

SFSP MENU WEEK:2 DAY:1
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	A	G	F	V	M	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----									
001448	NS PORK BBQ BAKED 2M	1/2 CUP	2								
001467	----- GRAIN -----	-----									
001255	NS GRAIN ROLL DINNER 1G	1 EACH	1								
001464	----- SIDE -----	-----									
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 # :	912264	Student Count :	50
BBQ Baked Pork : NutriStudents K-12		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1448	BBQ BAKED PORK	24 &3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 1448 – BBQ BAKED PORK 1. COOK THE PORK AS SHOWN IN RECIPE #1448. 2. SERVE EACH ½ OF A CUP BBQ BAKED PORK.

Nutrients based on 1 Serving Size	
Calories	481 kcal
Total Fat	22.57 g
Sodium	531.38 mg
Carbs	36.15 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	1 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :

1448

Student Count :

50

BBQ Baked Pork : NutriStudents K-12

Serving Size :

1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3 904660	SELECT ONE BELOW *PORK SHOULDER - SEABOARD - 100950	12.25 LB	COOKING METHOD: STANDARD OVEN: 4" DEEP FULL HOTEL PAN STEPS: 1. PLACE THAWED PORK INTO THE PAN. 2. ADD SPICES, SUGAR, WATER & SAUCE AND MIX WELL. 3. WRAP PAN WITH PLASTIC WRAP & TINFOIL.
904611	*PORK LEG - USDA - 100173	15.25 LB	
904052	*OIL OLIVE - COLAVITA - L117	1/4 CUP + 2 Tsp	
904116	BLACK PEPPER GROUND - GENERIC - -	1 Tbsp	
903947	SAUCE.....	4 & 3/4 CUP + 1 Tbsp + 2 Tsp	
904155	BBQ SAUCE - SWEET BABY RAYS - SJ0440HF		
			HACCP: KEEP COOLED BELOW 41° UNTIL READY TO COOK.
			TEMP:

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IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°

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4.PREHEAT OVEN TO 325°

Nutrients based on 1 Serving Size	
Calories	345 kcal
Total Fat	18.05 g
Sodium	389.93 mg
Carbs	14.4 mg

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

Recipe # :	1255	Student Count :	50
Dinner Roll : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903996	DINNER ROLL - BAKER BOY - 31142	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT# BAKER BOY 31142 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS

Nutrients based on 1 Serving Size	
Calories	100 kcal
Total Fat	2 g
Sodium	70 mg
Carbs	17 mg

Components	
Meat/Alt:	0
Grains:	1 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 # :	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	COOKING METHOD: NO COOK HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT A 1/4 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:GRIMM 15376 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED VEGETABLE SUBGROUP

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:2 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	M/M	A	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----									
003322	NS GRAIN CHZ BOSCO STI	2 EACH	2		4						
001217	----- VEGETABLES -----	-----									
000968	VSRP SAUCE SPAGH 1/4C = VEGETABLE SUB RED/ORANG	1/4 CUP					1/4				
							1/4				
000497	 OR	-----									
000973	VSRC SAUCE SPAGH 1/4C VEGETABLE SUB RED/ORANG	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 # :	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.
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
SZ 904036	SELECT ONE BELOW *PIZZA BREAD STICK CHEESE 7" - BOSCO - 702108-1120	100 QTY	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN STEPS: 1.PLACE THAWED BOSCO STICK 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# 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

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	COOKING METHOD: STOVE TOP: STANDARD OVEN: 4" DEEP FULL HOTEL PAN STEPS: 1. OPEN CANS. 2. ADD SAUCE TO PAN OR POT. 3. 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#: USDA 100177 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF RED/ORANGE VEGETABLE SUBGROUP

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
SZ 904060	SELECT ONE BELOW *SAUCE SPAGHETTI - PREGO 5012	12 1/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: STOVE TOP: STANDARD OVEN:4" DEEP FULL HOTEL PAN STEPS: 1.OPEN CANS. 2.ADD SAUCE TO PAN OR POT. 3.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#: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

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
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 -----	-----								
000570	NS BEEF HAMBURGER 2M	1 EACH	2							
900212	NS CHZ SLICED AMERICAN	1 EACH	1/2							
001467	----- GRAIN -----	-----								
003249	NS GRAIN BUN HAMBURGE	1 EACH	2							
001464	----- SIDE -----	-----								
003258	NS CONDIMENT KETCHUP	1 TBSP								
000497	----- OR -----	-----								
003299	NS CONDIMENT KETCHUP	1 EACH								
900263	NS DRESS RANCH	1 TBSP								
001217	----- VEGETABLES -----	-----								
001134	VSOF SALAD LCR 1/2C = 1/4	1/2 CUP				1/4				
	VEGETABLE SUB OTHER					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 # :	912145	Student Count :	50
Cheeseburger : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
570 900212	HAMBURGER AMERICAN CHEESE HAMBURGER BUN	50 QTY 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.

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
SZ 904090	SELECT ONE BELOW *BEEF HAMBURGER PATTY : USDA 110322 *ADVANCE PIERRE 155-525-0	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

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 903871	SELECT ONE BELOW *CHEESE SLICES AMERICAN - LAND O LAKES - 100018	50 QTY	COOKING METHOD: NO COOK 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
903872	*CHEESE SLICES AMERICAN SKIM - USDA - USDA - 100036	50 QTY	

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	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 # :	3258	Student Count :	50
Ketchup : NutriStudents K-12		Serving Size :	1 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 003896	SELECT ONE BELOW *KETCHUP CANNED 1/2 CUP 13705	3 CUP + 1 Tbsp + 2 Tsp	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.

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
Ketchup PC : NutriStudents K-12		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

<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 # :	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	COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT A 1/2 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 12730 1/2 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP

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

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	A	G	F	V	M	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----									
001342	NS CHX DICE ENCHILADA N	#10 SCOOP	1								
			1/2								
001371	NS CHZ SHRED CHD .5ozwt	1/8 CUP	1/2								
001467	----- GRAIN -----	-----									
001473	NS GRAIN CHIP TORTILLA	1 EACH	1								
001464	----- SIDE -----	-----									
900063	NS CONDIMENT SAUCE TA	1 EACH									
001217	----- VEGETABLES -----	-----									
001129	VSOF LETTUCE 1/2C = 1/4C	1/2 CUP				1/4					
	VEGETABLE SUB										
	OTHER					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 # :	91252	Student Count :	50
Chicken Enchilada Nachos : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1342 1371 1473	CHICKEN ENCHILADA NACHO SHREDDED CHEDDAR TORTILLA CHIPS 1G	24 & 3/4 CUP + 1 Tbsp + 2 Tsp 6 & 3/4 CUP + 1 Tbsp + 2 Tsp 6 & 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.

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 904242	SELECT ONE BELOW *CHICKEN DICED - USDA - 45042-008	5.75 LB 5 LB	COOKING METHOD: STANDARD OVEN: 4" DEEP FULL HOTEL PAN 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.
903947	SAUCE.....		
904165	*BEAN BLACK CANNED - BUSHES - 01885	7 & 1/4 CUP + 1 Tbsp + 2 Tsp	
904228	CHILIES DICED GREEN - ROSARITA - 4430010765	3/4 CUP + 1 Tbsp + 2 Tsp	
904403	SAUCE QUESO BLANCO - JTM - 5718	1.75 LB	
904108	CUMIN GROUND - -	1 Tbsp	

904128	CHILI POWDER - -	1 Tbsp

HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK.

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TEMP:

		HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.
		SERVICE:
		6.SERVE EACH STUDENT A#10 SCOOP EACH.

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CHOP CILANTRO AND SPRINKLE EVENLY OVER JUST BEFORE SERVICE

CREDITABLE PRODUCTS:

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 904096	SELECT ONE BELOW *CHEESE CHEDDAR SHREDDED - BONGARDS - 75571	1.75 LB	COOKING METHOD: NO COOK 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
904061	*CHEESE CHEDDAR SHREDDED RED FAT - USDA - USDA - 10001	1.75 LB	

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 904005	SELECT ONE BELOW *CHIP TORTILLA BAKED SCOOP - FRITO LAY - 31748	50 QTY	COOKING METHOD: NO COOK SELECT ONE BELOW:(ALL CREDIT AS 1 WHOLE GRAIN RICH EQUIVALENTS) PRODUCT#:DORITOS 31748 PRODUCT#:SHEARER 203630312 PRODUCT#:TOSTITOS 42537
904006	*CHIP TORTILLA BAKED SCOOP - FRITO LAY - 42537	50 QTY	

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 903935	SELECT ONE BELOW *SAUCE TACO - REINZ 130005024000	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH.

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	COOKING METHOD: NO COOK STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT A 1/2 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 30040 1/2 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP

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

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 -----	-----								
001404	NS PIZZA SLICE CHEESE 2	1 EACH	2	2						
000497	----- OR -----	-----								
001403	NS PIZZA SLICE PEPERONI	1 EACH	2	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 # :	91256	Student Count :	50
Pepperoni Pizza : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 1403	SELECT ONE BELOW *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.

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 # :

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	COOKING METHOD: STANDARD OVEN:SHEET PAN STANDARD OVEN:4" DEEP FULL HOTEL PAN STEPS: 1. PLACE THAWED PIZZA 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#:TONY 78674 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AND AS 2 WHOLE GRAIN RICH EQUIVALENTS

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 # :	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	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STEPS: 1. PLACE THAWED PIZZA 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. CUT PIZZAS INTO 8 SLICES. 5. SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT#:BIG DADDY 78637 1/8 PIZZA, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AND AS 2 WHOLE GRAIN RICH EQUIVALENTS

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

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 904275	SELECT ONE BELOW *ROMAINE CHOPPED - GENERIC ::	24 3/4 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 1/2 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

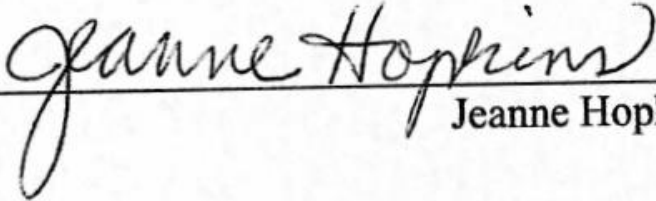
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

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