

Food Production Record

Building/Site: Leadership Academy
Date: 10/9/2015

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

Grade Group:	
K - 5	X
6 - 8	X
K - 8	
9 - 12	X

Total Student Reimbursable Meals: 230
Total Adult Meals: 10

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																	
Whole Wheat Pancakes		2 each		2							160	160	5 cases + 10	160	0	0	0
Whole Wheat Bagels		1 each		2							80	80	1 case - 4	70	0	0	10
Vegetable																	
Fruit																	
Strawberries, Fresh		1/2 cup			1/2						300	300	57.2 lbs	300	0	0	0
Orange Wedges, Fresh		1/2 cup			1/2						125	125	125 oranges	120	0	0	5
Grain																	
Milk																	
1% White Milk		1 cup									70	70	70 (60 taken)	60	0	0	10
Fat Free Chocolate Milk		1 cup									170	170	0 (140 taken)	140	0	0	30
Condiments																	
Peanut Butter		2 tbsp	1								120	120	1 & 1/4 cans	100	0	0	20
Syrup		2 tbsp									160	160	1 case + 40	140	0	0	20
Other																	