

## DAILY FOOD PRODUCTION RECORD

<p><b><u>WEDNESDAY</u></b></p> <p><b>Hamburger/Bun</b>  <b>Sub Sandwich</b>  <b>Baked Chips</b>  <b>Fruit</b></p>	<p>COOK <u>CHERYL FRIE</u></p> <p>SCHOOL <u>TECH</u></p> <p>DATE _____</p>	<p style="text-align: right;">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 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.