

Daily Production Record – Meal _____ Week of _____

Menu Name (ex. "Hamburger on bun" is the menu name)	Number to be Served	Food items used (ex. "3.2 oz. ground beef patty" and "hamburger bun" are the food items used)	Amount of each item prepared or delivered	Number of servings Used	Number of servings leftover (optional)

Milk served for all Supper meals is either low-fat (1%) or fat-free (skim); CN labels for commercially processed menu items is required and correct portion size must be used to be creditable. See policy 7.7 – At-Risk manual for more information.
 Revised 7-2014

Daily Production Record – Meal Supper

Week of May 5

Menu Name (ex. "Hamburger on bun" is the menu name)	Number to be Served	Food items used (ex. "3.2 oz. ground beef patty" and "hamburger bun" are the food items used)	Amount of Food prepared or delivered	Number of servings Used	Number of servings leftover (optional)
Turkey & Cheese Sub HM Vegetable Soup Watermelon cubes Milk	40	1 ½ oz. Deli turkey 1, ½ slice Swiss cheese ¾ C soup ½ C. watermelon Deli bun Milk	3.75 # turkey 40, ½ oz slices Swiss ~ ½ C vegetables 14# watermelon 2 oz. bun 45, ½ pints	35	5*
CN Chicken Nuggets Baby Carrots Strawberries Breeding from CN nuggets Milk	45	5 Chicken Nuggets Fresh baby carrots (¼ C) ½ C. Frozen Sliced Strawberries Milk	9 pounds (5, .7 oz nuggets = 2 oz meat & 1 ½ grain/bread) 3.5 # carrots 13# strawberries 45, ½ pints	45	0
Hamburger on a bun French Fries Mixed Fruit Cup Milk	35	Ground beef patty ¼ C. Crinkle Cut Fries ½ C. Fruit Cocktail Hamburger Bun Milk	35 – 3.2 ounce patties 3 pounds 2 #10 cans 3, 12 count pkgs. 35, ½ pints	32	3
Baked Fish Fillets Macaroni and Cheese Green Beans Peach Slices Milk	40	2 oz Cod Fillet ¼ C. Cooked Macaroni 2 oz. American cheese ¼ C. Green Beans ½ C. Sliced Peaches Milk	5 pounds 1 pound 5 # American Cheese Food 1 #10 can 2 #10 cans 40, ½ pints	35	5
<i>Sample - *center does Not use Offer vs. Serve</i>					

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