


### Breakfast Production Record

	Student Meals		Adult Meals	Total Meals		Date			
	Grade Group: _____					Site			
	Meals Planned					OVS:	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Meals Served									
Menu Item	Planned Serving Size	Planned/Actual # of Servings Prepared	Planned/Actual Quantity Prepared (in purchase units)	Component Contribution				Service Temperature	Leftovers
				oz eq.		cup(s)			
				Meat/Meat Alt.	Grains (whole grain-rich)	Fruit	Vegetable (indicate subgroup)		
<b>CONDIMENTS</b>									
				<input type="checkbox"/> Check this box if condiments are recorded on a separate condiment usage record.					
				<input type="checkbox"/> 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 = _____					
1% (low-fat) unflavored milk	½ pint (1 cup)								
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)								