

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 -----	R: -----								
003364	NS BEEF GROUND NACHO	R: 1/2 CUP	2							
001371	NS CHZ SHRED CHD .5ozwt	R: 1/8 CUP	1/2							
001467	----- GRAIN -----	R: -----								
001473	NS GRAIN CHIP TORTILLA	R: 1 EACH	1							
001464	----- SIDE -----	R: -----								
003320	NS GARNISH CILANTRO FR	R: 1 TSP								
900063	NS CONDIMENT SAUCE TA	R: 1 EACH								
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 # :	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 #50080110	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 :	100
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	24 3/4 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

DATE:_____

NutriStudents K-12

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Site # 001 Nutristudents K-12

recipe no.	recipe descriptions	portion size	MMA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
000391	NS CHZ SHRED MOZZ 2ozwt	R: 1/2 CUP	2							
001467	----- GRAIN -----	R: -----								
000779	NS PASTA SPAGHETTI 1G	R: 1/2 CUP	1							
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 # :

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	<p>SUB RECIPES:</p> <p>391 – SHREDDED MOZZARELLA</p> <p>779 – SPAGHETTI NOODLES 1/2 CUP</p> <p>1. COOK THE PASTA AS SHOWN IN RECIPE #779.</p> <p>2. SPRINKLE CHEESE OVER THE TOP OF HEATED PASTA.</p> <p>3. SERVE EACH ½ OF A CUP OF CHEESY SPAGHETTI.</p>

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
SZ 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
S2 904043	SELECT ONE BELOW *NOODLE SPAGHETTI WHOLE WHEAT - USDA 100427 - ZERGA 8030-000	3.25 LB	COOKING METHOD: STOVE TOP: 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. SERVICE: 6.SERVE EACH STUDENT A 1/2 OF A CUP EACH. 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

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	MMA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
001417	NS EGG OMELET QUESO 2	R: 1 EACH		2						
001467	----- GRAIN -----	R: -----								
001255	NS GRAIN ROLL DINNER 1G	R: 1 EACH		1						
001217	----- VEGETABLES -----	R: -----								
001032	VSLC BEAN BAKE 1/4C = 1/ VEGETABLE SUB LEGUMES	R: 1/4 CUP				1/4				
						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 # :	81250	Student Count :	50
Queso Omelet : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1417	QUESO EGG OMELET	50 QTY	SUB RECIPES: 1417 – QUESO EGG OMELET 1. COOK THE OMELET AS SHOWN IN RECIPE #1417. 2. SERVE EACH 1 QUESO OMELET.

Nutrients based on 1 Serving Size	
Calories	158 kcal
Total Fat	12.16 g
Sodium	403.91 mg
Carbs	0.48 mg

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

Recipe # :	1417	Student Count :	50
Queso Egg Omelet : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904358 904403	EGG OMELET COLBY CHEESE - MICHAEL FOODS - 46025 SAUCE QUESO BLANCO - JTM - 5718	50 QTY 1.5 LB	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1.PLACE THAWED OMELET 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>*HEAT CHEESE SAUCE AND POUR EVENLY OVER THE COOKED OMELETS*</p> <p>SERVICE: 4.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT#:PAPETTI'S 46025-85137 1EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	158 kcal
Total Fat	12.16 g
Sodium	403.91 mg
Carbs	0.48 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	<p>COOKING METHOD: NO COOK</p> <p>SERVICE: 1.SERVE EACH STUDENT 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# BAKER BOY 31142 1 OZ, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS</p>

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

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

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 -----	R: -----									
001420	NS SAND TST GRILLED CHZ	R: 1 EACH	2		2						
001464	----- SIDE -----	R: -----									
001549	NS SOUP TOMATO 1/4 CUP	R: 1/4 CUP									
001217	----- VEGETABLES -----	R: -----									
001114	VSOC BEAN GRN 1/4C = 1/4	R: 1/4 CUP					1/4				
	VEGETABLE SUB						1/4				
	OTHER										
000497	----- OR -----	R: -----									
001109	VSOZ BEAN GRN 1/4C = 1/4	R: 1/4 CUP					1/4				
	VEGETABLE SUB						1/4				
	OTHER										
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 # :

812246

Student Count :

50

Grilled Cheese Sandwich and Tomato Soup : NutriStudents K-12

Serving Size :

1 EACH & 1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1420 1526	GRILLED CHEESE SANDWICH TOMATO SOUP	SUB QTY 24 & 3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 1420 – GRILLED CHEESE SANDWICH 1526 – TOMATO SOUP 1/2 CUP 1. COOK THE CHEESE SANDWICH AS SHOWN IN RECIPE #1420. 2. COOK THE SOUP AS SHOWN IN RECIPE #1526. 3. SERVE SOUP ON THE SIDE. 4. SERVE EACH 1 GRILLED CHEESE SANDWICH & 1/2 OF A CUP OF TOMATO SOUP.

Nutrients based on 1 Serving Size

Calories	429 kcal
Total Fat	21.32 g
Sodium	835.31 mg
Carbs	39.27 mg

Components

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

Recipe # :

1420

Student Count :

50

Grilled Cheese Sandwich : NutriStudents K-12

Serving Size :

1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904587	BREAD WHOLE GRAIN SLICE	100 QTY	COOKING METHOD: STANDARD OVEN: 4" DEEP FULL HOTEL PAN STANDARD CONVECTION PAN STEPS: 1. BUTTER ONE SIDE OF EACH SLICE OF BREAD. 2. PLACE CHEESE ON UNBUTTERED SIDE OF BREAD AND ADD A SECOND SLICE OF BREAD TO COMPLETE THE SANDWICH. 3. PLACE SANDWICHES FLAT INTO OR ONTO THE PAN/SHEETPAN. 4. 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°* 5. PREHEAT OVEN TO 325° HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE. SERVICE: 6. SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT# WHOLE GRAIN BREAD 2 EACH, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENT PRODUCT# LAND O LAKES 46288 4 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100018 4 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 100036 4 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE
903870	CHEESE SLICES AMERICAN - LAND O' LAKES - 46288	200 QTY	
900074	CHEESE SLICES AMERICAN - LAND O' LAKES - 46288	200 QTY	
904590	BUTTER BULK - GOLD N SWEET - 186/8-GNS	3 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size

Calories	400 kcal
Total Fat	21.32 g
Sodium	696.56 mg
Carbs	32.33 mg

Components

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

Recipe # :	1526	Student Count :	50
Tomato Soup 1/2 CUP : NutriStudents K-12		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904562	SOUP TOMATO - CAMPBELLS - 16	24 &3/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: STOVE TOP STEPS: 1. OPEN CANS. 2. SLOWLY HEAT SOUP AT A LOW TEMPERATURE TO KEEP FROM BURING. SERVICE: 3. SERVE EACH STUDENT A 1/2 OF A CUP EACH.

Nutrients based on 1 Serving Size	
Calories	29 kcal
Total Fat	0 g
Sodium	138.75 mg
Carbs	6.94 mg

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

Recipe # :

1114

Student Count :

50

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	12 & 1/4 CUP + 1 Tbsp + 2 Tsp	<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 904188	SELECT ONE BELOW *BEAN GREEN FROZEN - USDA 181620	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

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

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 -----	R: -----								
001231	NS SAUCE CHZ CUP 2M	R: 1 CUP	2							
001467	----- GRAIN -----	R: -----								
001398	NS GRAIN PRETZEL SOFT 2	R: 2 EACH	2							
001464	----- SIDE -----	R: -----								
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 # :	812236	Student Count :	50
Soft Pretzel with Cheese : NutriStudents K-12		Serving Size :	2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1398 1231	SOFT PRETZEL CHEESE SAUCE	100 QTY 49 &3/4 CUP + 1 Tbsp + 2 Tsp	SUB RECIPES: 1398 – SOFT PRETZEL 1231 – CHEESE SAUCE 1.COOK THE PRETZEL AS SHOWN IN RECIPE #1398. 2.SERVE PRETZEL WITH HEATED CHEESE SAUCE ON THE SIDE. 3.SERVE EACH 2 SOFT PRETZELS WITH CHEESE.

Nutrients based on 1 Serving Size	
Calories	377 kcal
Total Fat	18.58 g
Sodium	1035.49 mg
Carbs	32.4 mg

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

Recipe # :	1231	Student Count :	50
Cheese Sauce : NutriStudents K-12		Serving Size :	CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904393	SAUCE CHEESE CHEDDAR - JTM - 5705	12.5 LB	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN</p> <p>STEPS: 1. PLACE THAWED SAUCE INTO THE PAN. 2. WRAP PAN WITH PLASTIC WRAP & TINFOIL.</p> <p>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°</p> <p>HEAT UNTIL ENTRÉE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.</p> <p>SERVICE: 4.SERVE EACH STUDENT A CUP EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# JTM 5705 3.64 OZ, CREDITS AS 2 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	237 kcal
Total Fat	17.58 g
Sodium	905.49 mg
Carbs	4.4 mg

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

Recipe # :

1398

Student Count :

50

Soft Pretzel : NutriStudents K-12

Serving Size :

2 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904560	PRETZEL SOFT - SUPER PRETZEL - 30113	100 QTY	<p>COOKING METHOD: STANDARD OVEN:4" DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN</p> <p>STEPS: 1. PLACE THAWED PRETZEL INTO OR ONTO THE PAN/SHEETPAN. 2. WRAP PAN WITH PLASTIC WRAP & TINFOIL.</p> <p>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°</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# SUPERPRETZEL 3010 1 EACH, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENTS</p>

Nutrients based on 1 Serving Size	
Calories	140 kcal
Total Fat	1 g
Sodium	130 mg
Carbs	28 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 :	100
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 - -	24 &3/4 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

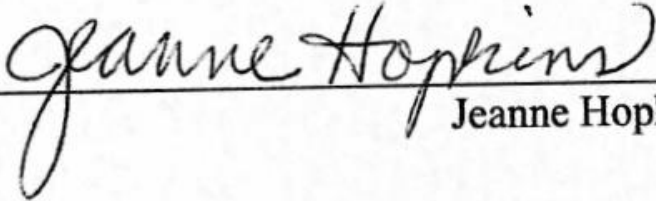
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

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