

DATE: _____

FOOD PRODUCTION RECORD

Lunch or Supper

MEAL PATTERN (1)	FOOD ITEMS USED (2)	SERVING SIZE (3)	QUANTITIES PREPARED (4)	PLANNED SERVINGS (5)	RECIPE USED (7)	TEMP. (8)
				# SERVED (6)		
LUNCH - <i>Must serve all 5 components</i>						
1. Fluid Milk	1. Milk		1.		1.	
2. Meat/Meat Alternate	2. Hamburger		2.		2.	
3. Fruit/Vegetable	3. Peaches		3.		3.	
4. Fruit/Vegetable	4. Mashed Potatoes		4.		4.	
5. Bread/Grain	5. Dinner Roll		5.		5.	
Other foods:						

Column 2 - Food Items Used

- Record the food that will be served next to the corresponding food component in Column 1.
- Make sure that each menu item is creditable (counts towards a reimbursable meal) by looking in the book, *Crediting Foods*.

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				# SERVED (6)		
LUNCH - Must serve all 5 components						
1. Fluid Milk	1. Milk	3/4 cup	1.		1.	
2. Meat/Meat Alternate	2. Hamburger	1 1/2 oz.	2.		2.	
3. Fruit/Vegetable	3. Peaches	1/4 cup	3.		3.	
4. Fruit/Vegetable	4. Mashed Potatoes	1/4 cup	4.		4.	
5. Bread/Grain	5. Dinner Roll	1/2	5.		5.	
Other foods:						

Column 3 - Serving Size

- Record the actual serving size of the prepared food. This can be either minimum requirement for the age group served (refer to the Meal Pattern) or a larger portion.
- If you serve children of different ages, use the serving sizes required for the age-range that represent most of the children or use the serving size for the oldest children at your center. Example - a center that serves children ages of 1-6, where most of the children are age 3-5, would use the 3-5 age group serving size.

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				# SERVED (6)		
LUNCH - <i>Must serve all 5 components</i>						
1. Fluid Milk	1. Milk	3/4 cup	1. 4 gal 1% low fat		1.	
2. Meat/Meat Alternate	2. Hamburger	1 1/2 oz.	2. 10 lbs 90%lean, ground beef		2.	
3. Fruit/Vegetable	3. Peaches	1/4 cup	3. 3 #10 cans sliced		3.	
4. Fruit/Vegetable	4. Mashed Potatoes	1/4 cup	4. 10 lbs fresh		4.	
5. Bread/Grain	5. Dinner Roll	1/2	5. 4 - 12 oz. pkg whole grain		5.	
Other foods:						

Column 4 - Quantities Prepared

- Describe each food item and the total quantity of each food item prepared.
 - For fresh fruits/vegetables, write the weight or size of the item.
 - For milk, indicate the percentage of fat (1/2%, 1%, or skim). Show the quantity of milk used in actual purchase units.
 - For fruits/vegetables, indicate if it was purchased fresh, frozen, canned or dried.
 - For meat, indicate the percentage of fat, the cut of meat and how it was purchased, i.e. boneless chicken breast, breaded fish,
 - Note the weight of loaves of bread, boxes or bags of cereal, pasta, rice, crackers etc.
- Use the USDA's *Food Buying Guide* to calculate the amount of foods needed. Round up to be sure enough food is prepared to serve all in attendance.

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				# SERVED (6)		
LUNCH - <i>Must serve all 5 components</i>						
1. Fluid Milk	1. Milk	3/4 cup	1. 4 gal 1% low fat	80	1.	
2. Meat/Meat Alternate	2. Hamburger	1 1/2 oz.	2. 10 lbs 90%lean, ground beef		2.	
3. Fruit/Vegetable	3. Peaches	1/4 cup	3. 3 #10 cans sliced		3.	
4. Fruit/Vegetable	4. Mashed Potatoes	1/4 cup	4. 10 lbs fresh	70	4.	
5. Bread/Grain	5. Dinner Roll	1/2	5. 4 - 12 oz. pkg whole grain		5.	
Other foods:						

Planned Servings (5)

- Record the number of servings that are planned in this section.

Number Served (6)

- Record the number of participants served in this section. If teachers, staff or guests eat with the participants, include them in this number. Even though you can only claim meals served to participants, you must prepare enough food to feed the participants and anyone who eats with them.

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				# SERVED (6)		
LUNCH - Must serve all 5 components						
1. Fluid Milk	1. Milk	3/4 cup	1. 4 gal 1% low fat	80	1. NA	
2. Meat/Meat Alternate	2. Hamburger	1 1/2 oz.	2. 10 lbs 90%lean, ground beef		2. B7 Chopped Steak	
3. Fruit/Vegetable	3. Peaches	1/4 cup	3. 3 #10 cans sliced		3. F11 Sliced Peaches	
4. Fruit/Vegetable	4. Mashed Potatoes	1/4 cup	4. 10 lbs fresh	70	4. V15 Mashed Potatoes	
5. Bread/Grain	5. Dinner Roll	1/2	5. 4 - 12 oz. pkg whole grain		5. NA	
Other foods:						

Column 7 - Recipe Used

- Recipes used will be recorded in Column 7. Recipes must be standardized. Recipes can be coded using a letter/number code. For example - beef recipes are coded with the letter B followed by a number for each different beef recipe, B7 Chopped Steak.

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				# SERVED (6)		
LUNCH - Must serve all 5 components						
1. Fluid Milk	1. Milk	3/4 cup	1. 4 gal 1% low fat	80	1. NA	35
2. Meat/Meat Alternate	2. Hamburger	1 1/2 oz.	2. 10 lbs 90%lean, ground beef		2. B7 Chopped Steak	162
3. Fruit/Vegetable	3. Peaches	1/4 cup	3. 3 #10 cans sliced		3. F11 Sliced Peaches	36
4. Fruit/Vegetable	4. Mashed Potatoes	1/4 cup	4. 10 lbs fresh	70	4. V15 Mashed Potatoes	165
5. Bread/Grain	5. Dinner Roll	1/2	5. 4 - 12 oz. pkg whole grain		5. NA	
Other foods:						

Column 8 - Record Temperatures

- Record the temperature of food items taken at the time the food is served.

Special Notes on Production Records

Snacks - Snacks must contain two foods from **different** components. Serving 2 items from the fruit/vegetable component does **not** meet the requirements.