

Cookbook for Fennville Public Schools

Created by HPS Menu Planner

Table of Contents

Apple, Fresh

Grilled Cheese

Soup, Tomato

Chili Dog

Muffin, Blueberry and Cheese Stick

Muffin, Banana and Cheese Stick

Muffin, Chocolate/Chocolate Chip and Cheese Stick

V8 V-Fusion, Strawberry Banana 100% Juice

V8 V-Fusion, Pomegranate Blueberry 100% Juice

Nacho Supreme

Chicken Fajita Bowl

Flatbread, BBQ Chicken

Salad, Chef

Sandwich, Turkey

Parfait, Banana

Dressing, Ranch, Homemade

Black Beans, Homemade

Pizza Cheese, Homemade

Pizza Pepperoni, Homemade

Pizza Sausage, Homemade

Pizza Ham and Pineapple, Homemade

Parfait, Strawberry

Parfait, Mandarin Orange

Parfait, Strawberry Banana

Parfait, Apple

Parfait, Peach

Parfait, Blueberry

Parfait, Pineapple

Salad, Veggie

Salad, Chicken Caesar

Ground Beef, Homemade

Beans, Refried Homemade

Pesto, Homemade

Sandwich, Hot Turkey

Egg Rolls with Sweet and Sour Sauce

Breakfast Potato Bowl

Mexicali Taco Boat

Apple, Fresh

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Fruit
HACCP Process:	No Cook

Apple

Nutrition Information

Calories	71.80	Protein	0.00g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	19.00g	Fiber	3.00g
Sugar	14.00g	Sodium	0.00mg
Iron	0.17mg	Vitamin C	6.35mg
Vitamin A	74.52IU	Calcium	8.28mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	742300	APPLE DELICIOUS RED MI 138CT MRKN	Rinse and Serve

Preparation Instructions

RINSE AND SERVE

Grilled Cheese

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Grilled Cheese

Nutrition Information

Calories	440.00	Protein	10.00g
Fat	33.00g	SaturatedFat	19.50g
Trans Fat	0.00g	Cholesterol	85.00mg
Carbohydrates	26.00g	Fiber	3.00g
Sugar	4.00g	Sodium	440.00mg
Iron	1.44mg	Vitamin C	0.00mg
Vitamin A	800.00IU	Calcium	60.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	710650	BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	
2 Slice	334450	CHEESE SLCD YEL 6-5 COMM	
2 Tablespoon	299405	BUTTER PRINT UNSLTD GRD AA 36- 1# GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination.

Soup, Tomato

Servings:	16.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

Soup, Tomato

Nutrition Information

Calories	69.31	Protein	1.54g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	15.40g	Fiber	0.77g
Sugar	9.24g	Sodium	369.67mg
Iron	0.55mg	Vitamin C	4.62mg
Vitamin A	308.06IU	Calcium	0.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
50 Fluid Ounce	101427	SOUP TOMATO 12-5 CAMP	
50 Fluid Ounce	686860	WATER SPRNG 4-1GAL GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. STIR SOUP IN PAN. SLOWLY STIR IN 1 CAN WATER. HEAT TO SIMMER,STIRRING OCCASIONALLY.

Chili Dog

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Chili Dog

Nutrition Information

Calories	340.00	Protein	13.00g
Fat	19.50g	SaturatedFat	6.50g
Trans Fat	0.50g	Cholesterol	35.00mg
Carbohydrates	31.00g	Fiber	5.00g
Sugar	2.00g	Sodium	915.00mg
Iron	1.85mg	Vitamin C	0.00mg
Vitamin A	200.07IU	Calcium	48.89mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1/4 Cup	233684	CHILI HOT DOG W/MT 6-10 CHEFM	
1 Each	265039	FRANKS BEEF 8/ 2-5 GFS	
1 Each	517830	BUN HOT DOG WHEAT WHL 12-12CT GFS	DEFROST

Preparation Instructions

CHILI DOG SAUCE

HEAT & SERVE

PRODUCT OF USA AS OF 10/17

FULLY COOKED, CAN BE STEAMED, GRILLED, MICROWAVED, OR OVEN HEATED,

HEAT TO 165 DEG F. INTERNAL FOR MINIMUM OF 15 SECONDS, HOLD ABOVE 140 DEG F.

CONSULT LOCAL PUBLIC CODES FOR LOCAL REQUIREMENTS

PRODUCT OF USA AS OF 10/17

BUN

DEFROST; READY TO USE

PRODUCT OF USA AS OF 10/17

Muffin, Blueberry and Cheese Stick

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Blueberry Muffin and Cheese Stick

Nutrition Information

Calories	270.00	Protein	9.00g
Fat	12.00g	SaturatedFat	6.00g
Trans Fat	0.00g	Cholesterol	55.00mg
Carbohydrates	32.00g	Fiber	2.00g
Sugar	16.00g	Sodium	330.00mg
Iron	0.72mg	Vitamin C	0.00mg
Vitamin A	300.00IU	Calcium	220.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	557970	MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	
1 Each	786580	CHEESE STRING MOZZ IW 168-1Z LOL	

Preparation Instructions

STRING CHEESE

PRODUCT OF USA AS OF 10/17

BLUEBERRY MUFFIN

PRODUCT OF USA AS OF 10/17

Muffin, Banana and Cheese Stick

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Muffin, Banana and Cheese Stick

Nutrition Information

Calories	270.00	Protein	9.00g
Fat	12.00g	SaturatedFat	6.00g
Trans Fat	0.00g	Cholesterol	55.00mg
Carbohydrates	32.00g	Fiber	2.00g
Sugar	17.00g	Sodium	330.00mg
Iron	0.72mg	Vitamin C	0.00mg
Vitamin A	300.00IU	Calcium	240.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	786580	CHEESE STRING MOZZ IW 168-1Z LOL	
1 Each	557981	MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	

Preparation Instructions

STRING CHEESE

PRODUCT OF USA AS OF 10/17

BANANA MUFFIN

PRODUCT OF USA AS OF 10/17

Muffin, Chocolate/Chocolate Chip and Cheese Stick

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Muffin, Chocolate/Chocolate Chip and Cheese Stick

Nutrition Information

Calories	280.00	Protein	10.00g
Fat	12.00g	SaturatedFat	6.00g
Trans Fat	0.00g	Cholesterol	55.00mg
Carbohydrates	33.00g	Fiber	2.00g
Sugar	17.00g	Sodium	330.00mg
Iron	1.08mg	Vitamin C	0.00mg
Vitamin A	300.00IU	Calcium	240.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	557991	MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	
1 Each	786580	CHEESE STRING MOZZ IW 168-1Z LOL	

Preparation Instructions

STRING CHEESE

PRODUCT OF USA AS OF 10/17

CHOCOLATE MUFFIN

PRODUCT OF USA AS OF 10/17

V8 V-Fusion, Strawberry Banana 100% Juice

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Condiments or Other
HACCP Process:	No Cook

V8 V-Fusion, Strawberry Banana 100% Juice

Nutrition Information

Calories	110.00	Protein	0.00g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	28.00g	Fiber	0.00g
Sugar	22.00g	Sodium	70.00mg
Iron	0.36mg	Vitamin C	60.00mg
Vitamin A	2500.00IU	Calcium	20.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	891650	JUICE V8 FUSION STRAWB BAN 24-8FLZ	

Preparation Instructions

ACCORDING TO CUSTOMER SERVICE THIS PRODUCT IS NOT SOURCED COMPLETELY FROM USA

V8 V-Fusion, Pomegranate Blueberry 100% Juice

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Condiments or Other
HACCP Process:	No Cook

V8 V-Fusion, Pomegranate Blueberry 100% Juice

Nutrition Information

Calories	100.00	Protein	0.00g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	25.00g	Fiber	0.00g
Sugar	22.00g	Sodium	65.00mg
Iron	0.36mg	Vitamin C	60.00mg
Vitamin A	500.00IU	Calcium	20.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	891670	JUICE V8 FUSION POMGRNTE BLUB 24-8FLZ	

Preparation Instructions

ACCORDING TO CUSTOMER SERVICE THIS IS NOT FULLY SOURCED FROM USA

Nacho Supreme

Servings:	120.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Nacho Supreme

Nutrition Information

Calories	350.42	Protein	10.15g
Fat	19.91g	SaturatedFat	9.17g
Trans Fat	0.00g	Cholesterol	39.57mg
Carbohydrates	29.88g	Fiber	3.75g
Sugar	1.79g	Sodium	685.71mg
Iron	2.24mg	Vitamin C	28.19mg
Vitamin A	3183.10IU	Calcium	282.71mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1320 Piece	163020	CHIP TORTL RND YEL 5-1.5# KE	
15 Cup	324531	OLIVE RIPE SLCD BLK SPAIN 6-10 GFS	
30 Cup	119024	MUSHROOM STEMS & PCS DOM 6-10 GFS	
120 Ounce	452841	SALSA 103Z 6-10 REDG	READY_TO_EAT None
120 Tablespoon	534331	SOUR CREAM L/F 4-5# RGNLBRND	GRILL Defrost 24 hours before consumption in refrigerator.Cook thoroughly
480 Tablespoon	150250	CHEESE CHED MLD SHRD 4-5# COMM	

Measurement	DistPart #	Description	Preparation Instructions
15 Cup	199036	TOMATO 6X6 LRG 25# MRKN	
60 Cup	735787	LETTUCE ROMAINE CHOP 6-2# RSS	

Preparation Instructions

Chicken Fajita Bowl

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Chicken Fajita Bowl

Nutrition Information

Calories	1143.55	Protein	50.38g
Fat	37.62g	SaturatedFat	15.12g
Trans Fat	0.00g	Cholesterol	93.10mg
Carbohydrates	149.20g	Fiber	29.59g
Sugar	10.33g	Sodium	1905.05mg
Iron	8.55mg	Vitamin C	5.58mg
Vitamin A	713.38IU	Calcium	380.43mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Ounce	154900	CHIX FAJT 30 COMM	
1 Each	720526	TORTILLA SHELL SAL ULTRGR 10 BK 24-6	
4 Tablespoon	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1 Ounce	847208	PEPPERS & ONION FLME RSTD 6-2.5	
4 Tablespoon	516371	RICE BRN PARBL WGRAIN 25# GFS	
1 Gallon	686860	WATER SPRNG 4-1GAL GFS	
2 Tablespoon	534331	SOUR CREAM L/F 4-5# RGNLBRND	
1 Ounce	452841	SALSA 103Z 6-10 REDG	
4 Ounce	183900	BEAN SEAS BLK DEHY 6-26.9Z	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare taco shells by baking ahead of time. 3. Prepare black beans in accordance to black beans, homemade recipe ahead of time. 4. Steam 7 pounds of rice with 2 gallons of water for 30 minutes; leave in steamer for 20 minutes and fluff. 5. Keep all foods at temperature while serving.

Flatbread, BBQ Chicken

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Flatbread, BBQ Chicken

Nutrition Information

Calories	542.00	Protein	30.00g
Fat	17.00g	SaturatedFat	7.00g
Trans Fat	0.00g	Cholesterol	72.00mg
Carbohydrates	62.00g	Fiber	3.00g
Sugar	33.00g	Sodium	1191.00mg
Iron	2.30mg	Vitamin C	7.20mg
Vitamin A	290.00IU	Calcium	490.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	220462	BREAD ULTRA LOCO SQUARED 12-12CT TFT	
2 Ounce	110530	CHIX DCD 40 COMM	
1/2 Cup	645170	CHEESE MOZZ SHRD 4-5# LOL	
2 Fluid Ounce	655937	SAUCE BBQ 4-1GAL SWTBRAY	

Preparation Instructions

FLATBREAD

1. THE ULTRA LOCO BREAD SQUARED IS FULLY COOKED AND IS BEST IF SLIGHTLY WARMED.
2. PLACE IN CONVECTION OVEN AT 350 DEGREES F FOR APPROXIMATELY 1 MINUTE THAWED, OR 2 MINUTES IF FROZEN.

PLACE IN WARMING BOX FOR 15 MINUTES (WILL HOLD FOR 2 HOURS). CAN ALSO MICROWAVE FOR 15-30 SECONDS.

DICED CHICKEN

1. TO THAW: KEEP DICED CHICKEN IN THE BAG OR POUR INTO A CLEAN COVERED CONTAINER. THAW IN THE REFRIGERATOR AT 36 TO 41* F FOR 24 HOURS.
2. KEEP THAWED CHICKEN IN THE REFRIGERATOR UNTIL NEEDED. USE WITHIN 2 DAYS AFTER THAWING.
3. TOP (1) FLATBREAD WITH DICED CHICKEN (2OZ) AND MOZZ CHEESE (1/2C) AND BAKE FOR

Salad, Chef

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Salad, Chef

Nutrition Information

Calories	187.65	Protein	16.55g
Fat	11.99g	SaturatedFat	7.00g
Trans Fat	0.00g	Cholesterol	69.87mg
Carbohydrates	4.16g	Fiber	0.75g
Sugar	0.75g	Sodium	543.91mg
Iron	1.21mg	Vitamin C	8.66mg
Vitamin A	1544.65IU	Calcium	224.87mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1/4 Cup	735787	LETTUCE ROMAINE CHOP 6-2# RSS	
1/4 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1/4 Cup	418439	CUCUMBER SELECT 24CT MARKON	
1/4 Cup	569551	TOMATO CHERRY 11# MRKN	
2 Ounce	202150	TURKEY HAM DCD 2-5# JENNO	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Combine ingredients in orange container for salads. 3. Store in cooler at a minimum temperature and while serving.

Sandwich, Turkey

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Sandwich, Turkey

Nutrition Information

Calories	260.51	Protein	11.26g
Fat	10.50g	SaturatedFat	5.50g
Trans Fat	0.00g	Cholesterol	25.00mg
Carbohydrates	31.17g	Fiber	3.39g
Sugar	5.65g	Sodium	551.30mg
Iron	2.00mg	Vitamin C	6.87mg
Vitamin A	979.42IU	Calcium	163.94mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	
1 Slice	334450	CHEESE SLCD YEL 6-5 COMM	
1 Slice	861940	CHEESE AMER WHT 160CT SLCD 6-5# LOL	
13/100 Cup	702609	LETTUCE ROMAINE CLND CALIF 2-5#	
13/100 Cup	199036	TOMATO 6X6 LRG 25# MRKN	

Preparation Instructions

Parfait, Banana

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Parfait, Banana

Nutrition Information

Calories	335.83	Protein	9.54g
Fat	2.65g	SaturatedFat	1.05g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	70.68g	Fiber	4.07g
Sugar	41.82g	Sodium	141.58mg
Iron	2.50mg	Vitamin C	5.14mg
Vitamin A	1037.76IU	Calcium	202.95mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Each	197769	BANANA TURNING SNGL 150CT 40# P/L	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Dressing, Ranch, Homemade

Servings:	160.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Condiments or Other
HACCP Process:	Same Day Service

Dressing, Ranch, Homemade

Nutrition Information

Calories	56.81	Protein	0.08g
Fat	5.15g	SaturatedFat	1.36g
Trans Fat	0.06g	Cholesterol	10.55mg
Carbohydrates	2.18g	Fiber	0.00g
Sugar	1.01g	Sodium	154.22mg
Iron	0.03mg	Vitamin C	0.01mg
Vitamin A	48.92IU	Calcium	9.15mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Cup	107042	DRESSING SALAD 4-1GAL GFS	
4 Cup	534331	SOUR CREAM L/F 4-5# RGNLBRND	
8 Cup	245522	BUTTERMILK 1 9-.5GAL RGNLBRND	
1/2 Tablespoon	825221	SEASONING ORIG 500CT MDASH - Mrs. Dash - M	
4 Tablespoon	513938	SPICE DILL WEED 5Z TRDE	
1 Tablespoon	748590	SALT SEA 36Z TRDE	
2 Tablespoon	513989	SPICE PARSLEY FLAKES 11Z TRDE	
2 Tablespoon	224839	SPICE GARLIC POWDER 21Z TRDE	
2 Tablespoon	126993	SPICE ONION POWDER 19Z TRDE	

Preparation Instructions

Black Beans, Homemade

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

Black Beans

Nutrition Information

Calories	1050.73	Protein	63.51g
Fat	21.51g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	124.00g	Fiber	51.51g
Sugar	4.00g	Sodium	16019.51mg
Iron	10.80mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	240.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Cup	267601	BEAN BLK DRY PREWSHD 6-5# GFS	
1 Cup	581900	SPICE TANDOORI 24Z TRDE	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Soak beans overnight. 3. Drain the beans with fresh water. 4. Cook until soft (about 2 1/2 hours). 5. Add tandoori spice and mix with blender. 6. Put in shotgun pans and place in warmer.

Pizza Cheese, Homemade

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pizza Cheese, Homemade

Nutrition Information

Calories	375.00	Protein	21.50g
Fat	14.00g	SaturatedFat	7.00g
Trans Fat	0.00g	Cholesterol	30.00mg
Carbohydrates	39.00g	Fiber	4.30g
Sugar	3.50g	Sodium	765.00mg
Iron	1.35mg	Vitamin C	6.00mg
Vitamin A	440.00IU	Calcium	443.25mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Slice	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	
1 Cup	326194	SAUCE PIZZA DLX 6-10 CONTDN	
4 Cup	645170	CHEESE MOZZ SHRD 4-5# LOL	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Bake pizza crust accordingly. 3. Smooth the pizza sauce evenly on crust. 4. Place cheese evenly on crust. 5. Bake until done. 6. Store in warmer until served.

Pizza Pepperoni, Homemade

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pizza Pepperoni, Homemade

Nutrition Information

Calories	375.00	Protein	21.50g
Fat	14.00g	SaturatedFat	7.00g
Trans Fat	0.00g	Cholesterol	30.00mg
Carbohydrates	39.00g	Fiber	4.30g
Sugar	3.50g	Sodium	765.00mg
Iron	1.35mg	Vitamin C	6.00mg
Vitamin A	440.00IU	Calcium	443.25mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Slice	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	
1 Cup	326194	SAUCE PIZZA DLX 6-10 CONTDN	
4 Cup	645170	CHEESE MOZZ SHRD 4-5# LOL	
1 Cup	647270	180CT PIZZATAS PEPPERONI 65282	30 slices

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare pizza crust accordingly. 3. Smooth the pizza sauce evenly on crust. 4. Place pepperoni on the sauce and cover evenly with shredded cheese. 5. Cook accordingly to a minimum temperature of 165. 6. Store in warmer until served.

Pizza Sausage, Homemade

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pizza Sausage, Homemade

Nutrition Information

Calories	250.63	Protein	11.44g
Fat	5.88g	SaturatedFat	2.06g
Trans Fat	0.00g	Cholesterol	9.38mg
Carbohydrates	37.63g	Fiber	4.36g
Sugar	3.56g	Sodium	475.63mg
Iron	1.29mg	Vitamin C	6.00mg
Vitamin A	222.50IU	Calcium	138.25mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Slice	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	
1 Cup	326194	SAUCE PIZZA DLX 6-10 CONTDN	
1 Cup	645170	CHEESE MOZZ SHRD 4-5# LOL	
1 Ounce	808981	SAUSAGE ITAL CHNK CKD 14/Z 2-5#	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare pizza crust accordingly. *Sausage is pre-cooked and can be placed on the pizza* 3. Place the sauce on the crust and smooth evenly, repeat with the sausage and shredded cheese. 4. Bake until minimum temperature of 165 has been reached. 5. Store in warmer until served.

Pizza Ham and Pineapple, Homemade

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pizza Ham and Pineapple, Homemade

Nutrition Information

Calories	416.97	Protein	26.15g
Fat	15.50g	SaturatedFat	7.50g
Trans Fat	0.00g	Cholesterol	49.93mg
Carbohydrates	41.58g	Fiber	4.43g
Sugar	5.38g	Sodium	941.08mg
Iron	1.75mg	Vitamin C	7.52mg
Vitamin A	440.00IU	Calcium	449.89mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Slice	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	
1 Cup	326194	SAUCE PIZZA DLX 6-10 CONTDN	
4 Cup	645170	CHEESE MOZZ SHRD 4-5# LOL	
8 Ounce	202150	TURKEY HAM DCD 2-5# JENNO	
1/2 Cup	189979	PINEAPPLE TIDBITS IN JCE 6-10 GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare pizza crust accordingly. 3. Put sauce, ham, pineapple, and cheese evenly. 4. Bake until the minimum temperature is 165. 5. Keep in warmer until served.

Parfait, Strawberry

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Parfait, Strawberry

Nutrition Information

Calories	308.33	Protein	8.89g
Fat	2.45g	SaturatedFat	1.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	63.68g	Fiber	4.02g
Sugar	39.32g	Sodium	140.98mg
Iron	2.71mg	Vitamin C	27.00mg
Vitamin A	1000.00IU	Calcium	210.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Cup	244630	STRAWBERRY WHL IQF 4-5# GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Parfait, Mandarin Orange

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Parfait, Mandarin Orange

Nutrition Information

Calories	328.33	Protein	9.39g
Fat	2.45g	SaturatedFat	1.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	57.18g	Fiber	2.52g
Sugar	44.32g	Sodium	145.98mg
Iron	3.35mg	Vitamin C	15.00mg
Vitamin A	1004.00IU	Calcium	200.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Cup	117897	ORANGES MAND WHL L/S 6-10 GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Parfait, Strawberry Banana

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Parfait, Strawberry Banana

Nutrition Information

Calories	322.08	Protein	9.22g
Fat	2.55g	SaturatedFat	1.03g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	67.18g	Fiber	4.04g
Sugar	40.57g	Sodium	141.28mg
Iron	2.60mg	Vitamin C	16.07mg
Vitamin A	1018.88IU	Calcium	206.48mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/4 Each	197769	BANANA TURNING SNGL 150CT 40# P/L	
1/4 Cup	244630	STRAWBERRY WHL IQF 4-5# GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Parfait, Apple

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Parfait, Apple

Nutrition Information

Calories	319.23	Protein	8.89g
Fat	2.45g	SaturatedFat	1.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	66.68g	Fiber	4.02g
Sugar	41.82g	Sodium	140.98mg
Iron	2.43mg	Vitamin C	3.17mg
Vitamin A	1037.26IU	Calcium	204.14mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Each	742300	APPLE DELICIOUS RED MI 138CT MRKN	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Parfait, Peach

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Parfait, Peach

Nutrition Information

Calories	343.33	Protein	9.89g
Fat	2.45g	SaturatedFat	1.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	71.18g	Fiber	3.52g
Sugar	47.82g	Sodium	150.98mg
Iron	2.35mg	Vitamin C	1.20mg
Vitamin A	1200.00IU	Calcium	200.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Cup	268348	PEACH DCD XL/S 6-10 GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Parfait, Blueberry

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Parfait, Blueberry

Nutrition Information

Calories	323.33	Protein	8.89g
Fat	2.95g	SaturatedFat	1.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	65.68g	Fiber	4.52g
Sugar	40.82g	Sodium	140.98mg
Iron	2.35mg	Vitamin C	1.80mg
Vitamin A	1000.00IU	Calcium	200.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Cup	119873	BLUEBERRY FREE-FLOW IQF 30# GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Parfait, Pineapple

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Parfait, Pineapple

Nutrition Information

Calories	353.33	Protein	8.89g
Fat	2.45g	SaturatedFat	1.00g
Trans Fat	0.00g	Cholesterol	5.00mg
Carbohydrates	75.18g	Fiber	3.52g
Sugar	49.82g	Sodium	140.98mg
Iron	2.71mg	Vitamin C	9.00mg
Vitamin A	1000.00IU	Calcium	200.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
8 Ounce	811500	YOGURT VAN L/F PARFPR 6-4# YOPL	
1/4 Cup	812821	CEREAL GROLA CRNCHY CLUSTERS 4-50Z	
1/2 Cup	189979	PINEAPPLE TIDBITS IN JCE 6-10 GFS	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Prepare parfaits in layers; yogurt, granola, yogurt, fruit.

Salad, Veggie

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Salad, Veggie

Nutrition Information

Calories	121.20	Protein	7.25g
Fat	9.00g	SaturatedFat	6.00g
Trans Fat	0.00g	Cholesterol	30.00mg
Carbohydrates	3.50g	Fiber	0.75g
Sugar	0.75g	Sodium	191.75mg
Iron	0.50mg	Vitamin C	7.86mg
Vitamin A	1544.65IU	Calcium	211.58mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1/4 Cup	735787	LETTUCE ROMAINE CHOP 6-2# RSS	
1/4 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1/4 Cup	418439	CUCUMBER SELECT 24CT MARKON	
1/4 Cup	569551	TOMATO CHERRY 11# MRKN	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Combine ingredients in orange container for salads. 3. Store in cooler at a minimum temperature and while serving.

Salad, Chicken Caesar

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Salad, Chicken Caesar

Nutrition Information

Calories	168.00	Protein	19.00g
Fat	4.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	63.00mg
Carbohydrates	11.00g	Fiber	3.00g
Sugar	0.00g	Sodium	169.00mg
Iron	2.16mg	Vitamin C	90.00mg
Vitamin A	15000.00IU	Calcium	64.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
3 Cup	735787	LETTUCE ROMAINE CHOP 6-2# RSS	
3 Ounce	110530	CHIX DCD 40 COMM	
6 Each	748510	CROUTON MULTIGR CHS GARL 10- 2# GFS	
1 Ounce	803840	CHEESE PARM IMIT SHRD FCY 4-5 SCHRBR	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Cook chicken accordingly to an internal temperature of 165. 3. Store in shotgun pans for serving.

Ground Beef, Homemade

Servings:	72.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Ground Beef, Homemade

Nutrition Information

Calories	144.71	Protein	12.05g
Fat	9.97g	SaturatedFat	3.32g
Trans Fat	1.66g	Cholesterol	43.20mg
Carbohydrates	1.69g	Fiber	0.00g
Sugar	0.42g	Sodium	240.20mg
Iron	0.15mg	Vitamin C	0.00mg
Vitamin A	422.68IU	Calcium	0.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
20 Pound	110520	BEEF GRND 40 COMM	
1 1/4 Cup	413429	SEASONING TACO 21Z TRDE	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Cook ground beef with taco seasoning to a minimum temperature of 165. 3. Store in warmer for use in tacos, nachos, and bowls.

Beans, Refried Homemade

Servings:	120.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Refried Beans

Nutrition Information

Calories	167.70	Protein	9.40g
Fat	0.50g	SaturatedFat	0.10g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	31.00g	Fiber	6.80g
Sugar	2.00g	Sodium	110.30mg
Iron	2.38mg	Vitamin C	4.77mg
Vitamin A	178.00IU	Calcium	66.72mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
30 Cup	501506	BEAN PINTO DRY PREWSHD 50# C&F	
180 Ounce	452841	SALSA 103Z 6-10 REDG	READY_TO_EAT None
1/4 Cup	273945	SPICE CUMIN GRND 15Z TRDE	
1/4 Cup	829862	SPICE CORIANDER GRND 14Z TRDE	
3/4 Cup	514047	SPICE GARLIC GRANULATED 7.25# TRDE	
3/4 Cup	138300	SPICE ONION GRANULATED 20Z TRDE	
4 Tablespoon	225045	SPICE PEPR BLK (30 MESH) REG GRIND 5#	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. 2. Add beans and all spices to cooker. 3. Cook to a minimum temperature of 165 for hot holding.

Pesto, Homemade

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Condiments or Other
HACCP Process:	Same Day Service

Pesto, Homemade

Nutrition Information

Calories	1022.53	Protein	0.00g
Fat	113.61g	SaturatedFat	17.85g
Trans Fat	1.95g	Cholesterol	0.00mg
Carbohydrates	0.00g	Fiber	0.00g
Sugar	0.00g	Sodium	2200.00mg
Iron	0.00mg	Vitamin C	6.00mg
Vitamin A	0.00IU	Calcium	0.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
10 Tablespoon	162510	BASIL FRESH 3-1 P/L	
1/2 Cup	292702	OIL SALAD VEG SOY CLR NT 6-1GAL GFS	
2 Teaspoon	514047	SPICE GARLIC GRANULATED 7.25# TRDE	
1 Teaspoon	748590	SALT SEA 36Z TRDE	

Preparation Instructions

1. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination.
2. Mix all ingredients together.

Sandwich, Hot Turkey

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Sandwich, Hot Turkey

Nutrition Information

Calories	255.00	Protein	11.00g
Fat	10.50g	SaturatedFat	5.50g
Trans Fat	0.00g	Cholesterol	25.00mg
Carbohydrates	30.00g	Fiber	3.00g
Sugar	5.00g	Sodium	550.00mg
Iron	1.85mg	Vitamin C	0.00mg
Vitamin A	134.50IU	Calcium	159.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	
1 Slice	334450	CHEESE SLCD YEL 6-5 COMM	
1 Slice	861940	CHEESE AMER WHT 160CT SLCD 6-5# LOL	

Preparation Instructions

Egg Rolls with Sweet and Sour Sauce

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Egg Rolls with Sweet and Sour Sauce

Nutrition Information

Calories	345.00	Protein	14.00g
Fat	14.00g	SaturatedFat	2.00g
Trans Fat	0.00g	Cholesterol	80.00mg
Carbohydrates	43.00g	Fiber	4.00g
Sugar	14.00g	Sodium	840.00mg
Iron	2.88mg	Vitamin C	12.00mg
Vitamin A	2500.00IU	Calcium	80.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	599440	EGG ROLL CHIX WGRAIN CN 3Z 2-30CT	BAKE Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 17 minutes Convection Oven Instructions: Preheat oven to 425°F. Place frozen egg rolls on a baking sheet. Turn once during bakin. Convection: 12-14 minutes Preparation Notes: Heating time may vary with equipment.
1 Each	714510	SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	

Preparation Instructions

Breakfast Potato Bowl

Servings:	1.00
Serving Size:	1.00 Bowl
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service

Breakfast Potato Bowl

Nutrition Information

Calories	572.39	Protein	33.92g
Fat	42.95g	SaturatedFat	25.59g
Trans Fat	0.01g	Cholesterol	190.00mg
Carbohydrates	15.36g	Fiber	2.69g
Sugar	2.33g	Sodium	1154.44mg
Iron	2.16mg	Vitamin C	5.42mg
Vitamin A	1292.94IU	Calcium	838.54mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Ounce	265632	POTATO ROUNDS COIN 6-5# LAMB	
1 Tablespoon	284122	EGG WHL LIQ 6-5 GFS	
1 Tablespoon	327425	BACON CRUMBLES IMIT 10# IMAGIC	
1 Ounce	847208	PEPPERS & ONION FLME RSTD 6- 2.5	
1 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	

Preparation Instructions

Mexicali Taco Boat

Servings:	100.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Mexicali Taco Boat

Nutrition Information

Calories	384.57	Protein	20.85g
Fat	23.21g	SaturatedFat	6.54g
Trans Fat	2.39g	Cholesterol	65.79mg
Carbohydrates	26.05g	Fiber	4.31g
Sugar	4.02g	Sodium	384.50mg
Iron	1.15mg	Vitamin C	4.14mg
Vitamin A	2281.07IU	Calcium	75.69mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Cup	224707	SPICE CHILI POWDER HOT 17Z TRDE	
1 Cup	273945	SPICE CUMIN GRND 15Z TRDE	
8 Teaspoon	224839	SPICE GARLIC POWDER 21Z TRDE	
8 Teaspoon	126993	SPICE ONION POWDER 19Z TRDE	
4 Teaspoon	430196	SPICE PEPR RED CRUSHED 12Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
8 Teaspoon	24108	Black Pepper	BAKE
2 Quart	452841	SALSA 103Z 6-10 REDG	READY_TO_EAT None
20 Pound	817730	FRIES SWT 5/16 S/C SVRY 6-2.5#	CONVECTION PREHEAT OVEN TO 425° F. (FULL OVEN). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 34 TO 38 MINUTES, TURNING ONCE FOR UNIFORM COOKING OR PREHEAT OVEN TO 425° F. (ONE SHEET). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.
6 Cup	786543	TOMATO ROMA DCD 3/8 2-5# RSS	
3 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1 Cup	219550	CILANTRO CLEANED 4-1 RSS	
20 Pound	110520	BEEF GRND 40 COMM	

Preparation Instructions