## Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL

**Created by HPS Menu Planner** 

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# Sausage Biscuit

Servings:	1.000	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34407

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
BISCUIT BTRMLK WGRAIN 6- 25CT BKCHEF	1 Each	*Order biscuit #237390 if this one is out of stock.*	126962

## **Preparation Instructions**

1. Place sausage on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

CCP: Heat to 165F for at least 15 seconds.

CCP: Hold for hot service at 135F or higher

2. Pan the biscuits on a paper-lined sheet pan. Bake until lightly brown at 325 F for approx 10- 14 minutes.

3. Assemble sandwiches and place in warmer well and cover with lid until time to serve.

CCP: Hold in well for hot service at 135F or higher.

Meat	1.000
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: 1.000 Serving Size: 1.00 Serving

Corving Cizo. 1.00 Corving				
Amount Pe	r Serving			
Calories		291.00		
Fat		16.00g		
SaturatedFa	at	7.70g		
Trans Fat		0.00g		
Cholestero	l	26.00mg		
Sodium		492.00mg		
Carbohydra	ates	26.00g		
Fiber		2.00g		
Sugar		3.00g		
Protein		10.00g		
Vitamin A	56.00IU	Vitamin C	0.00mg	
Calcium	56.00mg	Iron	1.44mg	

\*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

eer mg ein			
Amount Pe	er Serving		
Calories		212.00	
Fat		3.30g	
SaturatedF	at	0.20g	
Trans Fat		0.00g	
Cholestero	I	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

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## 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. Of Remove muffins from shipper. Thaw wrapped muffins in single la temperature about 4 hours. MICROWAVE HEATING (1000 WA POWER): Remove muffins from packaging. Place muffins on microwave-safe Microwave heat: 20 seconds if fro if refrigerated; 5 seconds if thawe THAW Store frozen until ready to use. Th under refrigerations	ayer at room TT HIGH plate. zen; 10 seconds d.	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. Of Remove muffins from shipper. Thaw wrapped muffins in single la temperature about 4 hours. MICROWAVE HEATING (1000 WA POWER): Remove muffins from packaging. Place muffins on microwave-safe Microwave heat: 20 seconds if fro if refrigerated; 5 seconds if thawe THAW Store frozen until ready to use. Th under refrigeration.	ayer at room TT HIGH plate. zen; 10 seconds d.	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	
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

Servings i el Necipe. 0.000				
Serving Size: 1.00 Serving				
Amount Pe	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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#### 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

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Amount Pe	er Serving		
Calories		76.00	
Fat		0.30g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	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

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## 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

eering eiz				
Amount Pe	r Serving			
Calories		155.71		
Fat		4.14g		
SaturatedF	at	0.43g		
Trans Fat		0.00g		
Cholestero	1	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	

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## 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

eering ein			
Amount Pe	r Serving		
Calories		72.53	
Fat		0.12g	
SaturatedF	at	0.02g	
Trans Fat		0.00g	
Cholestero	I	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

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## Nutrition - Per 100g