

# DAILY FOOD PRODUCTION RECORD

<b>TUESDAY</b> <b>Hamburger/Bun</b> <b>Chicken Salad Sandwich</b> <b>Veggies/Dip</b> <b>Fruit</b>	COOK <u>CHERYL FRIE</u> SCHOOL <u>TECH</u> DATE _____	MEAL COUNTS K-3 _____ 4-6 _____ 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>						
<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.*