



Description:

Meal Date: 2025-08-19 Tuesday Breakfast 0730 - 0930 Projected HC: 800 Actual HC: _____

<u>Assign</u>	<u>Time</u>	<u>Recipe #</u>		<u>Recipe Name</u>	<u>Portions</u>	<u>Actual</u>	<u>LO/Discard</u>	<u>CCP</u>
	0645	L00200		OVEN FRIED BACON (PORK)	200	_____	_____	_____
Instructions:								
	0530	L08901		Baked Sausage Patties	200	_____	_____	_____
Instructions:								
	0600	L00150		OVEN FRIED TURKEY BACON	200	_____	_____	_____
Instructions:								
	0530	L09102		Baked Chicken Sausage Link - 0.8 oz	200	_____	_____	_____
Instructions:								
	0630	R40700		Grilled Seasoned Chicken Strips	200	_____	_____	_____
Instructions:								
	0630	S09012		Peppered Gravy Mix	300	_____	_____	_____
Instructions:								
	0615	Q04700		HOME FRIED POTATOES	200	_____	_____	_____
Instructions:								
	0615	E00101		GRITS	200	_____	_____	_____
Instructions:								
	0630	R00653		Brown Rice (Long Grain, Steamer)	200	_____	_____	_____
Instructions:								
	0600	S01010		Hot Rolled Oats - STEEL CUT	250	_____	_____	_____
Instructions:								
	0630	F01005		Scrambled Eggs (oven method)	300	_____	_____	_____
Instructions:								
	0630	F01101		BROCCOLI QUICHE	100	_____	_____	_____
Instructions: SUB TOMATOE AND BASIL FOR BROCCOLI (TOMATOE AND BASIL QUICHE)								

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	0700	F00807	 Omelet (Individual)	100			
Instructions: CHEESE OMELET, DICE HAM OMELET, SPINACH, CHOPPED VEGGIES (PEPPER, ONIONS, JALAPENO, TOMATOES, ETC), BLACK OLIVES. ALSO CAN USE EGG WHITE.							
	0645	F00400	HARD COOKED EGGS	100			
Instructions:							
	0630	Q03001	 SAUTEED MUSHROOMS AND ONIONS (FRESH)	100			
Instructions: and peppers							
	0630	L17000	 CHILI	100			
Instructions: USE VEGETERIAN CHILI follow direction on box							
	0630	D01010	Biscuits - Commercial Frozen	400			
Instructions:							
	0630	D02203	FRENCH TOAST (COMMERCIAL)	300			
Instructions:							
	0630	D02508	WAFFLES	300			
Instructions:							
	0700	M01200	 Cottage Cheese Salad	5			
Instructions:							
	0700	S05001	Breakfast Fitness Bar	5			
Instructions:							
	0700	S00118	Breakfast Toppings	5			
Instructions: Fruit toppings: Frozen with no sugar added, fresh, or canned in 100% juice is acceptable. No pie filling allowed.							
	0715	S00203	Cream Cheese - Ind Packet	5			
Instructions:							
	0715	S00202	Shredded Cheese	5			
Instructions:							
	0715	O00701	SALSA	5			
Instructions:							

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	0715	S02600	Honey - Individual	5			
Instructions:							
	0715	S00701	Syrup - Individual	5			
Instructions:							
	0645	S00901	Melted Butter or Margarine	5			
Instructions:							
	0700	D02100	ENGLISH MUFFINS	5			
Instructions:							
	0700	D02800	BRAN MUFFINS	5			
Instructions:							
	0700	S09002	Bagels	5			
Instructions:							
	0630	S00800	Assorted Breads	5			
Instructions:							
	0630	S00601	Assorted Dry Cereal	5			
Instructions:							
	0630	S00100	Assorted Fresh Fruit	5			
Instructions:							
	0700	S03200	 Assorted Yogurt	5			
Instructions:							
	0700	S00606	Granola Bar	5			
Instructions:							
	0700	D04202	CINNAMON SUGAR RAISIN FILLING	5			
Instructions:							
	0700	S02900	Condiments - For Order Worksheet	5			
Instructions:							

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	0700	C00200	COFFEE (INSTANT, FREEZE-DRIED)	5			
Instructions:							
	0700	C00501	COFFEE (MANUAL URN)	5			
Instructions:							
	0700	S01100	Non Dairy Creamers	5			
Instructions:							
	0700	S00400	Lowfat Milk - Bulk	5			
Instructions:							
	0715	S00391	Chocolate Milk - Bulk - Low Fat	5			
Instructions:							
	0700	S00392	MILK, CHOC. 1/2 PT	5			
Instructions:							
	0700	S00401	Lowfat Milk - 1/2 Pint	5			
Instructions:							
	0700	S00404	Assorted Individual Juice	5			
Instructions:							
	0700	CG0231	Chilled Orange Juice	5			
Instructions:							
	0700	CG0204	CHILLED VEG JUICE	5			
Instructions:							
	0700	CG0203	CHILLED TOMATO JUICE	5			
Instructions:							
	0700	CG0202	CHILLED GRAPE JUICE	5			
Instructions:							
	0700	X10140	CHILLED APPLE JUICE	5			
Instructions:							
	0700	C30900	SPORTS BEVERAGE	5			
Instructions:							

UIC: W6YG3C

Fort Benning-2943-W6YG3C

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	0700	S00300	BEVERAGE BASE PWDR	5			

Instructions:

	0700	S00604	ELECTROLYTE BEV.	5			
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Instructions:

	0700	S02800	Carbonated Beverage (8 Types)	5			
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Instructions:

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Special Instructions:

S0011417 SEE INSTRUCTIONS ON PACKAGE/BOX
PRECOOK BACON RECIPE R00100
PLEASE USE PROGRESSIVE COOKING.
ALL ITEMS ARE SELF SERV.
PLEASE FOLLOW YOUR RECIPE CARDS.
PLEASE CLEAN AS YOU GO.
WEEK 3 Menu

FOS Manager Signature/Rank

Shift Leader Signature/Rank