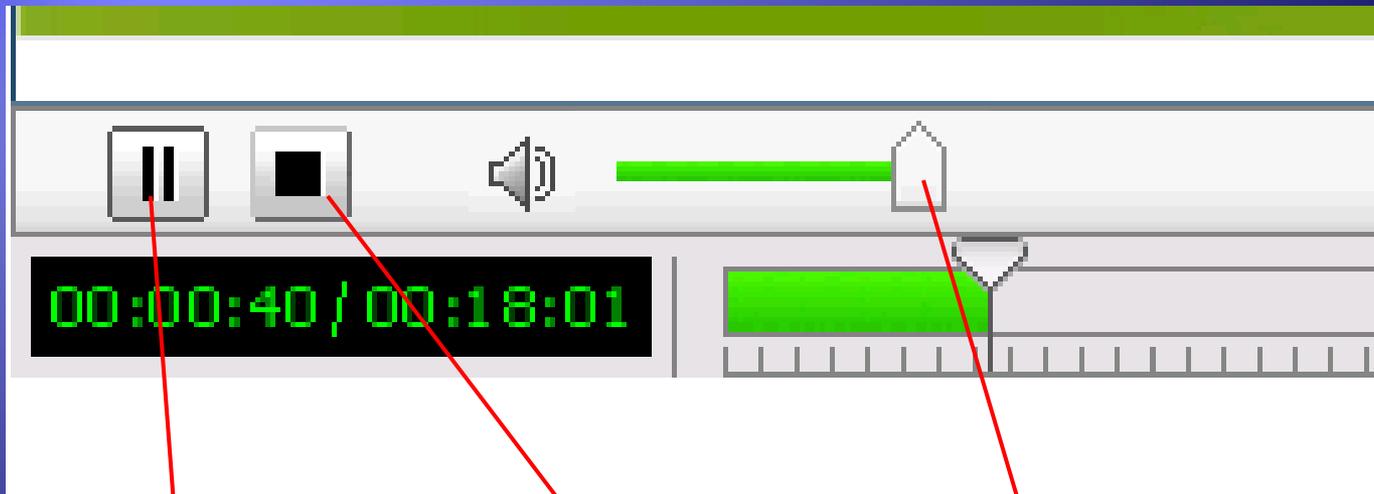


To get started, make sure your speakers are on and turned up.



Pause/Play

Stop

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**



# 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](http://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.

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



# 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



# 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 minimum quantities required)
- ◆ In our example, we are using Traditional Food-Based Menu Planning -- grades 4-12



# Column C – Serving Size

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

# 2012-2013 IDOE SCNP Food-Based Production Record

Site: Leadership Academy

Offer vs. Serve

Yes

No

Meal Date: 9/4/2012

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

**New Meal Pattern - HHFKA**

**Traditional or Enhanced for Breakfast**

**(Required for lunch, optional for breakfast)**

**(Cannot be used for lunch)**

K-5

Traditional

Enhanced

6-8

K-12

K-12

9-12

7-12 optional

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.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each							
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)							
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup							
Potato Wedges- USDA Food 100355	K-5	3/4 cup							
<b>Fruit</b>									
Apple Sauce- USDA Food 100208	K-5	1/2 cup							
Orange Sections	K-5	1/2 cup							
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each							
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)							
Roll	K-5	1 each (1 G/B)							
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup							
Skim Chocolate Milk	K-5	8 fl oz = 1 cup							
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.

Site: Leadership Academy

Offer vs. Serve

Yes

No

Meal Date: 9/4/2012

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

**New Meal Pattern - HHFKA**

**(Required for lunch, optional for breakfast)**

- K-5
- 6-8
- 9-12

**Traditional or Enhanced for Breakfast**

**(Cannot be used for lunch)**

- Traditional
- Enhanced
- K-12
- 7-12 optional

<b>Number of Meals Served</b>
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.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen						
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)							
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen						
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag						
<b>Fruit</b>									
Apple Sauce- USDA Food 100208	K-5	1/2 cup	#10 can						
Orange Sections	K-5	1/2 cup	fresh						
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each							
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)							
Roll	K-5	1 each (1 G/B)							
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup							
Skim Chocolate Milk	K-5	8 fl oz = 1 cup							
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



# Column F – Total # of Servings Planned

- ◆ This column is completed before the meal is prepared.

2012-2013 IDOE SCNP Food-Based Production Record

Site: Leadership Academy

Offer vs. Serve

Yes

No

Meal Date: 9/4/2012

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

**New Meal Pattern - HHFKA**

**Traditional or Enhanced for Breakfast**

**(Required for lunch, optional for breakfast)**

**(Cannot be used for lunch)**

K-5

Traditional

Enhanced

6-8

K-12

K-12

9-12

7-12 optional

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.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160				
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100				
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	1lb - 11 1/4 cups	121				
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	1lb - 11.9 1/4 cups	238				
<b>Fruit</b>									
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				
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160				
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100				
Roll	K-5	1 each (1 G/B)		50 per bag	100				
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70				
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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

Site: Leadership Academy

Offer vs. Serve

 Yes No

Meal Date: 9/4/2012

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

New Meal Pattern - HHFKA

Traditional or Enhanced for Breakfast

**(Required for lunch, optional for breakfast)****(Cannot be used for lunch)** K-5 Traditional Enhanced 6-8 K-12 K-12 9-12 7-12 optional

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.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160	160			
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100	100			
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	11b - 11 1/4 cups	121	121			
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	11b - 11.9 1/4 cups	238	238			
<b>Fruit</b>									
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			
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160	160			
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100	100			
Roll	K-5	1 each (1 G/B)		50 per bag	100	100			
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70	70			
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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

## 2012-2013 IDOE SCNP Food-Based Production Record

Page 1 of 1

Site: Leadership Academy

Offer vs. Serve

 Yes No

Meal Date: 9/4/2012

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

New Meal Pattern - HHFKA

**(Required for lunch, optional for breakfast)** K-5 6-8 9-12

Traditional or Enhanced for Breakfast

**(Cannot be used for lunch)** Traditional Enhanced K-12 K-12 7-12 optional

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.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160	160	20		
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100	100	0		
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	11b - 11 1/4 cups	121	121	26		
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	11b - 11.9 1/4 cups	238	238	10		
<b>Fruit</b>									
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		
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160	160	20		
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100	100	0		
Roll	K-5	1 each (1 G/B)		50 per bag	100	100	0		
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70	70	10		
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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.

## 2012-2013 IDOE SCNP Food-Based Production Record

Page 1 of 1

Site: Leadership Academy

Offer vs. Serve

 Yes No

Meal Date: 9/4/2012

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

New Meal Pattern - HHFKA

(Required for lunch, optional for breakfast)

 K-5 6-8 9-12

Traditional or Enhanced for Breakfast

(Cannot be used for lunch)

 Traditional K-12 Enhanced K-12 7-12 optional

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.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160	160	20	140	
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100	100	0	100	
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	11lb - 11 1/4 cups	121	121	26	95	
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	11lb - 11.9 1/4 cups	238	238	10	228	
<b>Fruit</b>									
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	
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160	160	20	140	
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100	100	0	100	
Roll	K-5	1 each (1 G/B)		50 per bag	100	100	0	100	
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70	70	10	60	
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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

## 2012-2013 IDOE SCNP Food-Based Production Record

Page 1 of 1

Site: Leadership Academy

Offer vs. Serve

\* Yes

 No

Meal Date: 9/4/2012

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

New Meal Pattern - HHFKA

**(Required for lunch, optional for breakfast)** K-5 6-8 9-12

Traditional or Enhanced for Breakfast

**(Cannot be used for lunch)** Traditional Enhanced K-12 K-12 7-12 optional

Number of Meals Served

Reimbursable Student Meals:

Adult Meals:

Total Meals:

A	B	C	D	E	F	G	H	I	J
Menu Item, Recipe # or Product Name	Grade Group	Serving Size	Form, Pack Size, & Pack Medium	Servings per Purchase Unit	Total # of Servings Planned	Total # of Servings Prepared	Total # of Servings Leftover	# of Servings Taken/Served (Column G minus Column H)	Units/Amount of Food Prepared (lbs., cans, etc.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160	160	20	140	1 case+70
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100	100	0	100	12 lb 12 oz ckd chix
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	11b - 11 1/4 cups	121	121	26	95	33 lbs
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	11b - 11.9 1/4 cups	238	238	10	228	12 bags/60 lbs
<b>Fruit</b>									
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
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160	160	20	140	13 1/2 bags
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100	100	0	100	5 lbs noodles
Roll	K-5	1 each (1 G/B)		50 per bag	100	100	0	100	2 bags
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70	70	10	60	70 (60 taken)
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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

2012-2013 IDOE SCNP Food-Based Production Record

Site: Leadership Academy

Offer vs. Serve  Yes  No

Meal Date: 9/4/2012

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

**New Meal Pattern - HHFKA**

**Traditional or Enhanced for Breakfast**

Reimbursable Student Meals: 230

**(Required for lunch, optional for breakfast)**

**(Cannot be used for lunch)**

Adult Meals: 10

K-5

Traditional

Enhanced

Total Meals: 240

6-8

K-12

K-12

9-12

7-12 optional

A	B	C	D	E	F	G	H	I	J
Menu Item, Recipe # or Product Name	Grade Group	Serving Size	Form, Pack Size, & Pack Medium	Servings per Purchase Unit	Total # of Servings Planned	Total # of Servings Prepared	Total # of Servings Leftover	# of Servings Taken/Served (Column G minus Column H)	Units/Amount of Food Prepared (lbs., cans, etc.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160	160	20	140	1 case+70
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100	100	0	100	12 lb 12 oz ckd chix
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	11b - 11 1/4 cups	121	121	26	95	33 lbs
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	11b - 11.9 1/4 cups	238	238	10	228	12 bags/60 lbs
<b>Fruit</b>									
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
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160	160	20	140	13 1/2 bags
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100	100	0	100	5 lbs noodles
Roll	K-5	1 each (1 G/B)		50 per bag	100	100	0	100	2 bags
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70	70	10	60	70 (60 taken)
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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

# Completed Food Production Record

2012-2013 IDOE SCNP Food-Based Production Record

Page 1 of 1

Site: Leadership Academy

Offer vs. Serve

Yes

No

Meal Date: 9/4/2012

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

**New Meal Pattern - HHFKA**

**(Required for lunch, optional for breakfast)**

K-5

6-8

9-12

**Traditional or Enhanced for Breakfast**

**(Cannot be used for lunch)**

Traditional

Enhanced

K-12

K-12

7-12 optional

Number of Meals Served

Reimbursable Student Meals: 230

Adult Meals: 10

Total Meals: 240

A	B	C	D	E	F	G	H	I	J
Menu Item, Recipe # or Product Name	Grade Group	Serving Size	Form, Pack Size, & Pack Medium	Servings per Purchase Unit	Total # of Servings Planned	Total # of Servings Prepared	Total # of Servings Leftover	# of Servings Taken/Served (Column G minus Column H)	Units/Amount of Food Prepared (lbs., cans, etc.)
<b>Meat/Meat Alternate</b>									
Hamburger Patty (CN Label)	K-5	1 each	cooked/frozen	90 per case	160	160	20	140	1 case+70
Chicken and Noodles USDA D-17	K-5	1 cup (2 ozM/MA)		100 serv/recipe	100	100	0	100	12 lb 12 oz ckd chix
<b>Vegetable</b>									
Corn- USDA Food 100348	K-5	3/4 cup	frozen	11b - 11 1/4 cups	121	121	26	95	33 lbs
Potato Wedges- USDA Food 100355	K-5	3/4 cup	frozen/ 5 lb bag	11b - 11.9 1/4 cups	238	238	10	228	12 bags/60 lbs
<b>Fruit</b>									
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
<b>Grains/Bread</b>									
Whole Grain White Hamburger Bun	K-5	1 each		12 per bag	160	160	20	140	13 1/2 bags
Chicken and Noodles USDA D-17	K-5	1 cup (1 G/B)		100 serv/recipe	100	100	0	100	5 lbs noodles
Roll	K-5	1 each (1 G/B)		50 per bag	100	100	0	100	2 bags
<b>Milk/Desserts/Condiments, etc.</b>									
1% White Milk	K-5	8 fl oz = 1 cup			70	70	10	60	70 (60 taken)
Skim Chocolate Milk	K-5	8 fl oz = 1 cup			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