## SALAD BAR WEIGHTS

| PRODUCE | FULL PAN | HALF PAN | QUARTER |
| :--- | :---: | :---: | :---: |
| Apple, sliced, 125-138 count | $14 \#$ | $7 \#$ |  |
| Bananas, thirds | $11 \#$ | $5 \#$ |  |
| Beans, Garbanzo |  |  | $1 \# 10$ can |
| Beans, Black (drained) |  |  | $1 \# 10$ can |
| Beans, Kidney |  |  | $1 \# 10 \mathrm{can}$ |
| Bell Peppers | $5 \#$ | $3 \#$ |  |
| Broccoli Florets | $7 \#$ | $3 \#$ |  |
| Cabbage, shredded | $9 \#$ | $4 \#$ |  |
| Cantaloupe, chunks | $11 \#$ | $5 \#$ |  |
| Carrots, baby | $9 \#$ | $5 \#$ |  |
| Carrots, shredded | $9 \#$ | $4 \#$ |  |
| Cauliflower Florets | $9 \#$ | $5 \#$ |  |
| Celery Sticks | $10 \#$ | $5 \#$ |  |
| Cherry Tomatoes | $11 \#$ | $6 \#$ |  |
| Corn (drained) | $10 \#$ | $5 \#$ | $2 \#$ |
| Cucumbers | $9 \#$ | $5 \#$ |  |
| Dried Fruit Mix |  | $5 \#$ | $2 \#$ |
| Fruit, canned | $14 \#$ | $6 \#$ | $3 \#$ |
| Grapefruit, wedges | $11 \#$ | $5 \#$ |  |
| Grapes | $12 \#$ | $5 \#$ |  |
| Green Peas, Fresh |  |  |  |
| Green Beans, Fresh | $4 \#$ | $3 \#$ |  |
| Honeydew Melon, chunks | $11 \#$ | $5 \#$ |  |
| Jalapenos | $8 \#$ | $4 \#$ |  |
| Jicama | $14 \#$ | $7 \#$ |  |


| PRODUCE | FULL PAN | HALF PAN | QUARTER |
| :---: | :---: | :---: | :---: |
| Kiwi, quarters | 12\# | 6\# |  |
| Mushrooms | 9\# | 4\# |  |
| Olives |  |  |  |
| Orange, wedges | 16\# | 8\# |  |
| Peaches, whole | 12\# | 5\# |  |
| Pears, quartered | 10\# | 5\# |  |
| Pickles | 12\# | 6\# |  |
| Pineapple, fresh, chopped | 11\# | 6\# |  |
| Plums, whole | 10\# | 5\# |  |
| Romaine Lettuce | 5\# | 3\# |  |
| Salsa |  |  |  |
| Snap/Snow Peas | 7\# | 4\# |  |
| Spinach | 1\# | 1\# |  |
| Strawberries | 14\# | 7\# |  |
| Tomato, wedges | 12\# | 6\# |  |
| Zucchini Sticks | 9\# | 4\# |  |
| Watermelon, chunks | 11\# | 5\# |  |
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[^0]The MPR is a tool for you to learn approximately how much of each item your students typically eat and adjust your offerings accordingly. The goal is to have little to no leftovers.


[^0]:    These numbers indicate the total weight (in pounds) or number of \#10 cans that fill a full, half, or quarter size pan for the salad bar.
    Step 1: Fill pans with the produce items you will be offering that day.
    Step 2: Find the item in column \#1 and the size pan (full, half, or quarter).
    Step 3: Note the weigh for that item and size pan and write that number on your Menu Production Record for "Before." Make sure to add up all of your back-up items as well. Step 4: After you serve, note your leftovers and ballpark the amount remaining - such as 1 cup, 4 cups, 10 carrots, whatever is easiest for you to estimate. This number goes in the "After" column of your MPR. Any back-up pans that you included in your "Before" calculations that were not used will need to be included in the "After" number.

