

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 -----	R: -----								
001693	NS DELI CHX DICE GREEK	R: 1/2 CUP	2							
001467	----- GRAIN -----	R: -----								
000373	NS GRAIN TORTILLA 9" 2G	R: 1 EACH	2							
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001154	VSOF CUCUMBER 1/4C = 1/ VEGETABLE SUB OTHER	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: -----								
001300	NS MILK 1% ASSORTED	R: 1 EACH				1				
001381	NS MILK 2%	R: 1 EACH				1				
003296	NS MILK SKIM ASSORTED	R: 1 EACH				1				
001382	NS MILK WHOLE	R: 1 EACH				1				

Recipe # :	81216	Student Count :	50
Greek Chicken Wrap : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1693 373	DELI GREEK CHICKEN WHOLE WHEAT TORTILLA	24 &3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	SUB RECIPES: 1693– DELI GREEK CHICKEN 373 – WHOLE WHEAT TORTILLA 1.MIX CHICKEN AS SHOWN IN RECIPE 1693, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP. 2.SERVE EACH 1 GREEK 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:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :

1693

Student Count :

50

Greek Chicken : NutriStudents K-12

Serving Size :

1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
SZ 904242	SELECT ONE BELOW *CHICKEN DICED - TYSON 46012-928 USDA 100101	6.25 LB	COOKING METHOD: NO COOK STEPS: 1. IN A LARGE BOWL MIX THE THAWED CHICKEN, SOUR CREAM, YOGURT, SPICES & VEGETABLES UNTIL WELL BLENDED. HACCP: KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1. SERVE EACH STUDENT ½ 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
904438	YOGURT ROMA FRESH - GENERIC --	2 3/4 CUP + 1 Tbsp + 2 Tsp	
904967	SOUR CREAM - DAISY SAUCE	3/4 CUP + 1 Tbsp + 2 Tsp	
904668	WATER PLAIN	1/4 CUP + 1 Tbsp + 2 Tsp	
904129	BALL WEEDS - GENERIC --	1/8 CUP + 2 Tsp	
904115	GARLIC GRANULATED --	1 Tbsp	

Nutrients based on 1 Serving Size

Calories	105 kcal
Total Fat	3.36 g
Sodium	407.23 mg
Carbs	3.3 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

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: -----								
001695	NS DELI EGG SALAD 2M	R: 1/2 CUP	2							
001467	----- GRAIN -----	R: -----								
000373	NS GRAIN TORTILLA 9" 2G	R: 1 EACH	2							
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
000910	VSDF BROCCOLI 1/4C =1/4	R: 1/4 CUP				1/4				
	VEGETABLE SUB					1/4				
	DARK GREE									
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival		1/2						
000879	----- MILK -----	R: -----								
001300	NS MILK 1% ASSORTED	R: 1 EACH				1				
001381	NS MILK 2%	R: 1 EACH				1				
003296	NS MILK SKIM ASSORTED	R: 1 EACH				1				
001382	NS MILK WHOLE	R: 1 EACH				1				

Recipe # :	81217	Student Count :	50
Egg Salad Wrap : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1695 373	DELI EGG SALAD WHOLE WHEAT TORTILLA	24 &3/4 CUP + 1 Tbsp + 2 Tsp 50 QTY	SUB RECIPES: 1695- DELI EGG SALAD 373 - WHOLE WHEAT TORTILLA 1.MIX EGG AS SHOWN IN RECIPE 1695, SCOOP CHICKEN ONTO THE TORTILLA AND CREATE THE WRAP. 2.SERVE EACH 1 EGG SALAD 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:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :	1695	Student Count :	50
Egg Salad : NutriStudents K-12		Serving Size :	1/2 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904704	EGG HARDBOILED - MICHAEL FOODS - 85018-00	58 QTY	COOKING METHOD: NO COOK STEPS: 1.1 IN A LARGE BOWL MIX THE EGG, MAYO, SPICES & VEGETABLES UNTIL WELL BLENDED. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT ½ OF A CUP OF EGG. CREDITABLE PRODUCTS: PRODUCT# MICHAEL FOODS 85018-00 1 EGG, CREDITS AS 1.75 MEAT/MEAT ALTERNATIVE
904389	ONION REDRAW - GENERIC --	3 8 3/4 CUP + 1 Tbsp + 2 Tsp	
904389	ONION REDRAW - GENERIC --	1/8 CUP 1 Tbsp + 2 Tsp	
903887	MAYONNAISE LIGHT BULK KRAFT 10021000643018	2 8 3/4 CUP 4sp 1 Tbsp 4/2 1sp	
904136	SALT KOSHERK GENERIC - GENERIC --	1 Tbsp	
904129	DILL WEED - GENERIC --	1 Tbsp	

Nutrients based on 1 Serving Size	
Calories	123 kcal
Total Fat	10.3 g
Sodium	251.13 mg
Carbs	1.62 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 # :	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

DATE: _____

NutriStudents K-12

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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 -----	R: -----								
001689	NS DELI CHEF SALAD 2M	R: 1 EACH	2							
001467	----- GRAIN -----	R: -----								
001255	NS GRAIN ROLL DINNER 1G	R: 1 EACH	1							
001464	----- SIDE -----	R: -----								
900263	NS DRESS RANCH	R: 1 TBSP								
001217	----- VEGETABLES -----	R: -----								
001135	VSOB SALAD LCR 1/4C = 1/8	R: 1/4 CUP				1/8				
	VEGETABLE SUB									
	OTHER					1/8				
000926	VSDF ROMAINE 1/4C = 1/8C	R: 1/4 CUP				1/8				
	VEGETABLE SUB									
	DARK GREE					1/8				
000878	----- FRUIT -----	R: -----								
900013	FRUIT - ASSORTED 1/2 CUP	R: 1/2 Cup Equival			1/2					
000879	----- MILK -----	R: -----								
001300	NS MILK 1% ASSORTED	R: 1 EACH					1			
001381	NS MILK 2%	R: 1 EACH					1			
003296	NS MILK SKIM ASSORTED	R: 1 EACH					1			
001382	NS MILK WHOLE	R: 1 EACH					1			

Recipe # :	81218	Student Count :	50
Chef Salad : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1689	CHEF SALAD	50 QTY	<p>SUB RECIPES:</p> <p>1689– DELI CHEF SALAD</p> <p>1. SLICE EGGS, HAM, TOMATO & CUCUMBERS AS SHOWN IN RECIPE 1689, PLACE SALAD TOPPING INTO A CONTAINER ONTOP OF A BED OF LETTUCE.</p> <p>2. SERVE EACH 1 CHEF SALAD.</p>

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:	0
Vegetable:	0
Fruit:	0
Milk:	0

Recipe # :

1689

Student Count :

50

Chef Salad : NutriStudents K-12

Serving Size :

1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904704	EGG HARDBOILED - MICHAEL FOODS - 85018-00	50 QTY	COOKING METHOD: NO COOK STEPS: 1.SLICE EGGS, HAM, & VEGETABLES. 2. IN A CONTAINER PLACE, EGG, HAM & VEGETABLES & SPINKLE CHEESE OVER THE TOP OF A BED OF LETTUCE. HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 3.SERVE EACH STUDENT 1 EGG, 2 SLICES OF HAM & 1/8 CUP OF CHEESE, 1/8 CUP OF CUCUMBERS& 1/8 CUP OF TOMATOES. CREDITABLE PRODUCTS: PRODUCT# MICHAEL FOODS 85018-00 1 EGG, CREDITS AS 1.75 MEAT/MEAT ALTERNATIVE 1 EGG, CREDITS AS 1.75 MEAT/MEAT ALTERNATIVE 2 SLICES, CREDITS AS .25 MEAT/MEAT ALTERNATIVE
904534	SELECTED CURED HAM - 39493	100 QTY	
904534	SELECTED CURED HAM - 39493	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904499	TOMATO GRAPE FRESH - GENERIC	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904274	CUCUMBERS FRESH - GENERIC --	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size

Calories	154 kcal
Total Fat	9.28 g
Sodium	504.44 mg
Carbs	5.11 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

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 # :	1135	Student Count :	50
Fresh LCR Salad Mix 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904421	SALAD MIX LCR - 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#:TAYLOR 12730 1/4 OF A CUP EACH, CREDITS AS 1/8 OF A CUP OF OTHER VEGETABLE SUBGROUP</p>

Nutrients based on 1 Serving Size	
Calories	2 kcal
Total Fat	0 g
Sodium	2.22 mg
Carbs	0.67 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.125 cup eq.
Fruit:	0
Milk:	0

Recipe # :	926	Student Count :	50
Fresh Romaine 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904276	SELECT ONE BELOW *ROMAINE CHOPPED - 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 14808 1/4 CUP EACH, CREDITS AS 1/8 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP PRODUCT#:TAYLOR 1060003 1/4 CUP EACH, CREDITS AS 1/8 OF A CUP OF DARK GREEN VEGETABLE SUBGROUP

Nutrients based on 1 Serving Size	
Calories	2 kcal
Total Fat	0 g
Sodium	0.78 mg
Carbs	0.32 mg

Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.125 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 -----	R: -----									
001619	NS PARFAIT BERRY WGRA	R: 1 EACH	2		2			1/4			
001464	----- SIDE -----	R: -----									
001584	NS CONDIMENT CREAM W	R: 2 TBSP									
900263	NS DRESS RANCH	R: 1 TBSP									
001217	----- VEGETABLES -----	R: -----									
000952	VSRF PEPPER RED 1/4C = 1	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: -----									
001300	NS MILK 1% ASSORTED	R: 1 EACH						1			
001381	NS MILK 2%	R: 1 EACH						1			
003296	NS MILK SKIM ASSORTED	R: 1 EACH						1			
001382	NS MILK WHOLE	R: 1 EACH						1			

Recipe # :	81219	Student Count :	50
Yogurt Parfait : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1619	YOGURT PARFAIT	50 QTY	<p>SUB RECIPES:</p> <p>1619 – YOGURT PARFAIT</p> <p>1. MIX YOGURT, GRANOLA & FRUIT AS SHOWN IN RECIPE 1619, TO CREATE PARFAIT.</p> <p>2. SERVE EACH 1 YOGURT PARFAIT.</p>

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 # :

1619

Student Count :

50

Yogurt Parfait : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904705	YOGURT VANILLA - UPSTATE - 9886	49 & 3/4 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: NO COOK STEPS: 1. I N A LARGE BOWL MIX THE YOGURT, GRANOLA, & FRUIT UNTIL WELL BLENDED. HACCP: KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1. SERVE EACH STUDENT 1 CUP OF YOGURT, 1 CUP OF GRANOLA, 1/8 CUP OF STRAWBERRIES & 1/8 CUP OF BLUE BERRIES. CREDITABLE PRODUCTS: PRODUCT# UPSTATE 1 CUP, CREDITS AS 2 MEAT/MEAT ALTERNATIVE PRODUCT# GENERAL MILLS 1 CUP, CREDITS AS 2 WHOLE GRAIN RICH EQUIVALENT.
904386	STRAWBERRIES FROZEN - GENERAL MILLS - 16000271118	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	
904712	BLUEBERRIES FROZEN - GENERIC - -	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	

Nutrients based on 1 Serving Size

Calories	537 kcal
Total Fat	12.21 g
Sodium	363.15 mg
Carbs	94.04 mg

Components

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

Recipe # :	1584	Student Count :	50
Whipped Cream : NutriStudents K-12		Serving Size :	2 TBSP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904684	CREAM WHIPPED - DAIRY STAR - 50232	6 & 1/8 CUP + 1 Tbsp + 2 Tsp	COOKING METHOD: NO COOK HACCP:KEEP COOLED BELOW 41° UNTIL READY TO SERVE. SERVICE: 1.SERVE EACH STUDENT 2 TBSP.

Nutrients based on 1 Serving Size	
Calories	15 kcal
Total Fat	1 g
Sodium	0 mg
Carbs	1 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 # :	952	Student Count :	50
Fresh Red Pepper 1/4 CUP : NutriStudents K-12		Serving Size :	1/4 CUP

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904437	PEPPER RED BELL - 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#:FRESH BELL PEPPER 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	8 kcal
Total Fat	0.5 g
Sodium	1.37 mg
Carbs	1.92 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/MA	GRAIN	FRUIT	VEGETABLE	MILK	PLANNED	PREPARED	ADDED OR LEFT OVER
001299	----- ENTREE -----	R: -----								
900253	NS CHZ STICK or STRING 1	R: 1 EACH	1							
001644	NS YOGURT 1M	R: 1 EACH	1							
001467	----- GRAIN -----	R: -----								
001601	NS GRAIN CEREAL 1G	R: 1 EACH		1						
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: -----								
001300	NS MILK 1% ASSORTED	R: 1 EACH				1				
001381	NS MILK 2%	R: 1 EACH				1				
003296	NS MILK SKIM ASSORTED	R: 1 EACH				1				
001382	NS MILK WHOLE	R: 1 EACH				1				

Recipe # :	81220	Student Count :	50
Breakfast for Lunch : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1644 900253	YOGURT CUP CHEESE STICK OR STRING 1 EACH WHOLE GRAIN CEREAL	50 QTY 50 QTY	SUB RECIPES: 1644 - YOGURT CUP 900253 - CHEESE STICK OR STRING CHEESE 1601 - WHOLE GRAIN CEREAL. 1. SERVE EACH 1 YOGURT, 1 CHEESE, & 1 WHOLE GRAIN CEREAL.

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 # :	900253	Student Count :	50
Cheese Stick or String 1 Each : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S4 904149	SELECT ONE BELOW *CHEESE STICK MOLDYACK - LAND O LAKES 44878	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 44878 1 EACH, CREDITS AS 1 MEAT/MEAT ALTERNATIVE PRODUCT# BONGARD 402951 1 EACH, CREDITS AS 1 MEAT/MEAT ALTERNATIVE PRODUCT# SCHREIBER 60833 1 EACH, CREDITS AS 1 MEAT/MEAT ALTERNATIVE PRODUCT# USDA 110396 1 EACH, CREDITS AS 1 MEAT/MEAT ALTERNATIVE
904154	CHEESE STRING - AMERICAN HERITAGE - 13140	50 QTY	

Nutrients based on 1 Serving Size	
Calories	90 kcal
Total Fat	6.5 g
Sodium	215 mg
Carbs	1 mg

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

Recipe # :	1644	Student Count :	50
Yogurt Cup : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
904724	YOGURT STRAWBERRY - UPSTATE - 9820	50 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 1 EACH.</p> <p>CREDITABLE PRODUCTS: PRODUCT# UPSTATE 9820 1 EACH, CREDITS AS 1 MEAT/MEAT ALTERNATIVE</p>

Nutrients based on 1 Serving Size	
Calories	90 kcal
Total Fat	0 g
Sodium	52.45 mg
Carbs	18.98 mg

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

Recipe # :	1601	Student Count :	50
Whole Grain Cereal : NutriStudents K-12		Serving Size :	1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S3 904738	SELECT ONE BELOW *WHOLE GRAIN CINNAMON CRUNCH - GENERAL MILLS - 47595	50 QTY	COOKING METHOD: NO COOK SERVICE: 1.SERVE EACH STUDENT 1 EACH. CREDITABLE PRODUCTS: PRODUCT# GENERAL MILLS 32262 1 EACH, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# GENERAL MILLS 47595 1 EACH, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# GENERAL MILLS 11815 1 EACH, CREDITS AS 1 WHOLE GRAIN RICH EQUIVALENTS
904737	*WHOLE GRAIN CHEERIOS - GENERAL MILLS - 32262	50 QTY	

Nutrients based on 1 Serving Size	
Calories	103 kcal
Total Fat	1.83 g
Sodium	183.33 mg
Carbs	22 mg

Components	
Meat/Alt:	1 oz. eq.
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

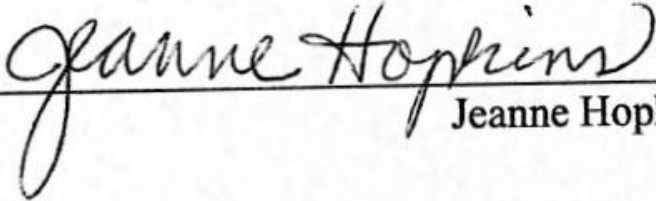
Components	
Meat/Alt:	0
Grains:	0
Vegetable:	0.25 cup eq.
Fruit:	0
Milk:	0

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