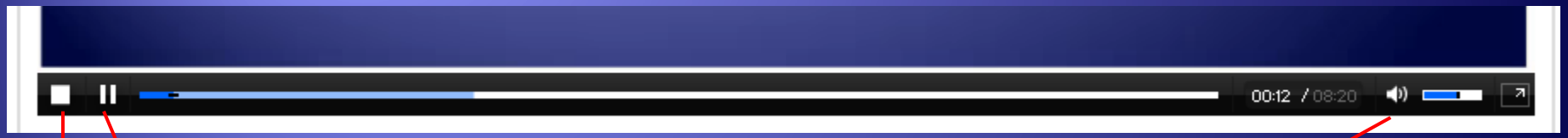
To get started, make sure your speakers are on and turned up.



Stop

Pause/Play

Volume: Hold the left mouse button and slide

Food-Based Production Record Slide Show Tutorial

Indiana Department of Education
Division of School and Community Nutrition

Breakfast and Lunch Food Production Record

Page ____ of_____

Site: _____

Offer vs. Serve ❑ Yes ❑ No

Meal Date: _____

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

New Meal Pattern - HHFKA

- ❑ K-5
- ❑ 6-8
- ❑ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

Adult Meals: _____

Total Meals: _____

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									
Vegetable									
Fruit									
Grains/Bread									
Milk/Desserts/Condiments, etc.									

Why Food Production Records Are Required

- Provides a record that meal requirements were met for reimbursable meals
- Ensures that all menu items are served in the correct serving size and enough food was prepared
- Identifies information needed for the nutrient analysis during a State review
- USDA requirement for the National School Lunch Program, School Breakfast Program, and After School Snack Program
- The State Agency form is posted at www.doe.in.gov/snp

Why Food Production Records are Useful

- A planning tool for the food prepared daily
- A written history of the number of portions planned, prepared, and served of each menu item
- An aid in forecasting quantities of food for future menus

What's Needed on the Food Production Record

- There is no standard format for a food production record, but there are certain items that need to be included on the form:

  * Building/Site Name
  * Date
  * Menu/Food Items or Recipe Name
  *Grade Group (s)
  * Serving Size (s)
  * Form, Pack Size, & Pack Medium (when applicable)
  * Servings per Purchase Unit
  * Number of Servings Planned, Prepared, Leftover, and Taken
  * Units/Amount of Food Prepared (lbs, cans, etc)
  * # of reimbursable meals served & adult meals served

Production Record Exercise

- The following production record exercise will show how to complete the State Agency production record with column by column instructions.

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5	*Grades 6-8*	*Grades 9-12*	*Grades K-5*	*Grades 6-8*	*Grades 9-12*
Meal Pattern	**Amount of Food[b] Per Week (Minimum Per Day)**					
Fruits (cups)[c,d]	5 (1)	5 (1)	5 (1)	2½ (½)	2½ (½)	5 (1)
Vegetables (cups)[c,d]	0	0	0	3¾ (¾)	3¾ (¾)	5 (1)
Dark green[f]	0	0	0	½	½	½
Red/Orange[f]	0	0	0	¾	¾	1¼
Beans/Peas (Legumes)[f]	0	0	0	½	½	½
Starchy[f]	0	0	0	½	½	½
Other[f,g]	0	0	0	½	½	¾
Additional Veg to Reach Total[h]	0	0	0	1	1	1½
Grains (oz eq)[i]	7 (1)	8 (1)	9 (1)	8 (1)	8 (1)	10 (2)
Meats/Meat Alternates (oz eq)	0[k]	0[k]	0[k]	8 (1)	9 (1)	10 (2)
Fluid milk (cups)[l]	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal)[m,n]	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories)[n]	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg)[n,p]	Target 1 - ≤ 540 Target 2 - ≤ 485 Target 3 - ≤ 430	Target 1 - ≤ 600 Target 2 - ≤ 535 Target 3 - ≤ 470	Target 1 - ≤ 640 Target 2 - ≤ 570 Target 3 - ≤ 500	Target 1 - ≤ 1230 Target 2 - ≤ 935 Target 3 - ≤ 640	Target 1 - ≤ 1360 Target 2 - ≤ 1035 Target 3 - ≤ 710	Target 1 - ≤ 1420 Target 2 - ≤ 1080 Target 3 - ≤ 740
Trans fat[n]	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					

Production Record Exercise

- Below is background information on the school we will use for the completion of the production record:
  - Elementary School
  - Serving students in grades K-5
  - Utilizes Offer versus Serve

Needed Information

- Fill in the site name – Leadership Academy
- Fill in the meal date
- Check the meal pattern followed, grade group and Offer vs. Serve

Breakfast and Lunch Food Production Record

Page ____ of _____

Site: ___Leadership Academy_____

Meal Date: __3/3/2015_____

Offer vs. Serve ☒ Yes ☐ No

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

New Meal Pattern - HHFKA

☒ K-5

☐ 6-8

☐ 9-12

Number of Meals Served
Reimbursable Student Meals: _____
Adult Meals: _____
Total Meals: _____

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	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Vegetable									
Fruit									
Grains/Bread									
Milk/Desserts/Condiments, etc.									

Production Record Exercise

- Menu
  - Hamburger on Whole-Grain White Bun (CN label for hamburger)
  - Chicken and Noodles (USDA Recipe D-17)
    and Roll
  - Corn (USDA Commodity)
  - Potato Wedges (USDA Commodity)
  - Applesauce (USDA Commodity)
  - Fresh Oranges – Orange Sections
  - Milk
  - Ketchup

Column A – Menu Item, Recipe# or Product Name

- Benefits:
  - Organizes the items you will prepare for the day
  - Communicates the menu to the staff
  - Used by the field consultant during a State review
- List menu items under appropriate component heading
- List all items including condiments
- Use a notation next to the food product that has a recipe or a CN label

Breakfast and Lunch Food Production Record

Page ____ of_____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

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Total Meals: _____

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 Serving s	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Hamburger Patty (CN Label)									
Chicken and Noodles USDA D-17									
Vegetable									
Corn - USDA Food 100348									
Potato Wedges - USDA Food 100355									
Fruit									
Apple Sauce - USDA Food 100208									
Orange Sections									
Grains/Bread									
Whole Grain White Hamburger Bun									
Chicken and Noodles USDA D-17									
Whole Grain-Rich Roll									
Milk/Desserts/Condiments, etc.									
1% White Milk									
Skim Chocolate Milk									
Ketchup									

Column B – Grade Group

- Benefit:
  - Communicates which grade group should receive which menu item and the appropriate portion size
- Fill in column B with the grade group used for menu planning
- The serving size in column C will be based on the grade group listed in column B (remember that the meal pattern lists the <u>minimum</u> quantities required)
- In our example, we are using Traditional Food-Based Menu Planning -- grades 4-12

Breakfast and Lunch Food Production Record

Page ____ of_____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

☒ K-5
☐ 6-8
☐ 9-12

Number of Meals Served
Reimbursable Student Meals: _____
Adult Meals: _____
Total Meals: _____

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	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5								
Chicken and Noodles USDA D-17	K-5								
Vegetable									
Corn - USDA Food 100348	K-5								
Potato Wedges - USDA Food 100355	K-5								
Fruit									
Apple Sauce - USDA Food 100208	K-5								
Orange Sections	K-5								
Grains/Bread									
Whole Grain White Hamburger Bun	K-5								
Chicken and Noodles USDA D-17	K-5								
Whole Grain-Rich Roll	K-5								
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5								
Skim Chocolate Milk	K-5								
Ketchup	K-5								

Column C – Serving Size

- Benefit:
  - Ensures that the correct serving sizes are being planned, prepared, and served

Breakfast and Lunch Food Production Record

Page ____ of ____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

☒ K-5
☐ 6-8
☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____
Adult Meals: _____
Total Meals: _____

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	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA							
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA							
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup							
Potato Wedges - USDA Food 100355	K-5	3/4 cup							
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup							
Orange Sections	K-5	1/2 cup							
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)							
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)							
Whole Grain-Rich Roll	K-5	1 each (28 g)							
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.							
Skim Chocolate Milk	K-5	8 fl oz.							
Ketchup	K-5	2 Tbsp.							

Column D – Form, Pack Size, & Pack Medium

- Benefit:
  - Helps with the nutrient analysis during a review
    - Form – fresh, canned, frozen, raw, cooked
    - Pack Size – size of can, weight of bag, etc.
    - Pack Medium – canned in water, canned in juice, etc.

Breakfast and Lunch Food Production Record

Page ____ of ____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

Adult Meals: _____

Total Meals: _____

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 Serving s	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen						
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb						
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag						
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag						
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can						
Orange Sections	K-5	1/2 cup	fresh						
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case						
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case						
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case						
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.							
Skim Chocolate Milk	K-5	8 fl oz.							
Ketchup	K-5	2 Tbsp.	#10 can						

Column E – Servings per Purchase Unit

- Benefit
  - Used as a quick reference to assist in planning the amount of food to prepare
- Use information from: Food Buying Guide, product packaging, or manufacturer's information on product specification/nutrition information sheet
- Example: 90 frozen hamburger patties per case

Breakfast and Lunch Food Production Record

Page ____ of ____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

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Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen	90/case					
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb	100 serv/recipe					
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11 1/4 cups					
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11.9 1/4 cups					
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can	1 can - 47.6 1/4 cups					
Orange Sections	K-5	1/2 cup	fresh	138 count					
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case	12 per bag					
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case	100 serv/recipe					
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case	50 per bag					
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.							
Skim Chocolate Milk	K-5	8 fl oz.							
Ketchup	K-5	2 Tbsp.	#10 can	96 servings/can					

Column F – Total # of Servings Planned

- This column is completed before the meal is prepared.

Breakfast and Lunch Food Production Record

Page ____ of _____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

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Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen	90/case	160				
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb	100 serv/recipe	100				
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11 1/4 cups	121				
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11.9 1/4 cups	238				
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can	1 can - 47.6 1/4 cups	119				
Orange Sections	K-5	1/2 cup	fresh	138 count	30				
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case	12 per bag	160				
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case	100 serv/recipe	100				
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case	50 per bag	100				
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.			70				
Skim Chocolate Milk	K-5	8 fl oz.			170				
Ketchup	K-5	2 Tbsp.	#10 can	96 servings/can	240				

Column G – Total # of Servings Prepared

- List the total number of servings actually prepared for each menu/food item or recipe

Breakfast and Lunch Food Production Record

Page ____ of ____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

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Total Meals: _____

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Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen	90/case	160	160			
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb	100 serv/recipe	100	100			
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11 1/4 cups	121	121			
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11.9 1/4 cups	238	238			
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can	1 can - 47.6 1/4 cups	119	119			
Orange Sections	K-5	1/2 cup	fresh	138 count	30	30			
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case	12 per bag	160	160			
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case	100 serv/recipe	100	100			
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case	50 per bag	100	100			
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.			70	70			
Skim Chocolate Milk	K-5	8 fl oz.			170	170			
Ketchup	K-5	2 Tbsp.	#10 can	96 servings/can	240	240			

Column H – Total # of Servings Leftover

- Benefits:
  - Tracking the source of leftovers
  - Information from the food production record is used if leftovers are utilized in future meals
  - Helps with future preparation and forecasting

Breakfast and Lunch Food Production Record

Page ____ of ____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

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Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen	90/case	160	160	20		
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb	100 serv/recipe	100	100	0		
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11 1/4 cups	121	121	26		
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11.9 1/4 cups	238	238	10		
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can	1 can - 47.6 1/4 cups	119	119	10		
Orange Sections	K-5	1/2 cup	fresh	138 count	30	30	0		
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case	12 per bag	160	160	20		
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case	100 serv/recipe	100	100	0		
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case	50 per bag	100	100	0		
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.			70	70	10		
Skim Chocolate Milk	K-5	8 fl oz.			170	170	30		
Ketchup	K-5	2 Tbsp.	#10 can	96 servings/can	240	240	0		

Column I - # of Servings Taken/Served (Column G minus Column H)

- Subtract the number of servings leftover from the number of servings prepared for each menu item.

Breakfast and Lunch Food Production Record

Page ____ of____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

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Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen	90/case	160	160	20	140	
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb	100 serv/recipe	100	100	0	100	
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11 1/4 cups	121	121	26	95	
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11.9 1/4 cups	238	238	10	228	
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can	1 can - 47.6 1/4 cups	119	119	10	109	
Orange Sections	K-5	1/2 cup	fresh	138 count	30	30	0	30	
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case	12 per bag	160	160	20	140	
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case	100 serv/recipe	100	100	0	100	
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case	50 per bag	100	100	0	100	
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.			70	70	10	60	
Skim Chocolate Milk	K-5	8 fl oz.			170	170	30	140	
Ketchup	K-5	2 Tbsp.	#10 can	96 servings/can	240	240	0	240	

Column J – Units/Amount of Food Prepared (lbs., cans, etc.)

- Benefits:
  - Demonstrates to the State field specialist that enough food was prepared for the number of meals served
  - Helps in forecasting quantities of food for future menus

Breakfast and Lunch Food Production Record

Page ____ of ____

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

Number of Meals Served

Reimbursable Student Meals: _____

Adult Meals: _____

Total Meals: _____

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	H Total # of Servings Leftover	I # of Servings Taken/Served (Column G minus Column	J Units/Amount of Food Prepared (lbs., cans, etc.)
Meat/Meat Alternate									
Hamburger Patty (CN Label)	K-5	1 each (2 oz/MMA	cooked/frozen	90/case	160	160	20	140	1 case + 70
Chicken and Noodles USDA D-17	K-5	1 cup (2 oz/MMA	frozen/diced/10 lb	100 serv/recipe	100	100	0	100	12 lb 12 oz. ckd. Chi
Vegetable									
Corn - USDA Food 100348	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11 1/4 cups	121	121	26	95	33 lbs.
Potato Wedges - USDA Food 100355	K-5	3/4 cup	frozen/5 lb bag	1 lb. - 11.9 1/4 cups	238	238	10	228	12 bags/60 lbs.
Fruit									
Apple Sauce - USDA Food 100208	K-5	1/2 cup	#10 can	1 can - 47.6 1/4 cups	119	119	10	109	5 cans
Orange Sections	K-5	1/2 cup	fresh	138 count	30	30	0	30	30 oranges
Grains/Bread									
Whole Grain White Hamburger Bun	K-5	1 each (56 g)	fresh/100 ct case	12 per bag	160	160	20	140	13 1/2 bags
Chicken and Noodles USDA D-17	K-5	1 cup (1oz. eq.)	dry/6 bags/case	100 serv/recipe	100	100	0	100	5 lbs noodles/1 bag
Whole Grain-Rich Roll	K-5	1 each (28 g)	fresh/100 ct case	50 per bag	100	100	0	100	1 case
Milk/Desserts/Condiments, etc.									
1% White Milk	K-5	8 fl oz.			70	70	10	60	70 (60 taken)
Skim Chocolate Milk	K-5	8 fl oz.			170	170	30	140	170 (140 taken)
Ketchup	K-5	2 Tbsp.	#10 can	96 servings/can	240	240	0	240	about 2 1/2 cans

Breakfast and Lunch Food Production Record

Site: ___Leadership Academy_____

Offer vs. Serve ☒ Yes ☐ No

Meal Date: __3/3/2015_____

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

Number of Meals Served

Reimbursable Student Meals: _230_____

Adult Meals: __10_____

Total Meals: ___240_____

New Meal Pattern - HHFKA

- ☒ K-5
- ☐ 6-8
- ☐ 9-12

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Completed Food Production Record

Breakfast and Lunch Food Production Record Page 1 of 1

Site: ___Leadership Academy_____

Meal Date: __3/3/2015_____

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New Meal Pattern - HHFKA

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- ☐ 6-8
- ☐ 9-12

Number of Meals Served

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Adult Meals: __10_____

Total Meals: ___240_____

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