

**Food Production Record**

<b>Building/Site:</b> Leadership Academy
<b>Date:</b> 10/9/2015

<b>Breakfast</b> <input type="checkbox"/>	<b>Lunch</b> <input checked="" type="checkbox"/>
<b>Offer vs. Serve</b>	
<b>Yes</b> <input checked="" type="checkbox"/>	<b>No</b> <input type="checkbox"/>

<b>Grade Group:</b>	
K - 5	<input checked="" type="checkbox"/>
6 - 8	<input type="checkbox"/>
K - 8	<input type="checkbox"/>
9 - 12	<input type="checkbox"/>

<b>Total Student Reimbursable Meals: 220</b>
<b>Total Adult Meals: 20</b>

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, Frozen - USDA Food 100348	142	1/2 cup							1/2		121	121	22lb	85	0	10	26
Potato Wedges, Frozen - USDA Food 100355	153	1/2 cup							1/2		238	238	40lb	218	0	10	10
Fruit																	
Apple Sauce - USDA Food 110541	36	1/2 cup			1/2						119	119	5 #10 cans	109	0	0	10
Orange Sections, Fresh, 138 ct	37	1/2 cup			1/2						30	30	30 ea	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	50	0	10	10
Fat Free Chocolate Milk	37	1 cup									170	170	170	140	0	0	30
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	220	0	20	0
Other																	