

Jai Sri Radhe .. ! !														
For The Pleasure Of S S Radha Vrindavanchandra,SS JBS, Gaur Nital and Srila Prabhupad														
Sri RamNavami Maha Mohostav Ki Jay...!!														
Sunday, April 10, 2022														
BREAKFAST														
MENU				SPECIAL DIRECTIONS	PROGRAM NAME		HEAD COUNT	VARAI UPMA	SIMPLE ALU SABJI					
RECIPE NAME		QUANTITY	UNITS		COMMON SERVING		60	27	18					
Varai Upma		28	Litres		TOTAL		-	27	18					
Suimple Alu Sabji		20	Litres		ADJUSTED ESTIMATE		-	28	20					
REQUIRED SPOON							-	180 ML	100 ML					
VARAI UPMA														
YIELD		28	LITRES											
Varai		5.5	Kg											
Groundnut Oil, For roasting Varai		0.28	L											
Groundnut Oil, for Chaunk		1.4	L											
Jeera		70	gm											
Ginger Paste		196	gm											
Green Chillies, slit in 2		196	gm											
Curry Leaves		0.56	L											
Carrot, 1 cm cubes		2.8	Kg											
Boiling Water		21	L											
Salt		336	gm											
Sugar		0.336	Kg											
Kokam/lemon Juice		140	ml											
Dhaniya Patta, chopped		1.12	L											
SIMPLE ALU SABJI														
YIELD		20	LITRES											
Alu, peel, cube & boil		12	Kg											
Salt		240	gm											
Ghee		1	L											
Jeera		30	gm											
Byadgi Mirchi,Hot, broken & soaked		50	gm											
Boiling water (approx)		7	L											
Sugar		0.24	Kg											
Salt		30	gm											
Lemon Juice		0.16	L											
Dhaniya Patta, chopped		0.5	L											
LUNCH														
MENU				SPECIAL DIRECTIONS	PROGRAM NAME		HEAD COUNT	IS RICE	TCD	SPMV	ALU FLW DRY	PURI	BUTTER MILK	SHANKAR PNGL
RECIPE NAME		QUANTITY	UNITS		BRAMHACHARIS		150	44	29	36	17	330	45	38
TCD		730	L		COMMON SERVING		3,800	1064	646	627	0	9500	684	494
Health Dal		3	L		KTHVOLUNTEER		50	15	10	10	5	100	11	8
SPMV Watt		1275	L		GOVINDA RESTAURENT		35	11	7	7	0	70	8	5
Flower, dry		125	L		GOVINDA'S SNACKS		50	15	10	13	0	100	11	8
Doodhli, H		4	L		MATCHLESS GIFTS		35	12	7	9	0	70	8	5
Bhakar		4	kg		SECURITY		30	9	6	6	0	60	7	5
Puri		12,000	Pis		CLEANING		20	6	4	4	0	40	4	3
Butter Milk		800	L		CV		35	11	7	7	0	70	8	5
Shakar Pongal		640	L		EM		20	6	4	4	0	40	4	3
Salad		1.2	L		VEHICLE DEPT		6	2	1	1	0	12	1	1
JEERA RICE		240 * 6	LITRES		JHAMAHA		10	3	2	2	0	20	2	2
YIELD		240 * 6	LITRES		TOTAL		4241	1197	733	725	22	10412	793	575
Rice Padma		240	Kg		ADJUSTED ESTIMATE		-	1200	730	720	23	12000	800	575
Salt		55.81	gm		REQUIRED SPOON		-	Rice spoon	180ml	100ml	flat spoon	4.3	1.8	180ml
Water		2233	L		TCD									
Groundnut Oil		133.95	L		YIELD				365*2			LITRES		
Jeera		8.37	gm		Chika Mung dal				32.85			Kg		
Guntur Samam Mirchi		1114.3	gm		Chika Udad dal + aksha Udad Dal				16.425			Kg		
Curry Leaves		139.5	L		Wadi				5.475			gm		
Hing		5.58	gm		Groundnut Oil				5.475			L		
Ginger, chopped		251.2	gm		Rai				547.5			gm		
Green Peas		1395	Kg		Jeera				547.5			gm		
Ginger, chopped					Ginger, chopped				1825			gm		
YIELD		365*2	LITRES		green chilli, chopped				912.5			gm		
Alu, 1" cubes		72	Kg		Hing				456.25			gm		
Gajar, 1 cm cubes		36	Kg		Curry Leaves				7.3			L		
Beans, 1" long		36	Kg		Sambhar Masala, Everest				1460			gm		
Panner		36	Kg		Tomato, sliced				36.5			Kg		
Green Peas		36	Kg		Sugar				3.65			Kg		
Flower		14	Kg		Dhaniya Patta				9.125			L		
Oil		10.8	L		SHANKAR PONGAL									
Jeera		720	gm		YIELD				365*2			LITRES		
Hing		360	gm		Racmati aksha rice				38.4			Kg		
Curry Patta		4500	ml		Mung Dal				25.6			Kg		
Green Chilli Paste		1800	gm		Ehee (For Roasting Mungdal)				3.2			L		
Ginger Paste		2700	gm		Water				204.8			L		
Haldi		720	gm		Salt				960			gm		
Kashmiri Mirch, soak		1080	gm		Gud				102.4			Kg		
Dalchini, soak		108	gm		Water				12.8			L		
Masala Bachi, soak		90	gm		Ehee (For Roasting Dry Fruits)				3.2			L		
Green Bachi, soak		180	gm		Black Pepper crush				480			gm		
Coconut, grated		10.8	kg		Kaju				4800			gm		
Coconut reed (approx)		43.2	Nos.		Kismis				1600			gm		
Maggi, soak & boil		3600	gm		Khopra,2 mm slice				8			Kg		
Kaju, soak & boil		1800	gm		Bachi				240			gm		
Tomato, boil & puree		14	kg		Jashud				48			gm		
Dhaniya Powder		540	gm		Jawfri				64			gm		
Jeera Powder		360	gm		Lavang				32			gm		
Pulao Masala, Everest		360	gm		Camphor Powder				25.6			gm		
Sugar		5400	gm		Ghee				9.6			L		
Salt		4320	gm	PALAK BHOPLA SURAN DRY										
Garam Masala, MDH		360	gm	YIELD				240			LITRES			
Cream, Amul		18	L	Palak				45			Gaddi			
Dhaniya Patta, chopped fine		15.8	L	Bhopla				4			Kg			
CHHAACHH				Suran				5			kg			
YIELD		200*4	LITRES											
Dahi		40	L											
Salt		1000	gm											
Black Salt		500	gm											
PURI FHC														
YIELD		200*4	LITRES											
Atta		160	kg											
Sunflower Oil		5	Tin											
DINNER														
MENU				SPECIAL DIRECTIONS	PROGRAM NAME		HEAD COUNT	CPE	DAL FRY	SHANKAR PNGL	MILK VED	PURI		
RECIPE NAME		QUANTITY	UNITS		BRAMHACHARIS		150	60	35	0	0	0		
CP Rice		70	L		MAHAVIRYA PR		40	20	10	8	7	80		
Moong Dal Fry		37	L		CV		35	18	9	7	6	70		
Shankar Pongal		19	L		DINANATHA NARAYAN PR		25	13	6	5	5	50		
Millet Khicadi		6	L		CHATHCV		20	9	5	4	4	40		
MOONG DAL FRY					TOTAL		240	119	66	24	22	240		
YIELD		37	Litrs		ADJUSTED ESTIMATE		-	70	37	19	19	19		
Mung Dal		4.81	Kg		REQUIRED SPOON		-	-	-	-	-	-		
Salt		499.5	gm		NON SPICY DWADASHI MILLET KHICADI									
Ghee		0.185	L		YIELD				6			Litrs		
Water (approx)		29.6	L		Millet - Little				0.37			Kg		
Ginger, grated,chopped fine		185	gm		Mung Dal				0.33			Kg		
Green Chilli, slit in 2		74	gm		Boiling Water				2.45			Kg		
Hing		27.75	gm		Carrot - subji cut				0.25			Kg		
Haldi		74	gm		Beans - 1" long				0.25			Kg		
Tomato, Sliced		1.85	Kg		Bhopla - subji cut				0.25			Kg		
Green Chilli		74	gm		Doodhli - subji cut				0.25			Kg		
Ginger		185	gm		GREEN PEAS RICE									
Kashmiri Mirchi, Soaked for 1 hr		55.5	gm		YIELD				70			Litrs		
Groundnut Oil		0.925	L		Rice				15.56			Kg		
Toigatta		9.25	gm		Carrot, small pieces				3.89			Kg		
Rai		37	gm		Green Peas				3.11			Kg		
Jeera		55.5	gm		Groundnut Oil				1.56			L		
Byadgi Mirchi, Broken		37	gm		Rai				77.78			gm		
Hing		27.75	gm	Byadgi Mirchi				70			gm			
Tomato, chopped		1.85	Kg	Hing				46.67			gm			
Tomato, Puree		1.85	Kg	Green Chilli, slit in 2				233.33			gm			
Sugar/iod		0.7775	Kg	Ginger, chopped				388.89			gm			
Dhaniya Patta		0.925	L	Curry Leaves				1.56			L			
				Sugar				0.39			Kg			
				Water				37.33			L			