

Meal Production



Form/Resource	Description	Form Location
CACFP Meal Pattern (1-18 year olds)	Specifies components and amounts to serve to children	GM Website (GM 12): https://dpi.wi.gov/community- nutrition/cacfp/child-care/memos
Production Records	Record daily to document amounts of food prepared	GM Website (GM 12)
Production Record Instructions	Detailed steps on how to complete production records	GM Website (GM 12)
Meal Requirements Calculator	Assists in determining the minimum amounts required	GM Website (GM 12)
Food Buying Guide Calculator	Assists with purchasing the right amount of food	GM Website (GM 12) Online: https://foodbuyingguide.fns.usda.gov/
Food Buying Guide (FBG) Calculator Instructions	Instructions to use the interactive FBG Calculator	GM Website (GM 12)
Standardized Recipes		
CACFP Recipes	Recipes from around the world (Africa, Central/South America, Europe, Asia and Pacific Islands)	https://www.fns.usda.gov/tn/recipes- cacfp
Recipes for Healthy Kids: Cookbook for Child Care Centers CACFP Crediting Chart	Healthy recipes with dark green and orange vegetables, dry beans and peas, and whole grains	https://www.fns.usda.gov/tn/recipes- healthy-kids-cookbook-child-care- centers
Child Nutrition Recipe Box	Interactive tool designed to help find nutritious and budget-friendly standardized recipes	https://theicn.org/cnrb/

Production Records

Completed Production Records must be dated and on file for each meal service claimed for reimbursement

Meal Service

- Minimum amount of each component for each child must be available
- If serving Program adults, include them on the Production Record in the Projected Meal Counts section so that kitchen staff can prepare enough food for children and adults (Adult meals cannot be claimed for reimbursement)
- Leftovers cannot go home with staff and/or families