# Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL

**Created by HPS Menu Planner** 

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## Toasted Bagel w/ cream cheese

Servings:	90.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-36028

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL VARIETY SLCD 2.8Z 15-6CT GCHC	90 Each	BAKE THAW PRODUCT FOR 30 MINUTES. BAKE IN PREHEATED OVEN AT 400F FOR 10-15 MINUTES OR UNTIL GOLDEN BROWN. ALLOW TO COOL 30 MINUTES BEFORE SERVING.	175660
CHEESE CREAM STRAWB CUP 100-1Z GCHC	30 Each		863106
CHEESE CREAM LT CUP 10075Z PHIL	30 Each		257745
CHEESE CREAM CUP 100- 1Z PHIL	30 Each		257737

#### **Preparation Instructions**

Split bagels and lay open faced on sheet pan. Toast at 400F until lightly toasted. Serve right away.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 90.000 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		268.33	
Fat		7.13g	
SaturatedF	at	3.83g	
Trans Fat		0.00g	
Cholestero	l	18.33mg	
Sodium		458.30mg	
Carbohydra	ates	42.00g	
Fiber		1.30g	
Sugar		4.33g	
Protein		8.03g	
Vitamin A	100.00IU	Vitamin C	0.40mg
Calcium	77.67mg	Iron	2.70mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **Assorted 2oz Cereal Bowls**

Servings:	5.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35666
School:	NORTHWOOD ELEMENTARY		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS HNYNUT CUP 60- 2Z	1 Each	Honey Cheerios are also available to order: #261799	105307
CEREAL RICE CHEX CINN CUP 60-2Z GENM	1 Each		105357
CEREAL LUCKY CHARMS CUP 60-2Z GENM	1 Each		105840
Cocoa Puffs 2 oz	1 Each		105850
CEREAL CINN TST CRNCH CUP 60- 2Z GENM	1 Each		105931

### **Preparation Instructions**

No Preparation Instructions available.

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 5.000 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		212.00	
Fat		3.30g	
SaturatedF	at	0.20g	
Trans Fat		0.00g	
Cholestero	ı	0.00mg	
Sodium		292.00mg	
Carbohydra	ates	43.00g	
Fiber		3.60g	
Sugar		14.60g	
Protein		3.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	122.00mg	Iron	5.26mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

## **Breakfast Muffin & String Cheese**

Servings:	6.000	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35472

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ 168-1Z BONGARDS	6 Each		579050
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each	MICROWAVE THAWING DIRECTIONS: Thaw whole shipper overnight. OR: Remove muffins from shipper. Thaw wrapped muffins in single layer at room temperature about 4 hours. MICROWAVE HEATING (1000 WATT HIGH POWER): Remove muffins from packaging. Place muffins on microwave-safe plate. Microwave heat: 20 seconds if frozen; 10 seconds if refrigerated; 5 seconds if thawed. THAW Store frozen until ready to use. Thaw overnight under refrigerations	262370
MUFFIN BLUEB WGRAIN IW 72- 2Z ARYZTA	1 Each		557970
MUFFIN BANANA WGRAIN IW 48-2Z SL	1 Each	MICROWAVE THAWING DIRECTIONS: Thaw whole shipper overnight. OR: Remove muffins from shipper. Thaw wrapped muffins in single layer at room temperature about 4 hours. MICROWAVE HEATING (1000 WATT HIGH POWER): Remove muffins from packaging. Place muffins on microwave-safe plate. Microwave heat: 20 seconds if frozen; 10 seconds if refrigerated; 5 seconds if thawed. THAW Store frozen until ready to use. Thaw overnight under refrigeration.	262362
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	1 Each		557981
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	1 Each		557991
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each	READY_TO_EAT Thaw and serve.	262343

#### **Preparation Instructions**

Set out assortment of muffins with string cheese.

A serving is 1 muffin + 1 string cheese.

CCP: Hold string cheese for cold service at 35F or below.

## Meal Components (SLE) Amount Per Serving

Amount Per Serving	
Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 6.000 Serving Size: 1.00 Serving

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<b>Amount Pe</b>	r Serving			
Calories		270.00		
Fat		12.50g		
SaturatedF	at	5.17g		
Trans Fat		0.03g		
Cholestero	I	37.50mg		
Sodium		323.33mg		
Carbohydra	ates	30.17g		
Fiber		1.67g		
Sugar		15.83g		
Protein		9.67g		
Vitamin A	2.40IU	Vitamin C	0.01mg	
Calcium	218.50mg	Iron	1.00mg	
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<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Yogurt Variety**

Servings:	5.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22432

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	186911
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551760
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551770
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each	HEAT_AND_SERVE HEAT_AND_SERVE	869921
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Each	READY_TO_EAT READY_TO_EAT	885750

## **Preparation Instructions**

No Preparation Instructions available.

Meat	1.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 5.000 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		76.00	
Fat		0.30g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	ı	3.00mg	
Sodium		61.00mg	
Carbohydra	ates	14.60g	
Fiber		0.00g	
Sugar		9.40g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	124.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

## **Granola or Granola Bar Variety -1oz**

Servings:	7.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-35997

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRANOLA BAG IW 144-1Z FLDSTN	1 Package	Can also order 'Awesome Granola' from Commercial Foods. #40058	649742
BAR CEREAL COCOA RICE KRISPY 96-1.34Z	1 Each		282431
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to Eat	265891
BAR CEREAL TRIX WGRAIN 96- 1.42Z GENM	1 Each	READY_TO_EAT Ready to eat	268690
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to Eat	265901
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	1 Each		498170
BAR GRANOLA OAT&HNY 6-18CT NATVLLY	1 Package		650330

#### **Preparation Instructions**

This recipe shows the 7 different granola bar & granola packet varieties that can be offered.

The recipe nutrient information shows the average of 7 bars, so specific nutrient information should be obtained from the package wrapper.

To Serve: One packet of IW granola + one container of yogurt of choice. (See Yogurt Variety Recipe)

Meat	0.000
Grain	1.036
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 7.000 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		155.71	
Fat		4.14g	
SaturatedF	at	0.43g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		118.57mg	
Carbohydra	ates	28.00g	
Fiber		2.71g	
Sugar		9.57g	
Protein		2.43g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	137.14mg	Iron	1.39mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

## **HS Assorted Fruit**

Servings:	9.000	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-22425

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELIC GLDN 125-138CT MRKN	1 Each		597481
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each		198021
PEAR 95-110CT MRKN	1 Each		198056
BANANA TURNING SNGL 150CT 40 P/L	1 Each		197769
PEAR DCD IN JCE 6-10 GCHC	1/2 Cup		610364
PINEAPPLE TIDBITS IN JCE 6-10 DOLE	1/2 Cup	READY_TO_EAT Ready to Eat	509221
ORANGES MAND BRKN L/S 6-10 GCHC	1/2 Cup		152811
PEACH DCD XL/S 6-10 GCHC	1/2 Cup	READY_TO_EAT ready to use	268348

### **Preparation Instructions**

No Preparation Instructions available.

Meat	0.000
Grain	0.000
Fruit	1.416
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 9.000 Serving Size: 0.50 Cup

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<b>Amount Pe</b>	r Serving		
Calories		72.53	
Fat		0.12g	
SaturatedF	at	0.02g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		2.72mg	
Carbohydra	ates	17.78g	
Fiber		2.19g	
Sugar		11.11g	
Protein		0.72g	
Vitamin A	62.07IU	Vitamin C	11.50mg
Calcium	15.73mg	Iron	0.26mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**