

DAILY FOOD PRODUCTION RECORD

| MENU | | | MEAL COUNTS | | | |
|---|---|--|---|--------------------|---------------------------|-------------------------------|
| Chef Salad Crackers/ Bread Fruit | COOK <u>CHERYL FRIE</u> SCHOOL <u>Tech High School</u> DATE _____ | | 7-12 Total _____ Total Student _____ Total Adult _____ | | | |
| Food Used Recipe/Brand Name (size/weight) | Planned Portion Size | | Quantity Prepared | A La Carte Sold | Seconds Served Service | Leftover at End of Service |
| | Grade | Size/Amount | | | | |
| <i>Meat/Meat Alternate</i> Ham, usda, pur. Cheddar Cheese, usda, pur. Egg, fresh, shredded, pur, usda Chicken, Diced, usda Sunflower Seeds, pur. | 9-Adult | 1 oz. 1 oz. 1 oz. 1 oz. 1 oz. | | | | |
| <i>Vegetables/Fruits (Minimum of two)</i> Fruit Lettuce Tomato Cucumber Onion Green Pepper Peas, froz. | 9-Adult | ¼ or ½ cup 1 cup 1 wedge } ¼ cup ¼ cup | (See regular menu line) | | | |
| <i>Grains/Breads</i> Crackers Croutons Hmde Bread Sticks | 9-Adult | 8 ¼ cup 1 | | | | |
| <i>Milk</i> 1/2 pint (Skim or 2%) | 9-Adult | 1 (8 oz.) | | | | |
| <i>Other Items</i> French Dressing Ranch Dressing Baco's, pur. | 9-Adult | 1 oz. | | | | |
| <i>Menu Notes/Comments:</i> | | | | | | |

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