Food Production Record

Building/Site: Leadership Academy	**Breakfast** ☐ **Lunch** X	**Grade Group:**	**Total Student Reimbursable Meals: 220**
Date: 10/9/2015	**Offer vs. Serve** **Yes** X **No** ☐	**K - 5** X **6 - 8** **K - 8** **9 - 12**	**Total Adult Meals: 20**

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on Bun	167	1 each	2	2							160	160	1 case + 70	130	0	10	20
Chicken and Noodles USDA D-17	172	1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles	90	0	10	0
Vegetable																	
Corn - USDA Food 100348	142	3/4 cup							3/4		121	121	33 lbs	85	0	10	26
Potato Wedges - USDA Food 100355	153	3/4 cup							3/4		238	238	12 bags/60 lbs	218	0	10	10
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 cans	109	0	0	10
Orange Sections, Fresh	37	1/2 cup			1/2						30	30	30 oranges	25	0	5	0
Grain																	
Roll		1 each		1							100	100	2 bags	90	0	10	0
Milk																	
1% White Milk	37	1 cup									70	70	70 (60 taken)	50	0	10	10
Fat Free Chocolate Milk	37	1 cup									170	170	170 (140 taken)	140	0	0	30
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	220	0	20	0
Other																	