

# Production Schedule Report

02/03/2026 - 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	183	16	0	199
Beef Chow Mein	66	15	0	81
Shepherd's Pie	67	0	0	67
Beef Burrito Bowl	164	14	0	178
Beef Meatballs	98	5	0	103
Lebanese Beef Stew	71	0	0	71
Mongolian Beef	159	22	0	181
Chicken with Vegetables	31	2	0	33
Chicken with Sweet Potato and Beans	71	0	0	71
Naked Chicken Parma	250	16	0	266
Chicken Pesto Pasta	189	12	0	201
Chicken and Broccoli Pasta	158	0	0	158
Butter Chicken	149	14	0	163
Thai Green Chicken Curry	132	15	0	147
Moroccan Chicken	80	0	0	80
Steak with Mushroom Sauce	202	4	0	206
Creamy Chicken & Mushroom Gnocchi	142	0	0	142
Roasted Lemon Chicken & Potatoes	85	8	0	93
Beef Lasagna	334	11	0	345
Bean Nachos with Rice	0	0	0	0
Lamb Souvlaki	153	7	0	160
Chicken Fajita Bowl	72	6	0	78
Steak On Its Own	0	0	0	0
Chicken On Its Own	0	0	0	0
Family Mac and 3 Cheese Pasta Bake	4	0	0	4
Baked Family Lasagna	6	0	0	6
ON Amino Energy Can	0	5	0	5
<b>TOTAL</b>	<b>2866</b>	<b>172</b>	<b>0</b>	<b>3038</b>

### Use By Dates

Family Lasagna - 29/03/2026

Family Mac & Cheese - 22/03/2026

Beef Lasagna - 22/03/2026

Individual Meals - 15/03/2026

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Chicken with Sweet Potato and Beans	71	0	0	71
Naked Chicken Parma	250	16	0	266
Chicken Pesto Pasta	189	12	0	201
Chicken and Broccoli Pasta	158	0	0	158
Butter Chicken	149	14	0	163
Thai Green Chicken Curry	132	15	0	147
Moroccan Chicken	80	0	0	80
Steak with Mushroom Sauce	202	4	0	206
Creamy Chicken & Mushroom Gnocchi	142	0	0	142
Roasted Lemon Chicken & Potatoes	85	8	0	93
Beef Lasagna	334	11	0	345
Bean Nachos with Rice	0	0	0	0
Lamb Souvlaki	153	7	0	160
Chicken Fajita Bowl	72	6	0	78
Steak On Its Own	0	0	0	0
Chicken On Its Own	0	0	0	0
Family Mac and 3 Cheese Pasta Bake	4	0	0	4
Baked Family Lasagna	6	0	0	6
ON Amino Energy Can	0	5	0	5
<b>TOTAL</b>	<b>2866</b>	<b>172</b>	<b>0</b>	<b>3038</b>

### Use By Dates

Family Lasagna - 29/03/2026

Family Mac & Cheese - 22/03/2026

Beef Lasagna - 22/03/2026

Individual Meals - 15/03/2026

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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	199	4246	3
Oil	0.7	199	47	

### Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	899	9530	5
Water	95	899	17081	
Oil	1.5	899	270	

### Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	171	27360	0

### Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	160	25920	0
Oil	2	160	320	
Oregano	0.3	160	48	
Baking Soda	5.27	160	844	

### Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	24878	
Salt	1	0.5%	125	
White Pepper	0.5	0.2%	63	

### Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	93	9626	2
Oil	2	93	93	
Salt	1.2	93	56	

### Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	359	7061	3
Oil	0.7	359	84	

### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	80	14400	0
Oil	2	80	160	
Lemon Juice	6	80	480	
Moroccan Chicken Mix	4	80	320	

### Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	206	20600	0
Oil	1.9	206	392	
Baking Soda	3.8	206	783	

### Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	309	46350	0
Cooking Cream	20	309	6180	
Butter	7	309	2163	
Salt	1.5	309	464	
White Pepper	0.5	309	155	

### Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	426	11563	7
Oil	1.62	426	99	
Spices Mix	2.5	426	153	

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Prepared by: C. Guzzardi

## Bulk Raw Ingredients to Cook

### Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	147	8820	0
Salt	0.5	147	74	

### Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	310	18600	0

### Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	160	4800	0
Parsley	1.5	160	240	
Paprika	0.5	160	80	

### Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	178	2552	3
Black Beans	50	178	2967	
Corn	50	178	2967	
Rice	130	178	7714	

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### Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
Spaghetti	64	199	4246	3
Oil	0.7	199	47	

### Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	899	9530	5
Water	95	899	17081	
Oil	1.5	899	270	

### Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	171	27360	0

### Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	160	25920	0
Oil	2	160	320	
Oregano	0.3	160	48	
Baking Soda	5.27	160	844	

### Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	24878	
Salt	1	0.5%	125	
White Pepper	0.5	0.2%	63	

### Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	93	9626	2
Oil	2	93	93	
Salt	1.2	93	56	

### Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	359	7061	3
Oil	0.7	359	84	

### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	80	14400	0
Oil	2	80	160	
Lemon Juice	6	80	480	
Moroccan Chicken Mix	4	80	320	

### Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	206	20600	0
Oil	1.9	206	392	
Baking Soda	3.8	206	783	

### Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	309	46350	0
Cooking Cream	20	309	6180	
Butter	7	309	2163	
Salt	1.5	309	464	
White Pepper	0.5	309	155	

### Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	426	11563	7
Oil	1.62	426	99	
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Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	147	8820	0
Salt	0.5	147	74	

### Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	310	18600	0

### Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	160	4800	0
Parsley	1.5	160	240	
Paprika	0.5	160	80	

### Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	178	2552	3
Black Beans	50	178	2967	
Corn	50	178	2967	
Rice	130	178	7714	

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### Spaghetti Order

Ingredient	Qty/Meal	Meals	Total	Batches
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Oil	0.7	199	47	

### Rice Order

Ingredient	Qty/Meal	Meals	Total	Batches
Rice	53	899	9530	5
Water	95	899	17081	
Oil	1.5	899	270	

### Premixed Chicken Thigh

Ingredient	Qty/Meal	Meals	Total	Batches
Premixed Chicken Thi	160	171	27360	0

### Lamb Marinade

Ingredient	Qty/Meal	Meals	Total	Batches
Lamb Shoulder	162	160	25920	0
Oil	2	160	320	
Oregano	0.3	160	48	
Baking Soda	5.27	160	844	

### Sweet Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Sweet Potato	200	99.3%	24878	
Salt	1	0.5%	125	
White Pepper	0.5	0.2%	63	

### Roasted Lemon Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potatoes	207	93	9626	2
Oil	2	93	93	
Salt	1.2	93	56	

### Penne Order

Ingredient	Qty/Meal	Meals	Total	Batches
Penne	59	359	7061	3
Oil	0.7	359	84	

### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Total	Batches
Chicken	180	80	14400	0
Oil	2	80	160	
Lemon Juice	6	80	480	
Moroccan Chicken Mix	4	80	320	

### Steak

Ingredient	Qty/Meal	Meals	Total	Batches
Steak	100	206	20600	0
Oil	1.9	206	392	
Baking Soda	3.8	206	783	

### Potato Mash

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	150	309	46350	0
Cooking Cream	20	309	6180	
Butter	7	309	2163	
Salt	1.5	309	464	
White Pepper	0.5	309	155	

### Roasted Parma Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Roasted Potatoes	190	426	11563	7
Oil	1.62	426	99	
Spices Mix	2.5	426	153	

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### Roasted Thai Potatoes

Ingredient	Qty/Meal	Meals	Total	Batches
Potato	60	147	8820	0
Salt	0.5	147	74	

### Green Beans

Ingredient	Qty/Meal	Meals	Total	Batches
Green Beans	60	310	18600	0

### Lamb Onion Marinated

Ingredient	Qty/Meal	Meals	Total	Batches
Red Onion	30	160	4800	0
Parsley	1.5	160	240	
Paprika	0.5	160	80	

### Beef Burrito Mix

Ingredient	Qty/Meal	Meals	Total	Batches
Salsa	43	178	2552	3
Black Beans	50	178	2967	
Corn	50	178	2967	
Rice	130	178	7714	



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## Meal Raw Ingredients to Cook

### Spaghetti Bolognese

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	199	0	3
Napoli Sauce	0	199	0	
Crushed Tomatoes	0	199	0	
Beef Stock	0	199	0	
Onion	0	199	0	
Zucchini	0	199	0	
Carrot	0	199	0	
Vegetable Oil	0	199	0	
Salt	0	199	0	
Pepper	0	199	0	

### Beef Chow Mein

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	81	0	2
Celery	0	81	0	
Carrot	0	81	0	
Cabbage	0	81	0	
Onion	0	81	0	
Oil	0	81	0	
Pepper	0	81	0	
Salt	0	81	0	
Soy Sauce	0	81	0	
Oyster Sauce	0	81	0	

### Shepherd's Pie

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	67	0	1
Oil	0	67	0	
Carrots	0	67	0	
Capsicum	0	67	0	
Onion	0	67	0	
Mushroom	0	67	0	
Peas	0	67	0	
Tomato Paste	0	67	0	
Beef Stock	0	67	0	
Salt	0	67	0	
Pepper	0	67	0	
Napoli Sauce	0	67	0	

### Beef Burrito Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	178	0	2
Onion	0	178	0	
Capsicum	0	178	0	
Vegetable Oil	0	178	0	
Taco Seasoning	0	178	0	
Salt	0	178	0	
Pepper	0	178	0	
Beef Stock	0	178	0	

### Beef Meatballs

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Mince	150	103	15450	
Onion	10	103	1030	
Parsley	3	103	309	
Salt	1.5	103	155	
Pepper	0.2	103	21	

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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	71	6887	1
Onion	30	71	2130	
Carrot	30	71	2130	
Potato	30	71	2130	
Peas	30	71	2130	
Oil	2	71	142	
Salt	2.5	71	178	
Pepper	0.5	71	36	
Tomato Paste	20	71	1420	
Water	30	71	2130	
Beef Stock	30	71	2130	
Rice	130	71	9230	

#### Chicken with Sweet Potato and Beans

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	71	4793	2
Beans	60	71	2130	

#### Chicken Pesto Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	201	26130	
Penne	59	201	11859	
Sundried Tomatoes	20	201	4020	

#### Butter Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	140	163	7607	3
Peas	40	163	2174	
Rice	130	163	7064	

#### Mongolian Beef

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck	100	181	18100	
Baking Soda	2.5	181	453	
Water	10	181	1810	
Soy Sauce	5	181	905	
Cornflour	2.5	181	453	
Capsicum	37	181	6697	
Onion	37	181	6697	
Rice	130	181	23530	

#### Chicken With Vegetables

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	33	4455	1
Corn	40	33	1320	
Beans	60	33	1980	
Broccoli	67	33	2211	

#### Naked Chicken Parma

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	150	266	39900	

#### Chicken and Broccoli Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	158	20540	
Penne	59	158	9322	
Broccoli	40	158	6320	

#### Thai Green Chicken Curry

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	144.2	147	21198	
Rice	130	147	19110	

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

#### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	180	80	14400	

#### Chickpea Recipe

Ingredient	Qty/Meal	Meals	Total	
Onion	18	80	1440	
Zucchini	27	80	2160	
Red Capsicum	27	80	2160	
Garlic	1.8	80	144	
Oil	1.8	80	144	
Chickpeas	103.5	80	8280	
Mix Spices	1.53	80	123	
Chicken Stock	45	80	3600	

#### Beef Lasagna

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lasagne Sheets	150	345	51750	
Mozzarella Cheese	1750	345	258750	
Napoli Sauce	500	345	172500	
Bolognese	3200	345	1104000	

#### Lamb Souvlaki

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lamb Shoulder	140	160	11200	2
Potatoes	140	160	11200	

#### 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	206	22660	

#### 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	78	5850	2
Capsicum	52	78	2028	
Red Onion	52	78	2028	
Salsa	30	78	1170	
Rice	130	78	5070	

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

### Creamy Chicken & Mushroom Gnocchi

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Gnocchi	150	142	5325	4
Chicken	80	142	2840	
Sauce	200	142	7100	
Spinach	25	142	888	

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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	199	0	3
Napoli Sauce	0	199	0	
Crushed Tomatoes	0	199	0	
Beef Stock	0	199	0	
Onion	0	199	0	
Zucchini	0	199	0	
Carrot	0	199	0	
Vegetable Oil	0	199	0	
Salt	0	199	0	
Pepper	0	199	0	

#### Beef Chow Mein

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	81	0	2
Celery	0	81	0	
Carrot	0	81	0	
Cabbage	0	81	0	
Onion	0	81	0	
Oil	0	81	0	
Pepper	0	81	0	
Salt	0	81	0	
Soy Sauce	0	81	0	
Oyster Sauce	0	81	0	

#### Shepherd's Pie

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	67	0	1
Oil	0	67	0	
Carrots	0	67	0	
Capsicum	0	67	0	
Onion	0	67	0	
Mushroom	0	67	0	
Peas	0	67	0	
Tomato Paste	0	67	0	
Beef Stock	0	67	0	
Salt	0	67	0	
Pepper	0	67	0	
Napoli Sauce	0	67	0	

#### Beef Burrito Bowl

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Beef Mince	0	178	0	2
Onion	0	178	0	
Capsicum	0	178	0	
Vegetable Oil	0	178	0	
Taco Seasoning	0	178	0	
Salt	0	178	0	
Pepper	0	178	0	
Beef Stock	0	178	0	

#### Beef Meatballs

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Mince	150	103	15450	
Onion	10	103	1030	
Parsley	3	103	309	
Salt	1.5	103	155	
Pepper	0.2	103	21	

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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	71	6887	1
Onion	30	71	2130	
Carrot	30	71	2130	
Potato	30	71	2130	
Peas	30	71	2130	
Oil	2	71	142	
Salt	2.5	71	178	
Pepper	0.5	71	36	
Tomato Paste	20	71	1420	
Water	30	71	2130	
Beef Stock	30	71	2130	
Rice	130	71	9230	

#### Chicken with Sweet Potato and Beans

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	71	4793	2
Beans	60	71	2130	

#### Chicken Pesto Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	201	26130	
Penne	59	201	11859	
Sundried Tomatoes	20	201	4020	

#### Butter Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	140	163	7607	3
Peas	40	163	2174	
Rice	130	163	7064	

#### Mongolian Beef

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chuck	100	181	18100	
Baking Soda	2.5	181	453	
Water	10	181	1810	
Soy Sauce	5	181	905	
Cornflour	2.5	181	453	
Capsicum	37	181	6697	
Onion	37	181	6697	
Rice	130	181	23530	

#### Chicken With Vegetables

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	135	33	4455	1
Corn	40	33	1320	
Beans	60	33	1980	
Broccoli	67	33	2211	

#### Naked Chicken Parma

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	150	266	39900	

#### Chicken and Broccoli Pasta

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	130	158	20540	
Penne	59	158	9322	
Broccoli	40	158	6320	

#### Thai Green Chicken Curry

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	144.2	147	21198	
Rice	130	147	19110	

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

#### Moroccan Chicken

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Chicken	180	80	14400	

#### Chickpea Recipe

Ingredient	Qty/Meal	Meals	Total	
Onion	18	80	1440	
Zucchini	27	80	2160	
Red Capsicum	27	80	2160	
Garlic	1.8	80	144	
Oil	1.8	80	144	
Chickpeas	103.5	80	8280	
Mix Spices	1.53	80	123	
Chicken Stock	45	80	3600	

#### Beef Lasagna

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lasagne Sheets	150	345	51750	
Mozzarella Cheese	1750	345	258750	
Napoli Sauce	500	345	172500	
Bolognese	3200	345	1104000	

#### Lamb Souvlaki

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Lamb Shoulder	140	160	11200	2
Potatoes	140	160	11200	

#### 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	206	22660	

#### 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	78	5850	2
Capsicum	52	78	2028	
Red Onion	52	78	2028	
Salsa	30	78	1170	
Rice	130	78	5070	

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

### Creamy Chicken & Mushroom Gnocchi

Ingredient	Qty/Meal	Meals	Batch Total	Batch
Gnocchi	150	142	5325	4
Chicken	80	142	2840	
Sauce	200	142	7100	
Spinach	25	142	888	



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### Pre-Pack Room

#### Sauces/Mixes to Prepare

##### Lamb Sauce

Ingredient	Meal Amount	Total Meals	Required
Greek Yogurt	20	160	3200
Garlic	1	160	160
Salt	0.2	160	32

#### Sauces/Mixes to Get Ready

##### Sauces to Get Ready

Sauce	Qty	Amt	Total
MONGOLIAN	70	181	12670
MEATBALLS	120	103	12360
LEMON	50	93	4650
MUSHROOM	100	206	20600
CHUNKY SALSA		256	10228

##### Meat to Get Ready

Meat Mix	Qty	Amount	Total
SPAGHETTI BOLOGNESE	230	199	45770
CHOW MEIN	230	81	18630
SHEPPERDS PIE	210	67	14070
BURRITO BOWL	130	178	23140

#### Ingredients to Get Ready

##### Parma Cheese

Ingredient	Qty	Amt	Total
Mozzarella Cheese	40	266	10640

##### Chicken Pesto Sundried

Ingredient	Qty	Meals	Total
Sundried Tomatos	20	201	4020

#### Chicken to Mix

##### Pesto

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	107	201	4302	5
Sauce	80	201	3216	5

##### Butter Chicken

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	123	163	5013	4
Sauce	90	163	3668	4

##### Broccoli Pasta

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	102	158	4029	4
Sauce	100	158	3950	4

##### Thai

Ingredient	Qty/Batch	Amount	Total	Batches
Chicken	115.36	147	5653	3
Sauce	92.7	147	4543	3

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### Pre-Pack Room (cont.)

#### Chicken to Mix

##### Gnocchi

Ingredient	Qty/Batch	Amount	Total	Batches
Gnocchi	147	142	5219	4
Chicken	80	142	2840	4
Sauce	200	142	7100	4
Spinach	25	142	888	4

#### Rice to Mix

##### Beef Burrito

Ingredient	Qty	Amt	Total	Batches
Salsa	43	178	2552	3
Black Beans	50	178	2967	3
Corn	50	178	2967	3
Rice	130	178	7714	3

##### Butter Chicken

Ingredient	Qty	Amt	Total	Batches
Peas	40	163	2174	3
Rice	130	163	7064	3

### 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	2130
10MM DICED POTATO (LEBO)	2130
10MM DICED ZUCCHINI	2160
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	2160
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	4600
5MM MONGOLIAN CAPSICUM	10753
5MM MONGOLIAN ONION	10753
BROCCOLI	8531
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	19252
ROASTED PARMA POTATO	80941
THAI POTATOS	8820
POTATO MASH	46350
SWEET POTATO MASH	25064
SPINACH	3552
RED ONION	4800
PARSLEY	240

#### Meat Order

Meat Type	Amount (g)
CHUCK ROLL (LEBO)	6887
BEEF TOPSIDE (MONG)	18100
MINCE	15450
TOPSIDE STEAK	20600
LAMB SHOULDER	25920
MORROCAN CHICKEN	14400
ITALIAN CHICKEN	56610
NORMAL CHICKEN	105430
PREMIXED CHICKEN	27360

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10MM DICED ZUCCHINI	2160
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	2160
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	4600
5MM MONGOLIAN CAPSICUM	10753
5MM MONGOLIAN ONION	10753
BROCCOLI	8531
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	19252
ROASTED PARMA POTATO	80941
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ITALIAN CHICKEN	56610
NORMAL CHICKEN	105430
PREMIXED CHICKEN	27360

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10MM DICED POTATO (LEBO)	2130
10MM DICED ZUCCHINI	2160
5MM DICED CABBAGE	0
5MM DICED CAPSICUM	2160
5MM DICED CARROTS	0
5MM DICED CELERY	0
5MM DICED MUSHROOMS	0
5MM DICED ONION	4600
5MM MONGOLIAN CAPSICUM	10753
5MM MONGOLIAN ONION	10753
BROCCOLI	8531
CRATED CARROTS	0
CRATED ZUCCHINI	0
LEMON POTATO	19252
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