

DAILY FOOD PRODUCTION RECORD

1 MENU	2 COOK _____ SCHOOL <u>Apollo</u> DATE _____		3 MEAL COUNTS			
Chef's Salad Saltine Crackers Fruit Milk			K-3 _____ 4-6 + _____ 7-12 + _____ Total = _____ Total Student _____ Total Adult _____			
4 Food Used Recipe/Brand Name (size/weight)	5 Planned Portion Size		6 Quantity Prepared*	7 A La Carte Sold	8 Seconds Served Free	9 Leftover at End of Service
	Grade	Size/Amount				
4a Meat/Meat Alternate Meat & Cheese	9-12	2 ½ oz				
4b Vegetables/Fruits (minimum of two)						
Fruit Lettuce Chopped Tomatoes Chopped Green Pepper Chopped Onions	9-12	½ cup				
9-12 9-12 9-12 9-12 9-12		4 oz 2 oz 2 oz 2 oz				
4c Grains/Breads						
Assorted Cracker Packets Salad Shell	9-12	2-4 each				
9-12 9-12		1 each				
4d Milk						
½ Pint 2% / Skim	9-12	1				
5e Other Items(s)						
Dressings: French Ranch	9-12	Bulk				
4f Menu Notes/ Comments:						

*Units used to describe quantities prepared should be the same as those given in the Food Buying Guide