





# Kitchen Production Sheet

## Kitchen Production Sheet with All Optional Settings Included

Kitchen Production report: Dinner, June 19th 2026										
Hot Line <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">4</span> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">5</span> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">8</span> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">3</span> <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>										
ITEM NAME	TOTAL TO PREPARE	PORTIONS	USED AS AN INGREDIENT FOR	COOK-END TEMP	RECIPE DETAILS	ACTUAL AMT	UTENSILS	PORTION SIZE DESCRIPTION	HOLDING TEMP	LEFTOVERS
French Dip Sandwich <i>(Recipe)</i> * Corn, AllergenWheat, Beef, Garlic, Onion Tags:  <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">6</span>	7.8 Kg	44 x 1 each 1 x 2 each	235 g for Gr. Beef French Dip Sndw White 390 g for PU4 Beef French Dip Sndw White	74 °C	Reheat at 200.0F for 20 minutes		Not Specified	Sausage bun with a side of seasoned broth.	57 °C	
Roast Beef <i>(Recipe)</i> * Beef, Garlic Tags:  <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">7</span>	6 lb 4 Oz		6 lb 4 Oz for Beef French Dip Sndw White	63 °C	Roast at 450.0F for 4 hours		Not Specified		57 °C	
Hot Dog Bun <i>(Prepared Food)</i> * AllergenWheat	2 Kg		2 Kg for Beef French Dip Sndw White				Not Specified			
Gr. French Dip Sandwich <i>(Recipe)</i> * Corn, Onion, Garlic, AllergenWheat, Beef Tags:  <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">9</span>	235 g	1 x 1.5 each			Grind		Not Specified		57 °C	
PU4 French Dip Sandwich <i>(Recipe)</i> * Beef, Onion, AllergenWheat, Garlic, Corn, Carrots, Celery Tags:  <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">9</span>	600 mL	1 x 4.5 #12 sc. 1 x 3 #12 sc.		74 °C	Puree		3 #12 scoop		57 °C	

**Include**

<input checked="" type="checkbox"/> Recipe Details <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>	<input checked="" type="checkbox"/> Actual & Leftovers <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>	<input checked="" type="checkbox"/> Holding Temperature <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">3</span>	<input checked="" type="checkbox"/> Cook-End Temperature <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">4</span>
<input checked="" type="checkbox"/> Serving Utensil <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">5</span>	<input checked="" type="checkbox"/> Allergens <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">6</span>	<input checked="" type="checkbox"/> Diet Order Tags <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">7</span>	<input checked="" type="checkbox"/> Portion Size Description <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">8</span>
<input checked="" type="checkbox"/> Item Type <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">9</span>			

## Kitchen Production Sheet with No Optional Settings Included

Kitchen Production report: Dinner, June 19th 2026			
Hot Line			
ITEM NAME	TOTAL TO PREPARE	PORTIONS	USED AS AN INGREDIENT FOR
French Dip Sandwich	7.8 Kg	44 x 1 each 1 x 2 each	235 g for Gr. Beef French Dip Sndw White 390 g for PU4 Beef French Dip Sndw White
Roast Beef	6 lb 4 Oz		6 lb 4 Oz for Beef French Dip Sndw White
Hot Dog Bun	2 Kg		2 Kg for Beef French Dip Sndw White
Gr. French Dip Sandwich	235 g	1 x 1.5 each	
PU4 French Dip Sandwich	600 mL	1 x 4.5 #12 sc. 1 x 3 #12 sc.	
EX4 Vegetable Broth	7.5 fl. oz		2.5 fl. oz for PU4 Beef French Dip Sndw White 5 fl. oz for PU4 Quiche Broccoli Cheese w/Mushrooms
Vegetable Broth	5 fl. oz		5 fl. oz for EX4 Soup Broth Vegetable f/Base
MT2 Chicken Broth	6 fl. oz	1 x 6 fl. oz	
Chicken Broth	6 fl. oz		6 fl. oz for MT2 Soup Broth Chicken
Broccoli & Cheese Quiche	7.15 Kg	38 x 1 slice 1 x 1.5 slice	425 g for PU4 Quiche Broccoli Cheese w/Mushrooms
PU4 Broccoli & Cheese Quiche	395 mL	1 x 1.5 #6 sc. 1 x 1 #6 sc.	

**Include**

<input type="checkbox"/> Recipe Details	<input type="checkbox"/> Actual & Leftovers	<input type="checkbox"/> Holding Temperature	<input type="checkbox"/> Cook-End Temperature
<input type="checkbox"/> Serving Utensil	<input type="checkbox"/> Allergens	<input type="checkbox"/> Diet Order Tags	<input type="checkbox"/> Portion Size Description
<input type="checkbox"/> Item Type			

# Kitchen Production Sheet

## Total to Prepare = Volume/Weight

**Kitchen Production report: Dir**

**Hot Line**

ITEM NAME	TOTAL TO PREPARE	PORTIONS
French Dip Sandwich	7.8 Kg	44 x 1 each 1 x 2 each
Roast Beef	6 lb 4 Oz	
Hot Dog Bun	2 Kg	
Gr. French Dip Sandwich	235 g	1 x 1.5 each
PU4 French Dip Sandwich	600 mL	1 x 4.5 #12 sc. 1 x 3 #12 sc.
EX4 Vegetable Broth	7.5 fl. oz	

## Report Setting

Show Amounts By

Volume/Weight  Servings

## Total to Prepare = Servings

**Kitchen Production report: Dir**

**Hot Line**

ITEM NAME	TOTAL TO PREPARE	PORTIONS
French Dip Sandwich	50 each	44 x 1 each 1 x 2 each
Roast Beef	50 x 2 oz	
Hot Dog Bun	56.43 each	
Gr. French Dip Sandwich	1.5 each	1 x 1.5 each
PU4 French Dip Sandwich	7.5 #12 sc.	1 x 4.5 #12 sc. 1 x 3 #12 sc.
EX4 Vegetable Broth	7.5 x 1 fl. oz	

## Report Setting

Show Amounts By

Volume/Weight  Servings

# Kitchen Production Sheet

## Temperature Tracking = 2 Columns

**Production report: Dinner, June 19th 2026**

**Hot Line**

PREPARE	PORTIONS	USED AS AN INGREDIENT FOR	TEMP 1	TEMP 2
	44 x 1 each 1 x 2 each	235 g for Gr. Beef French Dip Sndw White 390 g for PU4 Beef French Dip Sndw White		
		6 lb 4 Oz for Beef French Dip Sndw White		
		2 Kg for Beef French Dip Sndw White		
	1 x 1.5 each			
	1 x 4.5 #12 sc. 1 x 3 #12 sc.			

## Report Setting

Temperature Tracking

None  2 Columns  4 Columns

## Temperature Tracking = 4 Columns

**Production report: Dinner, June 19th 2026**

**Hot Line**

PORTIONS	USED AS AN INGREDIENT FOR	TEMP 1	TEMP 2	TEMP 3	TEMP 4
44 x 1 each 1 x 2 each	235 g for Gr. Beef French Dip Sndw White 390 g for PU4 Beef French Dip Sndw White				
	6 lb 4 Oz for Beef French Dip Sndw White				
	2 Kg for Beef French Dip Sndw White				
1 x 1.5 each					
1 x 4.5 #12 sc. 1 x 3 #12 sc.					

## Report Setting

Temperature Tracking

None  2 Columns  4 Columns

# Kitchen Production Sheet

## Dining Area Allocation Columns

**Kitchen Production report: Dinner, June 18th 2026**

Hot Production					
ITEM NAME	TOTAL TO PREPARE	PORTIONS	USED AS AN INGREDIENT FOR	MAIN DINING ROOM	BISTRO
Chicken Noodle Soup	30 fl. oz	3 x 6 fl. oz	12 fl. oz for PU4 Soup Chicken Noodle f/Cnd	18 fl. oz	
MO3 Chicken Broth	6 fl. oz	1 x 6 fl. oz		6 fl. oz	
Chicken Broth	6 fl. oz		6 fl. oz for MO3 Soup Broth Chicken		
PU4 Chicken Noodle Soup	12 fl. oz	2 x 6 fl. oz		6 fl. oz	6 fl. oz
PU4 Vegetable Soup	24 fl. oz	4 x 6 fl. oz		12 fl. oz	12 fl. oz
MO3 Vegetable Broth	6 fl. oz	1 x 6 fl. oz		6 fl. oz	
PU4 Chicken Noodle Soup LS	18 fl. oz	3 x 6 fl. oz		18 fl. oz	
Chicken Noodle Soup LS	18 fl. oz		18 fl. oz for PU4 LS Soup Chicken Noodle f/Bulk		
LS Chicken Noodle Soup	17.88 fl. oz		17.88 fl. oz for LS Soup Chicken Noodle f/Bulk		
LS Tomato Soup	24 fl. oz	3 x 6 fl. oz	6 fl. oz for PU4 LS Soup Tomato f/RTS	6 fl. oz	12 fl. oz
Low Sodium Tomato Soup	23.88 fl. oz		23.88 fl. oz for LS Soup Tomato f/RTS		
Vegetable Soup	48 fl. oz	4 x 6 fl. oz	24 fl. oz for PU4 Soup Vegetable f/Cnd	24 fl. oz	
PU4 LS Tomato Soup	6 fl. oz	1 x 6 fl. oz			6 fl. oz
Lettuce & Tomato Salad	2 Qt	4 x 1 Cup 2 x 2 Cup		1 3/4 Qt	1 Cup

## Report Setting

Report Type

Total Only  Dining Area Details

## Indenting Substitutes with the Regular Item as Ingredient

If an item is a therapeutic substitute being offered in lieu of the regular item, and that substitute item uses as an ingredient the regular item it is extended from, then such an item is indented and listed after the regular item.

## Report Setting

Indent Extensions

**Kitchen Production report: Dinner, June 19th 2026**

Hot Line			
ITEM NAME	TOTAL TO PREPARE	PORTIONS	USED AS AN INGREDIENT FOR
Roast Beef	6 lb 4 Oz		6 lb 4 Oz for Beef French Dip Sndw White
Hot Dog Bun	2 Kg		2 Kg for Beef French Dip Sndw White
French Dip Sandwich	7.8 Kg	44 x 1 each 1 x 2 each	235 g for Gr. Beef French Dip Sndw White 390 g for PU4 Beef French Dip Sndw White
French Dip Broth	93.5 fl. oz	46 x 2 fl. oz	1.5 fl. oz for Gr. Beef French Dip Sndw White
Gr. French Dip Sandwich	235 g	1 x 1.5 each	