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| --- |
| **Recipe Name:** **File No:**  |
| Grade Group: | **HACCP Process:** ❑ #1 No Cook ❑ #2 Cook & Serve Same Day❑ #3 Includes Cooling Step |
| Number of Portions: |
| Portion Size: |
| Serving Utensil: |
| 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 Based on Portion Size** | **Nutrient Analysis Based on Portion Size** |
| Meat/Meat Alternate |  | Calories: |
| Vegetable Subgroups | DG | B/P | R/O | S | O | A | Saturated Fat (g): |
|  |  |  |  |  |  | Sodium (mg): |
| Fruits |  |  |
| Grains |  |  |

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other A=Additional [Food Buying Guide](https://foodbuyingguide.fns.usda.gov/) (FBG)