

# DAILY FOOD PRODUCTION RECORD

<p style="text-align: center;">MENU</p> <p style="text-align: center;"><b>THURSDAY</b></p> <p style="text-align: center;"><i>Veggie Pizza</i> <i>Small Salad</i> <i>Chips</i></p>	<p>COOK <u>NANCY LAURAMOORE</u></p> <p>SCHOOL <u>APOLLO HIGH SCHOOL</u></p> <p>DATE _____</p>	<p style="text-align: center;">MEAL COUNTS</p> <p>K-3 _____</p> <p>4-6 _____</p> <p>7-12 _____</p> <p>Total _____</p> <p>Total Student _____</p> <p>Total Adult _____</p>				
Food Used Recipe/Brand Name (size/weight)	Planned Portion Size		Quantity Prepared	A La Carte Sold	Seconds Served Service	Leftover at End of Service
	Grade	Size/Amount				
<i>Meat/Meat Alternate</i>						
<i>Vegetables/Fruits (minimum of two)</i>						
<i>Grains/Breads</i>						
<i>Milk</i>						
<i>Other Items</i>						
<i>Menu Notes/Comments:</i>						

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