

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

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

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Monday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

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									
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
* 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						
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						
										_____	_____						
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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2017-2018 Breakfast in the Classroom (BIC) 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	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Mini Pancakes		2 WGR	1 pkg.	2 WGR	1 pkg.						_____ pkgs. WGR mini pancakes	_____ pkgs. WGR mini pancakes					
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						_____ 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																	
											_____	_____					
											_____	_____					

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 in the Classroom (BIC) Cycle Menu
5. Week 1, Wednesday 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					
Cheese Stick		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 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																
										_____	_____					
										_____	_____					

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

6. STUDENTS SERVED: _____

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Thursday

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	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Breakfast Burrito		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ breakfast burritos, WGR	_____ breakfast burritos, WGR					
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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Friday 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		20.					
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
French Toast		1 WGR / 1 GA OR 2 WGR	1 pkg.	1 WGR / 1 GA OR 2 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast	_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast					Check manufacturer's product documentation to verify meal pattern contribution.	
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		_____ 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																		
											_____	_____						
											_____	_____						

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 in the Classroom (BIC) Cycle Menu
5. Week 2, Monday 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									
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
* Cinnamon Pull-a-Parts		N/A	N/A	2 WGR		1 each		1 each		_____ cinnamon rolls, WGR	_____ cinnamon rolls, WGR						
Cheese Stick		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks, RF, @ 1 oz ea	_____ cheese sticks, RF, @ 1 oz ea						
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR						
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.	
			__ c/ea			__ c/ea		__ c/ea		_____ 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.		_____ # 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 in the Classroom (BIC) Cycle Menu
5. Week 2, 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	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Breakfast Muffin or Loaf		1 WGR	1 each	1 WGR	1 each						_____ muffins or loaves, WGR	_____ muffins or loaves, WGR					
Yogurt		1 GA	1 each	1 GA	1 each						_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Empanada		2 WGR / 1 GA	1 each	2 WGR / 1 GA	1 each						_____ breakfast empanadas, WGR	_____ breakfast empanadas, WGR					
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						_____ 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																	

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

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

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

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Wednesday

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							
Pancake Wrap		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ pancake wraps, WGR	_____ pancake wraps, WGR				
											_____	_____				
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.
							1 each		1 each		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
									1 each		_____ 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		__ 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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Thursday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
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				
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: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Friday

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	21. Actual Amount Prepared	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			(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)				
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Waffle		2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ waffles, WGR	_____ waffles, WGR					
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					
										_____	_____					
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					_____ 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.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

6. STUDENTS SERVED: _____

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Monday

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									
* 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						
Sausage Biscuit		2 WGR / 1 GA	1 each	2 WGR / 1 GA		1 each		1 each		_____ sausage biscuits, WGR OR	_____ sausage biscuits, WGR OR						
	BRK-815	2 WGR	1 each	2 WGR		1 each		1 each		_____ biscuits, WGR	_____ biscuits, WGR						
		1 GA	1 each	1 GA		1 each		1 each		_____ sausage patties	_____ sausage patties						
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		_____ 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 in the Classroom (BIC) Cycle Menu
5. Week 3, Tuesday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ 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								
		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 Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA	1 each		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR				
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.	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																
									_____	_____						
									_____	_____						

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: _____ 2017-2018 Breakfast in the Classroom (BIC) Cycle Menu 6. STUDENTS SERVED: _____
 2. SCHOOL: _____ 5. Week 3, Wednesday ADULTS SERVED: _____
 3. MEAL PREPARATION SITE: _____ 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																
Breakfast Sliders		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ breakfast sliders, WGR	_____ breakfast sliders, WGR					
* Stuffed Bagel		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ stuffed bagels, WGR	_____ stuffed bagels, WGR					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	_____ c/ea	1 each	_____ c/ea	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.		_____ # 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: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Thursday

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																	
Chicken-n-Biscuit	BRK-807	2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ biscuits, WGR	_____ biscuits, WGR						
		.5 WGR / 1 GA	1 each	.5 WGR / 1 GA	1 each		1 each		1 each								_____ chicken patties, WGR
Waffle		2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ waffles, WGR	_____ waffles, WGR						
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	_____ c/ea	_____ c/ea	_____ c/ea		_____ 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																	

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

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

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

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Friday

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							
Breakfast Bread		2 WGR	1 each	2 WGR	1 each					_____ WGR bread slices	_____ WGR bread slices					
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Pita Pocket Breakfast		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each					_____ stuffed pitas, WGR	_____ stuffed pitas, WGR					
11. Fruit																
Fresh Fruit	1/2 c. F	1 each	1/2 c. F	1 each	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.	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	__ 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 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 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 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 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 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: _____ 2. SCHOOL: _____ 3. MEAL PREPARATION SITE: _____

2017-2018 Breakfast in the Classroom (BIC) Cycle Menu
5. Week #, Day _____

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		20.					
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
											_____	_____						
											_____	_____						
											_____	_____						
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.)							
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.	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	__ 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 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 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 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 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 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.