1. CE:										Daily Fo	od Proc	duction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL: 3. MEAL PREPARATION S	SITE:											2017-2018 Lunch Cycle Menu - Sa 5. Week #, Day Asian Salad - CMS-801					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNCH	Н			☐ SNACK				8. OFFER V	S. SERVE	i:	□ YES □ NO
							NNING SE							DAY C	F SERV	ICE	
			•	Meal	Pattern contribu	ution, # se	rvings, & s	erving size				20.	21.			22	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. k	C - 8th	17. 9th - 12	th	17. Adults/ A La Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # 19. Se Servings Siz	rving e	18. # 19. Serving Servings Size							
Chicken, diced	CMS-801				2 M/MA		1 serving	1 ser	ving	1 serving		lbs. diced chicken	lbs. diced chicken				Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
10. Vegetable																	
Romaine lettuce	CMS-801				3/4 c. VDG		1 3/4 cup	1 3/4	cup	1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Broccoli florets					1/4 c. VDG		1/4 cup	1/4	cup	1/4 cup		lbs. broccoli florets	lbs. broccoli florets				
11. Fruit																	
Mandarin oranges	CMS-801				1/2 c. F		1/2 cup	1/2	cup	1/2 cup		#10 cans mandarin oranges	#10 cans mandarin oranges				
12. Grain																	
Flatbread, WGR	CMS-801				2 WGR		1 each	1 ea	ach	1 each		WGR flatbreads	WGR flatbreads				
14. Other/Condiments																	
Asian Vinaigrette dressing	CMS-802				NC		1 oz	1 (οz	1 oz		gallons dressing	gallons Asian Vinaigrette dressing				
Other dressing					NC		1 oz	1 (ΟZ	1 oz		gallons dressing	gallons dressing				
()					INC		1 each	1 ea	ach	1 each		pc packets dressing	pc packets dressing				
							S	tudents sho	uld b	he allowed cho	ice of dai	ily fruit and vegetable offerings on the (6-Week Cycle Menu				

1. CE:										Daily Foo	od Prod	luction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL: 3. MEAL PREPARATION S	SITE:											2017-2018 Lunch Cycle Menu - Sa 5. Week#, Day Caribbean Salad - CMS-8					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNCH	1			SNACK				8. OFFER V	S. SERVE	:	□ YES □ NO
							NNING SE							DAY C	F SERV	ICE	
				Meal	Pattern contribu	ution, # se	rvings, & s	erving size				20.	21.			22.	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution	17. K	(- 8th	17. 9th - 12th	h	17. Adults/ A La Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	Leftover Servings	23. COMMENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # 19. Serv Servings Size	ing S	18. # 19. Serving Size							
Chicken, diced	CMS-803				2 M/MA		1 serving	1 servi	ing	1 serving		lbs. diced chicken	lbs. diced chicken				Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
10. Vegetable																	
Romaine lettuce	CMS-803				3/4 c. VDG		1 3/4 cup	1 3/4 0	up	1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Broccoli florets					1/4 c. VDG		1/4 cup	1/4 cu	qı	1/4 cup		lbs. broccoli florets	lbs. broccoli florets				
11. Fruit																	
Mandarin oranges	CMS-803				1/4 c. F		1/4 cup	1/4 cu	up	1/4 cup		#10 cans mandarin oranges	#10 cans mandarin oranges				
Pineapple tidbits					1/4 c. F		1/4 cup	1/4 cu	up	1/4 cup		#10 cans pineapple tidbits	#10 cans pineapple tidbits				
12. Grain																	
Roll, WGR	CMS-803				2 WGR		1 each	1 ead	ch	1 each		rolls @ 2 WGR each	rolls @ 2 WGR each				
14. Other/Condiments																	
Strawberry Vinaigrette dressing	CMS-810				NC		1 oz	1 oz	<u>z</u>	1 oz		gallons dressing	gallons Strawberry Vinaigrette dressing				
Other dressing					110		1 oz	1 oz	2	1 oz		gallons dressing	gallons dressing				
()					NC		1 each	1 ead	ch	1 each		pc packets dressing	pc packets dressing				
							9	tudente shou	ıld be	e allowed cho	ice of dai	ly fruit and vegetable offerings on the 6	S-Week Cycle Menu				

1. CE:										Da	aily Foo	od Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SE	RVED:
2. SCHOOL:	SITE:												2017-2018 Lunch Cycle Menu - Sa 5. Week#, Day Chef Salad - CMS-804					ADULTS SERVED TOTAL SERVED:_ 7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNCI	Н		[□ SNAC	K				8. OFFER V	S. SERVE	:	☐ YES _	NO
						PLA	NNING SE	ECTION							DAY (OF SERV	ICE		
				Meal	Pattern contribu	ition, # se	rvings, & s	erving size	ze				20.	21.			00		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	16. K-8 / 9-12 Meal Pattern Contribution	17. k	C - 8th	17. 9t ř	n - 12th		dults/ Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23.	COMMENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Turkey ham, diced					.75 M/MA		1 serving		1 serving		1 serving		lbs. diced turkey ham	lbs. diced turkey ham					umentation to determine serving vide .75 WMA contribution per
Egg, hard-cooked	CMS-804				1 M/MA		1/2 egg		1/2 egg		1/2 egg		hard-cooked eggs	hard-cooked eggs					
Cheddar cheese					.5 M/MA		.5 oz		.5 oz		.5 oz		lbs. RF cheddar cheese,	lbs. RF cheddar cheese, shredded					
10. Vegetable																			
Romaine lettuce					3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color					
Broccoli florets	CMS-804				1/4 c. VDG		1/4 cup		1/4 cup		1/4 cup		lbs. broccoli florets	lbs. broccoli florets					
Tomatoes, cherry or grape					1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		lbs. cherry or grape tomatoes	lbs. cherry or grape tomatoes					
11. Fruit																			
12. Grain																			
Pretzel Sticks, WGR	CMS-804				2 WGR		2 each		2 each		2 each		pretzel sticks @ 1 WGR each	pretzel sticks @ 1 WGR each					
14. Other/Condiments																			
Light Italian Dressing					NC		1 oz		1 oz		1 oz		gallons dressing	gallons Light Italian dressing					
Other dressing					NC		1 oz		1 oz		1 oz		gallons dressing	gallons dressing					
()					INC		1 each		1 each		1 each		pc packets dressing	pc packets dressing					
							S	tudents	s should	he allo	wed cho	ice of dai	ly fruit and vegetable offerings on the f	S-Week Cycle Menu					

1. CE:										Daily Fo	od Pro	duction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:3. MEAL PREPARATION S												2017-2018 Lunch Cycle Menu - Sa 5. Week #, Day Chicken Fajita Salad - CMS					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	T			LUNC	-			☐ SNACK				8. OFFER V			□ YES □ NO
				Na - 1 1	Datta and a santalla		NNING SI				1			DAY (OF SERV	ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	PK	Pattern contribute 16. K-8 / 9-12 Meal Pattern Contribution		rvings, & s	17. 9th		17. Adults/ A La Carte	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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # 19. Servir Servings Size	g						
Fajita Chicken	CMS-805				2 M/MA		1 serving		1 serving	1 servir	g	lbs. fajita chicken	lbs. fajita chicken				Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
Cheddar cheese	CIVIS-003				.5 M/MA		.5 oz		.5 oz	.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
10. Vegetable																	
Romaine lettuce					3/4 c. VDG		1 3/4 cup		1 3/4 cup	1 3/4 cu	р	lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Tomatoes, diced	CMS-805				1/4 c. VR		1/4 cup		1/4 cup	1/4 cup		lbs. tomatoes, diced	lbs. tomatoes, diced				
Salsa					1/4 c. VR		1/4 cup		1/4 cup	1/4 cu		#10 cans salsa	#10 cans salsa				
11. Fruit																	
12. Grain																	
Tortilla Chips, WGR					1 WGR or 2 WGR		1 oz or 2 oz		1 oz or 2 oz	1 oz or 2 oz		lbs. WGR tortilla chips	lbs. WGR tortilla chips				Ensure combination of WGR items provides 2 WGR total meal pattern contribution.
Tortilla, WGR	CMS-805				1 WGR		1 each		1 each	1 each	ı	tortillas, WGR, 6 inch	tortillas, WGR, 6 inch				
Tortilla Bowl, WGR					1 WGR		1 each		1 each	1 each	1	tostada bowls, WGR	tostada bowls, WGR				
14. Other/Condiments																	
Salad dressing					NC		1 oz		1 oz	1 oz		gallons dressing	gallons dressing				
()					NC		1 each		1 each	1 each	ı	pc packets dressing	pc packets dressing				
							S	tudents	should	be allowed ch	oice of da	ily fruit and vegetable offerings on the	6-Week Cycle Menu.				

1. CE:										Da	aily Foo	od Prod	duction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Menu - Sa 5. Week#, Day					ADULTS SERVED:
3. MEAL PREPARATION S	SITE:												Chicken Salad - CMS-80	16				7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	T			LUNC	H			☐ SNAC	CK				8. OFFER \	/S. SERVE	:	☐ YES ☐ NO
							ANNING S	ECTION			-				DAY	OF SERV	/ICE	
		l e		Meal	Pattern contribu				ize						DAI	T OLIK	I	
Food Item	Pattern Contribution 17. PK Meal Pattern Contribution 17. K - 8th 17. St. Meal Pattern Contribution 18. # 19. Serving 18. # 19. Serving 18. # 19. Serving 18. #											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
9. Meat/Meat Alternate	Servings Size Se																	
Chicken Salad	CMS-806				2 M/MA		#8 scoop		#8 scoop		#8 scoop		lbs. diced chicken	lbs. diced chicken				Note: 4.25 lb diced chicken yields 25 1/2-cup servings of Chicken Salad.
10. Vegetable																		
Romaine lettuce	CMS-806				3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Tomato wedges	CIVIS-800				1/4 c. VR		1/4 tomato		1/4 tomato		1/4 tomato		lbs. large tomatoes	lbs. large tomatoes				
11. Fruit																		
Apple slices	CMS-806				1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. whole apples (125-138 ct.)	lbs. whole apples (125-138 ct.)				
12. Grain																		
Coissant, WGR	CMS-806				2 WGR		1 each		1 each		1 each		crossaint rolls @ 2 WGR each	croissant rolls @ 2 WGR each				
14. Other/Condiments																		
							5	Student	s should	be allo	wed cho	ice of dai	lly fruit and vegetable offerings on the 6	6-Week Cycle Menu.				

1. CE:										Da	ily Fo	od Prod	luction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL: 3. MEAL PREPARATION S	SITE:												2017-2018 Lunch Cycle Menu - Sa 5. Week #, Day Crispy Chicken Salad - CM					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	ST T			LUNCI	Н			☐ SNAC	K				8. OFFER V	S. SERVE	.:	□ YES □ NO
							NNING S								DAY (F SERV	ICE	
			1	Meal	Pattern contrib	ution, # se	rvings, & s	serving si	ze				20.	21.			22	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. k	C - 8th	17. 9tł	n - 12th		dults/ Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Chicken, WGR breaded	CMS-807				2 M/MA / 1 WGR		1 serving		1 serving		1 serving		lbs. WGR breaded chicken	lbs. WGR breaded chicken				Check product documentation to determine serving size needed to provide 2 M/MA contribution per serving.
Cheddar cheese	CIVIC GOT				NC		1 tsp.		1 tsp.		1 tsp.		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
10. Vegetable																		
Romaine lettuce	CMS-807				3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Tomatoes, cherry or grape					1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		lbs. cherry or grape tomatoes	lbs. cherry or grape tomatoes				
11. Fruit																		
																	1	
12. Grain																		
Breadsticks, WGR	CMS-807				2 WGR		2 each		2 each		1 each		breadsticks @ 1 WGR each	breadsticks @ 1 WGR each				
																	1	
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808	NC		1 oz	NC		1 oz		1 oz		1 oz		gallons ranch dressing	gallons ranch dressing			ĺ	
Ranch diessing, lowiat		INC		1 each	INC		1 each		1 each		1 each		pc packets ranch dressing	pc packets ranch dressing				
Other dressing					NC		1 oz		1 oz		1 oz		gallons dressing	gallons dressing				
()							1 each		1 each		1 each		pc packets dressing	pc packets dressing				
							S	Students	should	be allo	wed cho	ice of dai	ly fruit and vegetable offerings on the	6-Week Cycle Menu.				

1. CE:										Da	ily Foo	d Prod	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:	SITE:												2017-2018 Lunch Cycle Menu - Sa 5. Week#, Day Sante Fe Salad - CMS-80					ADULTS SERVED: TOTAL SERVED: 7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	Т			LUNC	CH			□ SNAC	K				8. OFFER V	S. SERVE	:	□ YES □ NO
						PL/	ANNING S	ECTION							DAY C	F SERV	ICE	
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		PK	Pattern contribu 16. K-8 / 9-12 Meal Pattern Contribution		K - 8th	17. 9th	n - 12th	A La	dults/ Carte	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
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Taco Meat	CMS-809		3		2 M/MA	3	1 serving		1 serving	3.	1 serving		lbs. meat ()	lbs. meat ()				Check product documentation to determine serving size needed to provide 2 WMA contribution per serving.
Cheddar cheese					.5 M/MA		.5 oz		.5 oz		.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
10. Vegetable			This romaine or romaine & fresh This															
Romaine lettuce					3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Tomatoes, diced					1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		lbs. tomatoes, diced	lbs. tomatoes, diced				
Salsa	CMS-809				1/4 c. VR		1/4 cup		1/4 cup		1/4 cup		#10 cans salsa	#10 cans salsa				
Corn					1/4 c. VS		1/4 cup		1/4 cup		1/4 cup		lbs. corn, frz OR #10 cans	lbs. corn, frz OR #10 cans				
Pinto or black beans					1/4 c. VL		1/4 cup		1/4 cup		1/4 cup		#10 cans beans	#10 cans beans				
11. Fruit																		
12. Grain																		
Corn or tortilla chips, WGR	CMS-809				2 WGR		2 oz		2 oz		2 oz		lbs. WGR corn or tortilla chips	lbs. WGR corn or tortilla chips				
14. Other/Condiments																		
Ranch dressing, lowfat	CMS-808				NC		1 oz 1 each		1 oz 1 each		1 oz 1 each		gallons ranch dressing pc packets ranch dressing	gallons ranch dressing pc packets ranch dressing				
Other dressing					NC		1 oz		1 oz		1 oz		gallons dressing	gallons dressing				
\							1 each	<u> </u>	1 each	1	1 each		pc packets dressing	pc packets dressing				
							5	students	s should	pe allo	wed cho	ice of dai	ly fruit and vegetable offerings on the 6	o-week Cycle Menu.				

1. CE:										Da	aily Foo	od Proc	luction Record for Food-Based	d - On-Site Production				6. STUDENTS SERVED:
2. SCHOOL:													2017-2018 Lunch Cycle Menu - Sa 5. Week#, Day					ADULTS SERVED: TOTAL SERVED:
3. MEAL PREPARATION S													Tuna Salad - CMS-811					7. DATE:
4. MEAL SERVICE:		☐ BREAKFAS	T			LUNC				☐ SNAC	K			<u> </u>	8. OFFER \			□ YES □ NO
	1			Maal	Dettern centrile		ANNING SI						I		DAY	OF SERV	ICE	l
Food Item	Pattern Contribution 17. PK Meal Pattern Contribution 17. K - 8th 17. 9th - 12th A La												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
9. Meat/Meat Alternate							19. Serving Size			18. # Servings	19. Serving Size							
Tuna Salad	CMS-811				2 M/MA		#8 scoop		#8 scoop		#8 scoop		ozs. tuna	ozs. tuna				
10. Vegetable																		
Romaine lettuce	CMS-811				3/4 c. VDG		1 3/4 cup		1 3/4 cup		1 3/4 cup		lbs. romaine or romaine & fresh spinach salad mix w/ color	lbs. romaine or romaine & fresh spinach salad mix w/ color				
Tomato wedges	CIVIO-011				1/4 c. VR		1/4 tomato		1/4 tomato		1/4 tomato		lbs. large tomatoes	lbs. large tomatoes				
11. Fruit																		
Apple slices	CMS-811				1/2 c. F		1/2 cup		1/2 cup		1/2 cup		lbs. whole apples (125-138 ct.)	lbs. whole apples (125-138 ct.)				
12. Grain																		
Coissant, WGR	CMS-811				2 WGR		1 each		1 each		1 each		crossaint rolls @ 2 WGR each	croissant rolls @ 2 WGR each				
14. Other/Condiments																		
							S	Student	s should	be allo	wed cho	ice of dai	lly fruit and vegetable offerings on the 6	6-Week Cycle Menu.				

1. CE:									Daily Foo	od Proc	duction Record for Food-Base	d - On-Site Production				6. STUDENTS SERVED:	
SCHOOL: MEAL PREPARATION S											2017-2018 Lunch Cycle Menu - Sa 5. Week #, Day Salad - Recipe # _					ADULTS SERVED: TOTAL SERVED: 7. DATE:	
4. MEAL SERVICE:		☐ BREAKFAS	T			LUNC			☐ SNACK				8. OFFER V	S. SERVE	i:	□ YES □ NO	
							NNING SE						DAY (OF SERV	ICE		
				Meal	Pattern contrib	ution, # se	rvings, & s	serving size			20.	21.			00		
Food Item	15. Recipe #	16. PK Meal Pattern Contribution	17.	. PK	16. K-8 / 9-12 Meal Pattern Contribution	17. l	≺ - 8th	17. 9th - 12th	17. Adults/ A La Carte	Total Servings Planned	Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
9. Meat/Meat Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # 19. Serving Size	18. # 19. Serving Size								
10. Vegetable																	ď
																	_
																	_
11. Fruit																	
12. Grain																	
14. Other/Condiments																	Ī
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																	_
_																	
								Students should	he allowed cho	ice of dai	ily fruit and vegetable offerings on the (6-Week Cycle Menu					Æ