Breakfast Production Record

WISCONSIN DEPARTMENT OF PUBLIC INSTRUCTION	Student Meals Grade Group: _____	Adult Meals	Total Meals	Date	
				Site	
Meals Planned				OVS:	☐ Yes ☐ No
Meals Served					

Menu Item	Planned Serving Size	Planned/Actual # of Servings Prepared	Planned/Actual Quantity Prepared *(in purchase units)*	Component Contribution: oz eq.		Component Contribution: cup(s)		Service Temperature	Leftovers
				Meat/Meat Alt.	Grains *(whole grain-rich)*	Fruit	Vegetable *(indicate subgroup)*		
CONDIMENTS									
				☐ Check this box if condiments are recorded on a separate condiment usage record.					
1% (low-fat) unflavored milk	½ pint (1 cup)			☐ Check this box if milk recipe by milk type was developed and it is updated each semester. Make any changes in the first column to specify milk types available (a minimum of 2) and record total usage. Total usage = _____					
Skim (fat-free) unflavored milk	½ pint (1 cup)								
Skim (fat-free) chocolate milk	½ pint (1 cup)								
Other milk type:	½ pint (1 cup)								