

SFSP MENU WEEK:3 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	MMA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----								
003364	NS BEEF GROUND NACHO	1/2 CUP	2							
001371	NS CHZ SHRED CHD .5ozwt	1/8 CUP	1/2							
001467	----- GRAIN -----	-----								
001473	NS GRAIN CHIP TORTILLA	1 EACH	1							
001464	----- SIDE -----	-----								
003320	NS GARNISH CILANTRO FR	1 TSP								
900063	NS CONDIMENT SAUCE TA	1 EACH								
001217	----- VEGETABLES -----	-----								
000994	VSSC CORN 1/4C = 1/4C	1/4 CUP				1/4				
	VEGETABLE SUB					1/4				
	STARCHY									
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 # :

912232

Student Count :

50

Walking Beef Taco : NutriStudents K-12

Serving Size :

1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
3364 1371 1473	BEEF NACHOS SHREDDED CHEDDAR TORTILLA CHIPS 1G	24 & 3/4 CUP + 1 Tbsp + 2 Tsp 6 & 1/8 CUP + 1 Tbsp + 2 Tsp 6 & 1/8 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 3364 – BEEF NACHOS 1371 – SHREDDED CHEDDAR 1473 – TORTILLA CHIPS 1G 1. COOK THE BEEF TACO MEAT AS SHOWN IN RECIPE #3364. 2. PLACE THE BEEF TACO MEAT INTO THE BAG OF WHOLE GRAIN TORTILLA CHIPS AND SPRINKLE CHEESE OVER THE TOP. 3. SERVE EACH 1 WALKING BEEF TACO.

Nutrients based on 1 Serving Size

Calories	321 kcal
Total Fat	16.44 g
Sodium	590.64 mg
Carbs	26.61 mg

Components

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

Recipe # :

3364

Student Count :

50

Beef Nachos : NutriStudents K-12

Serving Size :

1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
SZ 904037	SELECT ONE BELOW *BEEF CRUMBLE - ADVANCE PIERRE #8837	7.25 LB	COOKING METHOD: STANDARD OVEN: 4" DEEP FULL HOTEL PAN STEPS: 1. OPEN CANS. 2. SAUTEE ONIONS IN A SAUCE PAN TO BRING OUT THEIR FLAVOR. 3. PLACE THAWED BEEF INTO THE PAN. 4. ADD ONIONS, SPICES & SAUCE AND MIX WELL. 5. 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°* 6. PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 7. SERVE EACH STUDENT A 1/2 CUP EACH. CREDITABLE PRODUCTS: PRODUCT#: ADVANCE PIERRE #8837 2.2 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#: USDA 100134 2.3 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE
904088	*SAUCE SPAGHETTI - USDA 100134	16 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904130	SEASONING POWDER - EARTH #10080110	1 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904135	BARBECUE SAUCE - HILL FARMS - V402-JA190	2 Tbsp + 2 Tsp	
904128	CHILI POWDER - -	2 Tsp	

Nutrients based on 1 Serving Size

Calories	150 kcal
Total Fat	8.44 g
Sodium	349.01 mg
Carbs	6.44 mg

Components

Meat/Alt:	2 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 - 75571749	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 - 100012	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 NASO - SHEARER - 203630312	50 QTY	COOKING METHOD: NO COOK
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 # :

3320

Student Count :

50

Fresh Chopped Cilantro : NutriStudents K-12

Serving Size :

1 TSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904378	CILANTRO FRESH 30 CT - GENERIC --	1 CUP + 1 Tsp	<p>COOKING METHOD: NO COOK</p> <p>STEPS: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE.</p> <p>1.CHOP THE CILANTRO.</p> <p>SERVICE: 2.SERVE EACH STUDENT 1 TSP EACH.</p>

Nutrients based on 1 Serving Size	
Calories	0 kcal
Total Fat	0 g
Sodium	0.2 mg
Carbs	0.02 mg

Components	
Meat/Alt:	0
Grains:	0
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 9003936	SELECT ONE BELOW *SAUCE TACO - REINZ 30005024000	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 # :	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:3DAY: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/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	-----								
000391	NS CHZ SHRED MOZZ 2ozwt	1/2 CUP	2							
001467	----- GRAIN -----	-----								
000779	NS PASTA SPAGHETTI 1G	1/2 CUP	1							
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 # :

912262

Student Count :

50

Cheesy Spaghetti : NutriStudents K-12

Serving Size :

1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
391 779	SHREDDED MOZZARELLA SPAGHETTI NOODLES 1/2 CUP	24 & 3/4 CUP + 1 Tbsp + 2 Tsp 24 & 3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 391 – SHREDDED MOZZARELLA 779 – SPAGHETTI NOODLES 1/2 CUP 1. COOK THE PASTA AS SHOWN IN RECIPE #779. 2. SPRINKLE CHEESE OVER THE TOP OF HEATED PASTA. 3. SERVE EACH ½ OF A CUP OF CHEESY SPAGHETTI.

Nutrients based on 1 Serving Size

Calories	275 kcal
Total Fat	14.28 g
Sodium	342.08 mg
Carbs	21.83 mg

Components

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

Recipe # :	391	Student Count :	50
Shredded Mozzarella : NutriStudents K-12		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904083	SELECT ONE BELOW *CHEESE MOZZARELLA SHREDDED - FOREMOST 10000995	6.25 LB	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# FOREMOST 10000995 1/2 OF A CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT#USDA 100021 1/2 OF A CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE

Nutrients based on 1 Serving Size	
Calories	180 kcal
Total Fat	14 g
Sodium	340 mg
Carbs	2 mg

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

Recipe # :

779

Student Count :

50

Spaghetti Noodles 1/2 CUP : NutriStudents K-12

Serving Size :

1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
SZ 904043	SELECT ONE BELOW *NOODLE SPAGHETTI WHOLE WHEAT - USDA 100427	3.25 LB	<p>COOKING METHOD: STOVE TOP:</p> <p>STEPS: 1.BRING WATER TO A ROLLING BOIL. 2.FULLY SUBMERGE NOODLES IN WATER. 3.HEAT UNTIL THE NOODLES ARE AL DENTE. 4.DRAIN WATER & PLACE INTO PAN. 5.WRAP PAN WITH PLASTIC WRAP.</p> <p>SERVICE: 6.SERVE EACH STUDENT A 1/2 OF A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# USDA 100427 1OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# ZERGA 8030-000 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size

Calories	95 kcal
Total Fat	0.28 g
Sodium	2.08 mg
Carbs	19.83 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 # :

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 83/4 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 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

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 -----	-----								
000590	NS CHX BREAD POPCORN	12 EACH	2	1						
001464	----- SIDE -----	-----								
900082	NS DRESS SESAME TBSP	1 TBSP								
001217	----- VEGETABLES -----	-----								
001032	VSLC BEAN BAKE 1/4C = 1/ VEGETABLE SUB LEGUMES	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 # :

91266

Student Count :

50

Sesame Popcorn Chicken : NutriStudents K-12

Serving Size :

12 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
590 900082	POPCORN CHICKEN SESAME DRESSING	600 QTY 3 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 590 – POPCORN CHICKEN 900082 – SESAME DRESSING 1.COOK THE POPCORN CHICKEN AS SHOWN IN RECIPE #590. 2.COAT THE CHICKEN WITH SESAME DRESSING OR SERVE THE SAUCE ON THE SIDE. 3.SERVE EACH 12 SESAME POPCORN CHICKEN

Nutrients based on 1 Serving Size

Calories	309 kcal
Total Fat	18.24 g
Sodium	516.42 mg
Carbs	20.25 mg

Components

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

Recipe # :

590

Student Count :

50

Popcorn Chicken : NutriStudents K-12

Serving Size :

12 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904263	CHICKEN POPCORN - TYSON - 70368-928	600 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1. PLACE THAWED CHICKEN 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 12 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:TYSON 70368-928 12 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE 1 WHOLE GRAIN RICH EQUIVALENT</p>

Nutrients based on 1 Serving Size

Calories	254 kcal
Total Fat	14.24 g
Sodium	386.42 mg
Carbs	15.25 mg

Components

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

Student Count :	50
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<u>Sesame Dressing : NutriStudents K-12</u>	Serving Size : 1 TBSP
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Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 903954	SELECT ONE BELOW *DRESSING SESAME ORIENTAL - CLASSIC GOURMET - 17700	3 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. SERVICE: 1.SERVE EACH STUDENT A TBSP EACH.

Nutrients based on 1 Serving Size	
Calories	55 kcal
Total Fat	4 g
Sodium	130 mg
Carbs	5 mg

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

Recipe # :	1032	Student Count :	50
Canned Baked Bean 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904163	SELECT ONE BELOW *BEAN BAKED CANNED - USDA 100364 BUSH'S 1638	12 1/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: NO COOK STEPS: 1.OPEN AND DRAIN CANS. 2.ADD BEANS TO A PAN AND WRAP WITH PLASTIC WRAP. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 2.SERVE EACH STUDENT A 1/4 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:BUSH'S 1638 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF LEGUMES VEGETABLE SUBGROUP PRODUCT#:USDA 100364 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF LEGUMES VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	62 kcal
Total Fat	0.5 g
Sodium	127.5 mg
Carbs	12.5 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 -----	-----								
000359	NS CHX CORNDOG 2M2G	1 EACH	2	2						
001464	----- SIDE -----	-----								
003258	NS CONDIMENT KETCHUP	1 TBSP								
000497 OR	-----								
003299	NS CONDIMENT KETCHUP	1 EACH								
003331	NS CONDIMENT MUSTARD	1 EACH								
001217	----- VEGETABLES -----	-----								
900028	VSOFCOLESLAW 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 # :	91284	Student Count :	50
Corn Dog : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
359	CORN DOG	50 QTY	<p>SUB RECIPES:</p> <p>359 – CORN DOG</p> <p>1. COOK THE CORNDOGS AS SHOWN IN RECIPE #359.</p> <p>2. SERVE EACH 1 CORN DOG</p>

Nutrients based on 1 Serving Size	
Calories	240 kcal
Total Fat	8 g
Sodium	390 mg
Carbs	30 mg

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

Recipe # :

359

Student Count :

50

Corn Dog : NutriStudents K-12

Serving Size :

1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904239	CHICKEN CORN DOG - FOSTER FARMS - 95150	50 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1. PLACE THAWED CORNDOGS 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#:FOSTER FARMS 95150 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE 2 WHOLE GRAIN RICH EQUIVALENT</p>

Nutrients based on 1 Serving Size	
Calories	240 kcal
Total Fat	8 g
Sodium	390 mg
Carbs	30 mg

Components	
Meat/Alt:	2 oz. eq.
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 903896	SELECT ONE BELOW *KETCHUP CANNED NEWZ 5108 KETCHUP CANNED NEWZ 510813705	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

Recipe # :	3331	Student Count :	50
Mustard PC : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
903907	MUSTARD YELLOW PC - HEINZ - 10013000530702	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	65 mg
Carbs	2 mg

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

Recipe # :	900028	Student Count :	50
Fresh Coleslaw Salad 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
SZ 904499	SELECT ONE BELOW *COLE SLAW MIX : SHREDDED - GENERIC ::	16 & 1/2 CUP + 1 Tsp	COOKING METHOD: NO COOK STEPS: 1. MIX COLESLAW WITH DRESSING. 2. WRAP PAN WITH PLASTIC WRAP. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. SERVICE: 1.SERVE EACH STUDENT A 1/4 OF A CUP EACH. CREDITABLE PRODUCTS: PRODUCT#:TAYLOR 1040014 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP. PRODUCT#:TAYLOR 30471 1/4 OF A CUP EACH, CREDITS AS 1/4 OF A CUP OF OTHER VEGETABLE SUBGROUP.
903938	DRESSING COLESLAW - VENTURA - 1/734CGS	1 & 1/8 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size	
Calories	39 kcal
Total Fat	2.23 g
Sodium	62.32 mg
Carbs	4.15 mg

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

SFSP MENU WEEK:3 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 -----	-----								
003278	NS CHX BREAD PATTY 2M.7	1 EACH	2	3/4						
001467	----- GRAIN -----	-----								
003249	NS GRAIN BUN HAMBURGE	1 EACH		2						
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 # :	81241	Student Count :	50
Chicken Patty Sandwich : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
3278 3249	CHICKEN PATTY SANDWICH HAMBURGER BUN	50 QTY 50 QTY	SUB RECIPES: 3278 – CHICKEN PATTY SANDWICH 3249 – HAMBURGER BUN 1.COOK THE CHICKEN PATTY AS SHOWN IN RECIPE #3278. 2.PLACE THE COOKED HAMBURGER ONTO A WHOLE GRAIN HAMBURGER BUN. 3.SERVE EACH 1 CHICKEN PATTY SANDWICH.

Nutrients based on 1 Serving Size	
Calories	350 kcal
Total Fat	15.5 g
Sodium	575 mg
Carbs	35.25 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	2.75 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	3278	Student Count :	50
Chicken Patty Sandwich : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S4 904260	SELECT ONE BELOW *CHICKEN PATTY : ADVANCE PIERRE - 68024	50 QTY	COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN STEPS: 1.PLACE THAWED CHICKEN 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#:ADVANCE PIERRE 68024 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE 1 WHOLE GRAIN RICH EQUIVALENT PRODUCT#:TYSON 70304-928 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE 1 WHOLE GRAIN RICH EQUIVALENT PRODUCT#:TYSON 5567-928 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE .75 WHOLE GRAIN RICH EQUIVALENT PRODUCT#:TYSON 70314-928 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE .75 WHOLE GRAIN RICH EQUIVALENT
904262	*CHICKEN PATTY SPIGY : TYSON - 70314-928	50 QTY	

Nutrients based on 1 Serving Size	
Calories	240 kcal
Total Fat	14 g
Sodium	385 mg
Carbs	14.25 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	0.75 oz. eq.
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

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

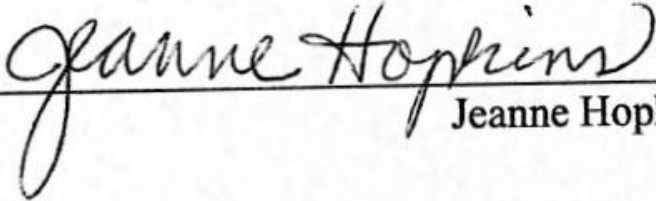
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

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