

RECIPE NAME:					File No:													
Grade Group:		Grade Group:			Grade Group:			HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step										
Number of Portions:		Number of Portions:			Number of Portions:													
Portion Size:		Portion Size:			Portion Size:													
Serving Utensil:		Serving Utensil:			Serving Utensil:													
Servings per Pan:		Servings per Pan:			Servings per Pan:													
Ingredients:				Weight:	Measure:	Procedure:												
Total Yield				Number of Pans:			Equipment (if not specified in procedures above):											
Weight:		Measure (volume):		Pan Size:														
Meal Component Contribution/Nutrition Analysis Based on Portion Size																		
<i>Specify the grade group in the columns:</i>				Grade Group:					Grade Group:									
Meat/Meat Alternate																		
Vegetable Subgroups				DG	B/P	R/O	S	O	DG	B/P	R/O	S	O	DG	B/P	R/O	S	O
Fruits																		
Grains																		
Calories:																		
Saturated Fat (g):																		
Sodium (g):																		

DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other