

UIC: W6YG3C

Fort Benning-2943-W6YG3C

Description:


Meal Date: 2025-08-19 Tuesday

Dinner


1630 - 1800

Projected HC: 500

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>
	1500	S04003		ASST. Canned soup	100	_____	_____	_____


Instructions:

	1300	R10620		Roast Turkey (Boneless Turkey)	100	_____	_____	_____
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Instructions:

	1400	L84000		BLACKENED FISH	100	_____	_____	_____
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Instructions: BLACKEND COD

	1300	R10430		Herb Roasted Pork	100	_____	_____	_____
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Instructions:

	1500	R10720		Cheese Manicotti	100	_____	_____	_____
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Instructions:

	1530	Q00201		BAKED BEANS (KIDNEY, CANNED)	250	_____	_____	_____
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Instructions:

	1530	E00503		WHITE RICE (LONG GRAIN, STEAMER)	250	_____	_____	_____
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Instructions:

	1430	R32300		Balsamic Roasted Baby Carrots	200	_____	_____	_____
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Instructions:

	1430	R32500		Roasted Tomatoes & Yellow Squash	200	_____	_____	_____
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Instructions:

	1430	QG0320		SEASONED SUCCOTASH	100	_____	_____	_____
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Instructions:

	1430	R42300		Lean Ground Taco Beef	50	_____	_____	_____
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Instructions:

	1430	R42400		Fajita Chicken Strips	50	_____	_____	_____
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Instructions:

	1500	R42600		Cilantro Lime White Rice	50	_____	_____	_____
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	1500	R42700		Cilantro Lime Brown Rice	50			

Instructions:

	1500	R42900		Pepper & Onions	100			
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Instructions:

	1500	R42800		Hot Corn Salsa	100			
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Instructions:

	1530	M04700		TOSSED GREEN SALAD	100			
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Instructions:

	1530	M00200		SPINACH SALAD	100			
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Instructions:

	1530	M04400		SPRING SALAD	100			
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Instructions:

	1600	M01200		Cottage Cheese Salad	100			
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Instructions:

	1530	S07001		SUBWAY/SANDWICH BAR	100			
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Instructions:

	1500	S01400		S/O Relish Tray	100			
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Instructions:

	1600	DG0800		ASSORTED BREADS	5			
--	------	--------	--	-----------------	---	--	--	--

Instructions:

	1600	S00202		Shredded Cheese	5			
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Instructions:

	1600	S00100		Assorted Fresh Fruit	5			
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Instructions:

	1600	S01700		Lemon Wedges	5			
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Instructions:

	1600	S00900		Butter or Margarine	5			
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	1600	S00113	Assorted Cookies	5			
Instructions:							
	1600	S01000	Jams and Jellies	5			
Instructions:							
	1600	S01100	Non Dairy Creamers	5			
Instructions:							
	1600	S01101	Sugar Substitute	5			
Instructions:							
	1600	S01200	Crackers - Assortment	5			
Instructions:							
	1600	S01500	Asst Individual Salad Dressings	5			
Instructions:							
	1600	S01501	Lo-Cal Salad Dressings - Ind	5			
Instructions:							
	1600	S02000	Assorted Potato Chips	5			
Instructions:							
	1600	S02601	Peanut Butter - @ 2 oz	5			
Instructions:							
	1600	S03200	 Assorted Yogurt	5			
Instructions:							
	1600	S02900	Condiments - For Order Worksheet	5			
Instructions:							
	1600	C00500	COFFEE (AUTOMATIC URN)	5			
Instructions:							
	1600	C00200	COFFEE (INSTANT, FREEZE-DRIED)	5			
Instructions:							

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	1600	S00400	Lowfat Milk - Bulk	5			
Instructions:							
	1600	S00392	MILK, CHOC. 1/2 PT	5			
Instructions:							
	1600	S00401	Lowfat Milk - 1/2 Pint	5			
Instructions:							
	1600	S00500	Tea Bags	5			
Instructions:							
	1600	C00100	Sports Beverage	5			
Instructions:							
	1600	S00300	BEVERAGE BASE PWDR	5			
Instructions:							
	1600	S00604	ELECTROLYTE BEV.	5			
Instructions:							
	1600	S02800	Carbonated Beverage (8 Types)	5			
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 _____