

## Example – Completed Production Record

### Lunch Production Record

Circle Day of Week

Date: May 10 **S M T W R F S**

Attachment K-2

Year: 20XX-XX

Planned Number of: Student Lunches <u>260</u> Adult Lunches <u>20</u>		MEAL PATTERN Planned # Portions/Serving Size by Grade Group				Vegetable Subgroups Key *
Menu <small>List Entrée Choices First</small>	Cooking Temp/Time	# Planned for K-8 <u>180</u>	# Planned for 9-12 <u>80</u>	# Planned _____	# for Pre-K _____	
Grilled Chicken / Bun	155°/ 10:50	170 – 1 each	70 – 1 each			
OR						
Chef Salad		10 – 1 each	10 – 1 each			
Green Beans		1/4 cup	1/2 cup			O
French Fries		1/2 cup	1/2 cup			S
Watermelon or Grapes		1/2 cup	1 cup			
Rice Krispie Bar		1 each	1 each			
Milk		1 each	1 each			

Offer Versus Serve

Yes  No

Grades: All

Per Grade Range

Vegetable Servings-Optional

*Today Veg Key*

K-5 \_\_\_\_\_

6-8 \_\_\_\_\_

9-12 \_\_\_\_\_

Grain Requirements

*Today Week*

K-8 2.25 3.75

9-12 2.25 4.25

Mt/Mt Alt Requirements

*Today Week*

K-8 2 3.5

9-12 2 4

\* Component Key for Vegetable Subgroup and Required Weekly Serving Size

[RO = Red/Orange (K-8: 3/4 cup) (9-12: 1 1/4 cup)] [DG = Dark Green BP = Beans S = Starchy (K-12: 1/2 cup of each one)] [O=Other K-8: 1/2 cup & 9-12: 3/4 cup]

Food Items Used and Form	Indicate if: School Recipe (SR) or Product Brand/Number or Commodity (C)	Total Amount Prepared: Record Number of Servings or Pounds	Record # of Seconds/A la Carte Sold Yes ___ No ___	Amount Leftover
<b>Meat/Meat Alternate</b>				
Grilled Chicken	Tyson	275 – 2 oz (need a unit)	15	5
Chef Salad	S.R.	K-8: 10 each 9-12: 10 each		2 1
<b>Grains – Indicate if Whole Grain (WG)</b>				
WG Bun	S Lee	275 – 2 oz		20
R. Krispie Bar	S.R.	280	20	15
<b>Fruits</b>				
Watermelon		60 lbs		
Grapes		40 lbs		5 lbs
<b>Vegetables</b>				
Green Beans	C	5 #10 cans		1 #10
French Fries	Generation 7	50 lbs		2 lbs
		can insert % later		record L.O. in same unit
<b>Milk</b>				
Chocolate Skim 1% White	Hiland	80% 20%		
<b>Other (e.g. margarine, condiments)</b>				
BBQ Sauce	C	1 gal		1/2 gal
Ketchup		2 #10		1/2 #10

\_\_\_\_\_ Students + \_\_\_\_\_ Adults + \_\_\_\_\_ Food Service Staff = \_\_\_\_\_ Actual Count of Meals Served