

DAILY FOOD PRODUCTION RECORD

¹ MENU <u>MONDAY</u> Hamburger/Bun French Fries Pickles Fruit Choice	² COOK <u>DORIS ETHEN</u> SCHOOL <u>SOUTH</u> DATE _____	³ MEAL COUNTS 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						
^{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