

DAILY FOOD PRODUCTION RECORD

¹ MENU	² COOK _____ SCHOOL _____ DATE _____		³ MEAL COUNTS K-3 _____ 4-6 + _____ 7-12 + _____ Student Total = _____ Adult Total _____ Total _____			
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				
4aMeat/Meat Alternate						
4bVegetables/Fruits (minimum of two)						
4cGrains/Breads						
4dMilk						
4eOther Items(s)						
4fMenu Notes/ Comments:						

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