

Garden Bar Production Record

School: _____

Date: _____

	Planned Serving Size <i>(volume measure [e.g., 1/4 cup]; student / adult)</i>	Planned/Actual Quantity Prepared	Amount Leftover
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Vegetables *Please specify the form of the vegetable; e.g., slices, sticks, strips, shredded, etc.*

Subgroups: DG = dark green; R/O = red/orange; B/P = beans/peas (legumes); S = starchy; O = other

Black beans	B/P		
Broccoli	DG		
Cabbage	O		
Carrots	R/O		
Cauliflower	O		
Celery	O		
Cucumber	O		
Garbanzo beans (chickpeas)	B/P		
Green beans	O		
Green peppers	O		
Iceberg lettuce	O		
Jicama	S		
Kidney beans	B/P		
Peas	S		
Onions	O		
Pinto beans	B/P		
Radishes	O		
Red peppers	R/O		
Romaine lettuce	DG		
Spinach, raw	DG		
Tomatoes	R/O		
Zucchini	O		

Fruits *Please specify the form of the fruit; e.g., whole, quarters, halves, etc.*

Apple (count size: _____)			
Applesauce			
Banana (count size: _____)			
Canned fruit (specify: _____)			
Grapes			
Orange (count size: _____)			
Raisins			

Dressing *Please specify whether the dressing is regular, low-fat, or fat-free.*

Dressing, French			
Dressing, Italian			
Dressing, Ranch			
Dressing, _____			
Dressing, _____			