


Breakfast Production Record

|  | Student Meals | | Adult Meals | Total Meals | | Date | | | |
|---|----------------------|---------------------------------------|--|---|---------------------------|--------|-------------------------------|------------------------------|-----------|
| | Grade Group: _____ | | | | | Site | | | |
| | Meals Planned | | | | | OVS: | | <input type="checkbox"/> Yes | |
| Meals Served | | | | | | | | | |
| Menu Item | Planned Serving Size | Planned/Actual # of Servings Prepared | Planned/Actual Quantity Prepared (in bulk units) | Component Contribution | | | | Service Temperature | Leftovers |
| | | | | oz eq. | | cup(s) | | | |
| | | | | Meat/Meat Alt. | Grains (whole grain-rich) | Fruit | Vegetable (indicate subgroup) | | |
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| CONDIMENTS | | | | | | | | | |
| | | | | <input type="checkbox"/> Check this box if condiments are recorded on a separate condiment usage record. | | | | | |
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| | | | | | | | | | |
| 1% (low-fat) unflavored milk | ½ pint (1 cup) | | | <input type="checkbox"/> Check this box if milk recipe by milk type was developed and it is updated each semester. Make any changes in the first column to specify milk types available (a minimum of 2) and record total usage. Total usage = _____ | | | | | |
| Skim (fat-free) unflavored milk | ½ pint (1 cup) | | | | | | | | |
| Skim (fat-free) chocolate milk | ½ pint (1 cup) | | | | | | | | |
| Other milk type: | ½ pint (1 cup) | | | | | | | | |