Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Parfaits	113364	886721763451	Blueberry and Granola Parfait	V	$0.00	TS12CCR, CC2R, CCLR	Butterfly
Parfaits	113367.3	886721829157	Mixed Berry and Greek Yogurt Parfait	V	$0.00	TS12CCR	Butterfly
Parfaits	113367.2	886721829164	Mixed Berry and Strawberry Yogurt Parfait	V	$0.00	TS12CCR	Butterfly
Parfaits	113367.1	886721826101	Mixed Berry and Vanilla Yogurt Parfait	V	$0.00	TS12CCR	Butterfly
Parfaits	113367	886721763468	Mixed Berry Granola Parfait	V	$0.00	TS12CCR, CC2R, CCLR	Butterfly
Parfaits	113360	886721763390	Strawberry and Granola Parfait	V	$0.00	TS12CCR, CC2R, CCLR	Butterfly

CulinArt Blueberry and Granola Parfait (113364)

Revision Date: Feb 27, 2019

Category: Breakfast

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 9 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Yogurt, Plain, Low Fat, Organic, Stonyfield, 6 oz, PC (13375)		6 oz	9 lb, 8 oz	18 lb, 12 oz
	Fresh Blueberries (7799)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Oats 'n Honey Granola (74200)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Mixed Berry and Greek Yogurt Parfait (113367.3)

Revision Date: Feb 27, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 10 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Blueberries (7799)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Strawberries (7477)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Raspberries (7811)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Oats 'n Honey Granola (74200)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Traditional Whole Milk Greek Yogurt (73776)	AP	6 oz	9 lb, 8 oz	18 lb, 12 oz
	Fresh Blackberries (7800)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Mixed Berry and Strawberry Yogurt Parfait (113367.2)

Revision Date: Feb 27, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 10 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Blueberries (7799)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Strawberries (7477)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Raspberries (7811)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Oats 'n Honey Granola (74200)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Yogurt, Strawberry, 6 oz, PC (89378)		6 oz	9 lb, 8 oz	18 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Mixed Berry and Vanilla Yogurt Parfait (113367.1)

Revision Date: Feb 27, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 10 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Blueberries (7799)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Strawberries (7477)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Raspberries (7811)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Oats 'n Honey Granola (74200)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Yogurt, Plain, Low Fat, Organic, Stonyfield, 6 oz, PC (13375)		6 oz	9 lb, 8 oz	18 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Mixed Berry Granola Parfait (113367)

Revision Date: Feb 27, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 10 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Yogurt, Plain, Low Fat, Organic, Stonyfield, 6 oz, PC (13375)		6 oz	9 lb, 8 oz	18 lb, 12 oz
	Fresh Blueberries (7799)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Strawberries (7477)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Raspberries (7811)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Oats 'n Honey Granola (74200)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Strawberry and Granola Parfait (113360)

Revision Date: Feb 27, 2019

Category: Breakfast

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 9 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Low Fat Organic Plain Yogurt (49612)	AP	6 oz	9 lb, 8 oz	18 lb, 12 oz
	Strawberries, Quartered (54684)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Oats 'n Honey Granola (74200)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.