

Food Production Record

Building/Site: Leadership Academy

Date: 10/9/2015

Breakfast **Lunch**

Offer vs. Serve
Yes **No**

Grade Group:

K - 5	
6 - 8	
K - 8	
9 - 12	X

Total Student Reimbursable Meals: 185

Total Adult Meals: 20

Menu Item, Recipe #, or Product Name	Final Cooking Temp	Serving Size	Component Contributions								# of Servings Planned	# of Servings Prepared	Total Purchase Units (lbs, cans, etc.) of Food Prepared	# Served			# of Servings Leftover
			M/MA (oz eq)	Grain (oz eq)	Fruit/Juice (cup)	Dark Green (cup)	Red/Orange (cup)	Legumes (cup)	Starchy (cup)	Other Veg (cup)				Student	A la Carte	Adult	
Entrée																	
Hamburger (CN label) on a Bun		1 each	2	2							160	160	1 case + 70	110	20	10	20
Chicken and Noodles USDA D-17		1 cup	2	1							100	100	12 lb 12 oz chick/5 lbs noodles	75	15	10	0
Vegetable																	
Corn - USDA Food 100348		1 cup								1	121	121	44 lbs	85	0	10	26
Potato Wedges - USDA Food 100355		1 cup								1	238	238	16 bags/80 lbs	195	23	10	10
Fruit																	
Apple Sauce - USDA Food 110541		1 cup		1							119	119	10 cans	109	0	0	10
Orange Sections, Fresh		1 cup		1							30	30	60 oranges	20	5	5	0
Grain																	
Roll		1 each		1							100	100	2 bags	75	15	10	0
Milk																	
1% White Milk		1 cup									70	70	70 (60 taken)	50	0	10	10
Fat Free Chocolate Milk		1 cup									170	170	170 (140 taken)	120	20	0	30
Condiments																	
Ketchup		2 tbsp									240	240	2 1/2 cans	200	20	20	0
Other																	