

DAILY FOOD PRODUCTION RECORD

1 MENU	2 COOK <u>DORIS ETHEN</u>		3 MEAL COUNTS			
<p><u>WEDNESDAY</u></p> <p>Pizza</p> <p>Salad</p> <p>French Fries</p>	<p>SCHOOL <u>SOUTH</u></p> <p>DATE _____</p>		<p>K-3 _____</p> <p>4-6 + _____</p> <p>7-12 + _____</p> <p>Total = _____</p> <p>Total Student _____</p> <p>Total Adult _____</p>			
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