

## DAILY FOOD PRODUCTION RECORD

<sup>1</sup> MENU <b>MONDAY</b>  <i>Hamburger/Bun</i> <i>French Fries</i> <i>Veggies</i> <i>Fruit Choice</i>	<sup>2</sup> COOK <u>LOIS ROTHSTEIN</u>  SCHOOL <u>NORTH</u>  DATE _____	<sup>3</sup> MEAL COUNTS K-3 _____ 4-6     + _____ 7-12   + _____ Total     = _____ Total Student _____ Total Adult _____				
<sup>4</sup> Food Used Recipe/Brand Name (size/weight)	<sup>5</sup> Planned Portion Size		<sup>6</sup> Quantity Prepared*	<sup>7</sup> A La Carte Sold	<sup>8</sup> Seconds Served Free	<sup>9</sup> Leftover at End of Service
	Grade	Size/Amount				
<sup>4a</sup> Meat/Meat Alternate						
<sup>4b</sup> Vegetables/Fruits (minimum of two)						
<sup>4c</sup> Grains/Breads						
<sup>4d</sup> Milk						
<sup>5e</sup> Other Items(s)						
<sup>4f</sup> Menu Notes/ Comments:						

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