

**Lunch Production Record**



Meals Planned	Student Meals Grade Group:	Adult Meals	Bag/Field Trip Meals	Total Meals	Date	Notes									
					Site										
Meals Served					OVS: <input type="checkbox"/> Yes <input type="checkbox"/> No										
Menu Item	Planned Serving Size	Planned/Actual # of Servings Prepared	Planned/Actual Quantity Prepared (in bulk units)	Component Contribution										Leftovers	
				oz eq.		cup(s)									
				Meat/Meat Alt.	Grains (whole grain- rich)	Fruit	Dark Green Veg.	R/O Veg.	Legumes	Starchy Veg.	Other Veg.	Additional Veg.	Total Veg.		
<b>CONDIMENTS</b>															
				<input type="checkbox"/> Check this box if condiments are recorded on a separate condiment usage record.											
				<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.											
1% (low-fat) unflavored milk	½ pint (1 cup)			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)														