



NORTH DAKOTA DEPARTMENT OF
PUBLIC INSTRUCTION

Kirsten Baesler, State Superintendent

Child Nutrition Update June 2022
Deb Egeland

Trips to DC

- Not scary: gave up twice
- Visibility
- Trust
- Learn how things work
- Meet people from other states

USDA Updates for SY 2022/2023 & 2023/2024

- Meals will not be free for all students unless you are a CEP or Provision school.
- Breakfast and lunch must have 80% of the grain items be whole grain rich (WGR).
WGR means 50% of the grain weight is whole grains or the first ingredient is a whole grain.
- Chocolate 1% milk is allowed for SY 2022/2023 and 23/24
- Allowable milks: 1%, skim, chocolate skim, chocolate 1% for SY 22/23 and 23/24.
Two different kinds of milk must be offered.
- Target 1 sodium is in effect for SY 2022/23 and SY 2023/24.
 - This is not difficult to achieve.



Cooking Beef Class: August 11, 2022

Does anyone make raw patties in the oven?

Team Nutrition Grant: Classes in SY 23-24

- Emily Karel, previous Grand Forks FSD will be developing classes.
- Amy Nelson wrote the grant and is coordinator.
- Meal Pattern in sections
- Stipends for participants who complete a series:
 - FSDs/Managers: 40 hours. 50 @\$500 if complete 40 hours
 - Other staff: 8 hours = 650 @\$100 if complete 8 hours
 - Subgrants: travel, salary, sub, implementing the training
- Not mandatory



Pride of Dakota Day

- Pride of Dakota Day is March 21, 2023
- More information coming from ND Dept. of Agriculture
- Promote and serve ND agricultural products
- Take pictures
- Can accept or buy fresh produce and honey without inspection
 - Need inspection: meat and milk
- [LaMoure Students Win Prize in Video Documentary Competition | News Dakota](#)
-

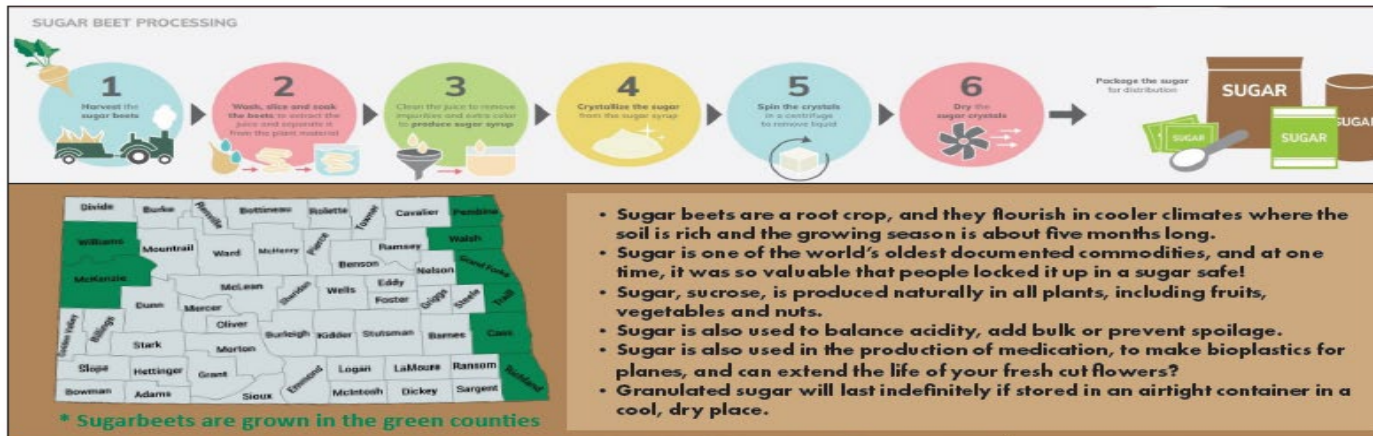
Harvest of the Month: HotM

- September: Grain
- October: Canola
- November: Sunflowers
- December: Sugar beets
- January: Potatoes
- February: Pulses
- March: Soybeans
- April: Bees/Honey. National Garden Month
- May: Beef. National Beef Month.

NORTH DAKOTA Harvest of the Month



NORTH DAKOTA DEPARTMENT OF
PUBLIC INSTRUCTION



Not All Free Anymore

- Know your charge policy: don't be in the news
- Less reimbursement
 - Lunch has been \$4.56, will be \$3.73 for free, only 42 cents for paid
 - USDA target price is \$3.31
 - Adults need to be 85 cents higher than highest student
 - Breakfast was \$2.60, will be \$1.97 for free and 33 cents for paid
 - On-line free app: <https://apply4schoolmeals.dpi.nd.gov> North Dakota - PrimeroEdge
- Watch waste
 - Smaller portions for prek-3
 - Do not make students take more than required
- Share table or bin
 - Take back to cooler when full

Salad bars: Big money pit

- Who is doing salad bars?
- Great if for vegetables. Proteins cost \$\$\$
- Free for all smorgasboard or portioned?
- Protein portioned?

2022-23 Administrative Reviews with Assigned Reviewer

Ashley	18	Rhonda	Minnewaukan	18	Kellen
Center-Stanton	19	Tonya	Montpelier	18	Rhonda
Central Valley	19	Amy	Mott/Regent (2)	18	Tonya
Dakota Prairie (2)	17	Amy	Mt Pleasant, Rolla	17	Kellen
Dickinson (9)	17	Kellen	Napoleon	18	Rhonda
Finley-Sharon	18	Amy	NDSFD	18	Tonya
Garrison	17	Rhonda	Nesson (Ray)	18	Kellen
Glen Ullin	18	Tonya	North Border (3)	19	Amy
Golva	18	Kellen	Parshall (2)	18	Rhonda
Griggs Cty	18	Amy	Powers Lake	18	Tonya
Hankinson	19	Amy	Richardton-Taylor (2)	19	Kellen
LaMoure (2)	18	Rhonda	South Heart	17	Rhonda
Larimore (2)	18	Amy	St. Bernard's	19	Tonya
Litchville-Marion (2)	19	Amy	Starkweather	19	Kellen
Max	19	Tonya	TGU (2)	17	Rhonda
McKenzie County (4)	18	Kellen	Thompson	18	Amy
Medina	17	Rhonda	Twin Buttes	17	Tonya
Menoken	18	Tonya	Wilton	19	Kellen
			Wishek	18	Rhonda
			Yellowstone	18	Tonya
			Zeeland	18	Kellen



Reviews

- Need to check one week, very detailed menu
- Don't forget Afterschool Snack, FFVP if you have those programs.
- Need CN labels or recipes for every entrée served that week
- Need bread labels and other grains to show whole grain
- Make sure your Professional Development log is filled out
- Production records with serving sizes; not ½ cup for K-5, 6-8, 9-12
- Veggies: not ½ cup for anyone

Up for Review

- Don't blow off our emails
- Maybe send menus and counts ahead of time
- We might check with you before you submit a claim to be sure:
 - Not claiming seconds
 - Not claiming adults
- Send menu before you serve it



USDA Meal Pattern

Meat/Meat alternate: meat, cheese, eggs, peanut butter, yogurt

- Eggs: 1 large = 2 oz, yogurt: 4 oz = 1 oz meat alternate, PB: 4T = 2 oz

Fruit: fresh, canned, frozen, dried K-8: ½ cup, 9-12: 1 cup

- Only half per week can be juice/puree. Dried ¼ cup counts for ½ cup

Vegetable: must offer all 5 veggie subgroups. K-8: ¾ cup, 9-12: 1 cup. Offer ¾ cup for K-8 and 1 cup for 9-12: Could be ½ cup hot plus 1/2 cup salad bar.

Grain/Bread: Daily: K-8: 1 ounce, ****9-12: 2 ounces****

- Weekly: K-8: 8 ounces, Grades 9-12: 10 ounces

Milk: 1 cup



Meal Pattern (Continued)

- Fruit or Vegetable: Students must take $\frac{1}{2}$ cup F/V with lunch & breakfast
 - Serving sizes of fruits & veggies varies (1 cup of each **offered** grades 9-12)
- Whole Grains: 80% of all items must be WGR each week
 - Whole Grain Rich (WGR): first ingredient or 50% of grains in item
- Grade Groups: 3 groups: K-5, 6-8, 9-12
- Calorie Limits: Lunch K-5 (550-650), 6-8 (600-700), 9-12 (750-850)
- Fat: No *trans* fats, saturated fat must be < 10% of calories
- Sodium Limits: Lunch Target #1: K-5 1230 mg, 6-8 1360 mg, 9-12 1420 mg
- Do you need to analyze or count mgs of sodium, NO.

Computer Tools available through the State

- Power School/Power Lunch
 - Student Data
 - Meal Counts



- PrimeroEdge – 2017-18
 - Student Eligibility (Free/Reduced)
 - Teamwork
 - Reviews
 - NEW: Menus
 - NEW: Production Records

Student Eligibility

Team Work

Reviews

Menu Planning

Production

System

Applications

Administration

Patrons

Application Reports

Eligibility Reports

Verification

Reviews

Configuration

Student Eligibility Home



Eligibility Summary

Eligibility	Count	Percentage
Free	0	
Direct Certification	0	
DC SNAP	0	
DC TANF	0	
DC FDPIR	0	
DC Medicaid	0	
DC Foster	0	
Direct Approval	0	
Income	0	
Categorical	0	
Foster	0	
Other	0	
Reduced	0	
Direct Certification	0	
DC Medicaid	0	
Direct Approval	0	

Applications

Entry Method	Total Count	Percentage	Count of Active Applications
Scanned	0		0
Online	0		0
Manual	0		0
Total	0		0

Student Eligibility

Team Work

Reviews

Menu Planning

Production

System

Administration



Employees



Record Training



Training Events



Reports

Record Training

1. SELECT ENTRY METHOD



Group



Individual

Student Eligibility

Team Work

Reviews

Menu Planning

Production

System

Administration

Reviews Home

Review Schedule

No records to display.

Newest Modules

Primero *edqs* v11.17.1

Amigo ?

District Realm: Our Redeemer's Christian School | Dashboard | Messages | My Profile | Logout

Student Eligibility

Team Work

Reviews

Menu Planning

Production

System

Ingredients

Menus

Reports

Configuration

Reviews

Forecast

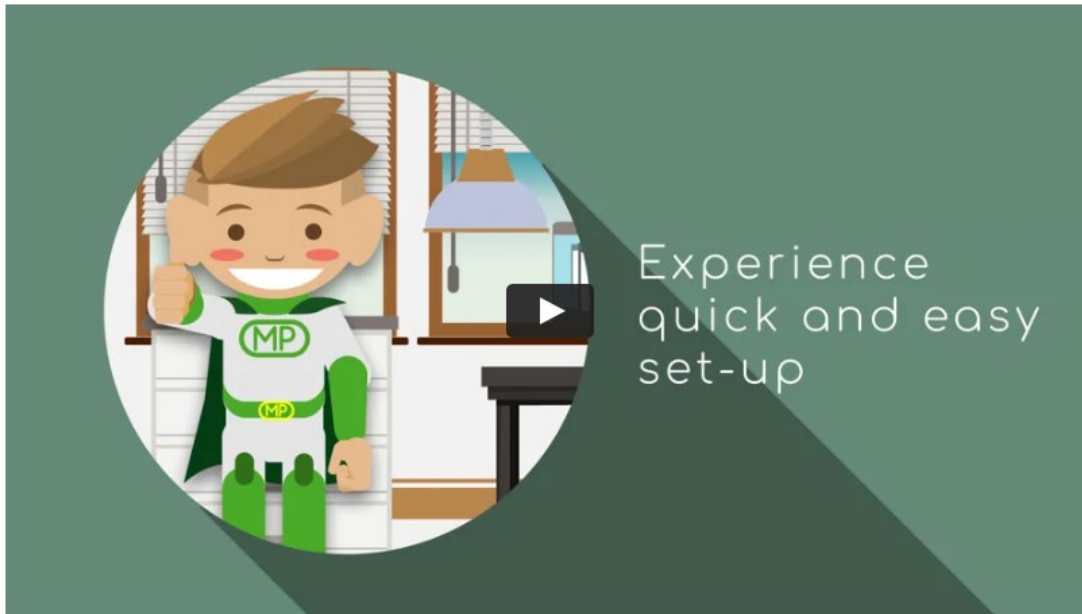
Menu Planning

Menu Planning

- ✓ Ingredients
- ✓ Recipes
- ✓ Menus
- ✓ Nutrient Analysis



Menu Planning



- All recipes, ingredient documentation, past production notes are in one spot
 - Easy to find and access
 - Less Paper and storage
- Eliminate duplicate data entry
- Know that the menu meets requirements
 - All components
 - Portion sizes
- Use for all meals: breakfast, lunch, snack
- Tracks nutrients, allergens
- Local, State and National Database to add more options to your menus

Ingredients

Student Eligibility

Team Work

Reviews

Menu Planning

Production

System

Ingredients

Ingredients

Recipes

Stock Items

Menu Items

Find and Replace

Price Adjustment

Menus

Menus

Menu Cycles

Assign Menu

Multi-Line Analysis

Publish Menus

Reports

Ingredients

[Add New Ingredient](#)

Ingredient Code

Ingredient Name

Commodity

GTIN

Manufacturer/Brand

Product Code

Stock Item #

Data Source

-- ALL --

-- ALL --

Local

Child Nutrition Database

Cybersoft

Food Distribution

ND Share

Tags

Enter the name of the tag or select from the list...

Matching Criteria

Exact Match

Smart Search

Apply

Reset

Press Enter or click Apply to search.

Ingredients

- Ingredients ▲
- Ingredients
- Recipes
- Stock Items
- Menu Items
- Find and Replace
- Price Adjustment
- Menus ▼
- Reports ▼
- Configuration ▼
- Reviews ▼
- Forecast ▼
- Production Reports ▼

Quick Ingredients

[Add New Ingredient](#) [Back to Ingredient Search](#)

Data Source

ND Share

Ingredient

NDS100232

Smart Search

Ingredient

Auto Save

Name: 5" Lunch Around Cheese Pizza, 5.05 oz, CN; 2 oz eq Grain & 2 oz M/MA & 1/8 cup red/orange vegetable

General

Nutrients

Allergens

Buying Guide

Documents (1)

History

Ingredient Information

Ingredient Code: NDS100232 Copied from 122575 (Child Nutrition Database)

Is Active:

Ingredient Name *: 5" Lunch Around Cheese Pizza, 5.05 oz, CN; 2 oz eq Grain & 2 oz M/MA & 1/8 cup r

Ingredient Short Name: Lunch Around 5" Cheese Pizza

Ingredient Form: As Served

Sub Ingredients:

Ingredients

- Ingredients
- Ingredients
- Recipes
- Stock Items
- Menu Items
- Find and Replace
- Price Adjustment
- Menus
- Reports
- Configuration
- Reviews
- Forecast
- Production Reports

Quick Ingredients

[Add New Ingredient](#) [Back to Ingredient Search](#)

Data Source: Ingredient: Smart Search

Ingredient Auto Save when switching tabs No prompts

Name: 5" Lunch Around Cheese Pizza, 5.05 oz, CN; 2 oz eq Grain & 2 oz M/MA & 1/8 cup red/orange vegetable [Ingredient Report](#)

General | **Nutrients** | Allergens | Buying Guide | Documents (1) | History

Serving Size: [Save](#)

Nutrient	Is Missing	Per Serving	%DRV *	% of Calories	Per 100 gram
Calories		<input type="text" value="237.762"/> kcals			237.762 kcals
Total Fat		<input type="text" value="9.091"/> g		34.41 %	9.091 g
Saturated Fat		<input type="text" value="4.895"/> g		18.53 %	4.895 g
Trans Fat	<input type="checkbox"/>	<input type="text" value="0"/> g			0.000 g
Cholesterol	<input type="checkbox"/>	<input type="text" value="17.483"/> mg			17.483 mg
Sodium	<input type="checkbox"/>	<input type="text" value="468.531"/> mg			468.531 mg
Carbohydrate		<input type="text" value="25.874"/> g		43.53 %	25.874 g
Total Dietary Fiber	<input type="checkbox"/>	<input type="text" value="3.497"/> g			3.497 g
Total Sugars	<input type="checkbox"/>	<input type="text" value="2.797"/> g		4.71 %	2.797 g
Added Sugars	<input checked="" type="checkbox"/>	<input type="text"/> g (M)			g (M)

Ingredients

Ash



[]

9 (11/1)

Contributions ? Serving Size 141 2/5 Gram	
Food Component	Contribution
Meat/Meat Alternates (oz eq.)	
Meat/Meat Alternates	2 Meat/MA
Grains (oz eq.)	
Non Whole Grains-Rich	Non-WGR
Whole Grain-Rich	2 WGR
Fruits (cups)	
Fruits	Fruit
Vegetables (cups)	
Dark Green	Veg-DG
Red/Orange	1/8 Veg-RO
Beans/Peas (Legumes)	Veg-BP
Starchy	Veg-S
Other	Veg-O
Extra	Veg-X
Fluid Milk (cups)	
Fluid Milk	MILK-F

Ingredients

Ingredient Auto Save when switching

Name: 5" Lunch Around Cheese Pizza, 5.05 oz, CN; 2 oz eq Grain & 2 oz M/MA & 1/8 cup red/orange vegetable

General Nutrients Allergens Buying Guide Documents (1) History

Standard Allergens None Indicated

	Allergen Indicator	Allergen	Added By	Added On	Modified By
<input type="checkbox"/>	Contains	Crustacean Shellfish			
<input type="checkbox"/>	Contains	Egg			
<input type="checkbox"/>	Contains	Fish			
<input checked="" type="checkbox"/>	Contains	Gluten	Rhonda Amundson	6/7/2022	
<input checked="" type="checkbox"/>	Contains	Milk	Rhonda Amundson	6/7/2022	
<input type="checkbox"/>	Contains	Peanuts			
<input type="checkbox"/>	Contains	Soy			
<input type="checkbox"/>	Contains	Tree nuts			
<input checked="" type="checkbox"/>	Contains	Wheat	Rhonda Amundson	6/7/2022	

Ingredients

Ingredient

Auto Save when switching

Name: 5" Lunch Around Cheese Pizza, 5.05 oz, CN; 2 oz eq Grain & 2 oz M/MA & 1/8 cup red/orange vegetable

General

Nutrients

Allergens

Buying Guide

Documents (1)

History

Data Source

ND Share

Documents

[Lunch Around Cheese Pizza
PFS & CN & Nutritional](#)

Add Document

Scan

Upload File



ConAgra Foods - Foodservice
2 ConAgra Drive,
Omaha, NE 68102
TEL: 402-240-4000

The Max® Lunch Around Cheese Pizza 100 77387 12514 2

Nutritional Information:

Calories	320
Total Fat, g	1.9g ± 11.3cal from Fat
Saturated Fat, g	1.5g ± 10% cal from Sat Fat
Trans Fat, g	0
Cholesterol, mg	10
Sodium, mg	610
Calcium, mg	40
Dietary Fiber, g	1.5
Sugars, g	5 g = 9% sugar by weight
Protein, g	15
Percent Daily Value	
Vitamin A	6
Vitamin C	0
Calcium	25
Fiber	15

ALLERGENS	Milk Wheat Soy
Product Facts	
Client Code	270 0001
Case Dimensions (LxWxH)	15.561 x 11.063 x 12.875
Case Count	3 283
Pattern Top x High = Total	5.8 x 5.4
Gross Wt	20.813
Net Wt	18.960
PROGRAMS PRODUCT QUALIFIES FOR	
HUSC	no
NS-00-05	no
Alliance for a Healthier Generation	no

CHILD NUTRITION IDENTIFICATION 086113

Each 5.05 oz. Lunch A-Round Pizza with Cheese/Cheese Substitute provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/13)

WHOLE GRAIN CONTRIBUTION

The weight of all grain ingredients is at minimum 34g. There are 18g of whole grain in the product providing at least 51% whole grain per serving.

HARD BID SPEC

Frozen 5" round pizza, par-baked. CN Labeled. Minimum portion weight of 5.05 oz. Topping to consist of low moisture part skim mozzarella cheese and substitute cheese. Pizza must contain 2 equivalent grains, 2 Meat/Meat Alternates and 1/8 cup of vegetable. Minimum of 180 calories. Packed 60, 5.05 oz. portions per case. The Max only - 77387-12514.

HEATING INSTRUCTIONS

Note: Ovens will vary. Please adjust time and temperature accordingly. Refrigerate or discard any unused portion.
Convection Oven: Bake at 350°F for 13 to 15 minutes or until internal temperature reaches a minimum of 165°F.
Conventional Oven: Bake at 400°F for 13 to 15 minutes or until internal temperature reaches a minimum of 165°F.

INGREDIENTS

Water, Mozzarella Cheese (Pasteurized Part Skim Milk, Cheese Cultures, Salt, Enzymes), Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Wheat Starch, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Tricalcium Phosphate), Tomato Paste (Not less than 11% NTSS), Soy Flour, Vegetable Oil (Soybean Oil, Partially Hydrogenated Soybean Oil With Citric Acid (Added As A Preservative)), Contains less than 2% of: Casein, Milk Protein Concentrate, Dextrose, Pizza Seasoning (Salt, Sugar, Onion Powder, Spices, Xanthan and Guar Gum, Garlic Powder, Potassium Sorbate, Citric Acid), Soybean Oil, Modified Corn Starch, Yeast (Fruit, Starch, Sorbitan Monostearate, May Contain Ascorbic Acid), Modified Potato Starch, Salt, Sodium Aluminum Phosphate, Disodium Phosphate, Mozzarella Cheese Type Flavor (Cheese (Milk, Culture, Rennet, Salt), Milk Solids, Disodium Phosphate), Lactic Acid, Sorbic Acid (Preservative), Nutrient Blend (Magnesium Oxide, Zinc Oxide, Calcium Pantothenate, Riboflavin And Vitamin B-12), Ascorbic Acid, Vitamin A Palmitate.

CONTAINS: MILK, SOY, WHEAT

This specification was last updated on 7/2015

Shawn Fear
Customer Facing Quality Manager, Food Service
ConAgra Foods Inc.



Recipes

Recipe

Name: Dakota Casserole featuring potatoes, ground beef & cheese

General Ingredients Nutrients Menu Item Allergens Scale Documents (0) History

Recipe Information Update F...

Is Active:

Recipe Generation Type: Dual Entry

Recipe Name *: Dakota Casserole featuring potatoes, ground beef & cheese

Recipe Short Name: Dakota Casserole

Recipe Code: NDS1166

Strict Batching:

Tags: +

Serving Size *: 1 Cup [Add new unit...](#)

Number of Servings *: 50.00
14,552.025 grams

Recipe Total Weight: 32 Pound
1.299 Ounce

Calculated Weight Per Serving: 291.040 grams / 10.27 oz

Prep Time:











Cook Time:

HACCP Process: -- SELECT --

HACCP CCP: Specify CCPs for the entire recipe
 Specify CCPs for each step

Tips/Comments: Addition of pinto beans might make this casserole even more 'Dakota'. Enjoy. Potatoes are a good buy and can be locally sourced. Most kitchens do not like the time & work involved in cleaning & peeling them. Consider Wash and pare potatoes.

Recipes

> 1		413360	6 Pound 10 Ounce pasta rotini 4/5# (413360), as	\$7.7579	6 Pound 10 Ounce Rotini, Whole Grain (#901896)	<p>ADD pasta to water. Stir gently and return to a full boil. Leave the pot uncovered and keep water at a constant boil. Stir occasionally to prevent pasta from sticking. Cook for about 8-10 minutes - pasta should be firm to the bite. Drain pasta immediately.</p> <p>Properly cool, label and store pasta in cooler.</p>	Yes	
> 2		155661	2 Bag sauce alfredo 6/5# (155661), Cooked	\$18.8467	2 Bag Alfredo Sauce, Reduced Fat (#LI209684)	<p>KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat, Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned</p>	Yes	
> 3		9034901	2 Bag Chicken Fajita Strips, Pilgrim's Pride, 903490 (9034901), Cooked	\$17.5500	2 Bag Chicken Fajita Strips, C (#901868)	<p>Heat Chicken:</p> <p>Conventional Oven: 350 F for 10-14 minutes Convection Oven: 350 F 8-10 minutes</p> <p>Drain any excess liquid</p> <p>Gently mix together chicken, pasta and alfredo sauce. If you feel like more alfredo sauce needs to be added, please add but not in excess</p>	Yes	
> 4		1655	5 Pound Spinach fresh large 2.5# bag (1655), As Purchased	\$3.0000	5 Pound Spinach, raw (#901838)	Fold in fresh spinach	Yes	
> 5		26618	5 Cup Cheese Mozz. Shred Part Skim Milk (26618), As Purchased	\$2.9600	5 Cup Cheese, Shredded, Mozzarella, 4/5# (#901908)	Top with 5 cups of mozzarella cheese	Yes	

Add Step

Recipe Costing Information

Total Recipe Cost: 50.1145
 Number of Servings: 100.000000
 Serving Size: 2 no. 12 scoop (L V1)
 Cost Per Serving: 0.5017

Recipes

Recipe Auto Save when switching tabs No pro...

Name: Dakota Casserole featuring potatoes, ground beef & cheese [Recipe Report](#)

General **Ingredients** **Nutrients** **Menu Item** **Allergens** **Scale** **Documents (0)** **History**

AutoCalculate Manual entry [Recalculate Nutrients](#) [View Nutrition Report](#)

Serving Size (291.04 gram) [Sa](#)

Keyboard frien

Nutrient	Is Missing	Per Serving	%DRV *	% of Calories	Per 100 gram
Calories		452.567 kcals			155.500 kcals
Total Fat		25.382 g		50.48 %	8.721 g
Saturated Fat		13.079 g		26.01 %	4.494 g
Trans Fat	<input type="checkbox"/>	0 g (M)			0.000 g (M)
Cholesterol	<input type="checkbox"/>	105.173 mg (M)			36.137 mg (M)
Sodium	<input type="checkbox"/>	597.668 mg			205.356 mg
Carbohydrate		25.883 g		22.88 %	8.893 g
Total Dietary Fiber	<input type="checkbox"/>	2.626 g			0.902 g
Total Sugars	<input type="checkbox"/>	4.778 g (M)		4.22 %	1.642 g (M)
Added Sugars	<input type="checkbox"/>	0 g (M)			0.000 g (M)
Protein		29.81 g		26.35 %	10.243 g

Recipes

Name: Dakota Casserole featuring potatoes, ground beef & cheese Recipe I

General Ingredients Nutrients Menu Item Allergens Scale Documents (0) History

Menu Item *: Dakota Casserole featuring potatoes, ground beef & cheese

Is Active:

Full Name: Dakota Casserole featuring potatoes, ground beef & cheese

Marketing Name:

Marketing Description:

Menu Item Category *: Entrees

Preparation Site Item:

Show In Summary:

Leftover Category: Carryover


Maximum Carryover Days *: Unspecified

SchoolCafe Publishing: Carryover

Return to Stock

Waste

[Click to enlarge](#)



Upload Picture

Uploaded File: dakota casserole.JPG [Delete Picture](#)

Available Menu Item Serving Sizes

+ Add New Serving Size

Serving Size	Portioning Tool	Is Default	Meal Contribution	Edit / Select Food Contributions	Delete
1.000 Cup		✓	2 1/2 Meat/MA, 1/2 Veg-S, 1/8 Veg-O, 1/8 Veg-X		

Recipes

Name: **Dakota Casserole featuring potatoes, ground beef & cheese**

General

Ingredients

Nutrients

Menu Item

Allergens

Scale

Documents (0)

History

Allergens

+ Indicate Allergen

Indicator	Allergen	Source(s)
Contains	Milk	Shredded Mild Cheddar Cheese (#NDS100241)

Ingredients Needing Allergen Review

Ingredient Name

[Garlic, raw \(#11215\)](#)

[Celery, raw \(#11143\)](#)

[Onions, raw \(#11282\)](#)

[Butter, without salt \(#1145\)](#)

[Spices, chili powder \(#2009\)](#)

[Spices, nutmeg, ground \(#2025\)](#)

[Spices, pepper, black \(#2030\)](#)

[Spices, pepper, red or cayenne \(#2031\)](#)

[Salt, table \(#2047\)](#)

[Potatoes, red, flesh and skin, raw \(#11355\)](#)

[Beef, fine ground, raw, 85/15, 1.34 oz= 1z m/ma \(15% fat\) \[USDA Foods: 100158\] \(#NDS100082\)](#)

[Milk, lowfat, fluid, 1% milkfat \(#NDS100147\)](#)

[Flour, white \(all purpose\), wheat, 10% protein, unbleached, enriched \(#NDS100242\)](#)

Recipes

Recipe ☑ Auto

Name: Dakota Casserole featuring potatoes, ground beef & cheese

General Ingredients Nutrients Menu Item Allergens **Scale** Documents (0) History

Scale Recipe By Batch

50 (1 Cup) servings = 1 Batch

50 servings (1 Batch)

50 servings (1 Batch)

100 servings (2 Batches)

150 servings (3 Batches)

200 servings (4 Batches)

250 servings (5 Batches)

300 servings (6 Batches)

350 servings (7 Batches)

400 servings (8 Batches)

450 servings (9 Batches)

500 servings (10 Batches)

servings of

Recipes

Dakota Casserole featuring potatoes, ground beef & cheese (NDS1166)

Generated on: 6/8/2022 8:26:01 PM by Rhonda Amu

Allergens: Contains Milk;
 Meal Contribution: 2 1/2 Meat/MA, 1/2 Veg-S, 1/8 Veg-O, 1/8 Veg-X
 Number of Servings: 150.00 Serving Size: 1 Cup
 Moisture gain/loss%: 0.0000 Yield: 96 Pound, 4 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1						Potatoes, red, flesh and skin, raw 11355	36 Pound
2						Beef, fine ground, raw, 85/15, 1.34 oz= 1z m/ma (15% fat) [USDA Foods; 100158] NDS100082	24 Pound
3						Onions, raw 11282	6 Pound
4						Celery, raw 11143	3 Pound
5						Garlic, raw 11215	3/4 Cup
6						Salt, table 2047	1/3 Cup, 2 teaspoon
7						Spices, pepper, black 2030	3 tbsp, ground
8						Spices, pepper, red or cayenne 2031	1/3 Cup, 2 teaspoon
9						Butter, without salt 1145	1 Quart, 11 tablespoon
10						Flour, white (all purpose), wheat, 10% protein, unbleached, enriched NDS100242	1 Quart, 1/2 Cup
11						Milk, lowfat, fluid, 1% milkfat NDS1035	7 Quart, 1/2 Cup
12						Shredded Mild Cheddar Cheese NDS100241	4 Quart, 1 3/8 Pint
13						Spices, nutmeg, ground 2025	1/3 Cup, 2 teaspoon
14						Spices, chili powder 2009	1/8 Cup, 1 tablespoon
15						Salt, table 2047	1 tablespoon
16						Spices, pepper, black 2030	3 tsp, whole
18						Shredded Mild Cheddar Cheese NDS100241	3 Quart

Tips/Comments

- Addition of pinto beans might make this casserole even more 'Dakota'. Enjoy.
- Potatoes are a good buy and can be locally sourced. Most kitchens do not like the time & work involved in cleaning & paring them. Consider a mechanical potato peeler which can clean up 10 pounds of potatoes in just a few minutes.

Pre-Preparation Instructions

- Wash and pare potatoes.

Preparation Instructions

Recipes

Recipe Auto

Name: Dakota Casserole featuring potatoes, ground beef & cheese

General Ingredients Nutrients Menu Item Allergens **Scale** Documents (0) History

Scale Recipe By Batch
50 (1 Cup) servings = 1 Batch
150 servings (3 Batches)

Custom Scale Recipe
Standardize to: servings of

Dakota Casserole featuring potatoes, ground beef & cheese (NDS1166)

Generated on: 6/8/2022 8:28:16 PM by Rhonda Arr

Allergens: Contains Milk;
 Meal Contribution: 2 1/2 Meat/MA, 1/2 Veg-S, 1/8 Veg-O, 1/8 Veg-X
 Number of Servings: 8.00 Serving Size: 1 Cup
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 2 1/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1						Potatoes, red, flesh and skin, raw 11355	1 Pound, 14 3/4 Ounce
2						Beef, fine ground, raw, 85/15, 1.34 oz= 1z m/ma (15% fat) [USDA Foods; 100158] NDS100082	1 Pound, 4 1/2 Ounce
3						Onions, raw 11282	5 1/8 Ounce
4						Celery, raw 11143	2 5/8 Ounce
5						Garlic, raw 11215	2 teaspoon
6						Salt, table 2047	1 teaspoon
7						Spices, pepper, black 2030	1/4 tbsp, ground
8						Spices, pepper, red or cayenne 2031	1 teaspoon
9						Butter, without salt 1145	1/4 Cup
10						Flour, white (all purpose), wheat, 10% protein, unbleached, enriched NDS100242	1/8 Cup, 5 5/8 teaspoon
11						Milk, lowfat, fluid, 1% milkfat NDS1035	1 1/2 Cup, 1 teaspoon
12						Shredded Mild Cheddar Cheese NDS100241	1 Cup
13						Spices, nutmeg, ground 2025	1 teaspoon
14						Spices, chili powder 2009	1/2 teaspoon
15						Salt, table 2047	1/4 teaspoon
16						Spices, pepper, black 2030	1/4 tsp, whole
18						Shredded Mild Cheddar Cheese NDS100241	5/8 Cup, 3/4 teaspoon

Tips/Comments

- Addition of pinto beans might make this casserole even more 'Dakota'. Enjoy.
- Potatoes are a good buy and can be locally sourced. Most kitchens do not like the time & work involved in cleaning & paring them. Consider a mechanical potato peeler which can clean up 10 pounds of potatoes in just a few minutes.

Pre-Preparation Instructions

- Wash and pare potatoes.

Menus

- Ingredients
- Menu
- Menus
- Menu Cycles
- Assign Menus
- Multi-Line Analysis
- Publish Menus
- Reports
- Configuration
- Reviews
- Forecast

Menu Info

[Add New Menu](#)

Menu: Lindsey Lunch Cycle Day 1

Data Source: Local | Meal Pattern: [USDA]Meal Pattern SY 2014+ | Meal Type: Lunch | Site Group: High Schools

Menu Description *: Lindsey Lunch Cycle Day 1
 Projected Servings Count as a Percentage
 Is Active

Tags
Enter the name of the tag or select from the list...

Menu Item Categories: ENTREE, Entrees, FRUIT, VEGETABLE, CONDIMENTS/OTHER, MILK
Serving Groups: 9-12

Menu Item Categories and Serving Groups

Include	Category	Choose (Min 1 Req.)	Include	Serving Group	Projected Meal Cour
<input checked="" type="checkbox"/>	ENTREE	1	<input type="checkbox"/>	K-5	
<input checked="" type="checkbox"/>	Entrees	1	<input type="checkbox"/>	K-8	
<input type="checkbox"/>	GRAIN		<input type="checkbox"/>	6-8	

Menus

Menu Items			Meal Contribution		9-12 (300)
Menu Item					
Category: ENTREE; Choose: 1					
<u>BBO Pork Sliders 2015</u>	?	Serve with...	2 WGR 2 Meat/MA	100 (33%)	2 Each
<u>Turkey Roast & Gravy with Mashed Potatoes</u>	?	Serve with...	2 Meat/MA	0 (0%)	1 Serving
<u>WG Chicken Tenders White 2016*</u>	?	Serve with...	1 WGR 2 Meat/MA	100 (33%)	3 tenders
<u>WG Sausage, Egg & Cheese Breakfast Sliders, IW</u>	?	Serve with...	1 1/4 WGR 3/4 Meat/MA	0 (0%)	2 Each
<u>Yogurt, String Cheese & Sausage Gluten Free 2017</u>	?	Serve with...	3 Meat/MA	0 (0%)	1 Serving
				Category Totals:	200 (67%)

Menus

Category	Menu Item (Recipe Ingredient Code)	Serving Size*	Meal Contribution*	Allergens	Data Source
entree					
<input type="checkbox"/> ENTREE	Yogurt, String Cheese Gluten Free 2015 (LR19256)	1 Serving	2 Meat/MA	Contains Milk.	Local
<input type="checkbox"/> ENTREE	Yogurt, String Cheese Gluten Free (LR18999)	1 Serving	2 Meat/MA	Contains Milk.	Local
<input type="checkbox"/> ENTREE	Yogurt, String Cheese & Sausage Links Gluten Free 2016 (LR19429)	1 Serving	3 Meat/MA	Contains Milk Pork.	Local
<input checked="" type="checkbox"/> ENTREE	Yogurt, String Cheese & Sausage Gluten Free 2017 (LR19578)	1 Serving	3 Meat/MA	Contains Milk Pork.	Local
<input type="checkbox"/> ENTREE	Yogurt, String Cheese & Muffin Top 2015 (LR19132)	1 Serving	1 WGR 2 Meat/MA	Contains Egg Gluten Milk Soy Wheat.	Local
<input type="checkbox"/> ENTREE	Yogurt, String Cheese & Muffin Boxed Meal (LR19299)	1 Serving	2 WGR 2 Meat/MA 1/2 Veg-RO 1/2 Veg-O	Contains Egg Gluten Milk Wheat.	Local

Menus

vegetables

Menu Item Quick Lists Milk (

Menu Items

Category: ENTREE; Choos

[BBO Pork Sliders 2015](#) ?

[Turkey Roast & Gravy with M](#)

[WG Chicken Tenders White 20](#)

[WG Sausage, Egg & Cheese B](#)

[Yogurt, String Cheese & Saus](#)

Show Only Required

Note: Nutrients and Food Contribution do not reflect unsaved changes.

9-12

Nutrient	Standard Value	Actual Value	% of Calories
Calories ¹	[750.00 - 850.00]	524.22	
Saturated Fat ¹	< 10.00 % of Calories	3.85	6.61 %
Sodium Target 1 (mg) ¹³	< 1,420.00	734.89	
Sodium Target 2 (mg) ¹³	< 1,080.00	734.89	

Food Comp.	Standard Value	Actual Value
Fruit	>= 1,000	1,000
Veg	>= 1,000	[1,500 - 2,000]
Grains	>= 2,000	[0,000 - 2,000]
Meat/MA	>= 2,000	[2,250 - 4,500]
MILK-F	>= 1,000	1,000
MILK-V		Pass

Exceeded High Low

PrimerEdge will flag based on USDA requirements, but your State Agency may issue waivers to allow a Menu Cycle with at least 50% WGR Grains to pass, or for 1% flavored milk to be an acceptable variety. In such instances, as long as you have met the conditions of the waiver, your State Agency will consider you to be in compliance.

Contribution 9-12 (300)

100 (33%)
2 Each

0 (0%)
1 Serving

100 (33%)
3 tenders

0 (0%)
2 Each

0 (0%)
1 Serving

Category Totals: 200 (67%)

Menus

Fruit (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fruits (cups)	1.000 (Pass)	1.000 (Pass)	1.500 (Pass)	1.000 (Pass)	1.000 (Pass)	5.500	≥ 5.000	Pass
Weekly Fruit Juice Limit Requirement	Weekly Fruit Offering		Weekly Fruit Juice Offering		% of Weekly Fruit that is Juice		Weekly Check	
	≤ 50.000 % of		5.500	0.000	0.000%		Pass	
Vegetables (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Vegetables (cups)	[0.000 - 0.500] (Fail)	[0.000 - 1.500] (Fail)	[0.000 - 1.500] (Fail)	[0.000 - 1.750] (Fail)	[0.000 - 1.000] (Fail)	[0.000 - 6.250]	≥ 5.000	Fail
Dark Green	0.500	0.000	0.250	0.750	0.000	1.500	≥ 0.500	Pass
Red/Orange	0.000	0.250	0.250	0.250	0.500	1.250	≥ 1.250	Pass
Beans/Peas (Legumes)	0.000	0.000	0.000	0.000	0.500	0.500	≥ 0.500	Pass
Starchy	0.500	1.000	0.500	0.500	0.000	2.500	≥ 0.500	Pass
Other	0.000	0.250	0.500	0.250	0.000	1.000	≥ 0.750	Pass
Additional Vegetables	Weekly Vegetable Juice Limit Requirement		Weekly Vegetables Offering		Weekly Vegetable Juice Offering		% of Weekly Vegetables that is Juice	
	0.00		≤ 50.000 % of		6.250	0.000	0.00%	
							Pass	
M/MA (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Meat/Meat Alternates (oz eq.)	2.000 (Pass)	2.000 (Pass)	[2.000 - 3.000] (Pass)	2.000 (Pass)	[2.500 - 3.750] (Pass)	[10.500 - 12.750] (a)	[10.000 - 12.000]	Exceeded (a)
Grains (oz eq.)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Grains (oz eq.)	[0.000 - 3.250] (Fail)	[0.000 - 3.000] (Fail)	[0.000 - 2.000] (Fail)	[0.000 - 3.000] (Fail)	[0.000 - 2.000] (Fail)	[0.000 - 13.250]	[10.000 - 12.000]	Fail
Weekly Whole Grain Rich	Weekly Grains Offering		Weekly Non-Whole Grain Rich Offering		% of Whole Grain Rich		Whole Grain Rich Check	
	≥ 100.000 % of		13.250	0.000	100.000 %		Pass	
							Pass	
							Pass	
Milk (cups)	Day 1	Day 2	Day 3	Day 4	Day 5	Weekly Total	Weekly Requirement	Weekly Check
Fluid Milk (cups)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	1.000 (Pass)	5.000	≥ 5.000	Pass
Skim/fat-free,								

Menu Cycle Week - Nutrient Summary

Generated on: 2/3/2020

Menu Cycle Name: Lindsey Demo HS Week 1
 Site Group: High Schools
 Serving Group: 9-12

Meal Pattern: [USDA]Meal Pattern SY 2014+
 Calculation Method: Weighted Analysis
 Meal Type: Lunch

Nutrient	Day 1	Day 2	Day 3	Day 4	Day 5	Week Standard Value	Actual Value	% of Calories
Calories (Kcal)(1)	0.00	609.66	592.02	728.90	620.87	[750.00 - 850.00]	510.29	
Fat (g)	0.00	20.86 (30.80%)	18.79 (28.56%)	24.95 (30.81%)	25.22 (36.56%)		17.97	31.69 %
Sfat (g)(1)	0.00	8.26 (12.19%)	4.22 (6.42%)	10.05 (12.40%)	11.50 (16.68%)	< 10.00 % of Calories	6.81	12.00 %
TFat (g)(2)	0.00	0.00	0.00	0.01	0.00		0.00(M)	
Chol (mg)	0.00	44.87	68.74	41.78	75.90		46.26(M)	
Sodium Target 1 (mg)(13)	0.00	998.69	1,120.23	914.32	1,132.31	< 1,420.00	833.11	
Sodium Target 2 (mg)(13)	0.00	998.69	1,120.23	914.32	1,132.31	< 1,080.00	833.11	
Carb (g)	0.00	79.78 (52.34%)	79.92 (54.00%)	99.25 (54.47%)	66.74 (43.00%)		65.14	51.06 %
TDF (g)	0.00	6.61	5.50	8.08	6.37		5.31(M)	
Sugars (g)	0.00	26.28 (17.24%)	36.93 (24.95%)	35.67 (19.57%)	24.49 (15.78%)		24.67(M)	19.34 %
Pro (g)	0.00	29.59	24.55	31.08	31.67		23.38	18.33 %

Menus

	<p>FRUIT Peaches, Diced 2016... Pears, Sliced 2016</p> <p>VEGETABLE Bush's Best RS Vege...</p>	<p>FRUIT Orange, Fresh 2014 Pineapple Tidbits 2...</p> <p>VEGETABLE Carrot and Celery S...</p>	<p>GRAIN Asian Vegetable Fri... Tortilla Chips, IW ...</p> <p>FRUIT Peaches, Diced 2016...</p>	<p>FRUIT Bananas, reg 90-100... Pineapple rings 201...</p> <p>VEGETABLE Broccoli Parmesan, ...</p>	<p>Seasoned Brown Rice...</p> <p>FRUIT Applesauce, Unsweet... Strawberry Cup 2016...</p> <p>VEGETABLE Pinto Beans, Dry 20...</p>	
9 Feb	<p>10 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE 2 Chicken & Cheese ... Beef & Cheese Burri...</p> <p>GRAIN Seasoned Brown Rice...</p> <p>FRUIT Apple Red Delicious... Mandarin Oranges 20...</p> <p>VEGETABLE Bean Dip/Refried Be...</p>	<p>11 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Bake to Rise Cheese... Bake to Rise Pepper... Chicken Spaghetti w...</p> <p>FRUIT Orange, Fresh 2014 Pineapple Tidbits 2...</p> <p>VEGETABLE Carrot and Celery S...</p>	<p>12 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Asian Coated Chicke... Teriyaki Coated Chi... Yogurt, String Chee...</p> <p>GRAIN Asian Vegetable Fri... Tortilla Chips, IW ...</p> <p>FRUIT Peaches, Diced 2016...</p>	<p>13 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Bake to Rise Cheese... Bake to Rise Pepper... Mexican Style Pizza...</p> <p>FRUIT Bananas, reg 90-100... Pineapple rings 201...</p> <p>VEGETABLE Broccoli Parmesan, ...</p>	<p>14 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Cheesy Beef Nachos ... Soft Taco, Chicken ...</p> <p>GRAIN Seasoned Brown Rice...</p> <p>FRUIT Applesauce, Unsweet... Strawberry Cup 2016...</p> <p>VEGETABLE Pinto Beans, Dry 20...</p>	15 Feb
16 Feb	<p>17 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE 2 Chicken & Cheese ...</p>	<p>18 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Bake to Rise Cheese...</p>	<p>19 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Asian Coated Chicke...</p>	<p>20 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Bake to Rise Cheese...</p>	<p>21 Feb </p> <p>ANC Demo HS Lunch -...</p> <p>ENTREE Cheesy Beef Nachos ...</p>	22 Feb

Reports

Reports
Acceptability Factor
Added Ingredients/Recipes
Allergen Chart
Allergen Report
Ingredient List
Ingredients Needing Allergen Review

Locally Grown Usage
Menu Calendar
Menu Item Nutrients
Missing Exemption Letters
Nutrient Standards
Post Production Analysis

Recipe Book
Recipe Costing Report
Recipe Materials Report
Recipe Nutrition
Usage Reports
Weekly Nutrient Analysis
Pre-Production Analysis

Need those Carb counts?

Menu Item Nutrients

Data Source

ND Share

Meal Pattern

[USDA]Meal Pattern SY 2014+

Serving Group

K-12

Select All

Calories

Total Fat

Saturated Fat

Trans Fat

Cholesterol

Sodium

Carbohydrate

Total Dietary Fiber

Total Sugars

Added Sugars

Protein

Iron

Calcium

Vitamin A (IU)

Vitamin C

Vitamin D

Potassium

Moisture

Ash

Menu Item Nutrient Report

Item Name (Serving Size)	Carb (g)
Apple Cobbler C-01 - NDS1146 (1 portion)	44.32
Apple Crisp C-02 - NDS1147 (1 piece)	29.50
Applesauce Cake C-03 - NDS1148 (1 piece)	32.83
Applesauce, Cinnamon Unsweetened 4.5oz cup= 1/2 cup Fruit - NDS1088 (1 ea.)	14.03
Baked Beans (Using Canned Vegetarian Beans) I-06 - NDS1145 (2/3 c.)	37.10
Barbecued Chicken D-11 - NDS1152 (1 portion)	16.10
Beef Burrito D-12 - NDS1153 (1 burrito)	19.18
Beef Crumble, w VPP, JTM, 2.44 oz serving=2z mma, CP5868 - NDS1117 (1 serving) Contains Soy.	0.69
Beef Patty - NDS1112 (1 patty)	1.00
BEEF Steak PATTY, 3z patty=2.5z m/ma; FC, JTM, ND USDA Foods Processing - NDS1113 (1 patty)	1.00
Beef Stew D-14 - NDS1159 (1 c.)	16.14
Blueberry Muffin - NDS1128 (1 muffin) Contains Egg, Gluten, Soy, Wheat.	30.00
Bread, wheat - NDS1138 (1 slice)	13.79
Breaded chicken filet - NDS1083 (1 prs.) Contains Gluten. Soy.	9.00

- Plan and Record ▲
- Plan
- Record
- Production Status
- PQOH Orders
- Production Orders
- Grocery List
- Production Adjustment
- Reports ▼
- Reviews ▼

Production  

Production

- ✔ Record
- ✔ Plan



Production Records - Planning

Plan

Select Serving Date | Production Plan | Production Record | Production Withdraw

022 - Copeland High School - 2/14/2020 - Lunch - Main Line

Serving Group	Planned Count	Actual Count
9-12	300	
Adult	0	
Ala Carte	0	
Program Adults	0	
Second Meals	0	
Drop Trays	0	
Sample Trays	0	
Total:	300	0

Technician's Worksheet | Production Form | Production Ticket...

Menu Items

Category: ENTREE; Choose: 1

Cheesy Beef Nachos 2017 (LR19551) (Contributes: 1 1/2 WGR) Comments:
3 1/4 Meat/MA

Servino Size	Planned	Produced	Carryover	Return to Stock	Total Leftover	Total Served
						21:16		

Production Records – Post Service

022 - Copeland High School - 1/27/2020 - Lunch - Main Line

Serving Group	Planned Count	Actual Count
9-12	300	300
Adult	0	0
Ala Carte	0	0
Program Adults	0	0
Second Meals	0	0
Drop Trays	0	0
Sample Trays	0	0
Total:	300	300

Status: Record Complete [History](#)

Offer vs. Serve:

Food Preparation Site: Site Code: 022 Site: Copeland

Plan Comments:

Record Comments:

Total Waste: lbs

[Technician's Worksheet](#)
[Production Record](#)
[Production Form](#)
[Recipe Costing](#)
[Production Ticket...](#)

Menu Items Default Carryover

Category: ENTREE; Choose: 1

2 Chicken & Cheese Tamales & 1 Crispy Taco 2017 (LR19547) (Contributes: 1 3/4 WGR) [Comments](#)

2 Meat/MA
Complementary Item of:
- Bean Dip/Refried Beans 2014

Serving Size	Planned	Produced	Carryover	Return to Stock	Waste
1 Serving	160	160	10 1/29/2020 Lunch Main Line	<input type="text"/>	<input type="text"/>

Production Records - Planning

Daily Food Production Record

Site: 022 - Copeland High School
 Serving Date: 1/27/2020
 Meal Service: Lunch
 Menu Line: Main Line

Generated on: 2/3/2020 7:09:47 PM by Cybersoft Support

Preparation Site: 022 - Copeland High School
 Offer Vs. Serve: True
 Meal Pattern: [USDA]Meal Pattern SY 2014+

Serving Group	Planned Count	Actual Count
9-12	300	300
Adult	0	0
Ala Carte	0	0
Program Adults	0	0
Second Meals	0	0
Drop Trays	0	0
Sample Trays	0	0
Total:	300	300

Plan Comments:

Record Comments:

Menu Item (Recipe #) Serving Size (Portioning Tool)	9-12	Adult	Ala Carte	Total Planned	Servings Produced	Total Served	Leftover	Comments
ENTREE; Choose: 1								
2 Chicken & Cheese Tamales & 1 Crispy Taco 2017 (LR19547)	160 (1 serv.)	0 (1 serv.)	0 (1 serv.)	160 (1 serv.)	160 (1 serv.)	150 (1 serv.)	Carryover 10 (1 serv.) to 01/29/2020	
Complementary Item of: - Bean Dip/Refried Beans 2014				Meal Contribution:	1 3/4 WGR, 2 Meat/MA			
				Qty Prepared:	0 Case 3 bags (Beef Crumbles LS 2017) - 383782 (Case = 8 bags/1.0000 Bag), 2 Case 80 each (Chicken & Cheese Tamales, 120 ct per case) - 187551 (Case = 120 each/1.0000 Each), 0 Case 160 each (Mission Yellow Taco Shells, Crispy 200ct) - 123570 (Case = 200 each/1.0000 Each).			
				Temperature (°F):	Cook: 165°, Hot Hold: 140°			
Beef & Cheese Burrito (Taco Snack) Secondary 2016 (LR19431)	150 (1 ea.)	0 (1 ea.)	0 (1 ea.)	150 (1 ea.)	150 (1 ea.)	150 (1 ea.)		
Complementary Item of: - Bean Dip/Refried Beans 2014				Meal Contribution:	2 WGR, 2 Meat/MA			
				Qty Prepared:	3 Case 6 each (Beef & Cheese Burrito Taco Snack 2016 48 ct) - 186592 (Case = 48 each/1.0000 Each).			
				Temperature (°F):	Cook: 165°, Hot Hold: 140°			
GRAIN; Choose: 1								
Seasoned Brown Rice 1/4 cup 2015 (LR19183)	225 (1/4 c.)	0 (1/4 c.)	0 (1/4 c.)	225 (1/4 c.)	225 (1/4 c.)	215 (1/4 c.)	Waste 10 (1/4 c.)	
				Meal	1.75 WGR			

Welcome, Lyndon!
Edge County Schools

Dashboard

Payments

Make a Payment

Payment Info

Purchase Restrictions

Benefits

Apply

Eligibility Info

Verification Response

Menus

School Menus

My Favorites

Polls

Beef & Cheese Burrito



Ingredients

- Beef & Cheese Burrito (Taco Snack) Secondary 2016

318 Calories

[Default Serving Size](#) 1 ea.

		% Daily Value
Total Fat	14.50g	22.31%
Saturated Fat	6.00g	30.00%
Cholesterol	38.00mg	12.67%
Sodium	431.00mg	17.96%
Total Carbohydrate	31.00g	10.33%
Dietary Fiber	5.00g	20.00%
Sugars	0.00g	
Protein	18.00g	36.00%
Vitamin A	3.00IU	0.06%
Vitamin C	1.00mg	1.67%
Calcium	183.00g	18.30%
Iron	3.00g	16.67%

Allergens



Contains Gluten, Milk, Soy, Wheat.

Interact

Rate

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Other States

Alaska

Indiana

North Dakota

Pennsylvania

Texas

Washington State

Also using some PrimeroEdge
modules:

Florida

Guam

New Jersey

South Dakota – RFP for
Electronic Production records

West Virginia

- ND has spots for 100 schools; 3 pilot
- The next round of users this summer
 - Schedule:
 - Kick off Call with Project Manager
 - Introduction and Project overview
 - Ingredient Training
 - Recipe Training
 - Menus & Menu Cycle Training
 - Production Training
 - Assign Menus to Production and begin completing
 - Go Live with PrimeroEdge



<https://primeroedge.com/north-dakota>

Explore the Software - Same Login as for Review

Sign up for a Demo



Primero *edgs*

District ▾

State ▾

Family Hub ▾

Services ▾

eSources ▾

SCHEDULE A DEMO

NORTH DAKOTA OPT-IN SOFTWARE



Ready to Start!

Find one of your Child Nutrition Team here

or

Contact NDDPI Child Nutrition

701-328-3237





Offer vs. Serve

Requirements:

- Meat/meat alternate (cheese, peanut butter, yogurt, nuts)
- Grain/bread: high schoolers must take full 2 ounces
- Fruit
- Vegetable
- Milk

Offer all 5 components, students must take 3, **one must be half cup fruit/veggie.**

Not required to take meat or milk; can be peaches, peas, bread.

BTSWs: Same content every day

- **Janelle Peterson again in the morning**
- **Fargo July 26; Hilton Garden Inn**
- **Fargo July 27; Hilton Garden Inn**
- **Bismarck August 2; Ramada Inn**
- **Bismarck August 3; Ramada Inn**
- **Minot August 4; The Grand International Inn**



Questions?

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