

DAILY FOOD PRODUCTION RECORD

1MENU Chef's Salad Saltine Crackers Fruit	2 COOK _____ SCHOOL _____ DATE _____	3MEAL COUNTS K-3 _____ 4-6 + _____ 7-12 + _____ Total = _____ Total Student _____ Total Adult _____				
4Food Used Recipe/Brand Name (size/weight)	5Planned Portion Size		6Quantity Prepared*	7A La Carte Sold	8Seconds Served Free	9Leftover at End of Service
	Grade	Size/Amount				
4aMeat/Meat Alternate						
4bVegetables/Fruits (minimum of two)						
4cGrains/Breads						
4dMilk ½ Pint 2% / Skim	7-12	1				
5eOther Items(s)						
4fMenu Notes/Comments:						

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