

# Production Schedule Report

23/02/2026 - Page 1 Copy 1/2

## Clean Eats Australia - HACCP FSP Section F - Form 1

Latest Issue Date: 13/01/24

Previous Issue Date: 28/10/23

Approved by: T. Fadlallah

Prepared by: C. Guzzardi

### Meal Production Summary

Meal	Clean Eats	Made Active	Already Made	Total
Spaghetti Bolognese	303	13	0	316
Beef Chow Mein	77	5	0	82
Shepherd's Pie	79	0	0	79
Beef Burrito Bowl	277	21	0	298
Beef Meatballs	96	3	0	99
Lebanese Beef Stew	44	0	0	44
Mongolian Beef	302	9	0	311
Chicken with Vegetables	37	5	0	42
Chicken with Sweet Potato and Beans	199	0	0	199
Naked Chicken Parma	400	20	0	420
Chicken Pesto Pasta	313	8	0	321
Chicken and Broccoli Pasta	154	0	0	154
Butter Chicken	272	24	0	296
Thai Green Chicken Curry	246	15	0	261
Moroccan Chicken	51	0	0	51
Steak with Mushroom Sauce	323	11	0	334
Creamy Chicken & Mushroom Gnocchi	169	0	0	169
Roasted Lemon Chicken & Potatoes	81	10	0	91
Beef Lasagna	446	12	0	458
Bean Nachos with Rice	0	0	0	0
Lamb Souvlaki	66	7	0	73
Chicken Fajita Bowl	143	11	0	154
Steak On Its Own	0	0	0	0
Chicken On Its Own	0	0	0	0
Family Mac and 3 Cheese Pasta Bake	2	0	0	2
Baked Family Lasagna	8	0	0	8
ON Amino Energy Can	0	15	0	15
<b>TOTAL</b>	<b>4088</b>	<b>189</b>	<b>0</b>	<b>4277</b>

### Use By Dates

Family Lasagna - 22/03/2026

Family Mac & Cheese - 15/03/2026

Beef Lasagna - 15/03/2026

Individual Meals - 08/03/2026

# Production Schedule Report

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Mongolian Beef	302	9	0	311
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Chicken with Sweet Potato and Beans	199	0	0	199
Naked Chicken Parma	400	20	0	420
Chicken Pesto Pasta	313	8	0	321
Chicken and Broccoli Pasta	154	0	0	154
Butter Chicken	272	24	0	296
Thai Green Chicken Curry	246	15	0	261
Moroccan Chicken	51	0	0	51
Steak with Mushroom Sauce	323	11	0	334
Creamy Chicken & Mushroom Gnocchi	169	0	0	169
Roasted Lemon Chicken & Potatoes	81	10	0	91
Beef Lasagna	446	12	0	458
Bean Nachos with Rice	0	0	0	0
Lamb Souvlaki	66	7	0	73
Chicken Fajita Bowl	143	11	0	154
Steak On Its Own	0	0	0	0
Chicken On Its Own	0	0	0	0
Family Mac and 3 Cheese Pasta Bake	2	0	0	2
Baked Family Lasagna	8	0	0	8
ON Amino Energy Can	0	15	0	15
<b>TOTAL</b>	<b>4088</b>	<b>189</b>	<b>0</b>	<b>4277</b>

### Use By Dates

Family Lasagna - 22/03/2026

Family Mac & Cheese - 15/03/2026

Beef Lasagna - 15/03/2026

Individual Meals - 08/03/2026

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## Clean Eats Australia - HACCP FSP Section F - Form 1

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Prepared by: C. Guzzardi

## Bulk Raw Ingredients to Cook

### Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	316	5056	4
Oil	0.7	316	56	

### Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	1446	8516	9
Water	95	1446	15264	
Oil	1.5	1446	241	

### Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	245	39200	0

### Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	73	11826	0
Oil	2	73	146	
Oregano	0.3	73	22	
Baking Soda	5.27	73	385	

### Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	48671	
Salt	1	0.5%	244	
White Pepper	0.5	0.2%	122	

### Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	91	9419	2
Oil	2	91	91	
Salt	1.2	91	55	

### Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	475	7007	4
Oil	0.7	475	84	

### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	51	9180	0
Oil	2	51	102	
Lemon Juice	6	51	306	
Moroccan Chicken Mix	4	51	204	

### Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	334	33400	0
Oil	1.9	334	635	
Baking Soda	3.8	334	1270	

### Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	433	64950	0
Cooking Cream	20	433	8660	
Butter	7	433	3031	
Salt	1.5	433	650	
White Pepper	0.5	433	217	

### Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	493	11709	8
Oil	1.62	493	100	
Spices Mix	2.5	493	155	

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Prepared by: C. Guzzardi

## Bulk Raw Ingredients to Cook

### Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	261	15660	0
Salt	0.5	261	131	

### Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	575	34500	0

### Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	73	2190	0
Parsley	1.5	73	110	
Paprika	0.5	73	37	

### Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	298	2563	5
Black Beans	50	298	2980	
Corn	50	298	2980	
Rice	130	298	7748	

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## Bulk Raw Ingredients to Cook

### Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	316	5056	4
Oil	0.7	316	56	

### Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	1446	8516	9
Water	95	1446	15264	
Oil	1.5	1446	241	

### Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	245	39200	0

### Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	73	11826	0
Oil	2	73	146	
Oregano	0.3	73	22	
Baking Soda	5.27	73	385	

### Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	48671	
Salt	1	0.5%	244	
White Pepper	0.5	0.2%	122	

### Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	91	9419	2
Oil	2	91	91	
Salt	1.2	91	55	

### Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	475	7007	4
Oil	0.7	475	84	

### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	51	9180	0
Oil	2	51	102	
Lemon Juice	6	51	306	
Moroccan Chicken Mix	4	51	204	

### Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	334	33400	0
Oil	1.9	334	635	
Baking Soda	3.8	334	1270	

### Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	433	64950	0
Cooking Cream	20	433	8660	
Butter	7	433	3031	
Salt	1.5	433	650	
White Pepper	0.5	433	217	

### Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	493	11709	8
Oil	1.62	493	100	
Spices Mix	2.5	493	155	

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## Bulk Raw Ingredients to Cook

### Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	261	15660	0
Salt	0.5	261	131	

### Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	575	34500	0

### Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	73	2190	0
Parsley	1.5	73	110	
Paprika	0.5	73	37	

### Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	298	2563	5
Black Beans	50	298	2980	
Corn	50	298	2980	
Rice	130	298	7748	

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## Bulk Raw Ingredients to Cook

### Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	316	5056	4
Oil	0.7	316	56	

### Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	1446	8516	9
Water	95	1446	15264	
Oil	1.5	1446	241	

### Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	245	39200	0

### Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	73	11826	0
Oil	2	73	146	
Oregano	0.3	73	22	
Baking Soda	5.27	73	385	

### Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	48671	
Salt	1	0.5%	244	
White Pepper	0.5	0.2%	122	

### Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	91	9419	2
Oil	2	91	91	
Salt	1.2	91	55	

### Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	475	7007	4
Oil	0.7	475	84	

### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	51	9180	0
Oil	2	51	102	
Lemon Juice	6	51	306	
Moroccan Chicken Mix	4	51	204	

### Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	334	33400	0
Oil	1.9	334	635	
Baking Soda	3.8	334	1270	

### Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	433	64950	0
Cooking Cream	20	433	8660	
Butter	7	433	3031	
Salt	1.5	433	650	
White Pepper	0.5	433	217	

### Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	493	11709	8
Oil	1.62	493	100	
Spices Mix	2.5	493	155	

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## Bulk Raw Ingredients to Cook

### Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	261	15660	0
Salt	0.5	261	131	

### Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	575	34500	0

### Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	73	2190	0
Parsley	1.5	73	110	
Paprika	0.5	73	37	

### Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	298	2563	5
Black Beans	50	298	2980	
Corn	50	298	2980	
Rice	130	298	7748	



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## Meal Raw Ingredients to Cook

### Spaghetti Bolognese

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	316	0	4
Napoli Sauce	0	316	0	
Crushed Tomatoes	0	316	0	
Beef Stock	0	316	0	
Onion	0	316	0	
Zucchini	0	316	0	
Carrot	0	316	0	
Vegetable Oil	0	316	0	
Salt	0	316	0	
Pepper	0	316	0	

### Beef Chow Mein

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	82	0	2
Celery	0	82	0	
Carrot	0	82	0	
Cabbage	0	82	0	
Onion	0	82	0	
Oil	0	82	0	
Pepper	0	82	0	
Salt	0	82	0	
Soy Sauce	0	82	0	
Oyster Sauce	0	82	0	

### Shepherd's Pie

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	79	0	1
Oil	0	79	0	
Carrots	0	79	0	
Capsicum	0	79	0	
Onion	0	79	0	
Mushroom	0	79	0	
Peas	0	79	0	
Tomato Paste	0	79	0	
Beef Stock	0	79	0	
Salt	0	79	0	
Pepper	0	79	0	
Napoli Sauce	0	79	0	

### Beef Burrito Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	298	0	3
Onion	0	298	0	
Capsicum	0	298	0	
Vegetable Oil	0	298	0	
Taco Seasoning	0	298	0	
Salt	0	298	0	
Pepper	0	298	0	
Beef Stock	0	298	0	

### Beef Meatballs

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Mince	150	99	14850	
Onion	10	99	990	
Parsley	3	99	297	
Salt	1.5	99	149	
Pepper	0.2	99	20	

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Prepared by: C. Guzzardi

### Meal Raw Ingredients to Cook (cont'd)

#### Lebanese Beef Stew

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck Diced	97	44	4268	1
Onion	30	44	1320	
Carrot	30	44	1320	
Potato	30	44	1320	
Peas	30	44	1320	
Oil	2	44	88	
Salt	2.5	44	110	
Pepper	0.5	44	22	
Tomato Paste	20	44	880	
Water	30	44	1320	
Beef Stock	30	44	1320	
Rice	130	44	5720	

#### Chicken with Sweet Potato and Beans

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	199	6717	4
Beans	60	199	2985	

#### Chicken Pesto Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	321	41730	
Penne	59	321	18939	
Sundried Tomatoes	20	321	6420	

#### Butter Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	140	296	8288	5
Peas	40	296	2368	
Rice	130	296	7696	

#### Mongolian Beef

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck	100	311	31100	
Baking Soda	2.5	311	778	
Water	10	311	3110	
Soy Sauce	5	311	1555	
Cornflour	2.5	311	778	
Capsicum	37	311	11507	
Onion	37	311	11507	
Rice	130	311	40430	

#### Chicken With Vegetables

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	42	5670	1
Corn	40	42	1680	
Beans	60	42	2520	
Broccoli	67	42	2814	

#### Naked Chicken Parma

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	150	420	63000	

#### Chicken and Broccoli Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	154	20020	
Penne	59	154	9086	
Broccoli	40	154	6160	

#### Thai Green Chicken Curry

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	144.2	261	37637	
Rice	130	261	33930	

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### Meal Raw Ingredients to Cook (cont'd)

#### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	180	51	9180	

#### Chickpea Recipe

Ingredient	Qty/Meal	Meals	Total	
Onion	18	51	918	
Zucchini	27	51	1377	
Red Capsicum	27	51	1377	
Garlic	1.8	51	92	
Oil	1.8	51	92	
Chickpeas	103.5	51	5279	
Mix Spices	1.53	51	79	
Chicken Stock	45	51	2295	

#### Beef Lasagna

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lasagne Sheets	150	458	68700	
Mozzarella Cheese	1750	458	343500	
Napoli Sauce	500	458	229000	
Bolognese	3200	458	1465600	

#### Lamb Souvlaki

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lamb Shoulder	140	73	10220	1
Potatoes	140	73	10220	

#### Chicken On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Breast	200	0	0	

#### Steak with Mushroom Sauce

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	110	334	36740	

#### Steak On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	200	0	0	

#### Bean Nachos with Rice

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Drained Beans	80	0	0	
Carrot	25	0	0	
Onion	20	0	0	
Taco Seasoning	1	0	0	
Salt	1.5	0	0	
Pepper	0.5	0	0	
Garlic	2.5	0	0	
Vegetable Oil	1.5	0	0	
Cumin	0.5	0	0	
Crushed Tomato	85	0	0	
Water	41.7	0	0	

#### Chicken Fajita Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Thigh	150	154	7700	3
Capsicum	52	154	2670	
Red Onion	52	154	2670	
Salsa	30	154	1540	
Rice	130	154	6674	

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Prepared by: C. Guzzardi

## Meal Raw Ingredients to Cook (cont'd)

### Creamy Chicken & Mushroom Gnocchi

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Gnocchi	150	169	5070	5
Chicken	80	169	2704	
Sauce	200	169	6760	
Spinach	25	169	845	

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Prepared by: C. Guzzardi

### Meal Raw Ingredients to Cook

#### Spaghetti Bolognese

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	316	0	4
Napoli Sauce	0	316	0	
Crushed Tomatoes	0	316	0	
Beef Stock	0	316	0	
Onion	0	316	0	
Zucchini	0	316	0	
Carrot	0	316	0	
Vegetable Oil	0	316	0	
Salt	0	316	0	
Pepper	0	316	0	

#### Beef Chow Mein

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	82	0	2
Celery	0	82	0	
Carrot	0	82	0	
Cabbage	0	82	0	
Onion	0	82	0	
Oil	0	82	0	
Pepper	0	82	0	
Salt	0	82	0	
Soy Sauce	0	82	0	
Oyster Sauce	0	82	0	

#### Shepherd's Pie

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	79	0	1
Oil	0	79	0	
Carrots	0	79	0	
Capsicum	0	79	0	
Onion	0	79	0	
Mushroom	0	79	0	
Peas	0	79	0	
Tomato Paste	0	79	0	
Beef Stock	0	79	0	
Salt	0	79	0	
Pepper	0	79	0	
Napoli Sauce	0	79	0	

#### Beef Burrito Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	298	0	3
Onion	0	298	0	
Capsicum	0	298	0	
Vegetable Oil	0	298	0	
Taco Seasoning	0	298	0	
Salt	0	298	0	
Pepper	0	298	0	
Beef Stock	0	298	0	

#### Beef Meatballs

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Mince	150	99	14850	
Onion	10	99	990	
Parsley	3	99	297	
Salt	1.5	99	149	
Pepper	0.2	99	20	

# Production Schedule Report

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Approved by: T. Fadlallah

Prepared by: C. Guzzardi

### Meal Raw Ingredients to Cook (cont'd)

#### Lebanese Beef Stew

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck Diced	97	44	4268	1
Onion	30	44	1320	
Carrot	30	44	1320	
Potato	30	44	1320	
Peas	30	44	1320	
Oil	2	44	88	
Salt	2.5	44	110	
Pepper	0.5	44	22	
Tomato Paste	20	44	880	
Water	30	44	1320	
Beef Stock	30	44	1320	
Rice	130	44	5720	

#### Chicken with Sweet Potato and Beans

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	199	6717	4
Beans	60	199	2985	

#### Chicken Pesto Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	321	41730	
Penne	59	321	18939	
Sundried Tomatoes	20	321	6420	

#### Butter Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	140	296	8288	5
Peas	40	296	2368	
Rice	130	296	7696	

#### Mongolian Beef

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck	100	311	31100	
Baking Soda	2.5	311	778	
Water	10	311	3110	
Soy Sauce	5	311	1555	
Cornflour	2.5	311	778	
Capsicum	37	311	11507	
Onion	37	311	11507	
Rice	130	311	40430	

#### Chicken With Vegetables

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	42	5670	1
Corn	40	42	1680	
Beans	60	42	2520	
Broccoli	67	42	2814	

#### Naked Chicken Parma

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	150	420	63000	

#### Chicken and Broccoli Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	154	20020	
Penne	59	154	9086	
Broccoli	40	154	6160	

#### Thai Green Chicken Curry

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	144.2	261	37637	
Rice	130	261	33930	

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Prepared by: C. Guzzardi

### Meal Raw Ingredients to Cook (cont'd)

#### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	180	51	9180	

#### Chickpea Recipe

Ingredient	Qty/Meal	Meals	Total	
Onion	18	51	918	
Zucchini	27	51	1377	
Red Capsicum	27	51	1377	
Garlic	1.8	51	92	
Oil	1.8	51	92	
Chickpeas	103.5	51	5279	
Mix Spices	1.53	51	79	
Chicken Stock	45	51	2295	

#### Beef Lasagna

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lasagne Sheets	150	458	68700	
Mozzarella Cheese	1750	458	343500	
Napoli Sauce	500	458	229000	
Bolognese	3200	458	1465600	

#### Lamb Souvlaki

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lamb Shoulder	140	73	10220	1
Potatoes	140	73	10220	

#### Chicken On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Breast	200	0	0	

#### Steak with Mushroom Sauce

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	110	334	36740	

#### Steak On Its Own

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Topside Steak	200	0	0	

#### Bean Nachos with Rice

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Drained Beans	80	0	0	
Carrot	25	0	0	
Onion	20	0	0	
Taco Seasoning	1	0	0	
Salt	1.5	0	0	
Pepper	0.5	0	0	
Garlic	2.5	0	0	
Vegetable Oil	1.5	0	0	
Cumin	0.5	0	0	
Crushed Tomato	85	0	0	
Water	41.7	0	0	

#### Chicken Fajita Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken Thigh	150	154	7700	3
Capsicum	52	154	2670	
Red Onion	52	154	2670	
Salsa	30	154	1540	
Rice	130	154	6674	

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## Meal Raw Ingredients to Cook (cont'd)

### Creamy Chicken & Mushroom Gnocchi

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Gnocchi	150	169	5070	5
Chicken	80	169	2704	
Sauce	200	169	6760	
Spinach	25	169	845	



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### Pre-Pack Room

#### Sauces/Mixes to Prepare

##### Lamb Sauce

Ingredient	Meal Amount	Total Meals	Required
Greek Yogurt	20	73	1460
Garlic	1	73	73
Salt	0.2	73	15

#### Sauces/Mixes to Get Ready

##### Sauces to Get Ready

Sauce	Qty	Amt	Total
MONGOLIAN	70	311	21770
MEATBALLS	120	99	11880
LEMON	50	91	4550
MUSHROOM	100	334	33400
CHUNKY SALSA		452	17896

##### Meat to Get Ready

Meat Mix	Qty	Amount	Total
SPAGHETTI BOLOGNESE	230	316	72680
CHOW MEIN	230	82	18860
SHEPPERDS PIE	210	79	16590
BURRITO BOWL	130	298	38740

#### Ingredients to Get Ready

##### Parma Cheese

Ingredient	Qty	Amt	Total
Mozzarella Cheese	40	420	16800

##### Chicken Pesto Sundried

Ingredient	Qty	Meals	Total
Sundried Tomatos	20	321	6420

#### Chicken to Mix

##### Pesto

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	107	321	4907	7
Sauce	80	321	3669	7

##### Butter Chicken

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	123	296	6068	6
Sauce	90	296	4440	6

##### Broccoli Pasta

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	102	154	3927	4
Sauce	100	154	3850	4

##### Thai

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	115.36	261	5019	6
Sauce	92.7	261	4033	6

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### Pre-Pack Room (cont.)

#### Chicken to Mix

##### Gnocchi

Ingredient	Qty/Batch	Amount	Total	Batches
Gnocchi	147	169	4969	5
Chicken	80	169	2704	5
Sauce	200	169	6760	5
Spinach	25	169	845	5

#### Rice to Mix

##### Beef Burrito

Ingredient	Qty	Amt	Total	Batches
Salsa	43	298	2563	5
Black Beans	50	298	2980	5
Corn	50	298	2980	5
Rice	130	298	7748	5

##### Butter Chicken

Ingredient	Qty	Amt	Total	Batches
Peas	40	296	2368	5
Rice	130	296	7696	5

### Prepack Cooked Ingredient Checks

TBC

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Prepared by: C. Guzzardi

### Meat Order and Veg Prep

#### Veg Prep

Veg Prep	Amount (g)
10MM DICED CARROT	1320
10MM DICED POTATO (LEBO)	1320
10MM DICED ZUCCHINI	1377
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	1377
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	3228
5MM MONGOLIAN CAPSICUM	19517
5MM MONGOLIAN ONION	19517
BROCCOLI	8974
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	18838
ROASTED PARMA POTATO	93672
THAI POTATOS	15660
POTATO MASH	64950
SWEET POTATO MASH	49036
SPINACH	4230
RED ONION	2190
PARSLEY	110

#### Meat Order

Meat Type	Amount (g)
CHUCK ROLL (LEBO)	4268
BEEF TOPSIDE (MONG)	31100
MINCE	14850
TOPSIDE STEAK	33400
LAMB SHOULDER	11826
MORROCAN CHICKEN	9180
ITALIAN CHICKEN	101133
NORMAL CHICKEN	156130
PREMIXED CHICKEN	39200

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### Meat Order and Veg Prep

#### Veg Prep

Veg Prep	Amount (g)
10MM DICED CARROT	1320
10MM DICED POTATO (LEBO)	1320
10MM DICED ZUCCHINI	1377
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	1377
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	3228
5MM MONGOLIAN CAPSICUM	19517
5MM MONGOLIAN ONION	19517
BROCCOLI	8974
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	18838
ROASTED PARMA POTATO	93672
THAI POTATOS	15660
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ITALIAN CHICKEN	101133
NORMAL CHICKEN	156130
PREMIXED CHICKEN	39200

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### Meat Order and Veg Prep

#### Veg Prep

Veg Prep	Amount (g)
10MM DICED CARROT	1320
10MM DICED POTATO (LEBO)	1320
10MM DICED ZUCCHINI	1377
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	1377
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	3228
5MM MONGOLIAN CAPSICUM	19517
5MM MONGOLIAN ONION	19517
BROCCOLI	8974
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	18838
ROASTED PARMA POTATO	93672
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