

## Example – Specifically Identifying Entrée Portion Sizes

### Lunch Production Record

Circle Day of Week

Attachment K-2

School: \_\_\_\_\_

Date: \_\_\_\_\_

S M T W R F S

Year: \_\_\_\_\_

Planned Number of: Student Lunches _____ Adult Lunches _____		MEAL PATTERN				Vegetable Subgroups * Key
		Planned # Portions/Serving Size by Grade Group				
Menu	Cooking Temp/Time	# Planned for K-8	# Planned for 9-12	# Planned	# for Pre-K	
List Entrée Choices First						
Spaghetti with Meat Sauce		1.5 oz	2 oz	So what portion size is correct?		
		3/4 cup	1 cup			
		3/4 cup / 3 fl oz	1 c / 4 fl oz			
Garlic Bread		1 slice	2 slices			
F/V Bar		1 each	1 each			
Milk		1 each	1 each			

Offer Versus Serve

Yes \_\_\_ No \_\_\_

Grades: \_\_\_\_\_

Per Grade Range

Vegetable Servings

Today Veg Key

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

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

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

Grain Requirements

Today Week

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

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

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

Mt/Mt Alt Requirements

Today Week

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

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

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

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

[RO = Red/Orange (K-8: ¼ cup) (9-12: 1¼ cup)] [DG = Dark Green BP = Beans S = Starchy (K-12: ½ cup of each one)] [O=Other K-8: ½ cup & 9-12: ¾ 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>				
<b>Grains – Indicate if Whole Grain (WG)</b>				
<b>Fruits</b>				
<b>Vegetables</b>				
<b>Milk</b>				
<b>Other (e.g. margarine, condiments)</b>				

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