

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 1, 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

2022-2023 Breakfast Cycle Menu
5. Week 1, 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	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					
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea		___ ea		___ ea	_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA	___ ea		___ ea		___ ea	_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea		___ ea		___ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round				2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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	___ c/ea	___ 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.)											
			_____ lbs. fresh _____		_____ lbs. fresh _____											
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each	individual _____ cups or _____ pkg @ ___ oz each	individual _____ cups or _____ pkg @ ___ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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									
9. Grain/Grain Alternate																	
French Toast OR		1 WGR / 1 GA	1 slice	1 WGR / 1 GA	1 slice	1 slice	1 slice	1 slice		_____ slices WGR French toast OR	_____ slices WGR French toast OR					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						
* Dutch Waffle				2 WGR	1 each	1 each	1 each	1 each		_____ Dutch waffles, WGR	_____ Dutch waffles, WGR						
Sausage		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each		_____ sausage links OR patties	_____ sausage links OR patties					Sausage offered with both French Toast and Dutch Waffle.	
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea	___ ea		_____ (WGR)	_____ (WGR)						
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea	___ ea		_____ (GA)	_____ (GA)						
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea	___ ea		_____ sandwiches, IW	_____ sandwiches, IW						
Optional choices that may be offered in addition to the above item(s)																	
* Breakfast Strudel				2 WGR	1 each	1 each	1 each	1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels						
Cheese Stick or Cubes				1 GA	1 each	1 each	1 each	1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea						
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.		_____ pkg. WGR breakfast crackers @ _____ oz ea	_____ pkg. WGR breakfast crackers @ _____ oz ea						
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea						
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each		_____ slices WGR bread	_____ slices WGR bread						
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							
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained						
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 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																	
Power Breakfast:																	
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-318	1 GA	#16 scoop	1 GA	#16 scoop	#16 scoop	#16 scoop	#16 scoop	_____ 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							
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea	___ ea	_____ (WGR)	_____ (WGR)							
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea	___ ea	_____ (GA)	_____ (GA)							
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea	___ ea	_____ sandwiches, IW	_____ sandwiches, IW							
Optional choices that may be offered in addition to the above item(s)																	
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each							
* Breakfast Parfait OR Breakfast Banana Split	BRK-304 or BRK-301			1 WGR		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola					1/4 cup granola = 1 oz by weight.		
				1 GA		1/2 cup		1/2 cup	_____ cups yogurt	_____ cups yogurt							
				1/2 c. F		1/2 cup		1/2 cup	_____ #10 cans peaches, diced OR _____ lbs. strawberries OR _____ lbs. bananas (100-120 ct.)	_____ #10 cans peaches, diced OR _____ lbs. strawberries OR _____ lbs. bananas (100-120 ct.)							
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	_____ lbs. fresh _____	_____ lbs. fresh _____						
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	_____ individual _____ cups or pkg @ ___ oz each	_____ individual _____ cups or pkg @ ___ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained							
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk							
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____ **Daily Food Production Record for Food-Based - On-Site Production** 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2022-2023 Breakfast Cycle Menu ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ 5. Week 1, Thursday 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							
9. Grain/Grain Alternate														
Pancake Wrap		1 WGR / 1 GA	1 each or 3 mini	1 WGR / 1 GA	1 each or 3 mini	1 each or 3 mini		pancake wraps, WGR	pancake wraps, WGR				Slice lengthwise for PK.	
Yogurt		1 GA	1 each	1 GA	1 each	1 each		yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea	___ ea		_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA	___ ea	___ ea		_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea		sandwiches, IW	sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)														
* Breakfast Strudel				2 WGR	1 each	1 each		WGR breakfast strudels	WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	1 each	1 each		cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.		pkg. WGR breakfast crackers @ ___ oz ea	pkg. WGR breakfast crackers @ ___ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each		cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each		slices WGR bread	slices WGR bread					
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.	
					1 each		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	lbs. fresh _____	lbs. fresh _____						
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each		individual _____ cups or pkg @ ___ oz each	individual _____ cups or pkg @ ___ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.		# 10 cans _____, drained OR undrained	# 10 cans _____, drained OR undrained					
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														
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each		1/2 pints _____ unflavored milk	1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each		1/2 pints _____ chocolate milk	1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each		1/2 pints _____ strawberry milk	1/2 pints _____ strawberry milk					
14. Other/Condiments														
Syrup		NC	1 each	NC	1 each	1 each		pkts syrup	pkts syrup				Offered with Pancake Wrap	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, 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																
* Cinnamon Roll					2 WGR		1 each		1 each		_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each				
Cheesy Toast	BRK-306	1 WGR	1 each	1 WGR		1 each		1 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		.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					Sausage offered with both Cinnamon Roll and Cheesy Toast.
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR		___ ea		___ ea		_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA		___ ea		___ ea		_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round				2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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		_____ lbs. fresh _____	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ ___ oz each	_____ individual _____ cups or pkg @ ___ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																
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 unless comingling.

Revised 02-25-2022

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 2, Monday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

2022-2023 Breakfast Cycle Menu

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															
Pancakes		2 WGR	1 serving	2 WGR	1 serving		1 serving		_____ servings WGR pancakes	_____ servings WGR pancakes				Check manufacturer's product documentation to determine serving size to provide at least 2 WGR.	
Waffles		2 WGR	2 each	2 WGR	2 each		2 each		_____ WGR waffles	_____ WGR waffles					
Bacon		NC	2 each	NC	2 each		2 each		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked				Bacon offered with both Pancakes and Waffles.	
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR	___ ea		___ ea		_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA	___ ea		___ ea		_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round				2 WGR	1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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		_____ lbs. fresh _____	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		_____ individual _____ cups or pkg @ ___ oz each	_____ individual _____ cups or pkg @ ___ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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															
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments															
Syrup		NC	1 each	NC	1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with pancakes and 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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 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															
Breakfast Combo	BRK-303	2 WGR	1 biscuit OR 2 slices	2 WGR	1 biscuit OR 2 slices			1 biscuit OR 2 slices		biscuits @ 2 WGR each OR slices toast @ 1 WGR each	biscuits @ 2 WGR each OR slices toast @ 1 WGR each				
		1 GA	#16 scoop	1 GA	#16 scoop			#16 scoop		lbs. frozen eggs	lbs. frozen eggs				
		NC	#16 scoop	NC	#16 scoop			#16 scoop		lbs. frz potatoes, cubed OR shredded	lbs. frz potatoes, cubed OR shredded				
		.5 GA	.5 oz	.5 GA	.5 oz			.5 oz		lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
Breakfast Taquito		1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each	1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each			1 each		breakfast taquitos, WGR	breakfast taquitos, WGR				
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR	___ ea			___ ea		_____ (WGR)	_____ (WGR)				
		___ GA	___ ea	___ GA	___ ea			___ ea		_____ (GA)	_____ (GA)				
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea			___ ea		sandwiches, IW	sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel				2 WGR	1 each			1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Cheese Stick or Cubes				1 GA	1 each			1 each		cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea				
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.			1 pkg.		pkg. WGR breakfast crackers @ _____ oz ea	pkg. WGR breakfast crackers @ _____ oz ea				
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each			1 each		cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea				
Breakfast Bread		2 WGR	1 each	2 WGR	1 each			1 each		slices WGR bread	slices WGR bread				
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	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.)										
			_____ lbs. fresh _____		_____ lbs. fresh _____										
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each			1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.			1/2 c.		# 10 cans drained OR undrained	# 10 cans drained OR undrained				
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															
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate				1/2 pint	1 each			1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry				1/2 pint	1 each			1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments															
Jelly		NC	1 each	NC	1 each			1 each		_____ pkts jelly	_____ pkts jelly				Offered with biscuit and toast

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 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

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						
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea		_____ (WGR)	_____ (WGR)						
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea		_____ (GA)	_____ (GA)						
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea		_____ sandwiches, IW	_____ sandwiches, IW						
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each						
* Breakfast Parfait OR Breakfast Banana Split	BRK-304 or BRK-301			1 WGR		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola						1/4 cup granola = 1 oz by weight.
				1 GA		1/2 cup		1/2 cup	_____ cups yogurt	_____ cups yogurt						
				1/2 c. F		1/2 cup		1/2 cup	_____ #10 cans peaches, diced OR	_____ #10 cans peaches, diced OR						
									_____ lbs. strawberries OR	_____ lbs. strawberries OR						
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	_____ 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	_____ lbs. fresh _____	_____ lbs. fresh _____		
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	_____ individual _____ cups or pkg @ ___ oz each	_____ individual _____ cups or pkg @ ___ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained							
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk							
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Thursday

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																
Oatmeal	BRK-315	1 WGR	3/4 cup	1 WGR	3/4 cup		3/4 cup		3/4 cup	_____ lbs. dry oats, quick	_____ lbs. dry oats, quick					
Cinnamon Toast	BRK-309	1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
* Breakfast Cookie				2 WGR	1 each		1 each		1 each	_____ pkg. WGR cookies @ _____ oz ea	_____ pkg. WGR cookies @ _____ oz ea					
Yogurt				1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea		_____ ea		_____ ea	_____ (WGR)	_____ (WGR)					
		_____ GA	_____ ea	_____ GA	_____ ea		_____ ea		_____ ea	_____ (GA)	_____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea		_____ ea		_____ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
* Breakfast Strudel				2 WGR	1 each		1 each		1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	1 each		1 each		1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.		1 pkg.		1 pkg.	_____ pkg. WGR breakfast crackers @ _____ oz ea	_____ pkg. WGR breakfast crackers @ _____ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ slices WGR bread	_____ slices WGR bread					
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		_____ lbs. fresh _____	_____ lbs. fresh _____						
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each	individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	# 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																

Daily Food Production Record for Food-Based - On-Site Production													6. STUDENTS SERVED: _____	
1. CE: _____											2022-2023 Breakfast Cycle Menu		ADULTS SERVED: _____	
2. SCHOOL: _____											5. Week 2, 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								
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size							
Breakfast Burrito	BRK-302	1 WGR		1 each	1 WGR		1 each		_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each				
		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				
		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		_____ breakfast burritos, WGR	_____ breakfast burritos, WGR				
Hash Browns		NC		1 each OR 1/4 cup	NC		1 each OR 1/4 cup		_____ each hashbrown patties OR _____ lbs. frz. potatoes, shredded OR cubed	_____ each hashbrown patties OR _____ lbs. frz. potatoes, shredded OR cubed				
* Donut OR					2 WGR		1 each		_____ donuts, WGR	_____ donuts, WGR				
* Donut Holes					2 WGR		6 each		_____ donut holes, WGR	_____ donut holes, WGR				
Sausage					1 GA		1 each		_____ sausage links OR patties	_____ sausage links OR patties				
Breakfast Sandwich Choice	BRK - _____	_____ WGR		_____ ea	_____ WGR		_____ ea		_____ _____ (WGR)	_____ _____ (WGR)				
		_____ GA		_____ ea	_____ GA		_____ ea		_____ _____ (GA)	_____ _____ (GA)				
		_____ WGR / _____ GA		_____ ea	_____ WGR / _____ GA		_____ ea		_____ sandwiches, IW	_____ sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)														
Cereal Variety, WGR		1 WGR OR 2 WGR		1 each	1 WGR OR 2 WGR		1 each		_____ WGR bowlpacks @ _____ oz ea	_____ WGR bowlpacks @ _____ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Round					2 WGR		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt					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		_____ 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		_____ lbs. fresh _____	_____ lbs. fresh _____				
Individual Fruit Cups/Pkg.		1/2 c. F		1 each	1/2 c. F		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		_____ # 10 cans drained OR undrained	_____ # 10 cans drained OR undrained				
100% Fruit Juice					1/2 c. F		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk														
FF OR 1% Unflavored		1/2 pint		1 each	1/2 pint		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate					1/2 pint		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry					1/2 pint		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments														
Salsa		NC		1/4 cup	NC		1/4 cup		_____ #10 cans salsa OR _____ pc cups salsa @ _____ oz each	_____ #10 cans salsa OR _____ pc cups salsa @ _____ oz each			Offered with burrito. May use recipe CM-382. Serving size is 3/8 cup.	
Jelly		NC		1 each	NC		1 each		_____ pkts jelly	_____ pkts jelly			Offered with toast	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Monday

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																
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					
* Cinnamon Roll				2 WGR	1 each		1 each		1 each	_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each					
Bacon				NC	2 each		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea		_____ ea		_____ ea	_____ (WGR)	_____ (WGR)					
		_____ GA	_____ ea	_____ GA	_____ ea		_____ ea		_____ ea	_____ (GA)	_____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea		_____ ea		_____ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round																
Yogurt				2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
				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.)											
			_____ lbs. fresh _____		_____ lbs. fresh _____											
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each	_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, 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							
9. Grain/Grain Alternate															
Cheese Omelet		2 GA	1 each	2 GA	1 each	1 each	1 each		_____ cheese omelets	_____ cheese omelets				Recipe BRK-305 may be used.	
Toast		1 WGR	1 each	1 WGR	1 each	1 each	1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
Breakfast Taquito		1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each	1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each	1 each	1 each		_____ breakfast taquitos, WGR	_____ breakfast taquitos, WGR					
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea		_____ (WGR)	_____ (WGR)					
		_____ GA	_____ ea	_____ GA	_____ ea	_____ ea	_____ ea		_____ (GA)	_____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea	_____ ea	_____ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel				2 WGR	1 each	1 each	1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	1 each	1 each	1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.		_____ pkg. WGR breakfast crackers @ _____ oz ea	_____ pkg. WGR breakfast crackers @ _____ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each	1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each		_____ slices WGR bread	_____ slices WGR bread					
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 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		_____ lbs. fresh _____			_____ lbs. fresh _____							
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 drained OR undrained	_____ # 10 cans drained OR undrained					
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															
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments															
Salsa		NC	1/4 cup 1 each	NC	1/4 cup 1 each	1/4 cup 1 each	1/4 cup 1 each		_____ #10 cans salsa OR pc cups salsa @ _____ oz each	_____ #10 cans salsa OR pc cups salsa @ _____ oz each				Offered with omelet. May use recipe CM-382. Serving size is 3/8 cup.	

NC = No Contribution.

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

Revised 02-25-2022

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 3, 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															
Power Breakfast:															
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-318	1 GA	#16 scoop	1 GA		#16 scoop		#16 scoop		_____ lbs. frozen eggs	_____ lbs. frozen eggs				
Bacon		NC	2 each	NC		2 each		2 each		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked				
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR		___ ea		___ ea		_____ (WGR)	_____ (WGR)				
		___ GA	___ ea	___ GA		___ ea		___ ea		_____ (GA)	_____ (GA)				
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Parfait OR Breakfast Banana Split	BRK-304 or BRK-301			1 WGR		1/4 cup		1/4 cup		_____ lbs. WGR granola	_____ lbs. WGR granola				1/4 cup granola = 1 oz by weight.
				1 GA		1/2 cup		1/2 cup		_____ cups yogurt	_____ cups yogurt				
				1/2 c. F		1/2 cup		1/2 cup		_____ #10 cans peaches, diced OR _____ lbs. strawberries OR _____ lbs. bananas (100-120 ct.)	_____ #10 cans peaches, diced OR _____ lbs. strawberries OR _____ lbs. bananas (100-120 ct.)				
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		_____ lbs. fresh _____	_____ lbs. fresh _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or _____ pkg @ ___ oz each	_____ individual _____ cups or _____ pkg @ ___ oz each				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, _____ drained OR undrained	_____ # 10 cans _____, _____ drained OR undrained				
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															
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2022-2023 Breakfast Cycle Menu
5. Week 3, Thursday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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									
		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					
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea		___ ea		___ ea		_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA	___ ea		___ ea		___ ea		_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																	
* Breakfast Strudel				2 WGR	1 each		1 each		1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	1 each		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ _____ oz ea	_____ pkg. WGR breakfast crackers @ _____ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each		1 each		1 each		_____ slices WGR bread	_____ slices WGR bread					
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.)												
			_____ lbs. fresh _____		_____ lbs. fresh _____												
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, 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																
* Dutch Waffle				2 WGR		1 each		1 each		_____ Dutch waffles, WGR	_____ Dutch waffles, WGR					
French Toast OR		1 WGR / 1 GA	1 slice	1 WGR / 1 GA		1 slice		1 slice		_____ slices WGR French toast OR	_____ slices WGR French toast OR					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		_____ sticks, WGR French toast	_____ sticks, WGR French toast					
Sausage		1 GA	1 each	1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties					Sausage offered with both Dutch Waffle and French Toast.
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR		___ ea		___ ea		_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA		___ ea		___ ea		_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round				2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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			_____ lbs. fresh _____	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ ___ oz each	_____ individual _____ cups or pkg @ ___ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup					Offered with waffle
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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Monday

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																
Pancakes		2 WGR	1 serving	2 WGR	1 serving		1 serving		1 serving	_____ servings WGR pancakes	_____ servings WGR pancakes					Check manufacturer's product documentation to determine serving size to provide at least 2 WGR.
Bacon		NC	2 each	NC	2 each		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
* Breakfast Cookie				2 WGR	1 each		1 each		1 each	_____ pkg. WGR cookies @ _____ oz ea	_____ pkg. WGR cookies @ _____ oz ea					
Yogurt				1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea		_____ ea		_____ ea	_____ (WGR)	_____ (WGR)					
		_____ GA	_____ ea	_____ GA	_____ ea		_____ ea		_____ ea	_____ (GA)	_____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea		_____ ea		_____ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round				2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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	_____ 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	1/2 c. F	1 each		1 each	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
			1 each	1/2 c. F	1 each		1 each	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			_____ c/ea		_____ c/ea		_____ c/ea	_____ lbs. fresh _____	_____ lbs. fresh _____							
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each	_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	# 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, 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																
Breakfast Burrito	BRK-302	1 WGR	1 each	1 WGR	1 each	1 each	1 each			_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each					
		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					
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 each	1 each			_____ breakfast burritos, WGR	_____ breakfast burritos, WGR					
Hash Browns		NC	1 each OR 1/4 cup	NC	1 each OR 1/4 cup	1 each OR 1/4 cup	1 each OR 1/4 cup			_____ each hashbrown patties OR lbs. frz. potatoes, shredded OR cubed	_____ each hashbrown patties OR lbs. frz. potatoes, shredded OR cubed					
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea			_____ (WGR)	_____ (WGR)					
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea			_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea			_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
* Breakfast Strudel				2 WGR	1 each	1 each	1 each			_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	1 each	1 each	1 each			_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.			_____ pkg. WGR breakfast crackers @ ___ oz ea	_____ pkg. WGR breakfast crackers @ ___ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each	1 each			_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each			_____ slices WGR bread	_____ slices WGR bread					
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 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	_____ lbs. fresh _____	_____ lbs. fresh _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each			_____ individual _____ cups or pkg @ ___ oz each	_____ individual _____ cups or pkg @ ___ oz 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 _____ drained OR undrained	_____ # 10 cans _____ drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each			_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each			_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each			_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																
Salsa		NC	1/4 cup 1 each	NC	1/4 cup 1 each	1/4 cup 1 each	1/4 cup 1 each			_____ #10 cans salsa OR pc cups salsa @ ___ oz each	_____ #10 cans salsa OR pc cups salsa @ ___ oz each					Offered with burrito. May use recipe CM-382. Serving size is 3/8 cup.

NC = No Contribution.

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

Revised 02-25-2022

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Wednesday

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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Waffles		2 WGR	2 each	2 WGR	2 each	2 each	2 each		_____ WGR waffles	_____ WGR waffles						
Sausage		1 GA	1 each	1 GA	1 each	1 each	1 each		_____ sausage links OR patties	_____ sausage links OR patties						
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea		_____ (WGR)	_____ (WGR)						
		_____ GA	_____ ea	_____ GA	_____ ea	_____ ea	_____ ea		_____ (GA)	_____ (GA)						
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea	_____ ea	_____ ea		_____ sandwiches, IW	_____ sandwiches, IW						
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each						
* Breakfast Parfait OR Breakfast Banana Split	BRK-304 or BRK-301			1 WGR 1 GA 1/2 c. F	1/4 cup 1/2 cup 1/2 cup	1/4 cup 1/2 cup 1/2 cup	1/4 cup 1/2 cup 1/2 cup		_____ lbs. WGR granola _____ cups yogurt _____ #10 cans peaches, diced OR _____ lbs. strawberries OR _____ lbs. bananas (100-120 ct.)	_____ lbs. WGR granola _____ cups yogurt _____ #10 cans peaches, diced OR _____ lbs. strawberries OR _____ lbs. bananas (100-120 ct.)					1/4 cup granola = 1 oz by weight.	
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		_____ 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								
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained						
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each	1 each	1 each		_____ pkts syrup	_____ pkts syrup					Offered with waffles	
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 unless comingling.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 4, 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															
Breakfast Combo	BRK-303	2 WGR	1 biscuit OR 2 slices	2 WGR	1 biscuit OR 2 slices	1 biscuit OR 2 slices	1 biscuit OR 2 slices	biscuits @ 2 WGR each OR slices toast @ 1 WGR each		biscuits @ 2 WGR each OR slices toast @ 1 WGR each					
		1 GA	#16 scoop	1 GA	#16 scoop	#16 scoop	#16 scoop	lbs. frozen eggs		lbs. frozen eggs					
		NC	#16 scoop	NC	#16 scoop	#16 scoop	#16 scoop	lbs. frz potatoes, cubed OR shredded		lbs. frz potatoes, cubed OR shredded					
		.5 GA	.5 oz	.5 GA	.5 oz	.5 oz	.5 oz	lbs. RF cheddar cheese, shredded		lbs. RF cheddar cheese, shredded					
* Stuffed Bagel				2 WGR		1 each		1 each	stuffed bagels, WGR	stuffed bagels, WGR					
Cheese Stick or Cubes				1 GA		1 each		1 each	cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea	_____ (WGR)		_____ (WGR)					
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea	_____ (GA)		_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea	sandwiches, IW		sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel				2 WGR		1 each		1 each	WGR breakfast strudels	WGR breakfast strudels					
Cheese Stick or Cubes				1 GA		1 each		1 each	cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	pkg. WGR breakfast crackers @ oz ea	pkg. WGR breakfast crackers @ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	slices WGR bread	slices WGR bread					
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	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		lbs. fresh _____	lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	individual _____ cups or pkg @ ___ oz each	individual _____ cups or pkg @ ___ oz 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 drained OR undrained	# 10 cans drained OR undrained						
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															
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	1/2 pints _____ unflavored milk	1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each	1 each	1 each	1 each	1/2 pints _____ chocolate milk	1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each	1 each	1 each	1 each	1/2 pints _____ strawberry milk	1/2 pints _____ strawberry milk					
14. Other/Condiments															
Jelly		NC	1 each	NC	1 each	1 each	1 each	1 each	pkts jelly	pkts jelly					Offered with biscuit and 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 unless comingling.

Revised 02-25-2022

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2022-2023 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								
9. Grain/Grain Alternate																
Oatmeal	BRK-315	1 WGR	3/4 cup	1 WGR		3/4 cup		3/4 cup			_____ lbs. dry oats, quick	_____ lbs. dry oats, quick				
Cinnamon Toast	BRK-309	1 WGR	1 each	1 WGR		1 each		1 each			_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each				
* Donut OR				2 WGR		1 each		1 each			_____ donuts, WGR	_____ donuts, WGR				
* Donut Holes				2 WGR		6 each		6 each			_____ donut holes, WGR	_____ donut holes, WGR				
Sausage				1 GA		1 each		1 each			_____ sausage links OR patties	_____ sausage links OR patties				
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR		_____ ea		_____ ea			_____ (WGR)	_____ (WGR)				
		_____ GA	_____ ea	_____ GA		_____ ea		_____ ea			_____ (GA)	_____ (GA)				
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA		_____ ea		_____ ea			_____ sandwiches, IW	_____ sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 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 toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Round				2 WGR		1 each		1 each			_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt				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	_____ lbs. fresh _____	_____ lbs. fresh _____						
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2022-2023 Breakfast 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																		
											_____	_____						
											_____	_____						
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	1/2 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.	
						_____ c/ea			_____ c/ea		_____ c/ea		_____ 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.)			
						_____ c/ea			_____ c/ea		_____ c/ea		_____ lbs. fresh _____		_____ lbs. fresh _____			
Individual Fruit Cups/Pkg.	1/2 c. F		1 each	1/2 c. F		1 each		1 each		individual _____ cups or pkg @ _____ oz each		individual _____ cups or pkg @ _____ oz each						
Canned Fruit	1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		# 10 cans _____, drained OR undrained		# 10 cans _____, drained OR undrained						
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																		
FF OR 1% Unflavored	1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk		_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk		_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk		_____ 1/2 pints _____ 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 unless comingling.