

Cookbook for COLUMBIA ELEMENTARY SCHOOL

Created by HPS Menu Planner

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Assorted Cereal (1 ounce)

Servings:	7.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-38744
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL GLDN GRAHAMS BWL 96CT GENM	1 Each		509434
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package		265811
CEREAL APPLE JACKS R/S BWL 96-1Z KELL	1 Each		283611
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package		265782
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each		365790
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each		270401
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each		388190

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 7.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	107.31
Fat	1.14g
SaturatedFat	0.04g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	162.74mg
Carbohydrates	23.71g
Fiber	1.97g
Sugar	7.57g
Protein	1.66g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 70.74mg	Iron 2.29mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cowboy Beans

Servings:	232.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38769

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BUTTER 6-10 GCHC	9 #10 CAN		118664
BACON TKY CKD 12-50CT JENNO	50 Slice	1 Package Crumbled	834770
SUGAR BROWN LT 12-2 P/L	16 Cup	Packed 4 cups per pan	860311
KETCHUP CAN NAT LO SOD 6-10 REDG	4 Cup	1 cup per pan	200621

Preparation Instructions

4-4" pans needed and put 2 cans of bean per pan. The 9th can is should be split between all the 4 pans (aprox. 3 cups).

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 232.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	137.38		
Fat	0.30g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	1.33mg		
Sodium	397.17mg		
Carbohydrates	26.39g		
Fiber	7.02g		
Sugar	7.05g		
Protein	7.40g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.11mg	Iron	3.02mg

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Nutrition - Per 100g

No 100g Conversion Available

Cinnamon Applesauce

Servings:	72.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38778

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 COMM	3 #10 CAN		549280
SPICE CINNAMON GRND 5 TRDE	3 Tablespoon		224731
SUGAR BEET GRANUL 25 GCHC	2 Tablespoon		108588

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	65.92		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	16.17mg		
Carbohydrates	16.50g		
Fiber	1.08g		
Sugar	19.73g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Pulled Pork BBQ

Servings:	208.00	Category:	Condiments or Other
Serving Size:	2.30 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38771

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP CAN NAT LO SOD 6-10 REDG	168 Fluid Ounce	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	200621
ONION DEHY CHPD 15 P/L	3 Cup		263036
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	1 1/2 Cup		629640
MARGARINE SLD 30-1 GCHC	1 1/8 Pound	READY_TO_EAT This ready-to-use margarine simplifies back-of-house prep and goes best with cooking, grilling, baking and topping popcorn.	733061
SUGAR BEET GRANUL 25 GCHC	5 1/4 Cup		108588
PORK PULLED BBQ DRY PKG 4-5# BYRN	30 Pound		653702

Preparation Instructions

Make Barbeque sauce 1.5 times original recipe for 6 bags (5 lb bags) of pulled pork

Meal Components (SLE)

Amount Per Serving

Meat	2.000
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: 208.00

Serving Size: 2.30 Ounce

Amount Per Serving

Calories	362.15		
Fat	19.86g		
SaturatedFat	6.76g		
Trans Fat	0.00g		
Cholesterol	129.58mg		
Sodium	451.57mg		
Carbohydrates	13.99g		
Fiber	0.09g		
Sugar	9.75g		
Protein	33.97g		
Vitamin A	130.38IU	Vitamin C	0.00mg
Calcium	1.09mg	Iron	1.35mg

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Nutrition - Per 100g

Calories	555.41		
Fat	30.46g		
SaturatedFat	10.37g		
Trans Fat	0.00g		
Cholesterol	198.73mg		
Sodium	692.55mg		
Carbohydrates	21.46g		
Fiber	0.13g		
Sugar	14.95g		
Protein	52.09g		
Vitamin A	199.96IU	Vitamin C	0.00mg
Calcium	1.67mg	Iron	2.07mg

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Mashed Potatoes

Servings:	37.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38774

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	28 Ounce		613738
Tap Water for Recipes	1 Gallon		000001WTR
MARGARINE SLD 30-1 GCHC	1/4 Pound		733061

Preparation Instructions

1. Pour contents of one bag into a 4" deep half size steam table pan.
2. Add margarine to pan. Pour 1 gallon boiling water over pearls, stirring while adding to ensure even distribution.
3. Allow to sit for 3-4 minutes before serving.
4. Portion with 4 oz (1/2 cup) scoop or #8 Disher

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 37.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	102.22		
Fat	3.27g		
SaturatedFat	0.97g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	382.01mg		
Carbohydrates	15.22g		
Fiber	0.90g		
Sugar	0.00g		
Protein	1.79g		
Vitamin A	162.16IU	Vitamin C	0.00mg
Calcium	8.96mg	Iron	0.27mg

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Nutrition - Per 100g

No 100g Conversion Available

Fruit Crisp

Servings:	30.00	Category:	Fruit
Serving Size:	0.67 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38775

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE WHEAT FLOUR STONE GROUND 50	3 Cup		330094
OATS QUICK HOT CEREAL 12-42Z QUAK	3 1/2 Cup		467251
SUGAR BROWN LT 12-2 P/L	2 Cup	Packed	860311
SPICE CLOVES GRND 16Z TRDE	1/2 Teaspoon		224774
SALT IODIZED 25 CARG	1/2 Teaspoon		108286
MARGARINE SLD 30-1 GCHC	1 Pound	READY_TO_EAT This ready-to-use margarine simplifies back-of-house prep and goes best with cooking, grilling, baking and topping popcorn.	733061
Peaches, Diced, Extra Light Syrup, Canned	1 #10 CAN	Can use cherry or apple as well.	100220
SUGAR BEET GRANUL 25 GCHC	1 1/2 Cup		108588
Tap Water for Recipes	1/4 Cup		000001WTR

Preparation Instructions

1. For Topping: Combine flour, Rolled oats, brown sugar, cloves, salt, and butter. Mix until crumbly. (This should yield 8 cups or 2 qts) Set aside for step 8.
2. For filling: Drain cherries, reserving Juice. Reserve 1 1/3 cup juice per 1 can of cherries. Set juice aside for step 4.
3. Place 4 lb 8 oz (2 qt 3 1/2 cups or 1 #10 can) cherries into each steamtable pan (12" x20"x2 1/2").
4. Combine 1 1/3 cups cherry juice (If not enough juice add water to make 1 1/3 cups liquid) with 1 1/2 cups sugar and 1 1/2 oz of pie fill conditioner for each can of cherries. (This makes 2 1/3 cups of liquid) Pour liquid over cherries.
5. Sprinkle approximately 2 qt topping evenly over cherries in each pan.
6. Bake at 350° for 15 minutes, turn pans and bake 15 more minutes or until topping is brown and crisped.
7. Cool. Serve with 2/3 cup or 6 oz scoop

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.250
Fruit	0.375
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 0.67 Cup

Amount Per Serving

Calories	278.94		
Fat	12.64g		
SaturatedFat	4.96g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	156.75mg		
Carbohydrates	38.68g		
Fiber	2.21g		
Sugar	23.10g		
Protein	2.93g		
Vitamin A	800.00IU	Vitamin C	0.00mg
Calcium	4.22mg	Iron	0.81mg

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Nutrition - Per 100g

No 100g Conversion Available

Chicken & Noodles-Dry Noodles

Servings:	375.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-38814
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BASE CHIX LO SOD 12-1 LEGO	7 1/2 Cup		130869
Tap Water for Recipes	15 Gallon		000001WTR
ONION DEHY SUPER TOPPER 6-2 P/L	3 3/4 Cup		223255
MARGARINE SLD 30-1 GCHC	3 3/4 Cup	READY_TO_EAT This ready-to-use margarine simplifies back-of-house prep and goes best with cooking, grilling, baking and topping popcorn.	733061
SPICE PEPR BLK REG FINE GRIND 16Z	3 3/4 Tablespoon		225037
SPICE PARSLEY FLAKES 11Z TRDE	1 7/8 Cup	1 cup and 14 Tablespoons	513989
SPICE MARJORAM LEAF 3.5Z TRDE	5 5/8 Teaspoon		513709
PASTA NOODL KLUSKI 1/8 2-5 GCHC	25 Pound	**Non-Whole Grain**	270385
Chicken, diced, cooked, frozen	50 Pound	USDA Brown Box	100101

Preparation Instructions

- Mix chicken base with 15 gallon of water in braising pan. Add margarine, onions, pepper and other spices to broth. Bring to boil and simmer for 10 minutes.
 - Slowly stir in noodles. Bring to a boil and simmer uncovered at 225 degrees F for 6 minutes. DO NOT DRAIN.
 - Add chicken. Stir gently to combine and simmer at 175 degrees F for 10-15 minutes. Stir occasionally
 - Pour into serving pans. Place in warmer or on steamtable.
- One 6" Full Size Pan will hold 4 gallons or 60 servings.

CCP: Hold at 135 degrees F or higher.

5. Portion with 6 oz. spoodle.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
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: 375.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	226.42
Fat	5.71g
SaturatedFat	0.99g
Trans Fat	0.00g
Cholesterol	73.60mg
Sodium	198.52mg
Carbohydrates	23.73g
Fiber	1.13g
Sugar	2.07g
Protein	18.08g
Vitamin A 120.00IU	Vitamin C 0.00mg
Calcium 11.42mg	Iron 1.03mg

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Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-38787
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	2 Ounce	Weight	100187
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.500
Fruit	0.000
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	273.36
Fat	13.18g
SaturatedFat	7.64g
Trans Fat	0.07g
Cholesterol	39.01mg
Sodium	901.53mg
Carbohydrates	27.28g
Fiber	2.60g
Sugar	4.14g
Protein	15.10g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 27.58mg	Iron 1.18mg

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Nutrition - Per 100g

No 100g Conversion Available

Meatless Tomato Sauce

Servings:	300.00	Category:	Vegetable
Serving Size:	1.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38777

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	21 1/11 Teaspoon		292702
ONION WHITE JUMBO 50 P/L	32 13/16 Ounce	Fresh onions, chopped or dehydrated onions	299235
TOMATO PASTE FCY 6-10 REDPK	86 5/7 Ounce	Weight	221851
TOMATO DCD I/JCE 6-10 GCHC	14 15/16 Pound		246131
Tap Water for Recipes	4 9/13 Cup	UNPREPARED	000001WTR
SPICE PEPR BLK REG FINE GRIND 16Z	1 1/6 Teaspoon		225037
SPICE PARSLEY FLAKES 11Z TRDE	9 3/8 Tablespoon		513989
SPICE GARLIC POWDER 6 TRDE	21 1/11 Teaspoon		513857
SPICE BASIL LEAF 26Z TRDE	2 1/3 Teaspoon		518341
SPICE OREGANO GRND 12Z TRDE	2 1/3 Teaspoon		513725
SPICE MARJORAM LEAF 3.5Z TRDE	1 1/6 Teaspoon		513709
SPICE THYME GRND 12Z TRDE	3/5 Teaspoon	or 9.38 pinch	513822

Preparation Instructions

1. Heat oil. Add onions and cook for approximately 5 minutes
2. Add tomato paste, canned tomatoes, water, pepper, parsley, granulated garlic, and other seasonings. Mix well and bring to boil. Reduce heat and simmer, uncovered, 25-e30 minutes.

CCP: Heat to 140 degrees or higher.

CCP: Hold for hot service at 135 degrees or higher.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.125
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Fluid Ounce

Amount Per Serving

Calories	16.50		
Fat	0.33g		
SaturatedFat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	61.22mg		
Carbohydrates	3.19g		
Fiber	0.63g		
Sugar	2.02g		
Protein	0.22g		
Vitamin A	0.06IU	Vitamin C	0.23mg
Calcium	2.03mg	Iron	0.19mg

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Nutrition - Per 100g

No 100g Conversion Available

Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38779

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	1 1/2 Ounce	USDA Brown Box Weight	100187
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	722360
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.49
Fat	6.46g
SaturatedFat	2.98g
Trans Fat	0.00g
Cholesterol	29.63mg
Sodium	735.25mg
Carbohydrates	28.46g
Fiber	3.00g
Sugar	5.73g
Protein	14.65g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 126.00mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

Servings:	50.00	Category:	Vegetable
Serving Size:	0.67 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38780

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGTAR 6-10 GCHC	2 #10 CAN		298913
ONION DEHY CHPD 15 P/L	1 Cup		263036
MUSTARD PKT 1000-1/5Z HNZ	2 Tablespoon		302112
SUGAR BROWN LT 12-2 P/L	4 Cup		860311
Tap Water for Recipes	1 Cup		000001WTR
KETCHUP CAN NAT LO SOD 6-10 REDG	1 Cup	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	200621

Preparation Instructions

1. Pour 14 lb 10 oz (1 gal 2 1/2 qt) canned vegetarian beans into each medium steamtable pan. For 50 servings, use 1 pan.
2. Combine onions, mustard, brown sugar, water, and ketchup. Blend
3. Pour mixture over beans in stem table pan. Stir to combine. Cover pans,
4. Bake: Conventional oven 350 degrees for 2 1/4 hours OR Convection oven 325 degrees for 1 1/4 hours. Remove cover during last 1/2 hour of baking to brown the beans.
CCP: Heat to 165 degrees or higher for 15 seconds.
5. CCP: Hold for hot service at 145 degrees or higher
Use #6 Disher or 2/3 cup to serve.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.67 Cup

Amount Per Serving

Calories	173.38		
Fat	0.53g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	467.78mg		
Carbohydrates	34.81g		
Fiber	5.29g		
Sugar	12.91g		
Protein	8.38g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	57.38mg	Iron	2.09mg

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Nutrition - Per 100g

No 100g Conversion Available

Chili

Servings:	136.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-38795
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	20 Pound	Raw	100158
Tap Water for Recipes	2 1/2 Gallon		000001WTR
ONION DEHY CHPD 15 P/L	2 1/4 Cup		263036
SPICE GARLIC POWDER 6 TRDE	6 Tablespoon		513857
SPICE PEPR BLK REG FINE GRIND 16Z	8 Teaspoon	2 Tbsp and 2 teaspoon	225037
SPICE CHILI POWDER MILD 80Z TRDE	1/2 Cup		195164
SPICE PAPRIKA 16Z TRDE	4 Tablespoon		518331
SPICE ONION POWDER 19Z TRDE	6 Tablespoon		126993
SPICE CUMIN GRND 15Z TRDE	1 Cup		273945
TOMATO PASTE FCY 6-10 REDPK	1 #10 CAN		221851
TOMATO DCD I/JCE 6-10 GCHC	2 #10 CAN		246131
BEAN VEGTAR 6-10 GCHC	3 #10 CAN		298913

Preparation Instructions

1. Spray lilt skillet with vegetable spray.
2. Using gloved hands, crumble 20 lbs. ground beef into one gallon water in tilt skillet. Cook at 175° until browned. Drain water and grease. Heat to 165" F or higher for at least 15 seconds
3. Add 2 1/2 gallon water and spices to ground beef. Mix well.
4. Add diced tomatoes, tomato paste and beans. Mix well.
5. Bring mixture to boil and then reduce heal to simmer.
6. Simmer for 20 minutes or until beans are lender.

7. Portion into steamtable pans for hot service and place immediately on steamtable or in hot holding.

8. Serve with 6 ounce soup ladle.

Hold at 135° F or higher.

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 136.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	263.43
Fat	10.83g
SaturatedFat	3.51g
Trans Fat	1.76g
Cholesterol	45.65mg
Sodium	502.16mg
Carbohydrates	25.05g
Fiber	4.58g
Sugar	9.99g
Protein	17.32g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 34.72mg	Iron 2.11mg

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

Nutrition - Per 100g

No 100g Conversion Available

Pumpkin Pudding

Servings:	75.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38782

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING RTS BTRSCOTCH 6-10 GCHC	2 #10 CAN		106747
PUMPKIN FCY 6-10 GCHC	1 #10 CAN		186244
SPICE NUTMEG GRND 16Z TRDE	2 Tablespoon		224944
SPICE CINNAMON GRND 5 TRDE	1/2 Cup		224731
SUGAR POWDERED 10X 12-2 PION	2 Cup		859740

Preparation Instructions

Place pudding, pumpkin, nutmeg, cinnamon, powdered sugar in the large mixing bowl. Mix until well blended. In souffle cups place 2 scoops (size 16) or 1/2 cup of pudding in cup.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 75.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	117.01		
Fat	2.76g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	174.17mg		
Carbohydrates	24.08g		
Fiber	1.03g		
Sugar	15.00g		
Protein	0.34g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	23.11mg	Iron	0.69mg

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

Nutrition - Per 100g

No 100g Conversion Available

Turkey Gravy

Servings:	64.00	Category:	Condiments or Other
Serving Size:	2.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38781

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX TKY 12-15Z GCHC	15 Ounce	1 Package	242440
Tap Water for Recipes	4 Quart	3 Quarts boiling and 1 Quart Cold	000001WTR

Preparation Instructions

STOVE TOP DIRECTIONS:

- 1.BRING 3 QUARTS OF WATER TO A BOIL.
- 2.MEANWHILE, ADD 1 PACKAGE OF GRAVY MIX GRADUALLY TO 1 QUART OF COOL WATER, STIRRING VIGOROUSLY WITH A WIRE WHIP.
- 3.WHILE STIRRING CONSTANTLY, ADD THE GRAVY MIXTURE TO THE BOILING WATER. CONTINUE TO STIR WHILE BRINGING TO A FULL BOIL.
- 4.REDUCE HEAT AND SIMMER FOR 3-4 MINUTES, STIRRING OCCASIONALLY. IF GRAVY IS TOO THICK, ADD MORE WATER. USE LESS WATER IF A THICKER GRAVY IS DESIRED. ALTERNATE INSTANT: SLOWLY ADD MIX TO ONE GALLON OF HOT (140°F- 180°F) WATER WHILE STIRRING WITH A WIRE WHIP. CONTINUE MIXING UNTIL CONTENTS ARE DISSOLVED. COVER AND LET STAND FOR 10 MINUTES. REMOVE

Serving Size is 1/4 cup or 2 fluid ounce

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 64.00

Serving Size: 2.00 Fluid Ounce

Amount Per Serving

Calories	7.91		
Fat	0.16g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	120.24mg		
Carbohydrates	1.27g		
Fiber	0.00g		
Sugar	0.32g		
Protein	0.32g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.21mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buttered Corn

Servings:	40.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38783

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN WHL KERNEL STD GRADE 6-10 KE	10 Pound		244805
MARGARINE SLD 30-1 GCHC	1/4 Pound	or 1/2 Bag of butter buds	733061

Preparation Instructions

1. Place corn into full size microwave pan. Add butter and microwave on full power for 3 minutes, stir and heat 5 more minutes or until reaches temperature of 165 degrees.
2. Place on steamtable

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	92.58
Fat	3.11g
SaturatedFat	0.90g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	139.95mg
Carbohydrates	12.70g
Fiber	0.91g
Sugar	6.35g
Protein	1.81g

Vitamin A 150.00IU **Vitamin C** 0.00mg

Calcium 0.00mg **Iron** 0.27mg

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

Nutrition - Per 100g

No 100g Conversion Available

Seasoned Green Beans

Servings:	72.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38784

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	3 #10 CAN		118737
ONION DEHY CHPD 15 P/L	1/4 Cup		263036
BASE HAM NO ADDED MSG 12-1 GCHC	2 Tablespoon		686691

Preparation Instructions

1. Place green beans in full size microwave safe pan.
2. Add ham base and onion.
3. Microwave full power for 3 minutes.
4. Stir and microwave on full power 5 minutes or until reaches temperature of 165° F.
CCP- Hold for hot service at 135° F.
5. Portion with 4 oz slotted spoodle.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	22.25		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	239.07mg		
Carbohydrates	3.40g		
Fiber	2.18g		
Sugar	1.09g		
Protein	1.10g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	25.05mg	Iron	0.41mg

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

Nutrition - Per 100g

No 100g Conversion Available

Garlic Cheese Bread

Servings:	375.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38760
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE SLD 30-1 GCHC	4 Pound		733061
SPICE GARLIC POWDER 6 TRDE	4 Tablespoon		513857
CHEESE PARM GRTD 4-5 PG	1 2/3 Cup		445401
BREAD WGRAIN WHT 16-22Z GCHC	375 Each		266547

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 375.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories	116.27		
Fat	4.92g		
SaturatedFat	1.64g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	179.49mg		
Carbohydrates	16.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	3.21g		
Vitamin A	256.00IU	Vitamin C	0.00mg
Calcium	35.13mg	Iron	1.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Sausage & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-38745
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	1 Each		138941
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	1 Slice		100036
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each		237390

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	1.500
Fruit	0.000
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	312.70		
Fat	15.90g		
SaturatedFat	7.50g		
Trans Fat	0.07g		
Cholesterol	49.50mg		
Sodium	771.20mg		
Carbohydrates	25.00g		
Fiber	2.60g		
Sugar	2.50g		
Protein	17.90g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.58mg	Iron	2.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Mandarin Oranges and Pineapple

Servings:	48.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-38788
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND BRKN L/S 6-10 GCHC	1 #10 CAN		152811
PINEAPPLE TIDBITS IN JCE 6-10 DOLE	1 #10 CAN		509221

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	86.22		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	5.39mg		
Carbohydrates	19.40g		
Fiber	0.54g		
Sugar	18.32g		
Protein	1.08g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	14.01mg	Iron	0.75mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buttered Carrots

Servings:	40.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38789
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT SLCD MED 6-10 GCHC	10 Pound		118915
MARGARINE SLD 30-1 GCHC	1/4 Pound	or 1/2 Bag of butter buds	733061

Preparation Instructions

1. Place carrots into full size microwave pan. Add butter and microwave on full power for 3 minutes, stir and heat 5 more minutes or until reaches temperature of 165 degrees.
2. Place on steamtable

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	48.35		
Fat	2.20g		
SaturatedFat	0.90g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	258.25mg		
Carbohydrates	5.67g		
Fiber	0.95g		
Sugar	1.89g		
Protein	0.00g		
Vitamin A	150.00IU	Vitamin C	0.00mg
Calcium	34.97mg	Iron	0.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Yellow Cake

Servings:	50.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38794
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE WHEAT FLOUR STONE GROUND 50	6 3/4 Cup		330094
MILK PWD INST FF 50 P/L	4 1/4 Cup		113336
SUGAR BEET GRANUL 25 GCHC	4 1/4 Teaspoon		108588
BAKING POWDER 6-5 CLABBER GIRL	1/4 Teaspoon		361032
SALT IODIZED 25 CARG	1 1/2 Teaspoon	READY_TO_EAT used to salt food	108286
EGG SHL LRG A GRD 6-30CT GCHC	8 Each		206539
FLAVORING VANILLA IMIT 1-QT KE	1 Tablespoon		110736
Tap Water for Recipes	3 Cup	UNPREPARED	000001WTR
SHORTENING CUBE A/P NT 50 TRANSADVTG	2 Cup		194011

Preparation Instructions

1. Blend flour, sugar, dry milk, baking powder, and salt for 1 minute in mixer on low.
2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
3. Add remaining liquid mixture. Blend for 30 seconds on on low speed. Beat for 2 minutes on medium speed.
4. Pour 7lb 2 oz (1 gal) batter into each sheet pan (18" x 26 "x 1"), which has been lightly greased and dusted with flour. For 50 servings, use 1 sheet pan.
5. Bake until lightly browned; Convectional oven: 375 for 30 minutes OR Convection oven 325 for 18-20 minutes.
6. Cool.
7. Cut pan 5 x 10 (50 pieces per pan)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 50.00

Serving Size: 1.00 Piece

Amount Per Serving

Calories	174.89
Fat	8.98g
SaturatedFat	4.17g
Trans Fat	0.00g
Cholesterol	31.64mg
Sodium	139.18mg
Carbohydrates	17.12g
Fiber	1.73g
Sugar	5.78g
Protein	7.01g
Vitamin A 2.24IU	Vitamin C 0.69mg
Calcium 139.53mg	Iron 0.76mg

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

Nutrition - Per 100g

No 100g Conversion Available

Buttered Peas

Servings:	40.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38790
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS SWT MXD SV 6-10 KE	10 Pound		256935
MARGARINE SLD 30-1 GCHC	1/4 Pound	or 1/2 Bag of butter buds	733061

Preparation Instructions

1. Place carrots into full size microwave pan. Add butter and microwave on full power for 3 minutes, stir and heat 5 more minutes or until reaches temperature of 165 degrees.
2. Place on steamtable

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	83.51
Fat	2.65g
SaturatedFat	0.90g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	149.02mg
Carbohydrates	10.89g
Fiber	2.72g
Sugar	5.44g
Protein	3.63g
Vitamin A 150.00IU	Vitamin C 0.00mg
Calcium 22.68mg	Iron 1.27mg

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

Nutrition - Per 100g

No 100g Conversion Available

Macaroni and Cheese

Servings:	50.00	Category:	Entree
Serving Size:	0.67 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38793
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	3 Cup		000001WTR
PASTA ELBOW MACAR 2-10 KE	42 Ounce	2lb 10 oz **Non-Whole Grain**	654550
MILK PWD INST FF 50 P/L	3 Quart		113336
MARGARINE SLD 30-1 GCHC	1 Cup	Cut into small cubes	733061
SPICE MUSTARD DRY 1 COLMANS	1 Tablespoon		400018
SPICE PEPR BLK REG FINE GRIND 16Z	1/4 Teaspoon		225037
Cheese, Cheddar Reduced fat, Shredded	100 Ounce	6 lb 4 oz	100012

Preparation Instructions

1. Heat water to rolling boil.
2. Slowly add macaroni. Stir constantly, until water boils again. Cook about 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well.
3. Quickly stir milk into macaroni. Add butter or margarine and seasonings .
4. Add the cheese and stir until the cheese is melted and the mixture is smooth. The mixture is quite liquid at this stage.
5. Pour macaroni and cheese into serving pans. Hold for 30 minutes on a 180 °F -190 °F steamtable to allow sufficient time for mixture to set up properly.
6. Portion with No. 6 scoop (2/3 cup).

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	0.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.67 Cup

Amount Per Serving

Calories	380.31
Fat	16.14g
SaturatedFat	9.54g
Trans Fat	0.00g
Cholesterol	45.76mg
Sodium	589.28mg
Carbohydrates	35.01g
Fiber	0.84g
Sugar	16.20g
Protein	27.31g
Vitamin A 246.34IU	Vitamin C 1.96mg
Calcium 362.04mg	Iron 0.85mg

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

Nutrition - Per 100g

No 100g Conversion Available

Cinna-biscuit Bites

Servings:	24.00	Category:	Grain
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-38786

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	24 Each		237390
SUGAR BEET GRANUL 25 GCHC	1 Cup		108588
SPICE CINNAMON GRND 5 TRDE	1 1/2 Tablespoon		224731

Preparation Instructions

1. Thaw biscuits at room temperature for 30 minutes or until pliable then cut each biscuit into quarters.
 2. Place sugar and cinnamon in large mixing bowl. Lightly moisten biscuits and toss in the cinnamon sugar until thoroughly coated.
 3. Place cinnamon-sugared biscuit quarters on parchment-lined full sheet pan and spread pieces out evenly.
 4. Lightly apply pan spray across the top of biscuits and bake until golden brown as directed.
- Convection Oven: 325 degrees for 8-13 minutes (rotate pans baked in convection oven one-half turn after 4 minutes of baking.) or Standard Oven 375 degrees for 10-15 minutes

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 4.00 Each

Amount Per Serving

Calories	202.70		
Fat	7.40g		
SaturatedFat	4.50g		
Trans Fat	0.07g		
Cholesterol	2.00mg		
Sodium	381.20mg		
Carbohydrates	31.00g		
Fiber	2.60g		
Sugar	10.00g		
Protein	3.90g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	27.58mg	Iron	1.18mg

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

Nutrition - Per 100g

No 100g Conversion Available

Toasted Cheese Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38785

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE SLD 30-1 GCHC	3/4 Cup	Melted	733061
BREAD WGRAIN WHT 16-22Z GCHC	100 Each		266547
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 Slice		722360

Preparation Instructions

1. Brush approximately ½ oz (1 Tbsp) butter or margarine on each sheet pan (18"x26"x1 "). For 50 servings, use 3 sheet pans. For 100 servings, use 5 sheet pans.
2. Place 20 slices of bread on each sheet pan, 5 down and 4 across.
3. Top each slice of bread with 4 slices (2 oz) of cheese.
4. Cover with remaining bread slices.
5. Brush tops of sandwiches with remaining butter or margarine, approximately 1 ¼ oz (3 Tbsp) per pan.
- 6 Bake until lightly browned: Conventional oven: 400 °F for 15-20 minutes. Convection oven: 350 degrees for 10-15 minutes. DO NOT OVERBAKE
7. If desired, cut each sandwich diagonally in half. Serve immediately.

Meal Components (SLE)

Amount Per Serving

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: 50.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	254.00
Fat	8.64g
SaturatedFat	3.58g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	716.40mg
Carbohydrates	34.00g
Fiber	4.00g
Sugar	5.00g
Protein	13.00g
Vitamin A 180.00IU	Vitamin C 0.00mg
Calcium 252.00mg	Iron 2.00mg

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

Nutrition - Per 100g

No 100g Conversion Available

Tomato Soup

Servings:	300.00	Category:	Vegetable
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38791
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP TOMATO 12-5 CAMP	20 #5 CAN		101427
Tap Water for Recipes	20 #5 CAN	UNPREPARED	000001WTR

Preparation Instructions

Wash tops of cans before opening. Pour soup into sprayed tilt skillet and add water. Heat slowly, stirring occasionally. Add remaining ingredients. WILL SCORTCH EASILY

Temp. soup to 150 for 15 sec. Spray 3-8, 4B pans with cooking spray. Put 4 gal. soup in each pan. Put 1 pan 150 for 15 sec. Spray 3-8, 4B metal pans.

Spray pans with cooking spray and put 4gal. In each pan. Put 1 pan in each rooms wells and put remaining soup in warmers

with 2 gal. in each. Cover with plastic wrap

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving

Calories	85.22
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	454.48mg
Carbohydrates	18.94g
Fiber	0.95g
Sugar	11.36g
Protein	1.89g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 18.94mg	Iron 0.57mg

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

Nutrition - Per 100g

No 100g Conversion Available

Fruited Gelatin

Servings:	40.00	Category:	Fruit
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-38792
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Pears 6-10	2 1/2 #10 CAN		100225
Tap Water for Recipes	4 Quart	UNPREPARED	000001WTR
GELATIN MIX STRAWB 12-24Z GCHC	1 1/2 Pound	Follow gelatin directions for specific amounts of water.	524581

Preparation Instructions

1. Drain canned peaches and pears, reserving juice for Step 2.
2. Add water to juice to equal liquid required for gelatin and bring to a boil.
3. Pour hot liquid over gelatin. Stir until dissolved.
4. Add cold water to hot liquid.
5. Spoon 3/4 cup of fruit in to 9 ounce individual serving cups. Pour gelatin over fruit. Chill
6. Cover and place in refrigerator to congeal.

NOTES:

Any flavor gelatin may be used.

A variety of fruits may be used. (Do not use fresh pineapple, kiwi, mango, or guava. Gelatin will not set.)

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.750
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	165.95		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	91.81mg		
Carbohydrates	42.61g		
Fiber	3.23g		
Sugar	36.15g		
Protein	0.99g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.99mg	Iron	0.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Assorted Muffin

Servings:	2.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-38813
School:	COLUMBIA ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CINN STRUSL WGRAIN IW 60-1.94Z	1 Each		279991
MUFFIN CHOC WGRAIN IW 60-1.94Z GCHC	1 Each		280001

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
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: 2.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	195.00
Fat	10.00g
SaturatedFat	2.75g
Trans Fat	0.00g
Cholesterol	32.50mg
Sodium	225.00mg
Carbohydrates	26.00g
Fiber	0.00g
Sugar	13.00g
Protein	3.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 18.00mg	Iron 1.00mg

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Nutrition - Per 100g

No 100g Conversion Available
