

# Food Production Record

<b>Building/Site:</b> Leadership Academy
<b>Date:</b> 10/9/2015

<b>Breakfast</b> <input checked="" type="checkbox"/> <b>Lunch</b> <input type="checkbox"/>
<b>Offer vs. Serve</b> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

<b>Grade Group:</b>	
K - 5	X
6 - 8	X
K - 8	
9 - 12	X

<b>Total Student Reimbursable Meals:</b> 230
<b>Total Adult Meals:</b> 10

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
<b>Entrée</b>																	
Whole Wheat Pancakes		2 each		2							160	160	5 cases + 10	160	0	0	0
Whole Wheat Bagels		1 each		2							80	80	1 case - 4	70	0	0	10
<b>Vegetable</b>																	
<b>Fruit</b>																	
Strawberries, Fresh		1/2 cup			1/2						300	300	57.2 lbs	300	0	0	0
Orange Wedges, Fresh		1/2 cup			1/2						125	125	125 oranges	120	0	0	5
<b>Grain</b>																	
<b>Milk</b>																	
1% White Milk		1 cup									70	70	70 (60 taken)	60	0	0	10
Fat Free Chocolate Milk		1 cup									170	170	0 (140 taken)	140	0	0	30
<b>Condiments</b>																	
Peanut Butter		2 tbsp	1								120	120	1 & 1/4 cans	100	0	0	20
Syrup		2 tbsp									160	160	1 case + 40	140	0	0	20
<b>Other</b>																	