



Heating Instructions

1. Preheat your oven to heating temp. If using a convection oven, set the fan to the lowest setting.
2. Place individually wrapped meals on sheet trays and add to the oven. Set a timer for the preferred heating time.
3. When the timer ends, check the meal temperature using a thermometer. If the meal has not reached 165°F for 15 seconds, continue to heat through.
4. When meals reach an internal temperature of 165°F, for 15 seconds reduce the temperature to hold them at 140°F until you are ready to serve.



Chef's Tips

Ovens operate differently so heating times may vary. Always check the internal temperature with a stem thermometer to ensure it reaches **165°F for 15 seconds**.

Reheat meals as close to your service time as possible for optimum quality and student enjoyment.

Do not stack pans on top of each other in the oven – keep space for heat to circulate in between pans.

If using same equipment for heating & holding, open the oven door for 30 seconds to allow the heating temperature to drop to 140°F. This will help you avoid over-cooking meals.



The following temps & times are based on our ovens and test results. As ovens vary, so may your ideal temps & times. Be sure to test and make note of any necessary adjustments.

Hot Breakfast Heating Guide

Breakfast Heating Instructions

Meal Name	Oven Temp	Oven Time	Retherm Temp	Retherm Time	Notes or Adjustments
Breakfast Burrito	360	25	350	22	
Croissant Egg & Cheese	360	27	350	20	
Egg & Cheese English Muffin Sandwich	360	25	350	22	
Egg & Turkey Scramble w/ Roasted Potatoes	360	22	350	20	
French Toast Sticks	360	20	350	15	
Maple Beef Sausage & Pancake Sandwich	360	22	350	20	
Mini Maple Pancakes	350	15	325	15	
Oatmeal w/ Blueberries	360	28	350	18	
Stuffed Sausage & Cheese Waffle	350	18	350	18	



Individually-Wrapped Meal Heating Guide



Individually-Wrapped Meal Heating Instructions

Meal Name	Oven Temp	Oven Time	Retherm Temp	Retherm Time	Notes or Adjustments
BBQ Chicken w/ Baked Beans	360	41	350	38	
Bean & Cheese Burrito	360	38	350	35	
Bean & Cheese Pupusa	360	36	350	34	
Beef Birria Tacos	360	41	350	38	
Beef Burrito	360	40	350	37	
Beef Taco Stick	325	18	325	15	
Breakfast for Lunch: French Toast, Sausage & Potatoes	360	32	350	28	
Cheeseburger & Fries	360	32	350	30	
Cheese Pizza	360	27	350	26	
Cheese Tamale w/ Black Beans	360	40	350	35	
Chicken Bites & Mashed Potatoes	360	41	350	38	
Chicken Dumplings	360	35	350	28	
Chicken Pineapple Teriyaki	360	38	350	30	
Chicken Tamale w/ Mixed Veg	360	40	350	35	
Chicken Tikka Masala	360	38	350	30	
Crispy Chicken Sandwich & Fries	360	41	350	38	

All **meals** must reach a minimum internal temperature of **165° F** for **15 seconds** prior to service before they can be held at a holding temp of **140° F**.

Individually-Wrapped Heating Instructions

Meal Name	Oven Temp	Oven Time	Retherm Temp	Retherm Time	Notes or Adjustments
Grilled Cheese	360	27	350	26	
Hamburger & Fries	360	41	350	38	
Hot Dog & Fries	360	32	350	30	
Lasagna	360	27	350	26	
Mac & Cheese with Carrots	360	27	350	26	
Orange Chicken with Not-So-Fried Rice	360	41	350	38	
Parm Pizza Bites w/ Marinara	325	25	325	15	
Pasta w/ Meat Sauce	360	27	350	26	
Pasta Chicken Teriyaki-Carrot Diced	360	27	350	26	
Pepperoni Pizza	360	27	350	26	
Queso Blanco Chicken Bowl	360	41	350	38	
Sesame Beef Bowl	360	41	350	38	
Soy Veggie Burger & Potatoes	360	32	350	30	
Terriyaki Chicken w/ Not So Fried Rice	360	27	350	26	
Turkey Nachos w/ Refried Beans	360	27	350	26	

All meals must reach a minimum internal temperature of 165° F for 15 seconds prior to service before they can be held at a holding temp of 140° F.

Buffet Style Heating Guide



Buffet Style Heating Instructions

Meal Name	Oven Temp	Oven Time	Retherm Temp	Retherm Time	Notes or Adjustments
BBQ Chicken	360	50	350	45	
Baked Beans	360	50	350	45	
Bean & Cheese Pupusa	360	44	350	40	
Beef Birria Tacos	360	50	350	45	
Beef Patty	360	39	350	35	
Broccoli	360	39	350	35	
Bulgogi	360	50	350	45	
Carrots	360	44	350	40	
Cheese Queso Blanco	360	50	350	45	
Chicken Nuggets	360	50	350	45	
Chicken Tamale	360	50	350	45	
Chicken Tikka Masala	350	40	325	35	
Corn	360	44	350	40	
Crispy Chicken Sandwich	360	50	350	45	
Hamburger	360	50	350	45	
Hot Dog	360	39	350	35	
Marinara Sauce	360	50	350	45	
Noodles	360	39	350	35	

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Buffet Style Heating Instructions

Meal Name	Oven Temp	Oven Time	Retherm Temp	Retherm Time	Notes or Adjustments
Orange Chicken	360	50	350	45	
Orange Sauce	360	33	350	30	
Oven Fries	360	50	350	45	
Pancakes	360	19	350	17	
Mixed Vegetables	360	44	350	40	
Pene Pasta	360	33	350	30	
Pinto Beans	360	50	350	45	
Rice	360	55	350	50	
Roasted Potatoes	360	44	350	40	
Sausage and Egg	360	50	350	45	
Sesame Beef Bowl	360	50	350	45	
Soy Veggie Burger & Potatoes	360	39	350	35	
Teriyaki Sauce	360	33	350	30	
Terriyaki Chicken	360	40	350	45	
Turkey Taco	360	33	350	30	

All meals must reach a minimum internal temperature of 165° F for 15 seconds prior to service before they can be held at a holding temp of 140° F.