|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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)