

## DAILY FOOD PRODUCTION RECORD

1 MENU	2 COOK _____ SCHOOL <u>SOUTH</u> DATE _____		3 MEAL COUNTS				
Chef's Salad Saltine Crackers Fruit			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							
4b Vegetables/Fruits (minimum of two)							
4c Grains/Breads							
4d Milk  ½ Pint 2% / Skim	7-12	1					
5e Other Items(s)							
4f Menu Notes/ Comments:							

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