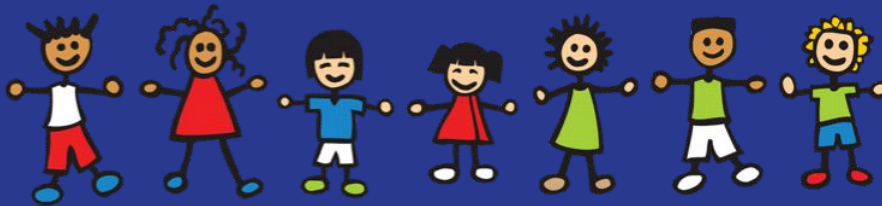


MARIA'S PRESCHOOL FOODSERVICE



FIGURELLA ANDA
JOSE BASTIDA
MARIA COLLAZOS
JACOB DEMECILLO
ANDREINA PINTO

Overview

- Maria's Preschool
 - Hialeah, FL
 - Demographic: Mostly Hispanic children aged 4-5
 - Number of customers: 25
 - Type of Foodservice: Conventional



Roles & Responsibilities

Group Member	Role	Responsibility
Jacob	Leader	Scenario & Kitchen Equipment
Fiorella	Facilitator	HACCP Plan
Jose	Encourager	Forms A, B, C & D
Andreina	Timekeeper & scribe	Menu design
Maria	Devil's advocate	Menu items



Maria's Preschool Menu

Week of June 4, 2018

Monday*

Breakfast

Scrambled eggs, wheat toast, & peach slices

Lunch

Chili (beans & ground beef) cornbread, crackers, & diced mango

Snack crackers & peanut butter

Tuesday*

Breakfast

Chicken baked pastries, & orange slices

Lunch

Baked fish, green peas, rice, & grapes

Snack Mixed fruit kabobs

Wednesday*

Breakfast

Blueberry pancakes, apple slices

Lunch

Grilled cheese sandwich, tomato soup, & mixed fruit cup

Snack Ham & cream cheese roll ups

Thursday*

Breakfast

Whole wheat muffins, fruit-yogurt

Lunch

Turkey & cheese sandwich w/ lettuce & tomato, & pear slices

Snack Peanut butter & pretzels

Friday*

Breakfast

French toast with honey, & strawberries

Lunch

Grilled pork, yellow rice, black beans, & kiwi

Snack

Nectarines & graham crackers

* 2% Milk will be offered at every meal and snack
Please notify our staff if your child has any known food allergies.

Maria's Preschool Menu

Week of May 28, 2018

Monday*

Breakfast

Whole wheat toast, peanut butter, mandarin

Lunch

Baked chicken, mashed potatoes, corn, & apple slices

Snacks

Granola & blueberries

Tuesday*

Breakfast

Oatmeal, banana

Lunch

Lean ground beef tacos with lettuce and tomatoes, grapes

Snacks Carrot & ranch dip

Wednesday*

Breakfast

Whole wheat bagel with low-fat cream cheese, & mixed fruits cup

Lunch

Spaghetti with meatballs, & green apple slices

Snacks Yogurt & blueberries

Thursday*

Breakfast

Pancakes, strawberries, & scramble eggs

Lunch

Grilled fish, beans, rice, & pear slices

Snacks

Cantaloupe slices & peanut butter

Friday*

Breakfast

Arepa, turkey slice, orange slices

Lunch

Chicken nuggets, corn, baked potato, & kiwi

Snacks Boiled egg & mandarin

* 2% Milk will be offered at every meal and snack.
Please notify our staff if your child has any known food allergies.

Menu Analysis Form A

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Menu Items	Work Processes Needed	Large Equipment Needed	Holding Equipment Needed
MONDAY			
Oven roasted tilapia with Crema sauce	Combine jerk seasoning spice, coriander, paprika, red pepper flakes, and salt. Line sheet pans with parchment paper and lightly coat with pan release spray. Assemble plates.	Preheat convection or conventional oven to 350°C. 2 Large bowl for mixing. 3 Sheet pans (18" x 26" x 1"). 25 plates. No. 12 scoop, No. 40 scoop.	Industrial refrigerator at 40°F, hot box oven for holding at 135°F
Brown rice pilaf	Create onion, peppers, and garlic mixture in food processor. Combine spinach, cranberries, and parmesan cheese in large bowl to create spinach mixture.	Medium stock pot; 1x steam table pan (12"x 20"x4"); convection or conventional oven; large bowl; No. 8 scoop.	Hot box oven for holding at 135°F
Apples	Slices apples into bite size pieces	25 assembly trays	Refrigerator 40°F
TUESDAY			
WEDNESDAY			
THURSDAY			
FRIDAY			

Written communication form used for preparation steps of menu item production.