

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____					
1. CE: _____			2017-2018 Breakfast Cycle Menu					ADULTS SERVED: _____								
2. SCHOOL: _____			5. Week 1, Monday					TOTAL SERVED: _____								
3. MEAL PREPARATION SITE: _____			8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO		7. DATE: _____											
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK			PLANNING SECTION					DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Early Bird Sandwich	BRK-810	2 WGR 1 GA .75 GA		2 each 1 each 1 each	2 WGR 1 GA .75 GA		2 each 1 each 1 each		2 each 1 each 1 each		_____ WGR waffles _____ sausage patties _____ egg patties	_____ WGR waffles _____ sausage patties _____ egg patties				
Breakfast Pizza		1.5 WGR / 1 GA		1 each	1.5 WGR / 1 GA		1 each		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza				
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit																
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		___ c/ea	1/2 c. F		___ c/ea		___ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC		1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with Early Bird Sandwich
Jelly		NC		1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2017-2018 Breakfast Cycle Menu
5. Week 1, Tuesday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Chicken-n-Biscuit	BRK-807	2 WGR .5 WGR / 1 GA	1 each 1 each	2 WGR .5 WGR / 1 GA	1 each 1 each		1 each 1 each		1 each 1 each		_____ biscuits @ 2 WGR each _____ chicken patties, WGR	_____ biscuits @ 2 WGR each _____ chicken patties, WGR				
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea				
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
* Breakfast Strudel		N/A	N/A	2 WGR	1 each		1 each		1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Cheese Stick		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each __ c/ea	1/2 c. F	1 each __ c/ea		1 each __ c/ea		1 each __ c/ea		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
Honey		NC	1 each	NC	1 each		1 each		1 each		_____ pkts honey	_____ pkts honey				Offered with Chicken-n-Biscuit

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 1, Wednesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
Biscuit		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each		_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each					
Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz		_____ oz. gravy mix	_____ oz. gravy mix					
Scrambled Eggs	BRK-817	1 GA	#16 disher	1 GA	#16 disher	#16 disher	#16 disher	#16 disher		_____ lbs. frozen eggs	_____ lbs. frozen eggs					
Bacon		NC	2 each	NC	2 each	2 each	2 each	2 each		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each		_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each		_____ slices WGR toast	_____ slices WGR toast					
Breakfast Parfait	BRK-804	1 WGR	1/4 cup	1 WGR	1/4 cup	1/4 cup	1/4 cup	1/4 cup		_____ lbs. WGR granola	_____ lbs. WGR granola					
		1 GA	1/2 cup	1 GA	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. yogurt	_____ lbs. yogurt					
		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans peaches OR	_____ #10 cans peaches OR					
										_____ lbs. strawberries OR	_____ lbs. strawberries OR					
										_____ lbs. bananas	_____ lbs. bananas					
Muffin		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
					_____ ea. whole oranges (113-138 ct.)				_____ ea. whole oranges (113-138 ct.)							
					_____ ea. whole bananas (100-120 ct.)				_____ ea. whole bananas (100-120 ct.)							
			__ c/ea		__ c/ea	__ c/ea	__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea	__ c/ea	__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each	1 each	1 each	1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast and biscuit

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 1, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu
5. Week 1, Thursday

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Pancake Wrap		1 WGR / 1 GA	1 each or 3 mini	1 WGR / 1 GA	1 each or 3 mini					_____ pancake wraps, WGR	_____ pancake wraps, WGR						
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
Optional choices that may be offered in addition to the above item(s)																	
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each					_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea						
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
* Breakfast Crackers		N/A	N/A	1 WGR	1 pkg.					_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea						
Cheese Stick		1 GA	1 each	1 GA	1 each					_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea						
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each					_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each					_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
			__ c/ea		__ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																	
Syrup		NC	1 each	NC	1 each					_____ pkts syrup	_____ pkts syrup					Offered with Pancake W/rap	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

2017-2018 Breakfast Cycle Menu
5. Week 1, Friday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte										
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
* Cinnamon Roll OR		N/A		N/A	2 WGR		1 each		1 each		_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each						
Biscuit		2 WGR		1 each	2 WGR		1 each		1 each		_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each						
Sausage		1 GA		1 each	1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties				Sausage offered with both the Cinnamon Roll and the Biscuit.		
Optional choices that may be offered in addition to the above item(s)																		
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea						
Toast		1 WGR		1 each	1 WGR		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast						
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds						
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins						
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
11. Fruit																		
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.		
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
						__ c/ea			__ c/ea		__ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																		
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate					1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry					1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																		
Jelly		NC		1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast and biscuit		

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 2, Monday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu
5. Week 2, Monday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Pancakes		2.25 WGR	3 each	2.25 WGR	3 each		3 each		3 each	_____ WGR pancakes	_____ WGR pancakes					
Bacon		NC	2 each	NC	2 each		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			___ c/ea		___ c/ea					___ c/ea	___ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____			
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each		1 each		1 each	_____ pkts syrup	_____ pkts syrup					Offered with pancakes
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Sunrise Sandwich	BRK-819	2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ bagels @ 2 WGR each	_____ bagels @ 2 WGR each					
		.25 GA	1/2 slice	.25 GA	1/2 slice		1/2 slice		1/2 slice	_____ slices RF American cheese @ .5 oz each (halved)	_____ slices RF American cheese @ .5 oz each (halved)					
		.25 GA	1 slice	.25 GA	1 slice		1 slice		1 slice	_____ slices turkey ham @ .5 oz ea	_____ slices turkey ham @ .5 oz ea					
		.75 GA	1 each	.75 GA	1 each		1 each		1 each	_____ egg patties	_____ egg patties					
Cheesy Toast	BRK-806	1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices WGR bread	_____ slices WGR bread					
		.5 GA	1 slice	.5 GA	1 slice		1 slice		1 slice	_____ slices RF yellow cheese @ .5 oz ea	_____ slices RF yellow cheese @ .5 oz ea					
		.5 GA	1 slice	.5 GA	1 slice		1 slice		1 slice	_____ slices RF white cheese @ .5 oz ea	_____ slices RF white cheese @ .5 oz ea					
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each		1 each		1 each	_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Breakfast Strudel		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
			_____ ea. whole oranges (113-138 ct.)							_____ ea. whole oranges (113-138 ct.)						
			_____ ea. whole bananas (100-120 ct.)							_____ ea. whole bananas (100-120 ct.)						
			_____ cups, lbs, each _____							_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Wednesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
French Toast <i>OR</i>		1 WGR / 1 GA	1 slice <i>OR</i>	1 WGR / 1 GA	1 slice <i>OR</i>	1 slice <i>OR</i>	1 slice <i>OR</i>	1 slice <i>OR</i>	_____ slices WGR French toast <i>OR</i>	_____ slices WGR French toast <i>OR</i>					Check manufacturer's product documentation to verify meal pattern contribution.	
French Toast Sticks		2.25 WGR	3 sticks	2.25 WGR	3 sticks	3 sticks	3 sticks	3 sticks	_____ sticks, WGR French toast	_____ sticks, WGR French toast						
Sausage		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	_____ sausage links <i>OR</i> patties	_____ sausage links <i>OR</i> patties						
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea						
Toast		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ slices WGR toast	_____ slices WGR toast						
Breakfast Parfait	BRK-804	1 WGR	1/4 cup	1 WGR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola						
		1 GA	1/2 cup	1 GA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt						
			1/2 cup		1/2 cup		1/2 cup		1/2 cup	_____ #10 cans peaches <i>OR</i>	_____ #10 cans peaches <i>OR</i>					
		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. strawberries <i>OR</i>	_____ lbs. strawberries <i>OR</i>					
Muffin		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ WGR muffins	_____ WGR muffins						
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
		__ c/ea			__ c/ea	__ c/ea	__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea	__ c/ea	__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each	1 each	1 each	1 each	_____ pkts syrup	_____ pkts syrup					Offered with French toast	
Jelly		NC	1 each	NC	1 each	1 each	1 each	1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast	

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____					
1. CE: _____			2017-2018 Breakfast Cycle Menu						ADULTS SERVED: _____							
2. SCHOOL: _____			5. Week 2, Thursday						TOTAL SERVED: _____							
3. MEAL PREPARATION SITE: _____									7. DATE: _____							
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK			PLANNING SECTION						8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO							
											DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings							
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Oatmeal	BRK-813	1 WGR	3/4 cup	1 WGR	3/4 cup		3/4 cup		3/4 cup	_____ lbs. dry oats OR lbs. frz., prepared steel cut oatmeal OR bowls steel cut oats, prepared	_____ lbs. dry oats OR lbs. frz., prepared steel cut oatmeal OR bowls steel cut oats, prepared					
Cinnamon Toast	BRK-809	1.75 OR 2 WGR	1 each OR 2 each	1.75 OR 2 WGR	1 each OR 2 each		1 each OR 2 each		1 each OR 2 each	_____ slices Texas Toast OR slices WGR toast	_____ slices Texas Toast OR slices WGR toast					
* Breakfast Strudel OR		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ WGR bread slices	_____ WGR bread slices					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				Offered with Oatmeal, Cinnamon Toast, Breakfast Strudel, & Breakfast Bread.	
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each		1 each		1 each	_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Breakfast Crackers		N/A	N/A	1 WGR	1 pkg.		1 pkg.		1 pkg.	_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea					
Cheese Stick		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
									_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
									_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
		__ c/ea			__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
										_____	_____					

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 2, Friday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Breakfast Burrito	BRK-801	1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ breakfast burritos, WGR OR	_____ breakfast burritos, WGR OR					
		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR flour tortillas, 6"	_____ WGR flour tortillas, 6"					
		NC	1 slice	NC	1 slice		1 slice		1 slice	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
		.5 GA	.5 oz	.5 GA	.5 oz		.5 oz		.5 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 GA	#16 scoop	1 GA	#16 scoop		#16 scoop		#16 scoop	_____ lbs. frozen eggs	_____ lbs. frozen eggs					
Hash Browns		NC	1/4 cup	NC	1/4 cup		1/4 cup		1/4 cup	_____ lbs. frz potatoes, shredded OR cubed	_____ lbs. frz potatoes, shredded OR cubed					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)			
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
			__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Salsa		NC	1 each	NC	1 each		1 each		1 each	_____ pc or #10 cans salsa	_____ pc or #10 cans salsa					Offered with burrito
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 3, Monday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu
5. Week 3, Monday

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Optional choices that may be offered in addition to the above item(s)																	
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
											_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																	
Jelly		NC	1 each	NC	1 each		1 each		1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 3, Tuesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Cheese Omelet		2 GA	1 each	2 GA		1 each		1 each		_____ cheese omelets	_____ cheese omelets					
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast					
Breakfast Taquito		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA		1 each		1 each		_____ breakfast taquitos, WGR	_____ breakfast taquitos, WGR					
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Breakfast Strudel		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
										_____	_____					

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____				
1. CE: _____			2017-2018 Breakfast Cycle Menu 5. Week 3, Wednesday						ADULTS SERVED: _____						
2. SCHOOL: _____									TOTAL SERVED: _____						
3. MEAL PREPARATION SITE: _____									7. DATE: _____						
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK									8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO						
PLANNING SECTION											DAY OF SERVICE				
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte							
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
Waffles		2 WGR		2 each OR 1 pkg.	2 WGR		2 each OR 1 pkg.		2 each OR 1 pkg.	_____ WGR waffles OR _____ pkg. WGR waffles	_____ WGR waffles OR _____ pkg. WGR waffles				
Sausage		1 GA		1 each	1 GA		1 each		1 each	_____ sausage links OR patties	_____ sausage links OR patties				
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each	_____ slices WGR toast	_____ slices WGR toast				
Breakfast Parfait	BRK-804	1 WGR		1/4 cup	1 WGR		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola				
		1 GA		1/2 cup	1 GA		1/2 cup		1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt				
		1/2 c. F		1/2 cup	1/2 c. F		1/2 cup		1/2 cup	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each	_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit															
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea				__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Syrup		NC		1 each	NC		1 each		1 each	_____ pkts syrup	_____ pkts syrup			Offered with waffles	
Jelly		NC		1 each	NC		1 each		1 each	_____ pkts jelly	_____ pkts jelly			Offered with toast	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 3, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu
5. Week 3, Thursday

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte										
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA	1 each		1 each		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza						
Optional choices that may be offered in addition to the above item(s)																		
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea						
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
* Breakfast Crackers		N/A	N/A	1 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea						
Cheese Stick		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea						
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches						
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.		
													_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
					__ c/ea		__ c/ea		__ c/ea		__ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																		

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____				
1. CE: _____			2017-2018 Breakfast Cycle Menu						ADULTS SERVED: _____						
2. SCHOOL: _____			5. Week 3, Friday						TOTAL SERVED: _____						
3. MEAL PREPARATION SITE: _____									7. DATE: _____						
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK			8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO												
PLANNING SECTION											DAY OF SERVICE				
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
* Donut <i>OR</i>		N/A		N/A	2 WGR		1 each		1 each		_____ donuts, WGR	_____ donuts, WGR			
* Donut Holes <i>OR</i>		N/A		N/A	2 WGR		6 each		6 each		_____ donut holes, WGR	_____ donut holes, WGR			
French Toast		1 WGR / 1 GA		1 slice	1 WGR / 1 GA		1 slice		1 slice		_____ slices French toast, WGR	_____ slices French toast, WGR			
Sausage		1 GA		1 each	1 GA		1 each		1 each		_____ sausage links <i>OR</i> patties	_____ sausage links <i>OR</i> patties			Offered with Donut, Donut Holes, and French Toast
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR		1 each	1 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea			
Toast		1 WGR		1 each	1 WGR		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast			
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds			
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea			
Muffin		1 WGR		1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins			
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea			
11. Fruit															
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea				__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____			
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____			
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____			
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted			
13. Milk															
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk			
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk			
Fat-Free Chocolate					1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk			
Fat-Free Strawberry					1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk			
14. Other/Condiments															
Syrup		NC		1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup			Offered with French toast
Jelly		NC		1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly			Offered with toast

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 2. SCHOOL: _____ 3. MEAL PREPARATION SITE: _____

2017-2018 Breakfast Cycle Menu
5. Week 4, Monday

6. STUDENTS SERVED: _____
ADULTS SERVED: _____
TOTAL SERVED: _____
7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Pancakes		2.25 WGR	3 each	2.25 WGR	3 each		3 each		3 each		_____ WGR pancakes	_____ WGR pancakes				
Sausage		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties				
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast				
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
											_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each		1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with pancakes
Jelly		NC	1 each	NC	1 each		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 4, Tuesday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu
5. Week 4, Tuesday

PLANNING SECTION										DAY OF SERVICE										
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS				
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte												
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size											
9. Grain/Grain Alternate																				
Breakfast Burrito	BRK-801	1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 each	1 each	_____ breakfast burritos, WGR OR								_____ breakfast burritos, WGR OR				
		1 WGR	1 each	1 WGR	1 each	_____ WGR flour tortillas, 6"								_____ WGR flour tortillas, 6"						
		NC	1 slice	NC	1 slice	_____ slices bacon, pre-cooked								_____ slices bacon, pre-cooked						
		.5 GA	.5 oz	.5 GA	.5 oz	_____ lbs. RF cheddar cheese, shredded								_____ lbs. RF cheddar cheese, shredded						
		1 GA	#16 scoop	1 GA	#16 scoop	_____ lbs. frozen eggs								_____ lbs. frozen eggs						
Hash Browns		NC	1/4 cup	NC	1/4 cup	_____ lbs. frz potatoes, shredded OR cubed								_____ lbs. frz potatoes, shredded OR cubed						
Optional choices that may be offered in addition to the above item(s)																				
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each	_____ WGR cereal bars @ ____ oz ea								_____ WGR cereal bars @ ____ oz ea						
Yogurt		1 GA	1 each	1 GA	1 each	_____ yogurt cups @ 4 oz ea								_____ yogurt cups @ 4 oz ea						
* Breakfast Strudel		N/A	N/A	2 WGR	1 each	_____ WGR breakfast strudels								_____ WGR breakfast strudels						
Cheese Stick		1 GA	1 each	1 GA	1 each	_____ cheese sticks, RF, @ 1 oz ea								_____ cheese sticks, RF, @ 1 oz ea						
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	_____ WGR PBJ sandwiches								_____ WGR PBJ sandwiches						
11. Fruit																				
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	_____ ea. whole apples (125-138 ct.)								_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
							_____ ea. whole oranges (113-138 ct.)								_____ ea. whole oranges (113-138 ct.)					
							_____ ea. whole bananas (100-120 ct.)								_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea		_____ cups, lbs, each _____								_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	_____ # 10 cans _____								_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea	_____ cups, lbs, each _____								_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.	_____ 4 oz. fruit juice, assorted								_____ 4 oz. fruit juice, assorted						
13. Milk																				
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints 1% unflavored milk								_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints FF unflavored milk								_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each	_____ 1/2 pints FF chocolate milk								_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each	_____ 1/2 pints FF strawberry milk								_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																				
Salsa		NC	1 each	NC	1 each	_____ pc or #10 cans salsa								_____ pc or #10 cans salsa				Offered with burrito		

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____				
1. CE: _____			2017-2018 Breakfast Cycle Menu						ADULTS SERVED: _____						
2. SCHOOL: _____			5. Week 4, Wednesday						TOTAL SERVED: _____						
3. MEAL PREPARATION SITE: _____									7. DATE: _____						
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK			8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO												
PLANNING SECTION											DAY OF SERVICE				
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
Biscuit		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each					
Scrambled Eggs	BRK-817	1 GA	#16 disher	1 GA	#16 disher	#16 disher	#16 disher	#16 disher	_____ lbs. frozen eggs	_____ lbs. frozen eggs					
Bacon		NC	2 each	NC	2 each	2 each	2 each	2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ slices WGR toast	_____ slices WGR toast					
Breakfast Parfait	BRK-804	1 WGR	1/4 cup	1 WGR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola					
		1 GA	1/2 cup	1 GA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt					
		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas					
Muffin		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
			_____ c/ea		_____ c/ea				_____ c/ea	_____ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)			
			_____ c/ea		_____ c/ea				_____ c/ea	_____ c/ea	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments															
Jelly		NC	1 each	NC	1 each	1 each	1 each	1 each	_____ pkts jelly	_____ pkts jelly				Offered with toast	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2017-2018 Breakfast Cycle Menu
5. Week 4, Thursday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO DATE: _____

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR						
Spice Muffins	BRK-818	2 WGR	1 each	2 WGR		1 each		1 each		_____ spice muffins, WGR	_____ spice muffins, WGR						
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Offered with both the Sausage Kolache and Spice Muffins.	
Optional choices that may be offered in addition to the above item(s)																	
* Cereal Bar, WGR		N/A	N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea						
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
* Breakfast Crackers		N/A	N/A	1 WGR		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea						
Cheese Stick		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea						
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
								_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)							
								_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)							
			__ c/ea			__ c/ea		_____ cups, lbs, each _____		_____ cups, lbs, each _____							
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Breakfast Club	BRK-802	1.5 WGR	2 each	1.5 WGR	2 each		2 each		2 each	_____ pancakes, WGR	_____ pancakes, WGR					
		.75 GA	1 each	.75 GA	1 each		1 each		1 each	_____ egg patties	_____ egg patties					
		NC	1 slice	NC	1 slice		1 slice		1 slice	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
		.25 GA	1/2 slice	.25 GA	1/2 slice		1/2 slice		1/2 slice	_____ slices RF American cheese @ .5 oz ea (halved)	_____ slices RF American cheese @ .5 oz ea (halved)					
		.25 GA	1 slice	.25 GA	1 slice		1 slice		1 slice	_____ slices turkey ham @ .5 oz ea	_____ slices turkey ham @ .5 oz ea					
		NC	1 tsp. each	NC	1 tsp. each		1 tsp. each		1 tsp. each	_____ cups syrup	_____ cups syrup					
Egg and Cheese Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA	1 each		1 each		1 each	_____ sandwiches, WGR	_____ sandwiches, WGR					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
		__ c/ea		__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

1. CE: _____ **Daily Food Production Record for Food-Based - On-Site Production** 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2017-2018 Breakfast Cycle Menu
 5. Week 5, Monday

3. MEAL PREPARATION SITE: _____ 7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Waffles		2 WGR	2 each OR 1 pkg.	2 WGR	2 each OR 1 pkg.					_____ waffles, WGR OR pkg. WGR waffles	_____ waffles, WGR OR pkg. WGR waffles						
Bacon		NC	2 each	NC	2 each					_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked						
Optional choices that may be offered in addition to the above item(s)																	
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each					_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea						
Toast		1 WGR	1 each	1 WGR	1 each					_____ slices WGR toast	_____ slices WGR toast						
* Breakfast Round		N/A	N/A	2 WGR	1 each					_____ WGR breakfast rounds	_____ WGR breakfast rounds						
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
Muffin		1 WGR	1 each	1 WGR	1 each					_____ WGR muffins	_____ WGR muffins						
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
										_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																	
Syrup		NC	1 each	NC	1 each					_____ pkts syrup	_____ pkts syrup						Offered with waffles
Jelly		NC	1 each	NC	1 each					_____ pkts jelly	_____ pkts jelly						Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 5, Tuesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Cinnamon Roll		N/A		N/A	2 WGR		1 each		1 each		_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each				
Cheesy Toast	BRK-806	1 WGR		1 each	1 WGR		1 each		1 each		_____ slices WGR bread	_____ slices WGR bread				
		.5 GA		1 slice	.5 GA		1 slice		1 slice		_____ slices RF yellow cheese @ .5 oz ea	_____ slices RF yellow cheese @ .5 oz ea				
		.5 GA		1 slice	.5 GA		1 slice		1 slice		_____ slices RF white cheese @ .5 oz ea	_____ slices RF white cheese @ .5 oz ea				
Sausage		1 GA		1 each	1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties				Offered with both the Cinnamon Roll and Cheesy Toast.
<i>Optional choices that may be offered in addition to the above item(s)</i>																
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ _____ oz ea	_____ WGR cereal bars @ _____ oz ea				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
* Breakfast Strudel		N/A		N/A	2 WGR		1 each		1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Cheese Stick		1 GA		1 each	1 GA		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit																
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
									_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
									_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Revised 05-03-2017

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA	1 each		1 each		1 each	_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza						
Optional choices that may be offered in addition to the above item(s)																	
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea						
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices WGR toast	_____ slices WGR toast						
Breakfast Parfait	BRK-804	1 WGR	1/4 cup	1 WGR	1/4 cup		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola						
		1 GA	1/2 cup	1 GA	1/2 cup		1/2 cup		1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt						
		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup	_____ #10 cans peaches OR	_____ #10 cans peaches OR						
										_____ lbs. strawberries OR	_____ lbs. strawberries OR						
										_____ lbs. bananas	_____ lbs. bananas						
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins						
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																	
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 5, Thursday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																	
Sausage, Egg, and Cheese Sandwich	BRK-816	2 WGR	1 each	2 WGR	1 each	1 each	1 each		_____ buns @ 2 WGR each	_____ buns @ 2 WGR each							
		.25 GA	1/2 slice	.25 GA	1/2 slice		1/2 slice	1/2 slice	_____ slices RF American cheese @ .5 oz ea, halved	_____ slices RF American cheese @ .5 oz ea, halved							
		.75 GA	1 each	.75 GA	1 each		1 each	1 each	_____ lbs. frozen eggs OR egg patties	_____ lbs. frozen eggs OR egg patties							
		1 GA	1 each	1 GA	1 each		1 each	1 each	_____ sausage patties	_____ sausage patties							
Optional choices that may be offered in addition to the above item(s)																	
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each	1 each	1 each		_____ WGR cereal bars @ _____ oz ea	_____ WGR cereal bars @ _____ oz ea							
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea							
* Breakfast Crackers		N/A	N/A	1 WGR	1 pkg.	1 pkg.	1 pkg.		_____ pkg. WGR breakfast crackers @ _____ oz ea	_____ pkg. WGR breakfast crackers @ _____ oz ea							
Cheese Stick		1 GA	1 each	1 GA	1 each	1 each	1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea							
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 each	1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches							
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
					_____ ea. whole oranges (113-138 ct.)			_____ ea. whole oranges (113-138 ct.)									
					_____ ea. whole bananas (100-120 ct.)			_____ ea. whole bananas (100-120 ct.)									
			__ c/ea		__ c/ea			__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____								
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____								
100% Fruit Juice				1/2 c. F	4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted								
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk							
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk							
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
14. Other/Condiments																	

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate															
Biscuit		2 WGR	1 each	2 WGR	1 each		1 each		_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each					
Gravy		NC	2 oz	NC	2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix					
Scrambled Eggs	BRK-817	1 GA	#16 disher	1 GA	#16 disher		#16 disher		_____ lbs. frozen eggs	_____ lbs. frozen eggs					
Pita Pocket Breakfast	BRK-814	1 WGR	1/2 pita	1 WGR	1/2 pita		1/2 pita		_____ pita pockets, WGR, halved	_____ pita pockets, WGR, halved					
		1.5 GA	#12 scoop	1.5 GA	#12 scoop		#12 scoop		_____ lbs. frozen eggs	_____ lbs. frozen eggs					
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		_____ stuffed pitas, WGR	_____ stuffed pitas, WGR					
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
									_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
				__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments															
Jelly		NC	1 each	NC	1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast and biscuit	

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2017-2018 Breakfast Cycle Menu
5. Week 6, Monday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

6. STUDENTS SERVED: _____
ADULTS SERVED: _____
TOTAL SERVED: _____
7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Sausage Biscuit	BRK-815	2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each					
		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ sausage patties	_____ sausage patties					
		2 WGR / 1 GA	1 each	2 WGR / 1 GA	1 each		1 each		1 each	_____ sausage biscuits, WGR	_____ sausage biscuits, WGR					Check product documentation to verify Meal Pattern contribution.
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)											
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)											
			_____ cups, lbs, each _____		_____ cups, lbs, each _____											
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast and biscuit

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
Breakfast Combo	BRK-803	2 WGR 1 GA NC .5 GA	1 biscuit OR 2 slices #16 scoop #16 scoop .5 oz	2 WGR 1 GA NC .5 GA		1 biscuit OR 2 slices #16 scoop #16 scoop .5 oz		1 biscuit OR 2 slices #16 scoop #16 scoop .5 oz		biscuits @ 2 WGR each OR slices toast @ 1 WGR each lbs. frozen eggs lbs. frz potatoes, cubed OR shredded lbs. RF cheddar cheese, shredded	biscuits @ 2 WGR each OR slices toast @ 1 WGR each lbs. frozen eggs lbs. frz potatoes, cubed OR shredded lbs. RF cheddar cheese, shredded				
Breakfast Burrito	BRK-801	1 WGR / 1 GA 1 WGR NC .5 GA 1 GA	1 each 1 each 1 slice .5 oz #16 scoop	1 WGR / 1 GA 1 WGR NC .5 GA 1 GA		1 each 1 each 1 slice .5 oz #16 scoop		1 each 1 each 1 slice .5 oz #16 scoop		breakfast burritos, WGR OR WGR flour tortillas, 6" slices bacon, pre-cooked lbs. RF cheddar cheese, shredded lbs. frozen eggs	breakfast burritos, WGR OR WGR flour tortillas, 6" slices bacon, pre-cooked lbs. RF cheddar cheese, shredded lbs. frozen eggs				
Hash Browns		NC	1/4 cup	NC		1/4 cup		1/4 cup		lbs. frz potatoes, shredded OR cubed	lbs. frz potatoes, shredded OR cubed				
Optional choices that may be offered in addition to the above item(s)															
* Cereal Bar, WGR		N/A		N/A	1 WGR	1 each		1 each		WGR cereal bars @ ____ oz ea	WGR cereal bars @ ____ oz ea				
Yogurt		1 GA	1 each	1 GA	1 GA	1 each		1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea				
* Breakfast Strudel		N/A		N/A	2 WGR	1 each		1 each		WGR breakfast strudels	WGR breakfast strudels				
Cheese Stick		1 GA	1 each	1 GA	1 GA	1 each		1 each		cheese sticks, RF, @ 1 oz ea	cheese sticks, RF, @ 1 oz ea				
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 WGR / 1 GA	1 each		1 each		WGR PBJ sandwiches	WGR PBJ sandwiches				
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.) ea. whole bananas (100-120 ct.) cups, lbs, each _____	ea. whole apples (125-138 ct.) ea. whole oranges (113-138 ct.) ea. whole bananas (100-120 ct.) cups, lbs, each _____				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans _____	# 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		cups, lbs, each _____	cups, lbs, each _____				
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		4 oz. fruit juice, assorted	4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		1/2 pints FF unflavored milk	1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint		1 each		1 each		1/2 pints FF chocolate milk	1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint		1 each		1 each		1/2 pints FF strawberry milk	1/2 pints FF strawberry milk				
14. Other/Condiments															
Salsa		NC	1 each	NC		1 each		1 each		pc or #10 cans salsa	pc or #10 cans salsa				Offered with Breakfast Combo and burrito

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2017-2018 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 6, Wednesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Chicken-n-Waffles	BRK-808	1 WGR .5 WGR / 1 GA	1 each 1 each	1 WGR .5 WGR / 1 GA	1 each 1 each					_____ waffles, WGR _____ chicken patties, WGR	_____ waffles, WGR _____ chicken patties, WGR					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR	1 each					_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each					_____ slices WGR toast	_____ slices WGR toast					
Breakfast Parfait	BRK-804	1 WGR	1/4 cup	1 WGR	1/4 cup					_____ lbs. WGR granola	_____ lbs. WGR granola					
		1 GA	1/2 cup	1 GA	1/2 cup					_____ lbs. yogurt	_____ lbs. yogurt					
		1/2 c. F	1/2 cup	1/2 c. F	1/2 cup					_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas					
Muffin		1 WGR	1 each	1 WGR	1 each					_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)											
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)											
			_____ cups, lbs, each _____		_____ cups, lbs, each _____											
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each					_____ pkts syrup	_____ pkts syrup					Offered with Chicken-n-Waffles
Jelly		NC	1 each	NC	1 each					_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 6, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu
5. Week 6, Thursday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
* Stuffed Bagel <i>OR</i>		N/A	N/A	2 WGR		1 each		1 each		_____ stuffed bagels, WGR	_____ stuffed bagels, WGR					
Pancakes		2.25 WGR	3 each	2.25 WGR		3 each		3 each		_____ WGR pancakes	_____ WGR pancakes					
Sausage		1 GA	1 each	1 GA		1 each		1 each		_____ sausage patties <i>OR</i> links	_____ sausage patties <i>OR</i> links					Offered with both the Stuffed Bagel and Pancakes.
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Breakfast Crackers		N/A	N/A	1 WGR		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea					
Cheese Stick		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
								_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
								_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup					Offered with Pancakes

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

2017-2018 Breakfast Cycle Menu
5. Week 6, Friday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
* Dutch Waffle <i>OR</i>		N/A	N/A	2 WGR		1 each		1 each		_____ Dutch waffles, WGR	_____ Dutch waffles, WGR					
French Toast		1 WGR / 1 GA	1 slice	1 WGR / 1 GA		1 slice		1 slice		_____ slices French toast, WGR	_____ slices French toast, WGR					
Bacon		NC	2 each	NC		2 each		2 each		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					Offered with both the Dutch Waffle and French Toast.
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices WGR toast	_____ slices WGR toast					
* Breakfast Round		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup					Offered with Dutch Waffle and French Toast
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week #, Day _____

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2017-2018 Breakfast Cycle Menu

5. Week #, Day _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Optional choices that may be offered in addition to the above item(s)																
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each			_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea	__ c/ea	__ c/ea			_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.			_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea	__ c/ea			_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.	4 fl. oz.	4 fl. oz.			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each			_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each			_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each			_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each			_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students.