Cookbook for Tippecanoe Valley High School

Created by HPS Menu Planner

Table of Contents

2.6 oz. Uncrustable + Juice

Muffin, Cheese Stick, & Juice

2 oz. Cereal + Juice

Lemon Crunch Bar + Juice

Mini Powdered Donuts + Juice

Yeast Donuts+ Juice

Cereal Pouch, Cheese Stick, & Juice

Waffle Snaps + Juice

Butterscotch Oatmeal Bar, String Cheese, & Juice

Oatmeal Round & Juice

Pop Tart, Cheese Stick, & Juice

Cinnamon Toast Crunch Bar, Cheese Stick, & Juice

2.6 oz. Uncrustable + Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37450
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72- 2.6Z	1 Each		527462
100% Fruit Juice	1 Each	READY_TO_DRINK	

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Servings Per Recipe: 1.00 Serving Size: 1.00 Each **Amount Per Serving Calories** 360.00 Fat 16.00g SaturatedFat 3.50g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 280.00mg **Carbohydrates** 46.00g Fiber 4.00g Sugar 27.00g **Protein** 9.00g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 43.00mg 1.00mg Iron

Nutrition Facts

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Muffin, Cheese Stick, & Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37453
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Muffin Variety	1 Serving		R-37414
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580
100% Fruit Juice	1 Each	READY_TO_DRINK	

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Serving Size: 1.00 Each	า
Amount Per Serving	
Calories	330.00
Fat	13.00g
SaturatedFat	5.33g
Trans Fat	0.07g
Cholesterol	30.00mg
Sodium	316.67mg
Carbohydrates	45.33g
Fiber	1.33g
Sugar	28.00g
Protein	8.33g

Nutrition Facts
Servings Per Recipe: 1.00

Vitamin A

Calcium

Iron

Vitamin C 0.02mg

0.95mg

4.80IU

205.01mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

2 oz. Cereal + Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37454
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
100% Fruit Juice	1 Each	READY_TO_DRINK	
Assorted Cereal (2 ounce)	1 Serving		R-37415

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	2.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per	Serving		
Calories		276.67	
Fat		3.58g	
SaturatedFat		0.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		301.67mg	
Carbohydrate	es	57.50g	
Fiber		3.17g	
Sugar		26.17g	
Protein		3.33g	
Vitamin A 8	3.33IU	Vitamin C	1.00mg
Calcium 1	18.33mg	Iron	7.08mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Lemon Crunch Bar + Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37456
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR LEMON CHP CRNCH IW 120-2.25Z	1 Each	READY_TO_EAT HEATING INSTRUCTIONS: Product is fully baked and does not need to be heated to serve. Simply, thaw and serve. It can be warmed by holding in a warming cart if desired.	645202
100% Fruit Juice	1 Each	READY_TO_DRINK	

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	2.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition	n Facts			
Servings Per Recipe: 1.00 Serving Size: 1.00 Each				
Amount Pe				
Calories		320.00		
Fat		8.00g		
SaturatedFa	at	2.00g		
Trans Fat		0.00g		
Cholesterol		5.00mg		
Sodium		160.00mg		
Carbohydra	ites	56.00g		
Fiber		2.00g		
Sugar		27.00g		
Protein		4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	20.00mg	Iron	1.44mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Mini Powdered Donuts + Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37457
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package		738201
100% Fruit Juice	1 Each	READY_TO_DRINK	

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	2.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Oct virig Oize	7. 1.00 Each		
Amount Pe	r Serving		
Calories		330.00	
Fat		11.00g	
SaturatedF	at	4.50g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		290.00mg	
Carbohydra	ates	55.00g	
Fiber		2.00g	
Sugar		31.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	27.00mg	Iron	1.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Yeast Donuts+ Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37459
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT RING WGRAIN GLZ IW 80-2.5Z	1 Each		668181
100% Fruit Juice	1 Each	READY_TO_DRINK	

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	2.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Amount Per Serving Calories 290.00 Fat 11.00g SaturatedFat 4.00g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 260.00mg **Carbohydrates** 43.00g **Fiber** 2.00g

18.00g

5.00g

Iron

Vitamin C

0.00mg

1.44mg

Nutrition - Per 100g

Nutrition FactsServings Per Recipe: 1.00
Serving Size: 1.00 Each

Sugar

Protein

Vitamin A

Calcium

No 100g Conversion Available

0.00IU

100.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Cereal Pouch, Cheese Stick, & Juice

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37460
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cinnamon Toasters Pouch	1 Each		36779
Honey Graham Toasters Pouch	1 Each		36777
Marshmallow Mateys Pouch	1 Each		36780
Honey Bunches of Oats Vanilla Pouch	1 Each		36785
CHEESE STRING MOZZ IW 168-1Z LOL	4 Each	READY_TO_EAT Ready to eat.	786580
100% Fruit Juice	4 Each	READY_TO_DRINK	

Preparation Instructions

Package together 1 cereal pouch, 1 cheese stick, and 1 juice for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 4.00 Serving Size: 1.00 Each

Amount Pe	er Serving		
Calories		252.50	
Fat		8.38g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	ol	20.00mg	
Sodium		373.75mg	
Carbohydr	ates	37.75g	
Fiber		1.50g	
Sugar		20.50g	
Protein		7.75g	
Vitamin A	0.00IU**	Vitamin C	0.00mg**
Calcium	285.50mg	Iron	3.58mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

^{**}One or more nutritional components are missing from at least one item on this recipe.

Waffle Snaps + Juice

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37461
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chocolate Chip Waffle Snaps	1 Each		74200
Maple Waffle Snaps	1 Each		74100
100% Fruit Juice	2 Each	READY_TO_DRINK	

Preparation Instructions

Package 1 package waffle crisps and juice together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

0.000
2.000
0.500
0.000
0.000
0.000
0.000
0.000

Servings Pe Serving Size	•		
Amount Pe		ı	
Calories		290.00	
Fat		7.00g	
SaturatedF	at	1.25g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		180.00mg	
Carbohydra	ates	54.00g	
Fiber		3.00g	
Sugar		28.00g	
Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.50mg	Iron	1.00mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Butterscotch Oatmeal Bar, String Cheese, & Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37462
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580
100% Fruit Juice	1 Each	READY_TO_DRINK	
BAR BTRSCOTCH OATML 144-1.24Z BTTYCR	1 Each	READY_TO_EAT Ready to serve and eat.	194041

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE)		
Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

7. 1.00 Edon		
r Serving		
	290.00	
	11.00g	
at	5.00g	
	0.00g	
l	20.00mg	
	305.00mg	
ates	41.00g	
	2.00g	
	22.00g	
	8.00g	
0.00IU	Vitamin C	0.00mg
198.00mg	Iron	0.60mg
	at I ates 0.00IU	290.00 11.00g at 5.00g 0.00g 1 20.00mg 305.00mg 41.00g 2.00g 22.00g 8.00g 0.00IU Vitamin C

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Oatmeal Round & Juice

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37464
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROUND BKFST OATML BAN CHOC CHP 72-2Z	1 Each	HEAT_AND_SERVE Heat and serve, warm and serve in warming unit or thaw and serve. See the package for full instructions	806082
ROUND BKFST UBR 140-2.5Z RICH	1 Each	BAKE HANDLING INSTRUCTIONS: 1. KEEP FROZEN AT 0°F (-18°C) UNTIL READY TO USE. DO NOT CONSUME RAW DOUGH. USE SAFE FOOD HANDLING PROCEDURES. 2. PAN FROZEN DOUGH 3 X 4 ON LINED SHEET PAN. 3. BAKE FROZEN DOUGH UNTIL EDGES ARE GOLDEN BROWN: FOR BEST RESULTS: BAKE IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES. CAN ALSO BE BAKED IN CONVECTION OVEN AT 350°F (175°C), 10 - 12 MINUTES, RACK OVEN AT 350°F (175°C), 10 - 12 MINUTES OR CONVENTIONAL OVEN AT 350°F (175°C) (MIDDLE RACK), FOR 14 - 16 MINUTES. FOR SQUARE SHAPED PRODUCT: PAN FROZEN DOUGH 6 X 8 ON LINED SHEET PAN. BAKE FROZEN DOUGH IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES. 4. REMOVE FROM OVEN AND COOL ON SHEET PAN.	794230
100% Fruit Juice	2 Each	READY_TO_DRINK	

Preparation Instructions

Package oatmeal round and juice together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		322.20	
Fat		9.20g	
SaturatedFa	at	3.00g	
Trans Fat		5.03g	
Cholesterol		8.50mg	
Sodium		220.65mg	
Carbohydra	ates	54.50g	
Fiber		5.25g	
Sugar		27.50g	
Protein		4.90g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.18mg	Iron	1.57mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Pop Tart, Cheese Stick, & Juice

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37465
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 120- 1CT	1 Each		452062
PASTRY POP-TART WGRAIN CINN 120- 1CT	1 Each		695880
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Each		695890
CHEESE STRING MOZZ IW 168-1Z LOL	3 Each	READY_TO_EAT Ready to eat.	786580
100% Fruit Juice	3 Each	READY_TO_DRINK	

Preparation Instructions

Package together 1 poptart, cheese, and juice for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE)

Amount Per Serving

	,
Meat	1.000
Grain	1.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		316.67	
Fat		8.83g	
SaturatedF	at	5.00g	
Trans Fat		0.00g	
Cholestero	I	20.00mg	
Sodium		345.00mg	
Carbohydra	ates	52.67g	
Fiber		3.00g	
Sugar		28.00g	
Protein		8.00g	
Vitamin A	166.67IU	Vitamin C	0.00mg
Calcium	318.00mg	Iron	1.80mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Cinnamon Toast Crunch Bar, Cheese Stick, & Juice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-37466
School:	Tippecanoe Valley High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96- 1.42Z	1 Each	READY_TO_EAT Ready to Eat	265891
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580
100% Fruit Juice	1 Each	READY_TO_DRINK	

Preparation Instructions

Package together for grab & go breakfast. Must also be able to take an additional 1/2 cup fruit and milk.

Meal Components (SLE)		
Amount Per Serving		
Meat	1.000	
Grain	1.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

	7. 1100 Each		
Amount Pe	r Serving		
Calories		300.00	
Fat		9.50g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	I	20.00mg	
Sodium		320.00mg	
Carbohydra	ates	46.00g	
Fiber		3.00g	
Sugar		21.00g	
Protein		8.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	428.00mg	Iron	1.70mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes