

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

2023-2024 Breakfast in the Classroom (BIC) 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
* 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 Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA		1 each		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza					
11. Fruit																
Fresh Fruit	1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
								_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)						
								_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)						
			__ c/ea			__ c/ea		__ c/ea		_____ 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.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

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

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Tuesday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR				Check manufacturer's product documentation to confirm meal pattern contribution.	
Pancake Wrap		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ pancake wraps, WGR	_____ pancake wraps, WGR				Slice lengthwise for PK.	
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					
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																

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

6. STUDENTS SERVED: _____

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Wednesday

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte										
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
French Toast		1 WGR / 1 GA OR 2 WGR	1 pkg.	1 WGR / 1 GA OR 2 WGR	1 pkg.		1 pkg.		1 pkg.	_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast	_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast						Check manufacturer's product documentation to verify meal pattern contribution.	
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea							
* Stuffed Bagel				2 WGR	1 each		1 each		1 each	_____ stuffed bagels, WGR	_____ stuffed bagels, WGR							
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
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.

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 1, Thursday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

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

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Chicken-n-Biscuit		2 WGR / .75 GA	1 each	2 WGR / .75 GA		1 each		1 each		_____ chicken biscuits, WGR	_____ chicken biscuits, WGR					
Waffles		2 WGR	1 pkg.	2 WGR		1 pkg.		1 pkg.		_____ pkg. waffles @ 2 WGR each	_____ pkg. waffles @ 2 WGR each					
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		_____ 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 _____					
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.

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

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

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Friday

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

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

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Breakfast Bread		2 WGR	1 each	2 WGR		1 each		1 each		_____ WGR bread slices	_____ WGR bread slices					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Pocket		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ breakfast pockets, WGR	_____ breakfast pockets, WGR					
11. Fruit																
Fresh Fruit	1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
						1 each		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
						1 each		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			__ c/ea			__ c/ea		__ c/ea		_____ 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.

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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Monday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Cereal Bar				1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt				1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Sausage Biscuit		1.25 WGR / 1 GA	1 each	1.25 WGR / 1 GA		1 each		1 each		_____ sausage biscuits, WGR	_____ sausage biscuits, WGR					
11. Fruit																
Fresh Fruit	1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
							_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
							_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)								
			__ c/ea			__ c/ea	__ c/ea	_____ 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.

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 2, Tuesday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 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																	
Mini Pancakes		2 WGR	1 pkg.	2 WGR	1 pkg.						_____ pkgs. WGR mini pancakes	_____ pkgs. WGR mini pancakes					
Yogurt		1 GA	1 each	1 GA	1 each						_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each						_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each			_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)							Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
							_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)									
							_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)									
			__ c/ea		__ c/ea		__ 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.

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 2, Wednesday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

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

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

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR					
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 Cookie				2 WGR		1 pkg.		1 pkg.		_____ pkg. WGR cookies @ ____ oz ea	_____ pkg. WGR cookies @ ____ oz ea					
Yogurt				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																

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

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 2, Thursday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

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

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Breakfast Burrito		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each			1 each	1 each	_____ breakfast burritos, WGR	_____ breakfast burritos, WGR					
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					
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 _____					
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.

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

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

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Friday

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

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

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (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.	21.						
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
French Toast		1 WGR / 1 GA OR 2 WGR	1 pkg.	1 WGR / 1 GA OR 2 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast	_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast					Check manufacturer's product documentation to verify meal pattern contribution.	
* Breakfast Round				2 WGR	1 each		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds						
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Yogurt offered with both the French Toast and Breakfast Round.	
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
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.

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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Monday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Cinnamon Pull-a-Parts					2 WGR		1 each		1 each		_____ cinnamon rolls, WGR	_____ cinnamon rolls, 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		1.25 WGR / .75 GA	1 each		1.25 WGR / .75 GA		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR				
11. Fruit																
Fresh Fruit	1/2 c. F		1 each	1/2 c. F		1 each	1 each	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																

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

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Tuesday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ muffins, WGR	_____ muffins, WGR					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Pocket		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ pockets, WGR	_____ pockets, WGR					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
									_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
									_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
			__ c/ea					__ c/ea		__ c/ea		_____ 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.

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 3, Wednesday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 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	21. Actual Amount Prepared	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)					
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Pancake Wrap		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each				1 each		_____ pancake wraps, WGR	_____ pancake wraps, WGR				Slice lengthwise for PK.	
Mini Pancakes		2 WGR	1 pkg.	2 WGR	1 pkg.				1 pkg.		_____ pkgs. WGR mini pancakes	_____ pks. WGR mini pancakes					
Yogurt		1 GA	1 each	1 GA	1 each				1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				Yogurt offered with both Pancake Wrap and Mini Pancakes.	
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.	
			_____ c/ea		_____ c/ea						_____ c/ea	_____ ea. whole oranges (113-138 ct.)					_____ ea. whole oranges (113-138 ct.)
												_____ ea. whole bananas (100-120 ct.)					_____ ea. whole bananas (100-120 ct.)
												_____ 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.

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 3, Thursday

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

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			20.	21.						
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA		1 each		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza							
* Cereal Bar				1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea							
Yogurt				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					_____ 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.

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Friday

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

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
Waffles		2 WGR	1 pkg.	2 WGR		1 pkg.		1 pkg.		_____ pkg. waffles @ 2 WGR each	_____ pkg. waffles @ 2 WGR each					
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					
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																

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

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 4, Monday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

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

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Breakfast Bread		2 WGR	1 each	2 WGR	1 each					_____ slices WGR bread	_____ slices WGR bread					
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Stuffed Bagel				2 WGR	1 each					_____ stuffed bagels, WGR	_____ stuffed bagels, WGR					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
	_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)													
	_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)													
			__ c/ea		__ c/ea		__ 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																

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

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 4, Tuesday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 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	18. # Servings	19. Serving Size										
9. Grain/Grain Alternate																			
Breakfast Burrito		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each				1 each		_____ breakfast burritos, WGR	_____ breakfast burritos, WGR							
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							
11. Fruit																			
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	_____ c/ea	_____ c/ea	_____ c/ea	_____ lbs. fresh _____	_____ ea. whole apples (125-138 ct.)	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole bananas (100-120 ct.)	_____ lbs. fresh _____				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.		
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.

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

2. SCHOOL: _____ 2023-2024 Breakfast in the Classroom (BIC) 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 DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Grilled Cheese Sandwich		1.5 WGR / 2 GA	1 each	1.5 WGR / 2 GA	1 each		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR				
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR				
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				
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 _____				
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.

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

1. CE: _____ 2023-2024 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 4, Thursday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

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

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

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Sausage Biscuit		1.25 WGR / 1 GA	1 each	1.25 WGR / 1 GA	1 each			1 each	1 each		_____ sausage biscuits, WGR	_____ sausage biscuits, WGR				
* 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				
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																

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

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 4, Friday

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

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (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																		
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ muffins, WGR	_____ muffins, WGR						
* Breakfast Cookie				2 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkg. WGR cookies @ _____ oz ea	_____ pkg. WGR cookies @ _____ oz ea						
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Yogurt offered with both Muffin and Breakfast Cookie.	
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.

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

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

2023-2024 Breakfast in the Classroom (BIC) Cycle Menu
5. Week #, Day _____

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

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

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th			17. Adults/ A La Carte		20.					
		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	17. Adults/ A La Carte									
9. Grain/Grain Alternate																		
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		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																		

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