

<b>AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT</b>			1. CONTRACT ID CODE	PAGE 1 OF 45 PAGES
2. AMENDMENT/MODIFICATION NO. P00001	3. EFFECTIVE DATE 8-18-04	4. REQUISITION/PURCHASE REQ. NO. See Order		5. PROJECT NO. (If applicable)
6. ISSUED BY Defense Supply Center Philadelphia Directorate of Subsistence, Bldg 6 700 Robbins Avenue Philadelphia, PA 19111-5092 Buyer/Symbol: Tracey L. Brown/DSCP-HRUT/(215)737-2989	CODE SP0300	7. ADMINISTERED BY (If other than Item 6) CODE		
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code)  The Wornick Company Right Away Division 200 North First Street McAllen TX 78501-8700			(X)	9A. AMENDMENT OF SOLICITATION NO.
				9B. DATED (SEE ITEM 11)
			X	10A. MODIFICATION OF CONTRACT/ORDER NO. SP0300-04-D-Z217
CODE 060120				10B. DATED (SEE ITEM 13) 19 Jul 04
FACILITY CODE				

**11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS**

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers  is extended,  is not extended.

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:

(a) By completing Items 8 and 15, and returning \_\_\_\_\_ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

**12. Accounting and Appropriation Data (If required)**

SG97X4930.5CS0 01 26.0 S33150      Amount of Modification: No Change

**13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS,  
IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.**

(X)	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).
	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
X	D. OTHER (Specify type of modification and authority) FAR 52.212-4(c)

**E. IMPORTANT:** Contractor  is not,  is required to sign this document and return \_\_\_\_\_ copies to the issuing office.

**14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)**

UGR-A, All terms and conditions of subject contract remain the same except for the following changes:

1. Purpose of this modification is to revise distribution prices for OCONUS and make changes to Table I, Menu and Instructions.
2. Replace contract pages 15, and 82A-123 with attached same numbered pages.
3. No other changes apply.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) LOIS G. DYDUCK	
15B. CONTRACTOR/OFFEROR  (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA BY  (Signature of Contracting Officer)	16C. DATE SIGNED 8/18/04

**The following changes are hereby made to Table I, Menu and Preparation sheets:**

**B1** - change grape juice shelf life from 12 to 13 months; change hash brown servings from 50 to 66; cocoa brand, delete Carnation, add Café Delight.

**B2** - change frozen orange juice shelf life from 12 to 24 months; change hash brown servings from 50 to 66

**B3** - revise warranted shelf life for Quantum from 12 to 15 months; change frozen orange juice shelf life from 12 to 24 months; change hash brown servings from 50 to 66; change cranberry juice shelf life from 13 months to 12 months at 80°; cocoa brand, delete Carnation, add Café Delight

**B4** - change grape juice shelf life from 12 to 13 months; change hash brown servings from 50 to 66

**B5** - revise shelf life from 12 to 15 months for Sausage Patties; change muffin shelf life from 12 to 14 months; change frozen orange juice shelf life from 12 to 24 months; change hash brown servings from 50 to 66; cocoa brand, delete Carnation, add Café Delight

**B6** - change grape juice shelf life from 12 to 13 months

**B7** - delete SJR brand, add Pangea brand Spanish Omelet Bagels; change frozen orange juice shelf life from 12 to 24 months; change hominy grits servings from 50 to 63; change shelf life on frozen orange juice from 12 to 24 months; cocoa brand, delete Carnation, add Café Delight.

**D1** - revise shelf life of zucchini and tomatoes from 18 to 24 months; change marinara servings from 50 to 52; revise shelf life to 24 months

**D2** - change Mashed Potato servings from 50 to 75

**D3** - delete Sterling and add Pangea brand Brownies, change shelf life from 12 to 15 mos; change Milani shelf life from 15 to 18 months; change shelf life on corn from 13 mos to 36 mos.

**D4** - change Scalloped Potato servings from 50 to 52; change peach in gelatin shelf life from 12 to 15 months; Beef Patties, delete Zartic, add H&H; mustard, shelf life changed from 13@80° to NOTE 1.

**D5** - change General Tso Chicken shelf life from 12 to 15 months; change carrot cake shelf life from 12 to 18 months; shelf life Hot sauce, from 13@80° to NOTE 1

**D6** - change Salmon servings from 50 to 52

**D7** - revise warranted shelf life for Quantum from 12 to 15 months; change Brownie shelf life from 12 to 14 months; change Mashed Potato servings from 50 to 75; change gravy servings from 50 to 64

**D8** - change gravy servings from 50 to 64

**D9** - change shelf life of spaghetti sauce from 18 to 16 months

**D10** - Chicken Strips Fajita, delete Tyson and Perdue brands, H&H remains; shelf life, salsa, from 13@80° to NOTE 1

**D11** - revise shelf life of zucchini and tomatoes from 18 to 24 months; delete Sterling brand and add Pangea brand vanilla cake w/choc frosting; change mixed fruit shelf life from 12 to 15 months

**D12** - change Catfish servings from 50 to 52; change Mashed Potato servings from 50 to 75; change lemon cupcake shelf life from 12 to 18 months

**D13** - change Pot Roast servings from 50 to 52; change Mashed Potato servings from 50 to 75; change gravy servings from 50 to 64; Butterfinger Brownie, change shelf life from 12 to 18 months

**D14** - change Milani shelf life from 15 to 18 months; change gravy servings from 50 to 64

Wornick	OCONUS			
	Distribution Price			
	Menu	Base Period	Option 1	Option 2
B1S	\$24.83	\$29.41	\$30.00	\$30.53
B1P	\$12.42	\$14.70	\$15.00	\$15.27
B2S	\$24.83	\$29.41	\$30.00	\$30.53
B2P	\$12.42	\$14.70	\$15.00	\$15.27
B3S	\$24.83	\$29.41	\$30.00	\$30.53
B3P	\$12.42	\$14.70	\$15.00	\$15.27
B4S	\$24.83	\$29.41	\$30.00	\$30.53
B4P	\$12.42	\$14.70	\$15.00	\$15.27
B5S	\$24.83	\$29.41	\$30.00	\$30.53
B5P	\$12.42	\$14.70	\$15.00	\$15.27
B6S	\$24.83	\$29.41	\$30.00	\$30.53
B6P	\$12.42	\$14.70	\$15.00	\$15.27
B7S	\$24.83	\$29.41	\$30.00	\$30.53
B7P	\$12.42	\$14.70	\$15.00	\$15.27
D1S	\$24.83	\$29.41	\$30.00	\$30.53
D1P	\$12.42	\$14.70	\$15.00	\$15.27
D2S	\$24.83	\$29.41	\$30.00	\$30.53
D2P	\$12.42	\$14.70	\$15.00	\$15.27
D3S	\$24.83	\$29.41	\$30.00	\$30.53
D3P	\$12.42	\$14.70	\$15.00	\$15.27
D4S	\$24.83	\$29.41	\$30.00	\$30.53
D4P	\$12.42	\$14.70	\$15.00	\$15.27
D5S	\$24.83	\$29.41	\$30.00	\$30.53
D5P	\$12.42	\$14.70	\$15.00	\$15.27
D6S	\$24.83	\$29.41	\$30.00	\$30.53
D6P	\$12.42	\$14.70	\$15.00	\$15.27
D7S	\$24.83	\$29.41	\$30.00	\$30.53
D7P	\$12.42	\$14.70	\$15.00	\$15.27
D8S	\$24.83	\$29.41	\$30.00	\$30.53
D8P	\$12.42	\$14.70	\$15.00	\$15.27
D9S	\$24.83	\$29.41	\$30.00	\$30.53
D9P	\$12.42	\$14.70	\$15.00	\$15.27
D10S	\$24.83	\$29.41	\$30.00	\$30.53
D10P	\$12.42	\$14.70	\$15.00	\$15.27
D11S	\$24.83	\$29.41	\$30.00	\$30.53
D11P	\$12.42	\$14.70	\$15.00	\$15.27
D12S	\$24.83	\$29.41	\$30.00	\$30.53
D12P	\$12.42	\$14.70	\$15.00	\$15.27
D13S	\$24.83	\$29.41	\$30.00	\$30.53
D13P	\$12.42	\$14.70	\$15.00	\$15.27
D14S	\$24.83	\$29.41	\$30.00	\$30.53
D14P	\$12.42	\$14.70	\$15.00	\$15.27

**UGR-A  
 BREAKFAST MENU 1 - Eggs, Creamed Sausage, Biscuits**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
EGGS	50	1/2 cup Eggs, Frozen, Whole, Boil-in-Bag	Echo	15 @ 0 °F	1	3 - 5 lb bags
CREAMED GROUND SAUSAGE	50	2/3 cup Creamed Ground Sausage, Ready to Serve, Boil-in-Bag	Rose Packing	18 @ 0°F	1	17lb case
BISCUITS	50	2 each Biscuit, Buttermilk, frozen, thaw and serve	Lone Star	15 @ 0 °F	1	105 ct box
BOX 1						
GRAPE JUICE	50	3/4 cup Juice, 100% Grape, Concentrate	Weich's	13 @ 80°F	7	11.5 fl oz can
HOMINY GRITS	50	2/3 cup Hominy Grits, White, Quick	Ralston	15 @ 80°F	2	1.5 lb boxes
HASH BROWNS	66	1/2 cup Dehydrated, Hash brown mix	Idaho's Finest	15 @ 80°F	1	33.6 oz box
HOT SAUCE	35	7 gm pchs Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
COCOA	10	1 oz pkt Cocoa Beverage Powder	Café Delight	27 @ 80°F	1	10 count package
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
BOX 1 AND 2						
	100( 2 BAGS @ 25 IN EACH	Paper Cups, 8 oz	Sweetheart	N/A	4	25 count bag
BOX 1						
COFFEE	50	6 oz Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
ALMOND BISCOTTI	48	1 each Biscotti, Almond, individually wrapped 1.25 gm	Java Sticks	16 @ 80°F	1	50 ct box
JALAPEÑO CATSUP	35	9 gm pkts Catsup, Jalapeño	Spice It Up	NOTE 1	1	35 count bag
CREAMERS	25	3 gm pkt Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
STRAWBERRY JAM	35	½ oz pch Jam, Strawberry	Portion Pac, Inc.	12 @ 80°F	1	35 count bag
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	1	Trash Bags, Clear	Envision	N/A	1	4 count
	1	1.65 oz Salt	Tones	N/A	1	1.65 oz
	1	.70 oz Pepper	Tones	N/A	1	.70 oz
	1	.70 oz Minced Onions	Tones	N/A	1	.70 oz
	1	4 oz Oil, Vegetable, butter flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	12 oz Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
	1	10 CT Gloves	SafePrep	N/A	1	10ct bag

**Note 1:** Product shall be no older than 90 days from date of manufacture at time of assembly.

**Note 2:** Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I MENU AND PREPARATION SHEETS

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**UGR-A BREAKFAST MENU 1: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Grape Juice Concentrate: Best served chilled. Need 7.5 quarts of water.

Hash Browns: Re-hydrate in original carton to retain seasonings

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

Hominy Grits: Need 6 quarts of water

**B. Desirable Serving Temperatures:**

Creamed Sausage: 155° F or above.

Hominy Grits: Maintain at 145° F or above.

Eggs, Frozen, Whole: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:****Creamed Sausage:**

Leave creamed sausage in plastic bag. Place creamed sausage in boiling water (greater 190° F) for 40 minutes if in the frozen state or 20 minutes if thawed.

**Biscuits:** Remove plastic wrap from ovenable tray. Heat biscuits until golden brown and an internal temperature of 150°F.

**Eggs, Boil-in-Bag:** Place eggs in boiling water, maintain temperate of 205 degrees F. for 30-40 minutes frozen, (15-20 minutes thawed). For uniform cooking, knead bag. To serve, slit bags, stir and season.

**NOTE:** Eggs continue to cook in bags.

**D. Suggested Use of Spice:**

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

*Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.*

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
BREAKFAST MENU 2 -Cheese Omelet, Sausage, Bagel**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
OMELETS	50	1 ea Omelet, Cheddar Cheese, Frozen	Echo	15 @ 0 °F	1	10 - 5 ct bags
BROWN AND SERVE SAUSAGE	50	2ea Sausage Links, Pork, Brown & Serve, Frozen, Precooked	Rose Packing	15 @ 0 °F	1	10 lb box
BAGEL	50	1ea - Bagel, filled with Cream Cheese, 5.5 oz Individually Wrapped	Pangea	15 @ 0 °F	1	50 ct
ORANGE JUICE	50	3/4 cup Juice, 100% Orange, Concentrate, Frozen	Lyons Magnus (Citrus Belle)	24 @ 0 °F	3	32 oz carton
<b>BOX 1</b>						
HASH BROWNS	66	1/2 cup Potatoes, White, Dehydrated	Idaho's Finest	13 @ 80°F	1	33.6 oz box
	100	Paper Cups, 8 oz	Sweetheart	N/A	4	25 count bag
GRAPE JELLY	35	1/2oz pch Jelly, Grape	Portion Pac, Inc.	12 @ 80°F	1	35 count bag
HOT SAUCE	35	7 gm pch Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
<b>BOX 2</b>						
COFFEE	50	6 oz Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CAPPUCCINO	20	0.7 oz pkt Cappuccino Beverage Powder, French vanilla	Café Delight	27 @ 80°F	2	10 count package
CREAMERS	25	3 gm pkt Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
CATSUP	35	9 gm pkt Catsup	Portion Pac, Inc.	NOTE 1	1	35 count bag
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	Trash Bags, Clear	Envision	N/A	1	4 count
	1	1.65 oz Salt	Tones	N/A	1	1.65 oz
	1	.70 oz Pepper	Tones	N/A	1	.70 oz
	1	.70 oz Minced Onions	Tones	N/A	1	.70 oz
	1	4 oz Oil, Vegetable, butter flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	10ct Gloves	SafePrep	N/A	1	10 count bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

**UGR-A BREAKFAST MENU 2: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water.

Hash Browns: Re-hydrate in original carton to retain seasonings

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Hash Browns: 145° F or above.

Brown & Serve Sausage. Maintain at 155° F or above.

Cream Cheese Bagel: Thaw and serve

Eggs, Cheddar Cheese Omelet: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Omelets:** Heat water to boil, place frozen egg packages in boiling water for 15 – 20 minutes. When totally heated, remove egg packages from water and place in insulated food container. When ready to serve, cut open the bag and serve. Caution: Product may green or brown if boiled longer than time estimated.

**Brown and Serve Sausage:**

**Oven Method:** Heat M59 Field Range to approximately 350° F. Place contents of package on field sheet pan, separate links and cook until slightly brown or to desired serving temperature (Minimum of 155°F). Continually check and drain grease as necessary.

**Grill Method:** Heat grill to approximately 350° F and brown lightly on all sides ensuring minimum product internal temperature has reached 155° F or above.

**D. Suggested Use of Spice:**

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

**E. Requires hot water for meal service:**

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
BREAKFAST MENU 3 - Eggs, Steak, Panckaes**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
EGGS	50	1/2 cup	Eggs, Frozen, Whole, Boil-in-Bag	Echo	15 @ 0°F	1 3 - 5 lb bag
STEAK	50	5.5 oz	Steak, Breakfast, uncooked	Quantum	15 @ 0°F	1 50 ct box
PEPPERS & ONIONS	40	2 oz	Peppers & Onions, frozen	Roast Works	18 @ 0°F	2 2.5 lb bag
PANCAKES	50	2 ea	Pancakes, Sweet Potato, Frozen	Echo	15 @ 0°F	1 100 ct bag
CRANBERRY ORANGE JUICE	50	1/2 cup	Juice, 100% Orange, Concentrate, Frozen	Lyon-Magnus (Citrus Belle)	24 @ 0°F	2 32oz carton
<b>BOX 1</b>						
CRANBERRY ORANGE JUICE	50	1/4 cup	Juice, 90% cranberry blend (2:1 ration, orange to cranberry 3/4 cup serving)	Lyons-Magnus	12 @ 80°F	1 33.8 oz carton (Cranberry)
HASH BROWNS	66	1/2 cup	Potatoes, White, Dehydrated	Idaho's Finest	15 @ 80°F	1 33.6 oz box
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
	100		Paper Cups, 8 oz	Sweetheart	N/A	4 25 count bag
	50(1 @ 25 IN EACH BOX)		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
<b>BOX 2</b>						
CATSUP	35	9 gm pkt	Catsup	Portion Pac, Inc.	NOTE 1	1 35 count bag
STEAK SAUCE	35	12 gram pkt	Steak Sauce	Portion Pac, Inc.	NOTE 1	1 35 count bag
STRAWBERRY JAM	35	1/4 oz pch	Jam, Strawberry	Portion Pac, Inc.	12 @ 80°F	1 35 count bag
PANCAKE SYRUP	50	1 1/2 oz pch	Syrup, Pancake, Imitation Maple	Madeira Farms	12 @ 80°F	2 25 count bag
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Café Delight	27 @ 80°F	1 10 count package
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	.70 oz	Onions, Minced, Dehydrated	Tones	N/A	1 .70 oz
	1	1.10 oz	Seasoning, Steak	Tones	N/A	1 1.10 oz
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	1	4 oz	Oil, Vegetable	Heartland Mist	24 @ 80°F	1 4 oz bottle
	1	10 CT	Gloves	Safe Prep	N/A	1 10 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

**UGR-A BREAKFAST MENU 3: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Cranberry Orange Juice Concentrate: Best served chilled. Prepare juices as instructed in packages, then combine orange and cranberry juices. Need 9 quarts of water.

Hash Browns: Re-hydrate in original carton to retain seasonings

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Hash Browns: Maintain at 155° or above.

Breakfast Steak: Maintain at 165° F or above.

Eggs, Frozen, Whole: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Eggs, Boil-in-Bag:** Place eggs in boiling water, maintain temperature of 205 degrees F. for 30-40 minutes frozen, (15-20 minutes thawed). For uniform cooking, knead bag. To serve, slit bags, stir and season.

**NOTE:** Eggs continue to cook in bags.

**Breakfast Steak:** Preheat grill to approximately 300°F. Use approximately ¼ cup of vegetable oil per 50 steaks to grease the grill. Grill steaks for approximately 4-5 minutes on each side. Ensure steaks are cooked to reach a minimum internal temperature of 165°F.

**Peppers and Onions:** Preheat griddle to approximately 375 degrees for 4 – 6 minutes. Spread approximately ¼ cup oil on griddle. Arrange peppers in a thin layer. Turn as needed for even heating.

**Sweet Potato Pancakes:**

**Oven Method:** Heat M59 Field Range to approximately 350° F. Place contents of package on field sheet pan, separate pancakes and heat to desired serving temperature (Minimum of 145°F).

**Griddle Method:** Preheat griddle to approximately 350° F. Heat both sides ensuring minimum product internal temperature has reached 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Steak Seasoning: Steaks

Onion, Minced: Hash Browns

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
BREAKFAST MENU 4 - Egg Patties, Bacon, Biscuits**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
EGG PATTIES	50	2 ea Egg Patties, Fully-Cooked, Fried	Echo	15 @ 0°F	1	10 - 10 ct bag
CANADIAN BACON	50	2 ea Canadian Bacon, Round	Rose Packing	15 @ 0°F	1	6.25 lb box
BISCUITS	50	2 ea Biscuit, Buttermilk, frozen, thaw and serve	Lone Star	15 @ 0°F	1	105 ct box
<b>BOX 1</b>						
GRAPE JUICE	50	3/4 cup Juice, 100% Grape, Concentrate	Welch's	13 @ 80°F	7 / 3	11.5 fl oz can
HASH BROWNS	66	1/2 cup Potatoes, White, Dehydrated	Idaho's Finest	15 @ 80°F	1 / 2	33.6 oz box
CATSUP	35	9 gm pkt Catsup	Portion Pac, Inc	NOTE 1	1	35 count bag
GRAPE JELLY	35	½ oz pch Jelly, Grape	Portion Pac, Inc	12 @ 80°F	1	35 count bag
HOT SAUCE	35	7 gm pch Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	1	12 oz Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
	100	Paper Cups, 8 oz	Sweetheart	N/A	4	25 count bag
<b>BOX 2</b>						
COFFEE	50	6 oz Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CAPPUCCINO	20	0.7oz pkt Cappuccino Beverage Powder, Irish Cream	Café Delight	27 @ 80°F	2	10 count package
CREAMERS	25	3 gm pkt Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	Trash Bags, Clear	Envision	N/A	1	4 count
	1	1.65 oz Salt	Tones	N/A	1	1.65 oz
	1	.70 oz Pepper	Tones	N/A	1	.70 oz
	2	.70 oz Minced Onions	Tones	N/A	2	.70 oz
	1	4 oz Oil, Vegetable, Butter Flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	10 CT Gloves	SafePrep	N/A	1	10 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A BREAKFAST MENU 4: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Grape Juice Concentrate: Best served chilled. Need 7.5 quarts of water.

Hash Browns: Re-hydrate in original carton to retain seasonings

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Hash Browns: 145° F or above.

Canadian Bacon. Maintain at 155° F or above.

Eggs, Frozen, Omelets: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:****Canadian Bacon:**

**Oven Method:** Remove Canadian bacon from plastic bag. Bake in moderate field kitchen oven (medium flame - 350° F) for approximately 25 minutes. Heat bacon to a minimum of 155° F.

**Hot Water Method:** Leave Canadian bacon in sealed bag. Place bag in boiling water, return to boil and heat for an additional 25-35 minutes. Ensure the bacon is heated to a minimum internal product temperature of 155° F.

**Biscuits:** Remove plastic wrap from ovenable tray. Heat biscuits until golden brown and an internal temperature of 150°F.

**Egg patties:** Heat water to boil, place frozen egg packages in boiling water for 15 – 20 minutes. When totally heated, remove egg packages from water and place in insulated food container. When ready to serve, cut open the bag and serve. Caution: Product may green or brown if boiled longer than time estimated.

**D. Suggested Use of Spice:**

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

**E. Requires hot water for meal service:**

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

**UGR-A  
 BREAKFAST MENU 5 -Veg Taco, Sausage Patties**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (Mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/ PERISHABLE BOX</b>						
VEGETABLE TACO	50	1 each 4.5 oz	Taco, Egg, Veg & Cheese	H&H	12 @ 0°F	1 50 ct box
SAUSAGE PATTIES	50	2 ea	Pork Sausage, Patties, Frozen, Fully-cooked	Rose Packing	15 @ 0°F	1 10 lb box
BLUEBERRY MUFFIN	50	1 each - 2.25 oz	Muffin, Blueberry, Frozen, Individually Wrapped	Pangea	14 @ 0°F	1 50 ct box
ORANGE JUICE	50	3/4 cup	Juice, 100% Orange, Frozen, Concentrate	Lyons-Magnus (Citrus Belle)	24 @ 0°F	3 32oz carton
<b>BOX 1</b>						
HASH BROWNS	66	1/2 cup	Dehydrated, Hash brown mix	Idaho's Finest	15 @ 80°F	1 33.6 oz box
OATMEAL	30	1 cup	Cereal, Rolled Oats, Quick	Ralston	18 @ 80°F	1 42 oz container
CATSUP	35	9 gm pkt	Catsup	Portion Pac, Inc	NOTE 1	1 35 count bag
JAM, STRAWBERRY	35	1/2 oz pch	Jam, Strawberry	Portion Pac, Inc.	12 @ 80°F	1 35 count bag
	100		Paper Cups, 8 oz	Sweetheart	N/A	4 25 count bag
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
<b>BOX 2</b>						
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Café Delight	27 @ 80°F	1 10 count package
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
MARGARINE	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar	LCI	N/A	2 25 count bag
	1		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	2	.70 oz	Minced Onions	Tones	N/A	2 .70oz
	1	1.25 oz	Cinnamon Maple Sprinkles	Tones	N/A	1 1.25 oz
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	24 @ 80°F	1 4 oz bottle
	1	10 CT	Gloves	Safe Prep	N/A	1 10 ct bag

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.**

**Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.**

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A BREAKFAST MENU 5: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water.

Hash Browns: Re-hydrate in original carton to retain seasonings

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

Oatmeal: Need 8 quarts of water

**B. Desirable Serving Temperatures:**

Hash Browns: 145° F or above.

Blueberry Muffins: Thaw and serve.

Sausage Patties: Maintain at 155° F or above.

Taco: Maintain at 145°F or above.

**C. Cooking/Grilling Instructions:**

**Vegetable and Cheese Egg Taco:** Thoroughly thaw frozen product. Heat in M59 Field Range at 350°F for six minutes.

**Brown and Serve Sausage:**

**Oven Method:** Heat M59 Field Range to approximately 350° F. Place contents of package on field sheet pan, separate patties and cook until slightly brown or to desired serving temperature (Minimum of 155°F). Continually check and drain grease as necessary.

**Grill Method:** Heat grill to approximately 350° F and brown lightly on both sides ensuring minimum product internal temperature has reached 155° F or above.

**D. Suggested Use of Spice:**

Minced Onions: Hashed brown potatoes

Cinnammon Maple Sprinkles: Oatmeal

Salt: General use

Pepper: General use

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

**Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.**

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
BREAKFAST MENU 6 - Ham & Cheese Omelet, T Sausage, French Toast**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos.)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
OMELET	50	1 ea Omelet, Ham & Cheese, Fully-Cooked	Express Eggs	15 @ 0°F	1	10 - 5 ct bag
SAUSAGE LINK	50	3 ea Turkey Sausage, Links, Frozen, Fully-cooked	Rose Packing	15 @ 0°F	1	10 lb box
FRENCH TOAST	50	1 ea French Toast, frozen	Echo	15 @ 0°F	1	50 ct box
<b>BOX 1</b>						
GRAPE JUICE	50	3/4 cup Juice, 100% Grape, Concentrate	Welch's	13 @ 80°F	7	11.5 fl oz can
HOMINY GRITS	50	2/3 cup Hominy Grits, White, Quick	Ralston	15 @ 80°F	2	1.5 lb boxes
MAPLE SYRUP	50	1.5 oz pch Syrup, Imitation, Maple	Madeira Farms	12 @ 80°F	2	25 count bag
BANANA NUT CAKE	51	2 oz Cake, Banana Nut Loaf	Sterling	18 @ 80°F	3	17 count package
CATSUP	35	9 gm pkt Catsup	Portion Pac, Inc	NOTE 1	1	35 count bag
GRAPE JELLY	35	1/4 oz pch Jelly, Grape	Portion Pac, Inc	12 @ 80°F	1	35 count bag
HOT SAUCE	35	7 gm pch Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	1	12 oz Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
	100	Paper Cups, 8 oz	Sweetheart	N/A	4	25 count bag
<b>BOX 2</b>						
COFFEE	50	6 oz Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	5 count bag / 2 count bag
CAPPUCCINO	20	1 oz pkt Cappuccino Beverage Powder, French Vanilla	Café Delight	27 @ 80°F	2	10 count package
CREAMERS	25	3 gm pkt Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz Salt	Tones	N/A	1	1.65 oz
	1	1.25 oz Cinnamon Maple Sprinkles	Tones	N/A	1	1.25 oz
	1	.70 oz Pepper	Tones	N/A	1	.70 oz
	1	4 oz Oil, Vegetable, Butter Flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	10 CT Gloves	SafePrep	N/A	1	10 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A BREAKFAST MENU 6: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Grape Juice Concentrate: Best served chilled. Need 7.5 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Turkey Sausage Links: Maintain at 155° F or above.

Omelets: Maintain at 145° F or above.

Hominy Grits: Maintain at 145° F or above.

French Toast: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:****Turkey Sausage Links:**

**Oven Method:** Heat the M59 Field Range to approximately 400° F. Place contents of package on field sheet pan, separate links and cook slightly brown or to desired temperature (Minimum of 155° F). Continually check and drain grease as necessary.

**Grill Method:** Heat field grill to approximately 350° F. Place links on pre-heated grill and cook for approximately 5 minutes turning once after 3 minutes or until links are thoroughly cooked. Continually check and drain grease as necessary.

**Omelets:** Heat water to boil, place frozen egg packages in boiling water for 15 – 20 minutes. When totally heated, remove egg packages from water and place in insulated food container. When ready to serve, cut open the bag and serve. Caution: Product may green or brown if boiled longer than time estimated.

**French Toast:** Heat the M59 Field Range to approximately 350° F. Place contents of package on field sheet pan, separate slices, and heat for approximately 13 – 15 minutes (less if thawed) or until heated through (Minimum of 145°F).

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Cinnamon Maple Sprinkles: French Toast

**E. Requires hot water for meal service:**

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

*Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.*

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
BREAKFAST MENU 7 - Veg Omelet, Bacon, Bagel**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind	Container Size	
<b>FROZEN/PERISHABLE BOX</b>							
OMELETS	50	1 each, 3.5 oz	Vegetable Omelet	Echo	15 @ 0°F	1	50 ct box
BACON	50	3 slices	Bacon, Sliced, Precooked, Frozen	Sugardale	15 @ 0°F	1	150 ct slice pouch
BAGEL	50	1 each, 6 oz	Bagel, Spanish omelet filled, Individually wrapped, frozen	Pangea	15 @ 0°F	1	50 ct box
CRANBERRY ORANGE JUICE	50	1/2 cup	Juice, 100% Orange, Frozen, Concentrate	Lyons-Magnus (Citrus Belle)	24 @ 0°F	2	32oz carton
<b>BOX 1</b>							
CRANBERRY ORANGE JUICE	50	1/4 cup	Juice, 90% cranberry blend (2:1 ration, orange to cranberry 3/4 cup serving)	Lyons-Magnus	12 @ 80° F	1	33.8 oz carton (Cranberry)
TOASTER PASTRY	50	1.76oz	Toaster Pastry, Brown Sugar, Cinnamon, Frosted, Individually Wrapped	Kellogg's	12 @ 80° F	1	50 count box
CATSUP	35	9 gm pkt	Catsup	Portion Pac, Inc	NOTE 1	1	35 count bag
JAM, STRAWBERRY	35	½ oz pch	Jam, Strawberry	Portion Pac, Inc	12 @ 80°F	1	35 count bag
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	100		Paper Cups, 8 oz	Sweetheart	N/A	4	25 count bag
	1		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz	Salt	Tones	N/A	1	1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1	.70 oz
<b>BOX 1 AND 2</b>							
	50 (1 @ 25 IN EACH BOX)		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
<b>BOX 2</b>							
HOMINY GRITS	63	2/3 cup	Hominy Grits, White, Quick	Ralston	15 @ 80°F	2	1.5 lb boxes
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Café Delight	27 @ 80°F	1	10 count package
	1	10 CT	Gloves	SafePrep	N/A	1	10 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A BREAKFAST MENU 7: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Cranberry Orange Juice Concentrate: Combine orange & cranberry juice concentrates, add 9 qts water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

Hominy Grits: Need 6 quarts of water.

**B. Desirable Serving Temperatures:**

Bacon: Maintain at 155° F or above.

Hominy Grits: 145° F or above.

Omelet: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:****Bacon, Frozen:**

**Oven Method:** Heat the M59 Field Range to approximately 400° F. Place contents of package on field sheet pan, separate slices and cook slightly crispy or to desired temperature (Minimum of 155° F). Continually check and drain grease as necessary.

**Grill Method:** Heat field grill to approximately 350° F. Place bacon slices on pre-heated grill and cook for approximately 5 minutes turning once after 3 minutes or until bacon strips are crisp but not brittle. Continually check and drain grease as necessary.

**Spanish Omelet Bagel, Frozen:** Thoroughly thaw frozen product. Keep items individually wrapped. Heat in M59 Field Range at 350°F for six minutes.

**Omelets:** Heat water to boil, place frozen egg packages in boiling water for 15 – 20 minutes. When totally heated, remove egg packages from water and place in insulated food container. When ready to serve, cut open the bag and serve. Caution: Product may green or brown if boiled longer than time estimated.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

*Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.*

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 1 - Chicken Parmesan**

Menu Item	Required		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos.)	Issue/ 50 Ind.	Container Size
	Servings and Size						
<b>FROZEN/PERISHABLE BOX</b>							
CHICKEN PARMESAN	50	5 oz	Chicken filet, breaded, Fully-Cooked	Perdue	15 @ 0°F	1	50 ct box
SPAGHETTI SAUCE, MARINARA	52	3/4 cup	Sauce, Spaghetti, Marinara	Michaelangelo's	15 @ 0°F	6	53 oz bag
<b>BOX 1</b>							
BANANA CAKE	50	2oz	Cake, Banana, Frosted	Pangea	15 @ 80°F	3	18 ct trays
ZITI	50	1 cup	Pasta, Ziti	Prince	24 @ 80°F	6	1 lb package
ZUCCHINI & TOMATOES	50	1/2 cup	Zucchini & Tomatoes, Canned	Imperial	24 @ 80°F	2	#10 Can
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	2	.80 oz	Italian Seasonings	Tones	N/A	2	.80 oz
	1	1.65 oz	Salt	Tones	N/A	1	1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1	.70 oz
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
	75		Paper Cups, 8 oz	Sweetheart	N/A	3	25 count bag
	1	10 CT	Gloves	SafePrep	N/A	1	10 ct bag
<b>BOX 2</b>							
LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade, sugar sweetened	Diamond Crystal	18 @ 80°F	3	24 oz pouch
PARMESAN CHEESE	50	3.5 gm pouch	Parmesan Cheese	Portion Pac, Inc.	12 @ 80°F	2	25 count bag
PUDDING	48	2.25 oz	Pudding, Strawberry & Banana, Individual Tubes	Hunt's	15 @ 0°F	6	8 ct packs
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs	Boca Grande	15 @ 80°F	2	12-Twin Pack
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1		Trash Bags, clear	Envision	N/A	1	4 count

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 1: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Lemonade: Best served chilled. Need six gallons of water for three (3) envelopes.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Chicken Parmesan: Maintain at 155° F or above.

Zucchini and Tomatoes: Maintain at 145° F or above.

Marinara Sauce: Maintain at 145° or above.

Pudding: Chill, if possible.

**C. Cooking/Grilling Instructions:****Chicken Parmesan:**

**Fryer Method:** Fry at 350° F for 4-6 minutes, or until chicken reaches the minimum temperature of 155° F, or above.

**Oven Method:** Bake at 375° F for 20-25 minutes, or until chicken reaches the minimum of 155° F or above.

Pour Marinara sauce on top of chicken pieces if desired.

**Zucchini & Tomatoes:** Heat thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Italian Seasoning: Zucchini & Tomatoes and/or Chicken Parmesan

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

***Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.***

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 2 - Turkey**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size	
<b>FROZEN/PERISHABLE BOX</b>							
TURKEY CUTLET	50	5 oz Turkey Breast, Whole Muscle, Frozen, Fully-Cooked	Perdue	18 @ 0°F	1	50 ct box	
<b>BOX 1</b>							
PEAS	50	1/2 cup Peas, Canned	Libby's	36 @ 80°F	2	#10 can	
STUFFING	50	1/2 cup Stuffing Mix, Cornbread	Uncle Ben's	18 @ 80°F	1	56 oz bag	
MASHED POTATOES	75	1/2 cup Potatoes, mashed, instant	Idaho's Finest	15 @ 80°F	2	26 oz bag	
CHOCOLATE CHIP COOKIE	50	1.3 oz per 2 cookies	Chocolate Chip cookies	Wornick	12 @ 80°F	1	100 ct box
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
	1	4oz	Veg Oil, Butter Flavored	Heartland Mist	24 @ 80°F	1	4 oz bottle
	75		Paper Cups, 8 oz	Sweetheart	N/A	3	25 count bag
	1	10 CT	Gloves	SafePrep	N/A	1	10 ct bag
	1		Trash Bags, Clear	Envision	N/A	1	4 count
<b>BOX 2</b>							
MIXED FRUIT	48	4 oz	Mixed Fruit, Individual Cups	Del Monte	36 @ 80°F	12	4 ct packs
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	Flavor Fresh	18 @ 80°F	3	24 oz pouch
CRANBERRY SAUCE	50	1 oz	Cranberry Sauce	Ruby Kist	36 @ 80°F	3	#303 can
TURKEY GRAVY	50	2 oz	Gravy Mix, Instant, Turkey	Pioneer	15 @ 80°F	1	11.3 oz bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	1	1.65 oz	Salt	Tones	N/A	1	1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1	.70 oz
	2	.40 oz	Poultry Seasonings	Tones	N/A	2	.40 oz
	1	.75 oz	Vegetable Seasonings	Tones	N/A	1	.75 oz
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag

**Note 1:** Product shall be no older than 90 days from date of manufacture at time of assembly.

**Note 2:** Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

**UGR-A LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Iced Tea: Best served chilled. Need six gallons of water for three (3) envelopes.

Stuffing: Need 3 quarts of water.

Mashed Potatoes: Need 8 quarts of water.

Turkey Gravy: Need 4 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Roast Turkey: Maintain at 165° F or above.

Stuffing: Maintain at 165° F or above.

Turkey Gravy: Maintain at 165° F or above.

Peas: Maintain at 145° F or above.

Mashed Potatoes: Maintain at 145° F or above.

Cranberry Sauce: Chill, if possible.

Mixed Fruit: Chill, if possible.

**C. Cooking/Grilling Instructions:**

**Turkey:** Turkey is pre-cooked and pre-sliced. The turkey is pre-sliced in 1/4 inch slices.

**Boiling Water Method:** Leave turkey in plastic bag. Heat in boiling water for 15 minutes.

**Oven Method:** Remove turkey from plastic bag. Bake in moderate field kitchen oven (medium flame at 350° F) for approximately 45 minutes. Heat turkey to a minimum of 165° for at least 15 seconds prior to serving.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Poultry Seasoning: Turkey; Stuffing

Vegetable Seasoning: Peas

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

**Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.**

**UGR-A  
 LUNCH/DINNER MENU 3 - BBQ Pork Ribs**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
<b>BBQ PORK RIBS</b>	50	3 slices	Country Style Pork Ribs in BBQ Sauce, Fully-Cooked, Frozen	Chicagoland	12 @ 0°F	1 25 lb box
<b>BOX 1</b>						
BROWNIES	50	2.4 oz	Brownies w/ Peppermint Patty Pieces	Pangea	15 @ 80°F	3 18 ct tray
MACARONI & CHEESE	50	2/3 cup	Macaroni & Cheese, Mix	Milani	18 @ 80°F	1 1 bag
			Elbow Macaroni	Skinner	24 @ 80°F	2 1.5 lb bag
CORN	50	3/4 cup	Corn, Canned	Libby's	36 @ 80°F	3 #10 can
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Strawberry Jelly Twin Packs	Boca Grande	15 @ 80° F	2 12-Twin Pack
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag
<b>BOX 2</b>						
ORANGE DRINK	100	7.5 oz	Beverage Base, Powder, Orange,	Diamond Crystal	18 @ 80°F	3 24 oz pouch
APPLE SAUCE	48	4 oz	Applesauce, Individual Cups	White House	18 @ 80°F	8 6ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50 (1 @ 25 IN EACH BOX)		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	1	.75 oz	Seasoning, Vegetable	Tones	N/A	1 .75 oz
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Orange Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Barbeque Pork Ribs: Maintain at 155° F or above.

Corn: Maintain at 145° F or above.

Macaroni and Cheese: Maintain at 145° F or above.

Applesauce: Chill if possible

**C. Cooking/Grilling Instructions:****Country Style Pork Ribs:**

**Oven Method:** Heat the M59 Field Range to approximately 350° F. Thaw product. Remove ribs from plastic bag and place in full steam pan and cover, baking for approximately 1 hour or until internal temperature reaches 160° F.

**Hot Water Method:** Place unopen bags of frozen ribs in boiling water for approximately 40-45 minutes. Rearrange bags every 20 minutes to ensure even heating. Remove bags from water, open, place in steam table pans and serve. Internal temperature should be no less than 160° F.

**Macaroni and Cheese:** Add 3 lb. of macaroni to 8 quarts of boiling water and 1.5 tsp. of salt. Boil for 8-10 minutes or until tender, stirring occasionally. Do not drain. Combine Cheese Sauce Mix and Macaroni and stir; bring to serving temperature of approximately 145° F.

**Serving size:** 2/3 Cup, **Yield:** 60 servings

**Corn:** Heat corn and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Corn

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

**Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.**

**UGR-A  
 LUNCH/DINNER MENU 4 - Hamburger**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
<b>FROZEN/PERISHABLE BOX</b>							
GRILLED HAMBURGER	50	2 each, 3.8-4oz patty	Beef Patties, Frozen, Fully-Cooked H&H	15 @ 0°F	1	100 ct box	
<b>BOX 1</b>							
SCALLOPED POTATOES	52	2/3 cup	Potatoes, scalloped, instant	Idaho's Finest	12 @ 80°F	4	16.3 oz bag
BAKED BEANS	50	1/2 cup	Baked beans, canned	Allens	36 @ 80°F	2	#10 can
COOKIES	50	1.3 oz per 2 cookies	Cookies, Shortbread	Wornick	12 @ 80°F	1	100 ct box
MUSTARD	70	5.5gm pkt	Mustard, prepared	Portion Pac, Inc.	NOTE 1	2	35 count bag
RELISH	70	9 gm pkt	Relish, Pickle, Sweet	Portion Pac, Inc.	NOTE 1	2	35 count bag
SALAD DRESSING	35	9 gm pkt	Salad Dressing, Mayonnaise Type	Portion Pac, Inc	NOTE 2	1	35 count bag
CATSUP	70	9 gm pkt	Catsup	Portion Pac, Inc	NOTE 1	2	35 count bag
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	75		Paper Cups, 8 oz	Sweetheart	N/A	3	25 count bag
	1		Trash Bags, Clear	Envision	N/A	1	4 count
	1	4 oz	Veg Oil, Butter Flavor	Heartland Mist	24 @ 80°F	1	4oz bottle
<b>BOX 2</b>							
FRUIT & GEL CUP	48	4.5 oz	Peaches in Peach Gelatin, Individual Cups	Del Monte	15 @ 80°F	12	4 ct packs
LEMONADE	100	7.5 oz	Powdered Beverage Base, Lemonade	Diamond Crystal	18 @ 80°F	3	24 oz pouch
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	1.65 oz	Salt	Tones	N/A	1	1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1	.70 oz
	2	1.10 oz	Steak Seasoning	Tones	N/A	2	1.10 oz
	1	.90 oz	Barbecue Spice	Tones	N/A	1	.90 oz
	1	.70 oz	Minced Onions	Tones	N/A	1	.70 oz
	1	10 CT	Gloves	SafePrep	N/A	1	10 ct bag

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.**

**Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.**

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I. MENU AND PREPARATION SHEETS**UGR-A LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Lemonade: Best served chilled. Need six gallons of water for three (3) envelopes.

Scalloped Potatoes: Need 9 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Grilled Hamburgers: Maintain at 165° F or above.

Baked Beans: Maintain at 155° F or above.

Peach Gelatin & Fruit: Chill, if possible.

Scalloped Potatoes: Maintain at 155° F or above.

**C. Cooking/Grilling Instructions:**

**Grilled Hamburgers:** Heat grill to approximately 350° F. Place ground beef patties on griddle. Grill ground beef patties for approximately 3½ minutes on each side or until heated through. Ensure beef patties are cooked to reach a minimum internal temperature or at least 155° F.

**Serving size:** 2 patties, 1 or 2 buns\*, **Yield:** 50 servings

**Baked Beans:** Heat baked beans thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Steak Seasoning: Hamburgers

Barbeque Seasoning: Baked Beans

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

\*Bun issued as supplement

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

UGR-A

LUNCH/DINNER MENU 5 - General Tso Chicken

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
GENERAL TSO CHICKEN	50	10 oz chx, veg, sce + 6 oz rice	Chicken, General Tso Sauce, Veg, & Rice, Frozen, Boil-in-Bag	Sunrise Foods	15 @ 0°F	1 52.5 lb case
<b>BOX 1</b>						
CARROT CAKE	50	1 ea - 2 oz	Carrot Cake, Cream Cheese Frosted	Sterling	18 @ 80°F	4 14 ct trays
GREEN BEANS	50	3/4 cup	Green Beans, Canned	Libby's	36 @ 80°F	3 #10 can
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	Boca Grande	15 @ 80°F	2 12-Twin pack
SOY SAUCE	50	9 gm pch	Soy Sauce, Portion Control	Portion Pac, Inc.	NOTE 1	2 25 count bag
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag
<b>BOX 2</b>						
PINEAPPLE	48	4 oz	Pineapple, Individual Cups or Cans	Del Monte	36 @ 80°F	12 4 ct packs
GRAPE DRINK	100	7.5 oz	Beverage Base, Powder, Grape	Diamond Crystal	18 @ 80°F	3 24 oz packets
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar(2)	LCI	N/A	2 25 count bag
	1	.75 oz	Seasoning, Vegetable	Tones	N/A	1 .75 oz
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Grape Drink Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

General Tso Chicken: Maintain at 155° F or above.

Green Beans: Maintain at 145° F or above.

Rice: 145° F or above.

Pineapple: Chill, if possible.

**C. Cooking/Grilling Instructions:**

**General Tso Chicken:** In boiling water (greater than 190 degrees F), heat protein, sauce, and rice 30 minutes.

Heat vegetables 15 minutes. Combine protein, vegetables, and sauce. Serve over rice.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Green Beans

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

**Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.**

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 6 - Salmon**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
<b>SALMON WITH LEMON HERB SAUCE</b>	52	5 oz Filet 1/4 Sauce	Salmon, Seared with Lemon Herb Sauce	Cuisine Solutions	18 @ 0°F	1 22.88 lb box
<b>BOX 1</b>						
PEAS	50	3/4 cup	Peas, Canned	Libby's	36 @ 80°F	3 # 10 can
RICE PILAF	50	3/4 cup	Rice Mix, Pilaf	Uncle Ben's	18 @ 80°F	3 36 oz box
PEANUT BUTTER CHOC. CHIP COOKIE	50	1.3oz per 2 cookies	Cookie, individual or bulk, Peanut Butter Chocolate Chip	Wornick	12 @ 80°F	1 100 ct box
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag
	75		Paper Cups, 8 oz	Sweetheart	13 @ 80°F	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
<b>BOX 2</b>						
MIXED FRUIT	48	4 oz	Mixed Fruit, Individual Cups or Cans	Del Monte	36 @ 80°F	12 4 ct packs
CHERRY DRINK	100	7.5 oz	Powdered Beverage Base, Cherry	Diamond Crystal	18 @ 80°F	3 24 oz pouch
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	1	.75 oz	Vegetable Seasonings	Tones	N/A	1 .75 oz

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**UGR-A LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Cherry Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Rice Pilaf: Need 8.25 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Salmon: Maintain at 155° F or above.

Peas: Maintain at 145° F or above.

Rice Pilaf: Maintain at 145° F or above.

Mixed Fruit: Chill, if possible.

**C. Cooking/Grilling Instructions:**

**Salmon:** Leave salmon and herb sauce in plastic bag. Place salmon and herb sauce bags in boiling water at 200° F for 10-12 minutes if in the frozen state or 9-10 minutes if thawed. Pour herb sauce on top of salmon pieces if desired.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

***Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.***

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 7 - Steak**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
GRILLED STEAK	50	9 oz	Steak, Beef Rib, Tri-tip, Frozen	Quantum	15 @ 0°F	1 50 ct box
PEPPERS & ONIONS	40	2 oz	Peppers & Onions, Sliced, Frozen	Roast Works	18 @ 0°F	2 2.5 lb bag
BROWNIE	50	1 ea - 3 oz	Brownie, Choc Chunk, Individually Wrapped	Pangea	14 @ 0°F	1 50 ct box
<b>BOX 1</b>						
MASHED POTATOES	75	1/2 cup	Potatoes, White, Dehydrated, Instant	Idaho's Finest	15 @ 80°F	2 26 oz bag
CORN	50	3/4 cup	Corn, Canned	Libby's	36 @ 80°F	3 #10 Can
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Strawberry Jelly Twin Packs	Boca Grande	15 @ 80°F	2 12-Twin pack
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
	1	4 oz	Oil, Vegetable, butter flavored	Heartland Mist	24 @ 80°F	1 4 oz bottle
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
STEAK SAUCE	50	12 gram pkt	Steak Sauce, 12 gram packet	Portion Pac, Inc	NOTE 1	2 25 count bag
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, sugar sweetened	Flavor Fresh	18 @ 80°F	3 24 oz pouch
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
<b>BOX 2</b>						
GRAVY	64	2 oz	Gravy Mix, Brown, Instant	Pioneer	15 @ 80°F	1 13 oz bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag
	1		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	2	1.10 oz	Steak Seasoning	Tones	N/A	2 1.10 oz
	1	.75 oz	Vegetable Seasonings	Tones	N/A	1 .75 oz

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Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Mashed Potatoes: Need 8 quarts of water.

Iced Tea Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Brown Gravy: Need 4 quarts of water.

Coffee: Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Corn: Maintain at 145° F or above.

Mashed Potatoes: Maintain at 145° F or above.

Brown Gravy: Maintain at 155° F or above.

Brownie: Thaw and serve.

**C. Cooking/Grilling Instructions:**

**Grilled Steak:** Preheat grill to approximately 300°F. Use approximately ¼ cup of vegetable oil per 50 steaks to grease the grill. Grill steaks for approximately 5-6 minutes on each side. Ensure steaks are cooked to reach a minimum internal temperature of 165°F.

**Serving size:** 1 Steak, **Yield:** 50 servings

**Peppers and Onions:** Preheat griddle to approximately 375 degrees for 4 – 6 minutes. Spread approximately ¼ cup oil on griddle. Arrange peppers in a thin layer. Turn as needed for even heating.

**Corn:** Heat corn and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Steak Seasoning: Steak

Vegetable Seasoning: Corn

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 8 - Rotisserie Chicken**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
<b>FROZEN/PERISHABLE BOX</b>							
<b>ROTISSERIE CHICKEN</b>	<b>50</b>	<b>1 Quarter</b>	<b>Rotisserie Chicken, Quarters, Fully-Cooked, Frozen</b>	<b>Perdue</b>	<b>15 @ 0°F</b>	<b>1</b>	<b>52 ct box</b>
<b>BOX 1</b>							
CARROTS	50	3/4 cup	Carrots, Canned	Libby's	36 @ 0°F	3	#10 can
AU GRATIN POTATOES	50	3/4 cup	Au Gratin Potatoes, Dehydrated	Idaho's Finest	15 @ 80°F	4	16.3 oz bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
OATMEAL COOKIE	50	1.3 oz per 2 cookies	Cookie, individual or bulk, Oatmeal	Wornick	12 @ 80°F	1	100 ct box
LEMONADE	100	7.5 oz	Powdered Beverage Base Lemonade,	Diamond Crystal	18 @ 80°F	3	24 oz packets
	1	.75 oz	Seasoning, Vegetable	Tones	N/A	1	.75 oz
	1	.70 oz	Paprika	Tones	N/A	1	.70 oz
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
	75		Paper Cups, 8 oz	Sweetheart	N/A	3	25 count bag
	1		Trash Bags, Clear	Envision	N/A	1	4 count
<b>BOX 1</b>							
PUDDING	48	2.25 oz	Pudding, Chocolate Fudge & Chocolate Brownie, Individual Tubes	Hunt's	15 @ 80°F	6	8 ct packs
CHICKEN GRAVY	64	2 oz	Gravy, Chicken Mix, Instant	Pioneer	15 @ 80°F	1	14 oz bag
HOT SAUCE	35	7 gm pkt	Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	1.65 oz	Salt	Tones	N/A	1	1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1	.70 oz
	1	10 CT	Gloves	SafePrep	N/A	1	10 ct bag

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.**

**Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.**

**UGR-A LUNCH/DINNER MENU 8: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Lemonade: Best served chilled. Need six gallons of water for three (3) envelopes.

Au Gratin Potatoes: Need 9 quarts of water.

Chicken Gravy: Need 4 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Chicken: Maintain at 155° F or above.

Au Gratin Potatoes: Maintain at 145° F or above.

Carrots: Maintain at 145° F or above.

Pudding: Chill or serve warm.

**C. Cooking/Grilling Instructions:**

**Chicken:** Leave Chicken in sealed plastic bag. Place bag in boiling water. Return to boil and heat for an additional 5 minutes. Ensure the Chicken is heated to a minimum internal product temperature of 155° F for at least 15 seconds prior to serving.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Paprika: Au Gratin Potatoes

Vegetable Seasoning: Carrots

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 9 - Spaghetti & Meatballs**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
MEAT BALLS	50	3-1oz meatballs	Beef Meatballs, Fully-Cooked, Frozen	Carne Ottima	12 @ 0°F	1 10 lb box
PIZZA GRINDER	50	1 each, 5.5 oz	Pizza Filled Bread Stick, Frozen	Michaelangelo's	15 @ 0°F	1 50 ct box
SPAGHETTI SAUCE	50	1/2 cup	Spaghetti Sauce, Roasted Garlic	Ragozzino	16 @ 0°F	4 53 oz bag
<b>BOX 1</b>						
SPAGHETTI	50	1 cup	Spaghetti	Prince	24 @ 80°F	6 1 lb package
GREEN BEANS	50	3/4 cup	Green Beans, Canned	Libby's	36 @ 80°F	3 #10 can
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	Boca Grande	15 @ 80°F	2 12- Twin Pack
RANGER COOKIE	50	1.4 oz per 2 cookies	Cookie, Ranger, shelf stable	Wornick	12 @ 80°F	1 100 ct box
PARMESAN CHEESE	50	3.5 gm pouch	Parmesan Cheese	Portion Pac, Inc	12 @ 80°F	2 25 count bag
HOT SAUCE	35	7 gm pouch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm packet	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
<b>BOX 1</b>						
BUTTERSCOTCH PUDDING	48	4 oz	Pudding, Butterscotch, Individual Cups	Hunt's	18 @ 80°F	12 4 ct packs
PINK LEMONADE	100	7.5 oz	Powdered Beverage Base, Pink Lemonade	Diamond Crystal	18 @ 80°F	3 24 oz pouch
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	1	.25 oz	Italian Seasoning	Tones	N/A	1 .25oz
	1	.75 oz	Vegetable Seasoning	Tones	N/A	1 .75 oz
	1	12 oz.	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag

**Note 1:** Product shall be no older than 90 days from date of manufacture at time of assembly.

**Note 2:** Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 9: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Pink Lemonade: Best served chilled. Need six gallons of water for three (3) envelopes.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Spaghetti with Meat Balls: Maintain at 155° F or above.

Green Beans: Maintain at 145° F or above.

Butterscotch Pudding: Chill, if possible.

**C. Cooking/Grilling Instructions:**

**Spaghetti with Meatballs:** Beef meatballs are fully cooked. Temper meatballs IAW TB MED 530. Once cooked, drain spaghetti well. Combine spaghetti and meatballs with spaghetti sauce and cook at 350 degrees for 15 minutes, or until the meatballs reach a minimum internal product temperature of 165° F.

**Serving size:** 1 Cup Spaghetti, ½ Cup Sauce, **Yield:** 50 servings

**Pizza Grinder:** Thoroughly thaw frozen product. Keep items individually wrapped. Heat in M59 Field Range at 350°F for six minutes.

**Green Beans:** Heat green beans and liquid thoroughly, ensuring a minimum product temperature of 145° F or above

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Italian Seasoning: Meat sauce

Vegetable Seasoning: Green Beans

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

**Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.**

**UGR-A  
 LUNCH/DINNER MENU 10 - Chicken Fajitas**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
<b>CHICKEN FAJITAS</b>	<b>50</b>	<b>4 oz Chicken strips, Fully-Cooked, Fajita Seasoned</b>	<b>H&amp;H</b>	<b>15 @ 0°F</b>	<b>1</b>	<b>12.5 lb box</b>
	<b>50</b>	<b>2.4 oz Peppers and Onions</b>	<b>Roast Works</b>	<b>18 @ 0°F</b>	<b>3</b>	<b>2.5 lb box</b>
	<b>50</b>	<b>2 ea Flour tortillas, 6 inch round</b>	<b>Exquisita</b>	<b>15 @ 0°F</b>	<b>4</b>	<b>25 ct bag</b>
<b>BOX 1</b>						
MEXICAN RICE	50	1/2 cup Mexican Rice, Instant	Uncle Ben's	24 @ 80 °F	2	25.9 oz box
CORN	50	3/4 cup Corn, Canned	Libby's	36 @ 80°F	3	#10 can
CHOCOLATE CAKE	50	2 oz, 1 ea Cake, Choc with White Frosting & Sprinkles	Pangea	15 @ 80°F	3	18 ct tray
SALSA/PICANTE	50	0.5 oz pch Salsa/Picante, medium	Salsa del Sol	NOTE 1	2	25 count bag
ORANGE DRINK	100	7.5 oz Powdered Beverage Base, Orange,	Diamond Crystal	18 @ 80°F	3	24 oz packets
HOT SAUCE	35	7 gm pch Hot Sauce	Poco Pac	NOTE 1	1	35 count bag
COFFEE	50	6 oz Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1	2 count bag
CREAMERS	25	3 gm pkt Creamers, Nondairy	Heart Smart	12 @ 80°F	1	25 count bag
	1	12 oz Liquid Margarine	Parkay	NOTE 2	1	12 oz bottle
<b>BOX 2</b>						
PEARS	48	4 oz Pears, Individual Cups or Cans	Libby's Pure	36 @ 80°F	12	4 ct packs
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	75	Paper Cups, 8 oz	Sweetheart	N/A	3	25 count bag
	1	Trash Bags, Clear	Envision	N/A	1	4 count
	1	1.65 oz Salt	Tones	N/A	1	1.65 oz
	1	.70 oz Pepper	Tones	N/A	1	.70 oz
	1	.75 oz Vegetable Seasonings	Tones	N/A	1	.75 oz
	1	10 CT Gloves	SafePrep	N/A	1	10 ct bag

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.**

**Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.**

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 10: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Orange Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Mexican Rice

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Chicken Fajitas: Maintain at 155° F or above.

Corn: Maintain at 145° F or above.

Pears: Chill, if possible.

**C. Cooking/Grilling Instructions:**

**Chicken Fajitas:** Preheat griddle to approximately 350° F. Heat Fajitas for approximately 10 minutes on each side. Heat Chicken Fajitas to a minimum of 145-155°F.

**Peppers and Onions:** Preheat griddle to approximately 375 degrees for 4 – 6 minutes. Spread approximately ¼ cup oil on griddle. Arrange peppers in a thin layer. Turn as needed for even heating.

**Blend of Chicken Fajitas and Peppers and Onions (if desired):** Follow Cooking/Grilling Instructions above, add vegetable blend to fajitas and continue cooking, stirring occasionally, until heated through. Ensure Fajitas are cooked to reach a minimum internal temperature of 145° F – 155°F.

**Serving size:** 4 oz Chicken Fajitas and 2 oz Peppers and Onions, **Yield:** 50 servings

**Flour Tortillas:**

**Oven Method:** Preheat oven to 400°F. Heat tortillas for approximately 8-10 minutes.

**Griddle Method:** Preheat griddle to approximately 350°F. Heat tortillas for 1-2 minutes on each side.

**Corn:** Heat corn and liquid to a boil, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Corn

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

UGR-A

**LUNCH/DINNER MENU 11 - Meatloaf**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
MEATLOAF	50	6 oz meatloaf + 2 oz BBQ sauce	Meatloaf slice with BBQ Sauce	Chicagoland	12 @ 0°F	1 25 lb box
<b>BOX 1</b>						
SCALLOPED POTATOES	50	2/3 cup	Potatoes, Scalloped	Idaho's Finest	12 @ 80°F	4 16.3 bag
ZUCCHINI & TOMATOES	50	3/4 cup	Zucchini and Tomatoes, Canned	Imperial	24 @ 80°F	3 #10 can
VANILLA CAKE W/ CHOC FROSTING	50	1 ea - 2 oz	Cake, Vanilla with Choc frosting	Pangea	15 @ 80°F	3 18 ct tray
PINK LEMONADE	100	7.5 oz	Beverage Base, Powder, Pink Lemonade	Diamond Crystal	18 @ 80°F	3 24 oz packets
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
<b>BOX 2</b>						
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Strawberry Jelly Twin Packs	Boca Grande	15 @ 80°F	2 12-Twin pack
FRUIT GEL	48	4.5 oz	Mixed Fruit in Cherry Gelatin, Individual	Del Monte	15 @ 80°F	12 4 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI / Dispoz'o	N/A	2 25 count bag
	75		Paper Cups, 8 oz	Sweetheart / Chinet / Solo	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	.75 oz	Seasoning, Vegetable	Tones	N/A	1 .75 oz
	1	.70 oz	Paprika	Tones	N/A	1 .70 oz
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 11: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Pink Lemonade Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Scalloped Potatoes: Need 9 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Meatloaf: Maintain at 155° F or above.

Zucchini and Tomatoes: Maintain at 145° F or above.

Scalloped Potatoes: Maintain at 155° F or above.

Mixed Fruit in Gelatin: Chill, if possible.

**C. Cooking/Grilling Instructions:**

**BBQ Meatloaf:** Leave meatloaf in plastic bag. Place meatloaf in boiling water (greater 190° F) for 40 minutes if in the frozen state or 20 minutes if thawed.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Paprika: Scalloped Potatoes

Vegetable Seasoning: Zucchini and Tomatoes

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

***Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.***

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 12 - Catfish**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
<b>CATFISH</b>	52	1 pc 5.5 oz	Catfish, Blackened, Frozen	Cuisine Solutions	18 @ 0°F	1 17.875 lb box
<b>BOX 1</b>						
MASHED POTATOES	75	1/2 cup	Potatoes, Mashed, Instant	Idaho's Finest	15 @ 80°F	2 26 oz bag
COLLARD GREENS	50	3/4 cup	Collard Greens, Canned	Glory Foods	24 @ 80°F	3 #10 can
LEMON GLAZED CUPCAKES	50	1 ea - 2 oz	Cupcake, Lemon Glazed	Sterling	18 @ 80°F	4 15 ct tray
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 ct bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
<b>BOX 2</b>						
CORNBREAD STUFFING	50	1/2 cup	Stuffing Mix, Cornbread	Uncle Ben's	18 @ 80°F	1 56 oz bag
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, sugar sweetened	Flavor Fresh	18 @ 80°F	3 24 oz pouch
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	4 oz	Oil, Cooking, Butter Flavored	Heartland Mist	24 @ 80 °F	1 4 oz bottle
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70oz
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.**

**Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.**

**UGR-A LUNCH/DINNER MENU 12: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Iced Tea Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Mashed Potatoes: Need 8 quarts of water.

Stuffing: Need 3 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Catfish: Maintain at 155° F or above.

Mashed Potatoes: Maintain at 145° F or above.

Stuffing: Maintain at 145° F or above.

Collard Greens: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Catfish:** Leave catfish in plastic bag. Place fish bags in boiling water at 200° F for 10 minutes if in the frozen state or 6 minutes if thawed.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

***Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.***

**UGR-A  
 LUNCH/DINNER MENU 13 - Pot Roast**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
POT ROAST	52	1- 5oz slice 3 oz gravy	Pot Roast w/ Gravy, Fully-Cooked, Frozen	Chicagoland	12 @ 0°F	1 26 lb box
<b>BOX 1</b>						
PEAS AND CARROTS	50	3/4 cup	Peas and Carrots, Canned	Libby's	36 @ 80°F	3 #10 can
MASHED POTATOES	75	1/2 cup	Potatoes, Mashed, Instant	Idaho's Finest	15 @ 80°F	2 26 oz bag
BROWN GRAVY	64	2 oz	Brown Gravy Mix, Instant	Pioneer	15 @ 80°F	1 13 oz bag
CHOCOLATE BROWNIE w/ BUTTERFINGER PIECES	50	2 oz	Brownie, Chocolate w/ Butterfinger Pieces	Sterling	18 @ 80°F	3 18 ct trays
PEANUT BUTTER & GRAPE JELLY	12	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	Boca Grande	15 @ 80°F	1 12 Twin Pack
COFFEE	50	6oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	1	12 oz	Liquid Margarine	Parkay	NOTE 2	1 12 oz bottle
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag
<b>BOX 2</b>						
LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	Diamond Crystal/ Flavor Fresh	18 @ 80°F	3 24 oz packets
VANILLA PUDDING	48	2.25 oz	Pudding, Vanilla, Individual Tubes	Hunt's	15 @ 0°F	6 8 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI / Dispoz'o	N/A	2 25 count bag
PEANUT BUTTER & GRAPE JELLY	12	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	Boca Grande	15 @ 80°F	1 12 Twin Pack
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
	1	.75 oz	Seasoning, All Purpose	Tones	N/A	1 .75 oz
	1	.75 oz	Seasoning, Vegetable	Tones	N/A	1 .75 oz
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

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ATTACHMENT 1 - TABLE I MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 13: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Lemonade Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Mashed Potatoes: Need 8 quarts of water.

Brown Gravy: Need 4 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Pot Roast: Maintain at 155° F or above.

Peas and Carrots: Maintain at 145° F or above.

Brown Gravy: Maintain at 155° F or above.

Mashed Potatoes: Maintain at 145° F or above.

Pudding: Chill, if possible.

**C. Cooking/Grilling Instructions:****Pot Roast:**

**Hot Water Method:** Leave Pot Roast in sealed plastic bag(s). Place bag(s) in boiling water. Heat for approximately 45 minutes. Rearrange bag(s) every 20 minutes to ensure even heating. Ensure product is heated to a minimum internal product temperature of 155° F.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas and Carrots

All Purpose Seasoning: Pot Roast

**\*\*Food Safety Notes:**

**When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).**

***Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.***

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ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

**UGR-A  
LUNCH/DINNER MENU 14 -Pork Chops**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX</b>						
<b>PORK CHOPS</b>	50	2 each 3.5 oz	<b>Pork Chops, Fully-Cooked, Bone In, Frozen</b>	<b>Needham</b>	<b>18 @ 0°F</b>	<b>2</b> <b>50 ct boxes</b>
<b>BOX 1</b>						
GREEN BEANS	50	3/4 cup	Green Beans, Canned	Libby's	36 @ 80°F	3 #10 can
MACARONI & CHEESE	50	2/3 cup	Macaroni & Cheese Mix	Milani	18 @ 80°F	1 1 bag
			Elbow Macaroni	Skinner	24 @ 80 °F	2 1.5 lb bag
PB CHOC CHIP COOKIES	50	1.3 oz per 2 cookies	Cookie, Peanut Butter Choc Chip	Wornick	12 @ 80°F	1 100 ct box
COFFEE	50	6 oz	Coffee, Filter Bag, Arabica	S&D	18 @ 80°F	1 2 count bag
CREAMERS	25	3 gm pkt	Creamers, Nondairy	Heart Smart	12 @ 80°F	1 25 count bag
	75		Paper Cups, 8 oz	Sweetheart	N/A	3 25 count bag
	1		Trash Bags, Clear	Envision	N/A	1 4 count
	1	12 oz	Liquid Margarine	Parkay	N/A	1 12 oz bottle
	1	10 CT	Gloves	SafePrep	N/A	1 10 ct bag
<b>BOX 2</b>						
APPLESAUCE	48	4 oz	Applesauce, Individual Cups	White House	18 @ 80°F	8 6 ct packs
PORK GRAVY	64	2 oz	Pork Gravy Mix, Instant	Pioneer	15 @ 80°F	1 11.3 oz bag
ORANGE DRINK	100	7.5 oz	Beverage Base, Powder, Orange	Diamond Crystal	18 @ 80 °F	3 24 oz Packet
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
HOT SAUCE	35	7 gm pch	Hot Sauce	Poco Pac	NOTE 1	1 35 count bag
	1	1.65 oz	Salt	Tones	N/A	1 1.65 oz
	1	.70 oz	Pepper	Tones	N/A	1 .70 oz
	1	.90 oz	Garlic Powder	Tones	N/A	1 .90 oz
	1	.70 oz	Paprika	Tones	N/A	1 .70 oz
	1	.75 oz	Vegetable Seasonings	Tones	N/A	1 .75 oz

**Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.**

**Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.**

THE WORNICK COMPANY

UGR-A

ATTACHMENT 1 - TABLE I, MENU AND PREPARATION SHEETS

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**UGR-A LUNCH/DINNER MENU 14: PREPARATION INSTRUCTIONS****A. Follow the directions on the packages for the following items:**

Orange Drink Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Pork Gravy: Need 4 quarts of water.

Coffee. Boil 2.5 gallons of water. Throw all 5 bags in water. Boil the floating bags for 10-12 minutes.

**B. Desirable Serving Temperatures:**

Pork Chops: Maintain at 155° F or above.

Pork Gravy: Maintain at 155° F or above.

Green Beans: Maintain at 145° F or above.

Macaroni and Cheese: Maintain at 145° F or above.

Applesauce: Chill, if possible.

**C. Cooking/Grilling Instructions:****Pork Chops:**

**Oven Method:** Remove Pork Chops from plastic bag. Bake in moderate field kitchen oven (medium flame - 350° F) for approximately 45 minutes. Heat pork chops to a minimum of 155°F.

**Grill Method:** Heat griddle to approximately 350° F. Place chops on the lightly greased griddle. Grill chops 3 minutes on each side or until light brown and thoroughly cook to ensure a minimum internal product temperature of 155°F.

**Serving size:** 2 pork chops, **Yield:** 50 servings

**Macaroni and Cheese:** Add 3 lb. of macaroni to 8 quarts of boiling water and 1.5 tsp. of salt. Boil for 8-10 minutes or until tender, stirring occasionally. Do not drain. Combine Cheese Sauce Mix and Macaroni and stir; bring to serving temperature of approximately 145° F.

**Serving size:** 2/3 Cup, **Yield:** 60 servings

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Garlic Powder: Pork Chops

Paprika: Macaroni and Cheese

Vegetable Seasoning: Green Beans

**\*\*Food Safety Notes:**

When cooking *multiple food products* on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.