

## Example – How to Show Self-Serve Items

### 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 _____		MEAL PATTERN Planned # Portions/Serving Size by Grade Group				Vegetable Subgroups Key *
Menu <small>List Entrée Choices First</small>	Cooking Temp/Time	# Planned for K-8 _____	# Planned for 9-12 _____	# Planned for 9-12 _____	# for Pre-K _____	
Cavatini		3/4 cup	1 cup			
Romaine Salad		1 cup	S.S.			
Assorted Relishes		1/4 cup	S.S.			
Peaches		1/2 cup	S.S.			
Breadstick		1 each	1 each			
Milk		1 each	1 each			

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: ¼ cup) (9-12: 1¼ cup)] [DG = Dark Green BP = Beans S = Starchy (K-12: ½ cup of each one)] [O=Other K-8: ¼ 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
<b>Meat/Meat Alternate</b>				
<b>Grains – Indicate if Whole Grain (WG)</b>				
<b>Fruits</b>				
<b>Vegetables</b>				
<b>Milk</b>				
<b>Other (e.g. margarine, condiments)</b>				

\_\_\_\_\_ Students + \_\_\_\_\_ Adults + \_\_\_\_\_ Food Service Staff = \_\_\_\_\_ Actual Count of Meals Served