

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Ravioli Cass/ Chicken Sandwich/ Che															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Ravioli Cass, crumble : Proc 2	2/3 cup	100	287	34	1119	2.20	2.63	96.00	357	0.66	19.95	23.84	12.80	6.04	*0.00
Wheat bread	1 each	100	65	0	127	1.66	0.90	23.66	0	0.08	2.60	12.06	0.99	0.21	*0.00
Chicken Sand, brd:Process 2	1 each	100	318	17	636	2.20	2.57	87.80	142	9.93	16.17	35.94	11.60	2.76	*0.00
Chicken Sal./Crisp: Proc 1&2	1 each	100	496	46	993	4.34	1.62	262.34	3639	19.09	19.61	45.34	26.67	4.56	*0.00
Salad, Tossed: Process 1	1/2 CUP	150	6	0	6	0.55	0.22	9.21	788	3.88	0.43	1.13	0.07	0.01	*0.00
Green Beans, cn: Process 2	1/4 cup	150	8	0	113	0.71	0.34	9.80	131	1.61	0.53	1.69	0.06	0.01	*0.00
Green Beans, froz: Process 2	1/4 cup	0	15	1	58	1.17	0.28	16.61	218	1.60	0.99	2.62	0.32	0.10	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Pears, sliced, cn: Process 1	1/2 cup	150	69	0	6	1.93	0.34	6.05	0	0.85	0.23	18.34	0.04	0.00	*0.00
Vanilla Wafers	8 each	150	227	0	147	0.96	1.06	12.00	0	0.00	2.06	34.13	9.31	2.37	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	1 each	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	0	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	75	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Mustard: individual PC	1 Each	5	3	0	56	0.05	0.09	3.78	0	0.00	0.21	0.29	0.20	0.01	*0.00
Salad Dressing: PC'S 03-04	1 Each	75	45	5	150	0.00	0.00	0.00	0	0.00	0.00	2.00	4.00	0.50	*0.00
Ketchup: individual	4 EACH	75	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			761	48	1473	6.81	4.00	458.39	2509	33.87	29.56	101.52	25.18	6.64	*0.00
% of Calories											15.5%	53.4%	29.8%	7.9%	0.0%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			115%				115%	160%	224%	222%	303%				

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Beef Fingers/ Turkey/Gravy/ Chic Sal															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Beef Fingers: Process 2	4 each	100	301	27	765	1.44	2.68	32.48	64	0.80	14.40	18.36	18.40	5.28	0.00
Turkey/Gravy: Process 3	2 OZ	100	190	46	1392	0.11	1.64	11.33	177	0.01	19.45	6.25	9.11	2.43	*0.00
Wheat Roll: elem	1 each	200	117	0	189	2.13	1.50	23.00	0	0.00	4.80	21.30	1.40	0.37	*0.00
Chef Salad, ham/c: Process1	1 EACH	100	237	43	940	3.30	2.17	264.45	6639	20.61	20.37	18.91	9.04	4.37	*0.43
Potatoes, Idahoan: Process 2	1/2 CUP	150	80	0	255	1.14	0.01	2.19	0	5.49	2.29	16.02	0.57	0.00	*0.00
Gravy, Coun. FF: Process 2	1/4 CUP	100	30	0	242	0.50	0.00	21.34	0	0.00	1.00	6.00	0.00	0.00	*0.00
Broccoli, froz: Process 2	1/4 cup	150	14	0	68	1.42	0.29	15.67	533	18.95	1.47	2.53	0.16	0.03	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Spiced Apples: Process 2	1/2 cup	150	117	6	18	2.47	0.23	6.99	120	0.23	0.33	24.52	2.84	1.60	*0.00
Gelatin Desserts	1/2 cup	150	81	0	108	0.00	0.38	57.12	27	30.74	1.43	19.34	0.01	0.00	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	100	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Ketchup: individual	4 EACH	100	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Leftover 1: _____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2: _____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			691	56	1876	7.00	4.10	451.48	3360	56.53	32.98	97.80	17.27	5.89	*0.14
% of Calories											19.1%	56.6%	22.5%	7.7%	0.2%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			104%				118%	158%	300%	371%	338%				

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values

Jan 10, 2008

Page 3

PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Pizza (Cheese)/ Spaghetti/ Chef Sala															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Spaghetti w/ Meat, cn.:Proc 2	1 cup	100	446	19	964	5.29	3.96	35.79	1075	10.76	20.38	55.45	15.67	5.35	*0.00
Bread Sticks: 07-08	1 EACH	100	110	2	200	1.00	1.30	0.00	1	0.00	0.00	23.00	0.50	0.00	0.00
Pizza, Cheese: Process 2	1 EACH	100	320	30	878	1.13	2.23	367.63	446	57.00	18.21	30.88	13.85	6.20	0.00
Chef Salad,egg,ham:Process1/2	1 each	100	266	235	959	3.30	2.64	228.11	7085	20.61	19.50	19.89	12.04	4.61	*0.43
Corn, canned: Process 2	1/4 cup	150	42	0	211	0.96	0.37	2.65	29	0.35	1.33	9.43	0.61	0.11	*0.00
Corn, froz: Process 2	1/4 cup	0	34	0	28	0.99	0.19	1.27	84	1.44	1.05	7.96	0.32	0.05	*0.00
Salad, Tossed: Process 1	1/2 CUP	150	6	0	6	0.55	0.22	9.21	788	3.88	0.43	1.13	0.07	0.01	*0.00
Fruit Cocktail: Process 1	1/2 cup	150	73	0	8	1.28	0.37	7.69	263	2.43	0.51	19.13	0.09	0.01	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Yogurt, Assorted: Process 1	1 each	150	100	0	75	0.00	0.00	150.00	0	1.80	5.00	21.00	0.00	0.00	0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	300	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			703	109	1331	6.18	4.21	576.27	3912	51.75	31.20	98.53	18.79	6.24	*0.14
% of Calories											17.8%	56.1%	24.1%	8.0%	0.2%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			106%				121%	201%	350%	340%	319%				

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calc	IU Vit-A	Mg Vit-C	G Prot	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Cheeseburger/ Corn Dog/ Chef Salad															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Hamburger: Process 2	1 each	75	258	36	612	2.13	3.55	86.96	60	0.00	19.25	22.64	11.91	3.68	*0.00
Cheeseburger: Process 2	1 EACH	75	293	41	807	2.13	3.55	161.96	210	0.00	22.25	24.14	13.91	4.93	*0.00
Corn Dog, Turkey: Process 2	1 each	75	280	50	1190	0.00	1.08	60.00	0	0.00	10.00	26.00	15.00	4.00	*0.00
Chef Salad, turkey/c: Process1	1 EACH	75	261	46	926	3.30	2.74	290.02	6639	20.61	20.44	17.95	12.48	5.60	*0.43
Hash Brown,Patties,Lamb Wesson	1 each	150	110	5	300	1.00	0.36	0.00	0	1.20	1.00	12.00	6.00	3.00	0.00
Lettuce,Tomato,Pickle: Proc 1	1 each	150	4	0	141	0.25	0.09	3.76	108	0.64	0.19	1.01	0.03	0.00	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Banana, whole	1 each	150	105	0	1	3.07	0.31	5.90	76	10.27	1.29	26.95	0.39	0.13	*0.00
Pudding, Vanilla, elem	1/4 cup	150	90	0	89	0.00	0.00	7.00	14	0.02	0.20	14.31	3.74	0.54	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Mustard: individual PC	2 Each	100	7	0	113	0.09	0.18	7.56	0	0.00	0.42	0.58	0.40	0.02	*0.00
Salad Dressing: PC'S 03-04	2 Each	100	90	10	300	0.00	0.00	0.00	0	0.00	0.00	4.00	8.00	1.00	*0.00
Ketchup: individual	4 EACH	100	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Leftover 1: _____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2: _____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			664	63	1681	5.36	3.64	445.89	2553	32.90	28.08	87.10	22.52	7.52	*0.11
% of Calories											16.9%	52.5%	30.5%	10.2%	0.1%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			100%				105%	156%	228%	216%	287%				
Shortfall			0										OVER	OVER	

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values

Jan 10, 2008

Page 7

PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Chicken Nuggets/Salisbury Steak/Chi															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Chicken Nuggets:Process 2	5 each	100	198	17	430	1.30	1.15	28.45	142	9.40	12.10	14.70	9.75	2.30	*0.00
Salisbury Steak: Process 2	1 EACH	100	229	42	724	1.65	2.03	37.40	70	1.00	15.38	5.86	15.74	6.20	*0.00
Wheat Roll: elem	1 each	200	117	0	189	2.13	1.50	23.00	0	0.00	4.80	21.30	1.40	0.37	*0.00
Chicken Sal./Crisp: Proc 1&2	1 EACH	100	496	46	993	4.34	1.62	262.34	3639	19.09	19.61	45.34	26.67	4.56	*0.00
Potatoes, Idahoan: Process 2	1/4 CUP	150	40	0	128	0.57	0.01	1.10	0	2.75	1.14	8.01	0.29	0.00	*0.00
Gravy, Coun. FF: Process 2	1/4 CUP	100	30	0	242	0.50	0.00	21.34	0	0.00	1.00	6.00	0.00	0.00	*0.00
Blackeyed Peas, cn: Process 2	1/4 cup	150	64	1	274	2.63	0.79	16.06	10	2.15	4.03	10.93	0.59	0.16	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Peaches, sl, cn: Process 1	1/2 cup	150	65	0	6	1.56	0.43	3.61	426	2.88	0.54	17.49	0.04	0.00	*0.00
Gelatin Desserts	1/2 cup	150	81	0	108	0.00	0.38	57.12	27	30.74	1.43	19.34	0.01	0.00	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	100	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Ketchup: individual	4 EACH	100	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Bar B Q Sauce: pc	1 each	1	52	0	238	0.00	0.36	0.00	0	0.00	0.42	12.03	0.20	0.06	0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			735	49	1593	7.68	3.88	456.09	2242	50.77	31.42	101.97	21.14	5.48	*0.00
% of Calories											17.1%	55.5%	25.9%	6.7%	0.0%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			111%				112%	159%	200%	333%	322%				

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calc	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Pizza(Pepp) Meatball Sub/ Chef Salad															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Pizza, Pepperoni: Process 2	1 SLICE	100	327	36	1231	1.49	2.64	231.88	334	77.00	17.05	31.50	15.23	6.12	*0.00
Meatball Sub: Process 2	1 each	100	478	46	1058	5.96	3.79	234.75	1298	11.68	26.87	41.82	24.28	8.69	*0.00
Chef Salad,egg,ham:Process1/2	1 each	100	266	235	959	3.30	2.64	228.11	7085	20.61	19.50	19.89	12.04	4.61	*0.43
Salad, Tossed: Process 1	1/2 CUP	150	6	0	6	0.55	0.22	9.21	788	3.88	0.43	1.13	0.07	0.01	*0.00
Corn, canned: Process 2	1/4 cup	150	42	0	211	0.96	0.37	2.65	29	0.35	1.33	9.43	0.61	0.11	*0.00
Corn, froz: Process 2	1/4 cup	0	34	0	28	0.99	0.19	1.27	84	1.44	1.05	7.96	0.32	0.05	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Applesauce: Process 1	1/2 cup	150	98	0	4	1.54	0.45	5.15	14	2.19	0.23	25.61	0.23	0.04	*0.00
Animal Crackers, Zoo	1 each	150	130	0	90	1.00	1.08	0.00	0	0.00	2.00	25.00	2.00	0.00	0.50
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	300	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Leftover 1:_____	Port. Sz__	0	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			707	120	1419	6.82	4.44	521.06	3824	57.70	31.34	91.77	23.02	7.34	*0.39
% of Calories											17.7%	51.9%	29.3%	9.3%	0.5%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			106%				128%	182%	342%	379%	321%				

Wylie ISD Child Nutrition Services

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protm	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Cheeseburger/ Fish Sandwich/ Chef S															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Hamburger: Process 2	1 each	75	258	36	612	2.13	3.55	86.96	60	0.00	19.25	22.64	11.91	3.68	*0.00
Cheeseburger: Process 2	1 EACH	75	293	41	807	2.13	3.55	161.96	210	0.00	22.25	24.14	13.91	4.93	*0.00
Fish Sandwich: Process 2	1 each	75	300	14	471	0.90	2.15	69.34	0	0.00	15.08	36.26	9.86	1.47	*0.00
Chef Salad, turkey/c: Process1	1 EACH	75	261	46	926	3.30	2.74	290.02	6639	20.61	20.44	17.95	12.48	5.60	*0.43
Potato Rounds: Process 2	2.5 OZ	150	168	0	425	2.21	0.57	12.40	4	5.58	1.82	24.58	7.64	1.61	*0.00
Lettuce,Tomato,Pickle: Proc 1	1 each	150	4	0	141	0.25	0.09	3.76	108	0.64	0.19	1.01	0.03	0.00	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Banana, whole	1 each	150	105	0	1	3.07	0.31	5.90	76	10.27	1.29	26.95	0.39	0.13	*0.00
Pudding, Chocolate, Elem	1/4 CUP	150	100	0	87	0.53	0.00	35.34	27	0.05	0.41	16.35	4.28	0.54	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ketchup: individual	4 EACH	60	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Ranch Dressing: pc	1pc	60	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Salad Dressing: PC'S 03-04	2 Each	60	90	10	300	0.00	0.00	0.00	0	0.00	0.00	4.00	8.00	1.00	*0.00
Mustard: individual PC	2 Each	60	7	0	113	0.09	0.18	7.56	0	0.00	0.42	0.58	0.40	0.02	*0.00
Tarter Sauce: pc	2 each	60	56	5	226	0.04	0.00	0.00	0	0.00	0.12	2.52	5.00	0.76	0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			699	51	1457	6.43	3.94	465.86	2473	33.66	29.67	94.53	22.80	6.21	*0.11
% of Calories											17.0%	54.1%	29.4%	8.0%	0.1%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			105%				114%	163%	221%	221%	304%				

Wylie ISD Child Nutrition Services

PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Beef Fingers/ Breaded Chicken/ Chic															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Beef Fingers: Process 2	4 each	100	301	27	765	1.44	2.68	32.48	64	0.80	14.40	18.36	18.40	5.28	0.00
Chicken, breaded: Process 2	servings	100	495	158	855	2.25	3.24	45.00	0	0.00	32.20	27.00	29.25	6.75	*0.00
Wheat Roll: elem	1 each	200	117	0	189	2.13	1.50	23.00	0	0.00	4.80	21.30	1.40	0.37	*0.00
Chicken Sal./Crisp: Proc 1&2	1 each	100	496	46	993	4.34	1.62	262.34	3639	19.09	19.61	45.34	26.67	4.56	*0.00
Potatoes, Idahoan: Process 2	1/2 CUP	150	80	0	255	1.14	0.01	2.19	0	5.49	2.29	16.02	0.57	0.00	*0.00
Gravy, Coun. FF: Process 2	1/4 CUP	150	30	0	242	0.50	0.00	21.34	0	0.00	1.00	6.00	0.00	0.00	*0.00
Green Beans, cn: Process 2	1/4 cup	150	8	0	113	0.71	0.34	9.80	131	1.61	0.53	1.69	0.06	0.01	*0.00
Green Beans, froz: Process 2	1/4 cup	100	15	1	58	1.17	0.28	16.61	218	1.60	0.99	2.62	0.32	0.10	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Peaches, sl, cn: Process 1	1/2 cup	150	65	0	6	1.56	0.43	3.61	426	2.88	0.54	17.49	0.04	0.00	*0.00
Gelatin Desserts	1/2 cup	150	81	0	108	0.00	0.38	57.12	27	30.74	1.43	19.34	0.01	0.00	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	100	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Ketchup: individual	4 EACH	100	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			860	92	1790	7.73	4.67	466.48	2326	49.21	37.11	111.46	28.51	6.61	*0.00
% of Calories											17.3%	51.8%	29.8%	6.9%	0.0%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			129%				135%	163%	208%	323%	380%				

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Pizza(Cheese)/Lasagna/ Chef Salad															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Lasagna, Laid Back:Process 2	1 serving	100	374	26	858	2.96	2.66	242.61	900	7.47	20.93	38.91	14.61	6.53	*0.00
Bread Sticks: 07-08	1 EACH	100	110	2	200	1.00	1.30	0.00	1	0.00	0.00	23.00	0.50	0.00	0.00
Pizza, Cheese: Process 2	1 each	100	320	30	878	1.13	2.23	367.63	446	57.00	18.21	30.88	13.85	6.20	0.00
Chef Salad,egg,ham:Process1/2	1 each	100	266	235	959	3.30	2.64	228.11	7085	20.61	19.50	19.89	12.04	4.61	*0.43
Salad, Tossed: Process 1	1/2 CUP	150	6	0	6	0.55	0.22	9.21	788	3.88	0.43	1.13	0.07	0.01	*0.00
Squash Casserole: Process 2	1/4 cup	150	51	5	210	0.87	0.44	54.01	305	4.25	2.40	6.07	2.15	1.24	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Rosey Applesauce: Process1	1/2 cup	150	100	0	38	1.54	0.45	5.16	14	2.19	0.27	26.07	0.23	0.04	*0.00
Vanilla Wafers	5 each	150	142	0	92	0.60	0.66	7.50	0	0.00	1.29	21.33	5.82	1.48	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	50	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	300	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			683	110	1284	5.79	4.16	501.58	3708	51.58	27.20	90.91	21.39	7.44	*0.14
% of Calories											15.9%	53.2%	28.2%	9.8%	0.2%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			103%				120%	175%	331%	338%	278%				

Wylie ISD Child Nutrition Services

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Grilled Cheese/ Rib Sandwich/ Chef S															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Grilled Cheese: Process 2	1 each	100	311	10	831	5.71	2.04	241.29	470	0.01	16.92	37.73	10.60	3.79	*0.00
Pork Rib Sand: Process 2	1 each	100	299	30	951	2.38	2.88	100.03	436	4.14	16.17	33.47	11.36	3.83	*0.00
Chef Salad, ham/c: Process1	1 EACH	100	237	43	940	3.30	2.17	264.45	6639	20.61	20.37	18.91	9.04	4.37	*0.43
Vegetable Soup: Process 2	1 CUP	150	25	0	261	1.36	0.44	19.34	1344	7.29	1.26	5.20	0.27	0.08	*0.00
Cornbread-Elem	1 piece	150	152	19	201	1.12	1.24	116.62	51	0.34	4.08	21.78	5.43	0.81	*0.00
Corn, canned: Process 2	1/4 cup	150	42	0	211	0.96	0.37	2.65	29	0.35	1.33	9.43	0.61	0.11	*0.00
Corn, froz: Process 2	1/4 cup	0	34	0	28	0.99	0.19	1.27	84	1.44	1.05	7.96	0.32	0.05	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Pears, sliced, cn: Process 1	1/2 cup	150	69	0	6	1.93	0.34	6.05	0	0.85	0.23	18.34	0.04	0.00	*0.00
Sherbet - Assorted	1 each	150	107	0	34	2.44	0.10	39.96	33	4.29	0.81	22.50	1.48	0.86	*0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	1	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	300	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			692	51	1445	8.91	3.96	575.21	3747	32.87	29.87	98.77	18.62	5.71	*0.14
% of Calories											17.3%	57.1%	24.2%	7.4%	0.2%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			104%				114%	201%	335%	216%	306%				

Wylie ISD Child Nutrition Services

PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Chicken Nuggets/Salisbury Steak/Chi															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Chicken Nuggets:Process 2	5 each	100	198	17	430	1.30	1.15	28.45	142	9.40	12.10	14.70	9.75	2.30	*0.00
Salisbury Steak: Process 2	1 EACH	100	229	42	724	1.65	2.03	37.40	70	1.00	15.38	5.86	15.74	6.20	*0.00
Wheat Roll: elem	1 each	200	117	0	189	2.13	1.50	23.00	0	0.00	4.80	21.30	1.40	0.37	*0.00
Chicken Sal./Crisp: Proc 1&2	1 each	100	496	46	993	4.34	1.62	262.34	3639	19.09	19.61	45.34	26.67	4.56	*0.00
Potatoes, Idahoan: Process 2	1/2 CUP	150	80	0	255	1.14	0.01	2.19	0	5.49	2.29	16.02	0.57	0.00	*0.00
Gravy, Coun. FF: Process 2	1/4 CUP	100	30	0	242	0.50	0.00	21.34	0	0.00	1.00	6.00	0.00	0.00	*0.00
Green Beans, cn: Process 2	1/4 cup	150	8	0	113	0.71	0.34	9.80	131	1.61	0.53	1.69	0.06	0.01	*0.00
Green Beans, froz: Process 2	1/4 cup	0	15	1	58	1.17	0.28	16.61	218	1.60	0.99	2.62	0.32	0.10	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Peaches, sl, cn: Process 1	1/2 cup	150	65	0	6	1.56	0.43	3.61	426	2.88	0.54	17.49	0.04	0.00	*0.00
Gelatin Desserts	1/2 cup	150	81	0	108	0.00	0.38	57.12	27	30.74	1.43	19.34	0.01	0.00	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	0	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ketchup: individual	4 EACH	100	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Bar B Q Sauce: pc	2 each	100	103	0	476	0.00	0.72	0.00	0	0.00	0.84	24.06	0.40	0.12	0.00
Leftover 1:_____	Port. Sz__	0	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	0	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			751	49	1715	7.01	3.90	452.48	2301	51.88	30.49	109.17	20.11	5.44	*0.00
% of Calories											16.2%	58.2%	24.1%	6.5%	0.0%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			113%				112%	158%	206%	340%	312%				

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calc	IU Vit-A	Mg Vit-C	G Prot	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Enchiladas/ Burrito/ Fajita Salad															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Enchiladas, Beef: Proc 2	2 each	100	345	51	1172	3.26	4.58	260.98	1155	6.61	20.29	29.30	17.95	7.67	*0.00
Burrito, Beef/Bean/ Chi: Pro 2	1 EACH	100	370	40	860	2.00	2.70	200.00	750	1.20	18.00	33.00	19.00	8.00	*0.00
Fajita Salad,chips: Proc 1&2	1 each	100	456	60	916	4.34	1.71	194.01	3531	20.75	18.83	39.65	22.81	4.98	*0.00
Rice, Steamed: Process 2	1/4 cup	150	61	0	49	0.36	0.87	9.93	0	0.00	1.33	13.22	0.17	0.05	*0.00
Refried Beans, cn: Process 2	1/4 cup	150	103	7	368	2.06	1.16	94.14	144	0.39	5.93	9.59	4.76	1.93	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Pineapple Ch, can: Process 1	1/2 cup	150	63	0	1	0.96	0.47	16.86	46	9.03	0.43	16.20	0.14	0.01	*0.00
Ice Cream Cup Assorted Ch, Van	1 each	150	138	26	51	0.63	0.34	78.21	276	0.43	2.41	17.09	7.26	4.48	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	0	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	150	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Picante Sauce	2 each	150	10	0	240	0.00	0.00	0.00	0	0.00	0.00	2.00	0.00	0.00	*0.00
Taco Sauce:PC	2 each	1	8	0	160	0.00	0.00	0.00	600	0.00	0.00	2.00	0.00	0.00	*0.00
Ketchup: individual	4 EACH	1	70	0	802	0.22	0.37	12.96	672	10.87	1.25	18.11	0.22	0.03	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			774	81	1494	6.42	4.77	597.90	2551	32.54	32.27	92.97	28.90	10.90	*0.00
% of Calories											16.7%	48.1%	33.6%	12.7%	0.0%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			116%				138%	209%	228%	213%	330%				
Shortfall												OVER	OVER		

Wylie ISD Child Nutrition Services

PK/HS/ELEM/INT Lunch,PK-6th

	Portion Size	Plan Qty	Cals	Mg Cholst	Mg Sodm	G Fiber	Mg Iron	Mg Calcm	IU Vit-A	Mg Vit-C	G Protn	G Carb	G T-Fat	G S-Fat	G Tr-Fat
Cheeseburger/ Hot Dog/ Chef Salad															
PK/HS/ELEM/INT Lunch,PK-	Total	300													
Hamburger: Process 2	1 each	60	258	36	612	2.13	3.55	86.96	60	0.00	19.25	22.64	11.91	3.68	*0.00
Cheeseburger: Process 2	1 EACH	60	293	41	807	2.13	3.55	161.96	210	0.00	22.25	24.14	13.91	4.93	*0.00
Hot Dog: Process 2	1 each	60	253	40	721	1.16	2.44	59.83	0	0.00	10.66	22.63	13.19	4.01	*0.00
Chili Dog, can: Process 2	1 each	60	362	57	1235	2.63	2.93	154.47	1009	0.00	18.32	29.04	19.12	8.70	*0.00
Chef Salad, turkey/c: Process1	1 EACH	60	261	46	926	3.30	2.74	290.02	6639	20.61	20.44	17.95	12.48	5.60	*0.43
Potato Rounds: Process 2	3 OZ	150	202	0	510	2.66	0.68	14.88	5	6.70	2.18	29.50	9.16	1.93	*0.00
Lettuce,Tomato,Pickle: Proc 1	1 each	150	4	0	141	0.25	0.09	3.76	108	0.64	0.19	1.01	0.03	0.00	*0.00
Fruit, Fresh, Assorted	1 EACH	150	35	0	0	1.29	0.09	11.01	71	15.08	0.51	8.92	0.12	0.03	*0.00
Banana, 1/2	1/2 each	150	45	0	1	1.31	0.13	2.53	32	4.39	0.55	11.53	0.17	0.06	*0.00
Pudding, Chocolate, Elem	1/4 CUP	150	100	0	87	0.53	0.00	35.34	27	0.05	0.41	16.35	4.28	0.54	*0.00
Juice, Apple: Process 1	1 each	50	60	0	10	0.00	0.00	0.00	0	0.00	0.00	15.00	0.00	0.00	0.00
Juice, Grape: Process 1	1 each	50	60	0	15	0.00	0.00	0.00	0	9.00	0.00	15.00	0.00	0.00	0.00
Juice, Orange: Process 1	1 each	50	60	0	0	0.00	0.00	0.00	0	48.00	1.00	14.00	0.00	0.00	0.00
Milk, Choc, FF: Process 1	HALF PINT	150	163	16	136	1.13	0.54	258.55	454	2.04	7.28	23.59	0.00	0.00	*0.00
MILK,1% Lowfat: Process 1	HALF PINT	150	102	12	107	0.00	0.07	290.36	478	0.00	8.22	12.18	2.37	1.54	*0.00
MILK,Skim	HALF PINT	0	83	5	103	0.00	0.07	306.25	500	0.00	8.26	12.15	0.20	0.12	*0.00
Ranch Dressing: pc	1pc	75	31	0	55	0.00	0.00	0.00	0	0.00	0.00	0.39	3.14	0.00	*0.00
Ketchup: individual	2 EACH	75	35	0	401	0.11	0.18	6.48	336	5.44	0.63	9.05	0.11	0.01	*0.00
Mustard: individual PC	2 Each	75	7	0	113	0.09	0.18	7.56	0	0.00	0.42	0.58	0.40	0.02	*0.00
Salad Dressing: PC'S 03-04	2 Each	75	90	10	300	0.00	0.00	0.00	0	0.00	0.00	4.00	8.00	1.00	*0.00
Leftover 1:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Leftover 2:_____	Port. Sz__	1	0	0	0	0.00	0.00	0.00	0	0.00	0.00	0.00	0.00	0.00	0.00
Weighted Daily Average			682	61	1573	5.91	3.94	462.37	2256	29.43	28.28	85.66	25.10	7.69	*0.09
% of Calories											16.6%	50.2%	33.1%	10.1%	0.1%
RDA's			664	0	0	0.00	3.47	286.00	1119	15.24	9.77	0.00	30.00	10.00	
% of RDA Satisfied			103%				113%	162%	202%	193%	289%				
Shortfall													OVER	OVER	
Weighted Average			698	71	1473	6.55	3.86	488.43	2912	40.43	29.36	94.23	21.37	6.56	*0.10
											16.8%	54.0%	27.6%	8.5%	0.1%

Wylie ISD Child Nutrition Services

Cycle No. 1 thru Cycle No. 20 Cycle Spreadsheet - Portion Values

PK/HS/ELEM/INT Lunch,PK-6th

Jan 10, 2008

Nutrient	Menu AVG	Portion	Plan	Cals	Mg	Mg	G	Mg	Mg	IU	Mg	G	G	G	G	G
		Size	Qty		Cholst	Sodm	Fiber	Iron	Calcm	Vit-A	Vit-C	Protn	Carb	T-Fat	S-Fat	Tr-Fat
		% of Cals	Target	% of Target	Miss Data	Shortfall	Error Messages (if any)									
Calories	698		664	105%												
Cholesterol (Mg)	71		0													
Sodium (Mg)	1473		0													
Fiber (G)	6.55		0.00													
Iron (Mg)	3.86		3.47	111%												
Calcium (Mg)	488.43		286.00	171%												
Vitamin A (IU)	2912		1119	260%												
Vitamin C (Mg)	40.43		15.24	265%												
Protein (G)	29.36	16.83%	9.77	300%												
Carbohydrate (G)	94.23	54.03%	0.00													
Total Fat (G)	21.37	27.57%	<30.00													
Saturated Fat (G)	6.56	8.47%	<10.00													
Trans Fat (G)	0.10	0.13%														