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Bread WW (Wheat Bread)

| SERVING SIZE | ALLERGIES |
|--------------|---------------------------|
| 1 slice | ⓘ Contains: AllergenWheat |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 70 kcal | 12 g | 3 g | 1 g | 30 mg | 120 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | PREPARATION STEP |
|-------------|----------|----------|----------|----------|--|
| | 10 | 25 | 50 | 100 | |
| 1 | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | Portion according to serving size. |
| 3 | | | | | Discard unused product. |

Margarine Pat (Margarine)

| SERVING SIZE | ALLERGIES |
|--------------|---------------------------------------|
| 1 each | ⓘ Contains: AllergenMilk; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 20 kcal | 0 g | 0 g | 2.5 g | 0 mg | 30 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | PREPARATION STEP |
|-------------|----------|----------|----------|----------|--|
| | 10 | 25 | 50 | 100 | |
| 1 | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | Portion according to serving size. |
| 3 | | | | | CCP -- Maintain <40F/4C (FDA) |
| 4 | | | | | Discard unused product. |

Milk 2% PC 8 flz (2% Milk)

| SERVING SIZE | ALLERGIES |
|--------------|--------------------------|
| 8 fl. oz | ⓘ Contains: AllergenMilk |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 120 kcal | 12 g | 8 g | 5 g | 290 mg | 115 mg |

| INGREDIENTS | SERVINGS | | | | PREPARATION STEP |
|-------------|----------|----|----|-----|--|
| | 10 | 25 | 50 | 100 | |
| 1 | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | Portion according to serving size. |
| 3 | | | | | CCP -- Maintain <40F/4C (FDA) |
| 4 | | | | | Discard unused product. |

Potato Mashed f/Pearls (Mashed Potatoes)

| COOK TIME | COOK TEMP | COOK METHOD | SERVING UTENSIL | SERVING SIZE | ALLERGIES |
|-----------|-----------|-------------|-----------------|--------------|--|
| 1 Min | 212.0 °F | Boil | #8 scoop | 1/2 Cup | ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 100 kcal | 22 g | 2 g | 1 g | 10 mg | 125 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP | |
|-------------|--------------------------|-----------|--------------|----------|-----------------|--|---|
| | 10 | 25 | 50 | 100 | | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. | |
| 2 | Water, Tap | 2 3/4 Cup | 1 3/4 Qt | 3 1/2 Qt | 1 Gal 12 Cup | Boiled | Heat water to boil. Stir in potato pearls, or prepare product as per package instructions. |
| | Potato, Pearls | 9.5 Oz | 1 lb 8 Oz | 3 lb | 6 lb | | |
| 3 | Margarine, Solids Salted | 3 tsp | 2 Tbsp 1 tsp | 1/3 Cup | 2/3 Cup | | Add margarine and seasonings, then remove from heat and stir until desired consistency. Fluff with fork before serving. |
| | Salt, Iodized | 1/2 tsp | 1 tsp | 2 tsp | 1 Tbsp 1 tsp | | |
| 4 | | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |

Potato Mashed f/Pearls (Mashed Potatoes)

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|---|-------------|----------|----------|----------|----------|-----------------|--|
| | | 10 | 25 | 50 | 100 | | |
| 5 | | | | | | | CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. |
| 6 | | | | | | | CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 7 | | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 8 | | | | | | | Discard unused product. |

Tomato Half Baked Parmesan Basil (Parmesan Baked Tomatoes)



| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|-----------|---------------|-------------|--------------|---|
| 25 Min | 325.0 °F | 63 °C | Bake | 4 Oz | ⓘ Contains: Tomato; AllergenWheat; AllergenSoy; AllergenMilk; AllergenSesame |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 70 kcal | 10 g | 3 g | 2.5 g | 60 mg | 180 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|------------------------------|--------------|----------|-----------|-----------|---------------------|--|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 Tomato, Fresh | 2 lb | 5 lb | 10 lb | 20 lb | Halved | Place tomatoes in hotel pans or roasting pan. |
| 3 Salt, Iodized | 1/4 tsp | 1/2 tsp | 1 tsp | 2 tsp | Sliced Thin or Chop | Mix salt, basil, and pepper. Sprinkle evenly over tomatoes. Place tomatoes in oven and bake for 5 minutes. |
| Basil, Fresh | 1/3 Cup | 1 Cup | 2 Cup | 1 Qt | | |
| Pepper, Black Ground | 1/4 tsp | 3/4 tsp | 1 1/4 tsp | 2 1/2 tsp | | |
| 4 Bread Crumbs, Plain | 3/4 Cup | 2 Cup | 1 Qt | 2 Qt | | While tomatoes are baking, toss together remaining ingredients. |
| Margarine, Solids Salted | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | | |

Tomato Half Baked Parmesan Basil (Parmesan Baked Tomatoes)



| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|---|----------------------------------|----------|----------|----------|----------|-----------------|--|
| | | 10 | 25 | 50 | 100 | | |
| | Cheese, Parmesan Grated/Shredded | 1 Oz | 2.5 Oz | 5.5 Oz | 10.5 Oz | | |
| 5 | | | | | | | Remove tomatoes from oven and top with breadcrumb mixture. Return to oven and continue to bake for an additional 15 minutes. |
| 6 | | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |
| 7 | | | | | | | CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. |
| 8 | | | | | | | CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |

Regular (RG7): • Normal, everyday foods of various textures that are developmentally and age appropriate • Any method may be used to eat these foods • Foods may be hard and crunchy or naturally soft • Sample size is not restricted at Level 7. • Includes hard, tough, chewy, fibrous, stringy, dry, crispy, crunchy, or crumbly bits • Includes food that contains pips, seeds, pith inside skin, husks or bones • Includes 'dual consistency' or 'mixed consistency' foods and liquids Note: This recipe is for Level 7 Regular Texture only and must be tested to meet the appropriate IDDSI level at service. Level may vary based on ingredients, preparation, equipment, temperature, and holding time.

Trifle Orange (Orange Trifle)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|-------------|--------------|---|
| Bake | 1/2 Cup | ⓘ Contains: AllergenMilk; AllergenSoy; AllergenWheat; Citrus; AllergenEggs; Corn |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 140 kcal | 27 g | 2 g | 2 g | 80 mg | 200 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|--------------------------|-----------|-----------|-----------|------------|-----------------|--|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | | Manufacturer's instructions may vary. Use the instructions on the cake mix you are using to prepare cake. Prepare cake with mix and water according to package directions. Bake cake as directed. Cool. Prepare pudding as per package directions. |
| Cake Mix, White Complete | 7.5 Oz | 1 lb 3 Oz | 2 lb 5 Oz | 4 lb 11 Oz | | |
| Water, Tap | 1/2 Cup | 1 1/8 Cup | 2 1/4 Cup | 1 1/8 Qt | | |
| Pudding Vanilla f/Inst | 1 Cup | 2 1/2 Cup | 1 1/4 Qt | 2 1/2 Qt | | |
| 3 | | | | | | Cut cake into 1/2" cubes. Place a layer of cake cubes in the bottom of pan. Prepare topping as per package instructions. |
| Topping, Whip Non-Dairy | 2/3 Cup | 1 1/2 Cup | 3 Cup | 1 1/2 Qt | | |
| 4 | | | | | Undrained | Top cake cubes with 1/3 of the oranges, including all liquid, as it will soak into cake. |
| Orange, Mandarin JcPk | 1 1/4 Cup | 3 Cup | 1 1/2 Qt | 3 Qt | | |

Trifle Orange (Orange Trifle)

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|---|-------------|----------|----------|----------|----------|-----------------|---|
| | | 10 | 25 | 50 | 100 | | |
| 5 | | | | | | | Mix prepared pudding with 1/3 of the whipped topping. Top layer of oranges with 1/3 of the pudding mixture. Repeat layers of cake, oranges, & pudding 2 times to fill the pan. Top final layer with the reserved Topping. Let set before serving. |
| 6 | | | | | | | CCP -- Maintain <40F/4C (FDA) |

pudding Vanilla f/Inst (Vanilla Pudding)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|-------------|--------------|---------------------------------|
| Mix & Chill | 1/2 Cup | ⓘ Contains: AllergenMilk |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 170 kcal | 32 g | 4 g | 2.5 g | 150 mg | 230 mg |

| INGREDIENTS | SERVINGS | | | | PREPARATION STEP |
|-------------|----------------------|---------|-----------|----------|---|
| | 3 | 6 | 11 | 21 | |
| 1 | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Pudding Mix, Vanilla | 2 Oz | 5 Oz | 10 Oz | Combine pudding mix and milk into large mixing bowl and whisk until thickened, approximately 2 minutes. |
| | Milk, 2% Bulk | 1.0 Cup | 2 1/2 Cup | 1 1/4 Qt | |
| 3 | | | | | Chill pudding in refrigerator until set. |
| 4 | | | | | Serve according to portion size. |
| 5 | | | | | CCP -- Maintain <40F/4C (FDA) |