Breakfast Food Production Record

Site: Leadership Academy

Meal Date: 5/2/2013

Meal Pattern: check one and the corresponding grade group(s) used for menu planning

New Meal Pattern - HHFKA

- ✠ K-5
- ✠ 6-8
- ✠ 9-12

Offer vs. Serve ✠ Yes ❑ No

Number of Meals Served
Reimbursable Student Meals: 230
Adult Meals: 10
Total Meals: 240

A Menu Item, Recipe # or Product Name	B Grade Group	C Serving Size	D Form, Pack Size, & Pack Medium	E Servings per Purchase Unit	F Total # of Servings Planned	G Total # of Servings Prepared	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column H)	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Peanut Butter (Extra)	K-12	2 tbsp	# 10 can	97.50/can	120	120	20	100	1 & 1/4 cans
Vegetable									
Fruit									
Strawberries	K-12	1/2 cup	fresh	1lb - 10.50 1/4 cups	150	150	0	150	28.8 lbs
Orange Wedges	K-12	1/2 cup	fresh	138 count	30	30	5	25	30 oranges
Grains/Bread									
Whole Wheat Bagels	K-12	1 each (2 oz eq)		84 per case	80	80	10	70	1 case - 4
Whole Wheat Pancakes	K-12	2 each (2 oz eq)	cooked/frozen	30 per case	160	160	0	160	5 cases + 10
Milk/Desserts/Condiments, etc.									
1% White Milk	K-12	8 fl oz = 1 cup			70	70	10	60	70 (60 taken)
Fat Free Chocolate Milk	K-12	8 fl oz = 1 cup			170	170	30	140	170 (140 taken)
Syrup	K-12	1 each = 2 tbsp		120 per case	160	160	20	140	1 case + 40