|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Food Item** | | | | | | | **Person Assigned** | **Recipe Product**  **(name**  **or #)** | **Grade Group** | **Portion Size\***  **(wt or qty)** | **Planned Student**  **Svgs** | **Planned Total**  **Svgs** | **Amount of Food Used\*\***  **(wt or qty)** | **Student Svgs** | **A La Carte Svgs** | **Adult Svgs** | **Amount Left** |
| **Actual** | | | |
| **M/MA** |  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
|  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
| **GRAIN** |  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
|  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
| **FRUIT** |  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
|  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
| **VEG** |  | **G** | **RO** | **BP** | **S** | **O** |  |  |  |  |  |  |  |  |  |  |  |
|  | **G** | **RO** | **BP** | **S** | **O** |  |  |  |  |  |  |  |  |  |  |  |
| **MILK** |  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
|  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
| **EXTRAS** |  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
|  | | | | | |  |  |  |  |  |  |  |  |  |  |  |
|  | | | | | |  |  |  |  |  |  |  |  |  |  |  |

Site Name: Total # Projected Reimbursable Meals:

Meal Date:

\*Portion Size: Must be same as planned. Use separate line if adjusted for age.

\*\*Amount of Food Used: Based on USDA Food Buying Guide or USDA recipe.

**Production Record for Food-Based Menu Planning**

**MENU**