

# DAILY FOOD PRODUCTION RECORD

| <p style="text-align: center;">MENU<br/><b><u>THURSDAY</u></b></p> <p><i>Wrap</i><br/><i>Fixings</i><br/><i>Fruit Choice</i></p> | <p>COOK <u>DORIS ETHEN</u></p> <p>SCHOOL <u>SOUTH</u></p> <p>DATE _____</p> | <p style="text-align: center;">MEAL COUNTS</p> <p>K-3 _____</p> <p>4-6 _____</p> <p>7-12 _____</p> <p>Total _____</p> <p>Total Student _____</p> <p>Total Adult _____</p> |                   |                    |                           |                               |
|--|---|---|-------------------|--------------------|---------------------------|-------------------------------|
| Food Used<br>Recipe/Brand Name<br>(size/weight)  | Planned Portion Size  |   | Quantity Prepared | A La Carte<br>Sold | Seconds Served<br>Service | Leftover at<br>End of Service |
|  | Grade   | Size/Amount   |                   |                    |                           |                               |
| <i>Meat/Meat Alternate</i>   |   |   |                   |                    |                           |                               |
| <i>Vegetables/Fruits (minimum of two)</i>  |   |   |                   |                    |                           |                               |
| <i>Grains/Breads</i>   |   |   |                   |                    |                           |                               |
| <i>Milk</i>  |   |   |                   |                    |                           |                               |
| <i>Other Items</i>   |   |   |                   |                    |                           |                               |
| <i>Menu Notes/Comments:</i>  |   |   |                   |                    |                           |                               |

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