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| **Breakfast Production Record** |

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| |  |  | | --- | --- | |  |  | | Date: |  | | Site: |  | | Offer Vs Serve: | € Yes € No | | |  |  |  |  | | --- | --- | --- | --- | |  | Grade/group | Meals Planned | Meals Served | | Student Meals |  |  |  | | Adult Meals |  |  |  | | Total Meals |  |  | |  | | | | | Planned Milk | \_\_\_ 1%(plain) ­\_\_\_ NF(plain) \_\_\_NF (flavored) \_\_\_ Other: | | | |
| |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | Menu Item | Recipe or Product # | Planned Portion Size | Planned # of Servings | Total Planned Quantity | Component Contribution | | | | | Actual # of Servings | Actual Quantity Used | Temperatures | | | Production Notes | | Meat/meat alt | Grain/Bread | Fruit | Vegetables | Starchy Veg | After Cook | Begin Service | End Service | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | |