Lunch Production Record Circle Day of Week Attachment K-2

School: **Date:** **S M T W R F S** **Year:**

Planned Number of: Student Lunches _____ Adult Lunches _____		FOOD BASED MEAL PATTERN Planned # Portions/Serving Size by Grade Group				
Menu List Entrée Choices First	Cooking Temp/Time	# Planned for K-5 _____	# Planned for 6-8 _____	# Planned for 9-12 _____	# for Pre-K _____	Vegetable Subgroups Key *

Offer Versus Serve
Yes __ **No** __
Grades: _____

Per Grade Range

Vegetable Servings

	Today	*Veg Key*
K-5	_____	_____
6-8	_____	_____
9-12	_____	_____

Grain Requirements

	Today	*Week*
K-5	_____	_____
6-8	_____	_____
9-12	_____	_____

Mt/Mt Alt Requirements

	Today	*Week*
K-5	_____	_____
6-8	_____	_____
9-12	_____	_____

* **Component Key for Vegetable Subgroup and Required Weekly Serving Size**
[**RO** = Red/Orange (K-8: ¾ cup) (9-12: 1¼ cup)] [**DG** = Dark Green **BP** = Beans **S** = Starchy (K-12: ½ cup of each one)] [**O**=Other K-8: ½ cup & 9-12: ¾ cup]

Food Items Used and Form	**Indicate if: School Recipe (SR) *or* Product Brand/Number *or* Commodity (C)**	**Total Amount Prepared:** Record Number of Servings *or* Pounds	**Record # of Seconds/A la Carte Sold** **Yes** __ **No** __	**Amount Leftover**
Meat/Meat Alternate				
Grains – Indicate if Whole Grain (WG)				
Fruits				
Vegetables				
Milk				
Other (e.g. margarine, condiments)				

_____**Students +** _____ **Adults +**_____ **Food Service Staff =** _____ **Actual Count of Meals Served**