Lunch Food Production Record

Site: Leadership Academy

Meal Date: 9/4/2012

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

Offer vs. Serve ✠ Yes ❑ No

Number of Meals Served

Reimbursable Student Meals: 230
Adult Meals: 10
Total Meals: 240

New Meal Pattern - HHFKA

❑ K-5
❑ 6-8
✠ 9-12

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									
Hamburger Patty (CN Label)	9-12	1 each	cooked/frzoen	90 per case	160	160	20	140	1 case+70
Chicken and Noodles USDA D-17	9-12	1 cup (2 ozM/MA)		100 serv/recipe	100	100	0	100	12 lb 12 oz ckd chix
Vegetable									
Corn- USDA Food 100348	9-12	1 cup	frozen	1lb - 11 1/4 cups	121	121	26	95	44 lbs
Potato Wedges- USDA Food 100355	9-12	1 cup	frozen/ 5 1b bag	1lb - 11.9 1/4 cups	238	238	10	228	16 bags/80lbs
Fruit									
Apple Sauce- USDA Food 100208	9-12	1 cup	#10 can	1 can - 47.6 1/4 cups	119	119	10	109	10 cans
Orange Sections	9-12	1 cup	fresh	138 count	30	30	0	30	60 oranges
Grains/Bread									
Whole Grain White Hamburger Bun	9-12	1 each		12 per bag	160	160	20	140	13 1/2 bags
Chicken and Noodles USDA D-17	9-12	1 cup (1 G/B)		100 serv/recipe	100	100	0	100	5 lbs noodles
Roll	9-12	1 each (1 G/B)		50 per bag	100	100	0	100	2 bags
Milk/Desserts/Condiments, etc.									
1% White Milk	9-12	8 fl oz = 1 cup			70	70	10	60	70 (60 taken)
Skim Chocolate Milk	9-12	8 fl oz = 1 cup			170	170	30	140	170 (140 taken)
Ketchup	9-12	2 Tbsp	#10 can	96 servings/can	240	240	0	240	about 2 1/2 cans