

Cookbook for KING MIDDLE SCHOOL

Created by HPS Menu Planner

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Ham & Cheese Wrap Box

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 3 Slice | | 722360 |
| TORTILLA FLOUR ULTRGR 8 18-12CT | 1 Each | | 882700 |
| TURKEY HAM SLCD 12-1 JENNO | 3 Slice | | 556121 |
| CHIP NACHO REDC FAT 72- 1Z DORITOS | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 456090 |
| CARROT SNACK CLEANED 200-1Z RSS | 2 Package | | 613967 |
| APPLE DELICIOUS RED 113CT MRKN | 1 Each | | 197696 |
| RANCH LT DIP CUP 100-1Z FLAVOR FRESH | 1 Each | | 499521 |

Preparation Instructions

Directions:

Assemble Slice Deli Turkey Jennie-O

6 slices = 2oz

2cheese slice=1oz

Wrap 1 each

Wrap in Paperstore in refig

CCP: Hold at 135° F or higher.

Assemble sandwich's using:

3.2 oz Deli Turkey

3 slices cheese

CCP: Hold for cold service at 41° F or lower.

Notes:

Broc/Cali/Tom/Car. Cup

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 50.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------------------|------------|
| CARROT BABY WHL CLEANED 12-2 RSS | 6 1/4 Pound | Wash ans set aside to air dry | 510637 |
| TOMATO GRAPE SWT 10 MRKN | 6 1/4 Pound | Wash and set aside to air dry | 129631 |
| BROCCOLI & CAULIF COMBO 2-3 RSS | 7 1/2 Pound | Wash and separate and air dry | 283339 |
| RANCH LT DIP CUP 100-1Z FLAVOR FRESH | 50 Each | | 499521 |

Preparation Instructions

CCP:

1. Must wash hands and put on disposable gloves.
2. Must clean all vegetables and air dry.
3. Must keep all vegetables 41° or below.
4. Must be used up with in 3 Days.

Portion:

1oz Broccoli

1oz Cauliflower

2oz Grape Tomato

2oz Baby Carrots

In a clear 9 ounce Cup (792220) place ranch cup on top and lid with a dome lid (820360)

Mashed Potatoes (Instant)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| POTATO PRLS EXCEL 12-26.5Z SMART SERV | 6 1/4 Each | RECONSTITUTE 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. | 146581 |
| BUTTER ALT LIQ NO SOD NT 3-1GAL GCHC | 1 7/8 Cup | | 184622 |

Preparation Instructions

- 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan.
- 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. (use hand mixer for ease)
- 3: Add Butter

CCP:

1. Make sure water is from a clean source
2. Make sure water is above 165°
3. keep at 145° or above
4. Use same day

Canned Fruit Pineapple Chunk

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 103.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| PINEAPPLE CHUNKS IN JCE 6-10 GFS | 1/2 Cup | | 189952 |

Preparation Instructions

Directions:

CCP: Hold for cold service at 41° F or lower.

Open Can fruit

place under refrigeration

Serve with 4 oz spoodle

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

Child Nutrition: 4z spoodle = 1/2c fruit

Updated October 201

Applesauce Unsweetened MTG

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 96.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| APPLESAUCE UNSWT CUP 96-4.5Z P/L | 24/25 Each | | 753911 |

Preparation Instructions

Directions:

WASH HANDS.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Chilled Peaches

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 168.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| PEACH SLCD XL/S 6-10 GFS | 84 Cup | | 224448 |

Preparation Instructions

Directions:

CCP: Hold for cold service at 41° F or lower.

Open Can fruit

place under refrigeration

Serve with 4 oz spoodle

Notes:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4 oz spoodle.

Child Nutrition: 4z spoodle = 1/2c fruit

Updated October 201

Canned Fruit Mandarin Oranges

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 180.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| ORANGES MAND IN JCE 6-10 GFS | 180 .50 cup | BAKE | 612448 |

Preparation Instructions

Directions:

CCP: Hold for cold service at 41° F or lower.

Open Can fruit

place under refrigeration

Serve with 4 oz spoodle

Notes:

Pears Canned

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 100.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| PEAR SLCD XL/S 6-10 GFS | 6 #10 CAN | | 262706 |

Preparation Instructions

Directions:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

4. Serve using a 4z spoodle.

Child Nutrition: 4z spoodle = 1/2 c. fruit

Updated October 2013

Notes:

Dinner Roll

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 180.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| DOUGH ROLL DNNR WGRAIN 180-2.1Z RICH | 180 Each | Prepare sheet pans with parchment paper and pan spray, slack out over night in the cooler. Next day pull product out of cooler place in proof box for 2 hrs. | 152131 |

Preparation Instructions

Directions:

1. Prepare Sheet pans with parchment paper and pan liners
2. Slack out product over night in cooler
3. Move from cooler to Proof Box for 2hrs
4. Bake at 375° for 10-12 min or in till golden brown.

CCP:

Wash hands and put in new disposable gloves, keep hot foods above 135°

Toss any extras.