTIL WELL BLENDED.
903947SAUCE.....		
903954	*DRESSING SESAME ORIENTAL - CLASSIC GOURMET - 17700	1 & 3/4 CUP + 1 Tbsp + 2 Tsp	
903887	MAYONNAISE LIGHT BULK - KRAFT - 10021000643018	1 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904199	CABBAGE GREEN SHREDDED - GENERIC - -	4 & 3/4 CUP + 1 Tbsp + 2 Tsp	
S3	SELECT ONE BELOW	5 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904554	*PEA GREEN FROZEN - MARQUIS - 30601		

904443	*PEA GREEN FROZEN - USDA - 100350	5 & 3/4 CUP + 1 Tbsp + 2 Tsp	HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.
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904483	*PEA GREEN FROZEN - USDA - 10071179034377
	5 &3/4 CUP + 1 Tbsp + 2 Tsp

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2.3 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	153 kcal
Total Fat	8.12 g
Sodium	226.4 mg
Carbs	7.22 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 - CATALLIA - 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

Student Count :	50
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<u>Ranch Dressing : NutriStudents K-12</u>	Serving Size : 1 TBSP
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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

SFSP MENU WEEK:1 DAY:5
 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 -----	-----								
001684	NS DELI CHX DICE CRAISIN	1/2 CUP	2							
001467	----- GRAIN -----	-----								
000373	NS GRAIN TORTILLA 9" 2G	1 EACH	2							
001464	----- SIDE -----	-----								
900263	NS DRESS RANCH	1 TBSP								
001217	----- VEGETABLES -----	-----								
000925	VSDF ROMAINE 1/2C = 1/4C	1/2 CUP				1/4				
	VEGETABLE SUB DARK GREE					1/4				
000878	----- FRUIT -----	-----								
900013	FRUIT - ASSORTED 1/2 CUP	1/2 Cup Equival			1/2					
000879	----- MILK -----	-----								
003296	NS MILK SKIM ASSORTED	1 EACH					1			
001300	NS MILK 1% ASSORTED	1 EACH					1			
001381	NS MILK 2%	1 EACH					1			
001382	NS MILK WHOLE	1 EACH					1			

Recipe # :	81215	Student Count :	50
Craisin Chicken Wrap : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1684 373	DELI CHICKEN CRAISIN WHOLE WHEAT TORTILLA	24 &3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	SUB RECIPES: 1684 – DELI CRAISIN CHICKEN 373 – WHOLE WHEAT TORTILLA 1.MIX CHICKEN AS SHOWN IN RECIPE 1684, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP. 2. SERVE EACH 1 CRAISIN CHICKEN WRAP.

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 # :	1684	Student Count :	50
Chicken Craisin : NutriStudents K-12		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904241	SELECT ONE BELOW *CHICKEN DICEB - TYSON 46012-928 *CHICKEN DICEB - USDA 100101	5.75 LB 5 LB	COOKING METHOD: NO COOK
000000	ALMOND FLAKES - TITUS	1 1/2 CUP + 1 Tbsp + 2 Tsp	STEP 3:
000000	ALMOND CREAMER - TITUS	1 1/2 CUP + 1 Tbsp + 2 Tsp	
000000	ALMOND CREAMER - TITUS	1 1/2 CUP + 1 Tbsp + 2 Tsp	
904112	CURRY POWDER - GENERIC --	1 Tbsp	1. IN A LARGE BOWL MIX THE THAWED CHICKEN, MATO, CRAISINS, SPICES & DRESSING UNTIL WELL BLENDED. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 1/2 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

Nutrients based on 1 Serving Size	
Calories	154 kcal
Total Fat	9.07 g
Sodium	221.85 mg
Carbs	5.64 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 - CATALLIA - 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

Student Count :	50
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<u>Ranch Dressing : NutriStudents K-12</u>	Serving Size : 1 TBSP
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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 904276	SELECT ONE BELOW *ROMAINE CHOPPED - GENERIC ::	24 3/4 CUP + 1 Tbsp + 2 Tsp	<p>COOKING METHOD: NO COOK</p> <p>STEPS:</p> <p>1.CHOP VEGETABLES INTO SMALLER UNITS.</p> <p>HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>SERVICE: 2.SERVE EACH STUDENT A ½ OF A CUP EACH.</p> <p>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</p>

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

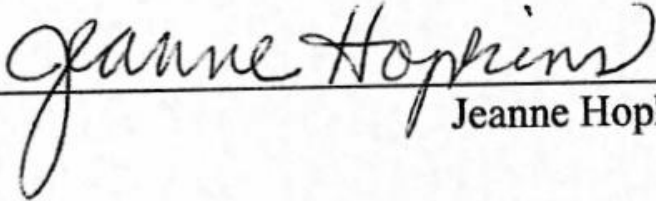
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

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