


### Breakfast Production Record

 WISCONSIN DEPARTMENT OF <b>Public Instruction</b>	Student Meals Grade Group: _____		Adult Meals	Total Meals		Date		
						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 bulk units)	Component Contribution				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.				
1% (low-fat) unflavored milk	½ pint (1 cup)			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)							