

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 1, Monday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
Early Bird Sandwich	BRK-110	2 WGR	2 each	2 WGR		2 each		2 each		_____ waffles @ 1 WGR each	_____ waffles @ 1 WGR each					
		1 GA	1 each	1 GA		1 each		1 each		_____ sausage patties	_____ sausage patties					
		.75 GA	1 each	.75 GA		1 each		1 each		_____ egg patties	_____ egg patties					
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA		1 each		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
								_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
								_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup					Offered with Early Bird Sandwich
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____ **Daily Food Production Record for Food-Based - On-Site Production** 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2020-2021 Breakfast Cycle Menu ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ 5. Week 1, Tuesday TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 7. DATE: _____

PLANNING SECTION										DAY OF SERVICE				
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size						Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings							
9. Grain/Grain Alternate														
French Toast OR		1 WGR / 1 GA	18. # Servings	19. Serving Size	1 slice	1 WGR / 1 GA	18. # Servings	19. Serving Size	1 slice	1 slice	_____ slices WGR French toast OR	_____ slices WGR French toast OR		Check manufacturer's product documentation to verify meal pattern contribution.
French Toast Sticks		2.25 WGR		3 sticks	2.25 WGR		3 sticks	3 sticks	3 sticks	_____ sticks, WGR French toast	_____ sticks, WGR French toast			
Sausage		1 GA		1 each	1 GA		1 each	1 each	1 each	_____ sausage links OR patties	_____ sausage links OR patties			
Monte Cristo Sandwich	BRK-113	2 WGR .5 GA .5 GA		2 each 2 each 1 each	2 WGR .5 GA .5 GA		2 each 2 each 1 each	2 each 2 each 1 each	2 each 2 each 1 each	_____ slices WGR French toast _____ slices turkey ham @ .5 oz each _____ slices cheese @ .5 oz each	_____ slices WGR French toast _____ slices turkey ham @ .5 oz each _____ slices cheese @ .5 oz each		1 slice turkey ham = .5 oz by weight = .25 MMA	
Optional choices that may be offered in addition to the above item(s)														
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each	1 each	1 each	_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea			
Yogurt		N/A		N/A	1 GA		1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea			
* Breakfast Strudel		N/A		N/A	2 WGR		1 each	1 each	1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels			
Cheese Stick or Cubes		N/A		N/A	1 GA		1 each	1 each	1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea			
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each	1 each	1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches			
11. Fruit														
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____		Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____			
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea	__ c/ea	__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____			
100% Fruit Juice					1/2 c. F		4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted			
13. Milk														
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk			
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk			
Fat-Free Chocolate					1/2 pint		1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk			
Fat-Free Strawberry					1/2 pint		1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk			
14. Other/Condiments														
Syrup		NC		1 each	NC		1 each	1 each	1 each	_____ pkts syrup	_____ pkts syrup		Offered with French Toast and Monte Cristo	
Jelly		NC		1 each	NC		1 each	1 each	1 each	_____ pkts jelly	_____ pkts jelly		Offered with Monte Cristo	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. MMA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____				
1. CE: _____			2020-2021 Breakfast Cycle Menu 5. Week 1, Wednesday					ADULTS SERVED: _____							
2. SCHOOL: _____								TOTAL SERVED: _____							
3. MEAL PREPARATION SITE: _____								7. DATE: _____							
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK			PLANNING SECTION					8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO							
											DAY OF SERVICE				
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
Power Breakfast:			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
Biscuit		2 EG		1 each	2 EG		1 each		1 each	_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each				
Gravy		NC		2 oz	NC		2 oz		2 oz	_____ oz. gravy mix	_____ oz. gravy mix				
Scrambled Eggs	BRK-118	1 GA		#16 scoop	1 GA		#16 scoop		#16 scoop	_____ lbs. frozen eggs	_____ lbs. frozen eggs				
Bacon		NC		2 each	NC		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked				
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR OR 2 WGR		1 each	1 WGR OR 2 WGR		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Parfait OR Breakfast Banana Split	BRK-104 or BRK-101	N/A		N/A	1 WGR		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola				1/4 cup granola = 1 oz by weight.
		N/A		N/A	1 GA		1/2 cup		1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt				
		N/A		N/A	1/2 c. F		1/2 cup		1/2 cup	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each	_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit															
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
										_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		_____ c/ea	1/2 c. F		_____ c/ea		_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Jelly		NC		1 each	NC		1 each		1 each	_____ pkts jelly	_____ pkts jelly				Offered with toast and biscuit

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 1, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 1, Thursday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20.	21.	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)				
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Pancake Wrap		1 WGR / 1 GA	1 each or 3 mini	1 WGR / 1 GA	1 each or 3 mini		1 each or 3 mini		1 each or 3 mini		_____ pancake wraps, WGR	_____ pancake wraps, WGR				Slice lengthwise for PK.
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea				
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea				
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea				
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
					_____ ea. whole oranges (113-138 ct.)						_____ ea. whole oranges (113-138 ct.)					
					_____ ea. whole bananas (100-120 ct.)						_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea						__ c/ea					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each		1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with Pancake Wrap

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 1, Friday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 1, Friday

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			20.	21.						
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
* Cinnamon Roll		N/A	N/A	2 WGR		1 each		1 each		_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each							
Sausage OR		N/A	N/A	1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties							
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR							
Cheese Stick or Cubes		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea							
Optional choices that may be offered in addition to the above item(s)																		
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea							
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each							
* Breakfast Round		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds							
Yogurt		N/A	N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea							
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins							
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea							
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____							
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____							
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____							
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk							
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk							
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
14. Other/Condiments																		
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly						Offered with toast and biscuit	

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 2, Monday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 2, Monday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Pancakes		2 WGR	1 serving	2 WGR	1 serving		1 serving		1 serving	_____ servings WGR pancakes	_____ servings WGR pancakes					Check manufacturer's product documentation to determine serving size to provide at least 2 WGR.
Bacon		NC	2 each	NC	2 each		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea					__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each		1 each		1 each	_____ pkts syrup	_____ pkts syrup					Offered with pancakes
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Sunrise Sandwich	BRK-120	2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	_____ bagels @ 2 WGR each	_____ bagels @ 2 WGR each					
		.5 GA	1 slice	.5 GA	1 slice	1 slice	1 slice	1 slice	1 slice	_____ slices RF American cheese @ .5 oz each	_____ slices RF American cheese @ .5 oz each					
		.25 GA	1 slice	.25 GA	1 slice	1 slice	1 slice	1 slice	1 slice	_____ slices turkey ham @ .5 oz ea	_____ slices turkey ham @ .5 oz ea					
		.75 GA	1 each	.75 GA	1 each	1 each	1 each	1 each	1 each	_____ egg patties	_____ egg patties					
Cheesy Toast	BRK-106	1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	1 each	_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		.5 GA	1 slice	.5 GA	1 slice	1 slice	1 slice	1 slice	1 slice	_____ slices RF yellow cheese @ .5 oz ea	_____ slices RF yellow cheese @ .5 oz ea					
		.5 GA	1 slice	.5 GA	1 slice	1 slice	1 slice	1 slice	1 slice	_____ slices RF white cheese @ .5 oz ea	_____ slices RF white cheese @ .5 oz ea					
Sausage		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	_____ sausage links OR patties	_____ sausage links OR patties						
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each	1 each	1 each	1 each	1 each	_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		N/A	N/A	1 GA	1 each	1 each	1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Breakfast Strudel		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 each	1 each	1 each	1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)											
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)											
			__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea	__ c/ea	__ c/ea	__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																
										_____	_____					

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu
5. Week 2, Wednesday

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th									17. Adults/ A La Carte
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Chicken-n-Biscuit	BRK-107	2 EG	1 each	2 EG	1 each					_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each						
		.5 WGR / 1 GA	1 each	.5 WGR / 1 GA	1 each					_____ chicken patties, WGR	_____ chicken patties, WGR						
		2 WGR / .75 GA	1 each	2 WGR / .75 GA	1 each					_____ chicken biscuits, WGR	_____ chicken biscuits, WGR						
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA	1 each					_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza						
Optional choices that may be offered in addition to the above item(s)																	
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each					_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea						
Toast		1 WGR	1 each	1 WGR	1 each					_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each						
* Breakfast Parfait OR Breakfast Banana Split	BRK-104 or BRK-101	N/A	N/A	1 WGR	1/4 cup					_____ lbs. WGR granola	_____ lbs. WGR granola					1/4 cup granola = 1 oz by weight.	
		N/A	N/A	1 GA	1/2 cup					_____ lbs. yogurt	_____ lbs. yogurt						
		N/A	N/A	1/2 c. F	1/2 cup					_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas						
Muffin		1 WGR	1 each	1 WGR	1 each					_____ WGR muffins	_____ WGR muffins						
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)												
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)												
			_____ cups, lbs, each _____		_____ cups, lbs, each _____												
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																	
Honey		NC	1 each	NC	1 each					_____ pkts honey	_____ pkts honey					Offered with Chicken-n-Biscuit	
Jelly		NC	1 each	NC	1 each					_____ pkts jelly	_____ pkts jelly					Offered with toast	

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____					
1. CE: _____											ADULTS SERVED: _____					
2. SCHOOL: _____											TOTAL SERVED: _____					
3. MEAL PREPARATION SITE: _____											7. DATE: _____					
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK											8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO					
PLANNING SECTION											DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Oatmeal	BRK-115	1 WGR		3/4 cup	1 WGR		3/4 cup		3/4 cup		_____ lbs. dry oats, quick	_____ lbs. dry oats, quick				
Cinnamon Toast	BRK-109	1 WGR		1 each	1 WGR		1 each		1 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each				
* Breakfast Strudel OR		N/A		N/A	2 WGR		1 each		1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Breakfast Bread	BRK-119	2 WGR		1 each	2 WGR		1 each		1 each		_____ WGR bread slices	_____ WGR bread slices				
Yogurt		1 GA		1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				Offered with Oatmeal, Cinnamon Toast, Breakfast Strudel, & Breakfast Bread.
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea				
Yogurt		N/A		N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Breakfast Crackers		1 WGR		1 pkg.	1 WGR		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea				
Cheese Stick or Cubes		1 GA		1 each	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea				
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit																
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
		__ c/ea					__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
											_____	_____				

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 2, Friday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
9. Grain/Grain Alternate															
Breakfast Burrito	BRK-102	1 EG	1 each	1 EG	1 each		1 each		1 each	_____ flour tortillas @ 1 EG each	_____ flour tortillas @ 1 EG each				
		NC	1 slice	NC	1 slice		1 slice		1 slice	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked				
		.5 GA	.5 oz	.5 GA	.5 oz		.5 oz		.5 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
		1 GA	#16 scoop	1 GA	#16 scoop		#16 scoop		#16 scoop	_____ lbs. frozen eggs	_____ lbs. frozen eggs				
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ breakfast burritos, WGR	_____ breakfast burritos, WGR				
Hash Browns		NC	1 each OR 1/4 cup	NC	1 each OR 1/4 cup		1 each OR 1/4 cup		1 each OR 1/4 cup	_____ each hashbrown patties OR lbs. frz. potatoes, shredded OR cubed	_____ each hashbrown patties OR lbs. frz. potatoes, shredded OR cubed				
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Salsa		NC	1 each	NC	1 each		1 each		1 each	_____ pc or #10 cans salsa	_____ pc or #10 cans salsa				Offered with burrito
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly				Offered with toast

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2020-2021 Breakfast Cycle Menu
5. Week 3, Monday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Sausage Kolache OR		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ sausage kolaches, WGR	_____ sausage kolaches, WGR					
* Breakfast Cookie		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ pkg. WGR cookies @ ____ oz ea	_____ pkg. WGR cookies @ ____ oz ea					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Offered with both the kolache and Breakfast Cookie.
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea							_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production										6. STUDENTS SERVED: _____					
1. CE: _____		2020-2021 Breakfast Cycle Menu						ADULTS SERVED: _____							
2. SCHOOL: _____		5. Week 3, Tuesday						TOTAL SERVED: _____							
3. MEAL PREPARATION SITE: _____								7. DATE: _____							
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK		8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO													
PLANNING SECTION										DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
Cheese Omelet		2 GA	1 each	2 GA	1 each					_____ cheese omelets	_____ cheese omelets				
Toast		1 WGR	1 each	1 WGR	1 each					_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
Cheese Omelet Wrap	BRK-105	1 EG	1 each	1 EG	1 each					_____ flour tortillas @ 1 EG each	_____ flour tortillas @ 1 EG each				
		2 GA	1 each	2 GA	1 each					_____ cheese omelets	_____ cheese omelets				
Breakfast Taquito		1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each	1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each					_____ breakfast taquitos, WGR	_____ breakfast taquitos, WGR				
Optional choices that may be offered in addition to the above item(s)															
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each					_____ WGR cereal bars @ _____ oz ea	_____ WGR cereal bars @ _____ oz ea				
Yogurt		N/A	N/A	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
* Breakfast Strudel		2 WGR	1 each	2 WGR	1 each					_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each					_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea				
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each					_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
										_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Salsa		NC	1 each	NC	1 each					_____ pc or #10 cans salsa	_____ pc or #10 cans salsa				Offered with omelet

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____					
1. CE: _____			2020-2021 Breakfast Cycle Menu 5. Week 3, Wednesday						ADULTS SERVED: _____							
2. SCHOOL: _____									TOTAL SERVED: _____							
3. MEAL PREPARATION SITE: _____									7. DATE: _____							
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK									8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO							
PLANNING SECTION											DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Waffles		2 WGR	2 each	2 WGR	2 each		2 each		2 each	_____ WGR waffles	_____ WGR waffles					
Sausage		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ sausage links OR patties	_____ sausage links OR patties					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Parfait OR Breakfast Banana Split	BRK-104 or BRK-101	N/A	N/A	1 WGR	1/4 cup		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola					1/4 cup granola = 1 oz by weight.
		N/A	N/A	1 GA	1/2 cup		1/2 cup		1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt					
		N/A	N/A	1/2 c. F	1/2 cup		1/2 cup		1/2 cup	_____ #10 cans peaches OR	_____ #10 cans peaches OR					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
		__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each		1 each		1 each	_____ pkts syrup	_____ pkts syrup					Offered with waffles
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 2020-2021 Breakfast Cycle Menu 6. STUDENTS SERVED: _____
 2. SCHOOL: _____ 5. Week 3, Thursday ADULTS SERVED: _____
 3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____
 4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO DATE: _____

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS		
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte										
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA	1 each			1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza							
Optional choices that may be offered in addition to the above item(s)																		
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each			1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea							
Yogurt		N/A	N/A	1 GA	1 each			1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea							
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.			1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea							
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each			1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea							
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each			1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches							
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each			1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.		
										1 each		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
					__ c/ea		__ c/ea			__ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.			1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____							
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea			__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____							
100% Fruit Juice				1/2 c. F	4 fl. oz.			4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each			1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk							
Fat-Free Chocolate				1/2 pint	1 each			1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk							
Fat-Free Strawberry				1/2 pint	1 each			1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
14. Other/Condiments																		
Jelly		NC	1 each	NC	1 each			1 each		_____ pkts jelly	_____ pkts jelly					Offered with biscuit		

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
* Donut OR		N/A	N/A	2 WGR		1 each		1 each		_____ donuts, WGR	_____ donuts, WGR				
* Donut Holes OR		N/A	N/A	2 WGR		6 each		6 each		_____ donut holes, WGR	_____ donut holes, WGR				
French Toast OR		1 WGR / 1 GA	1 slice	1 WGR / 1 GA		1 slice		1 slice		_____ slices WGR French toast OR	_____ slices WGR French toast OR				Check manufacturer's product documentation to verify meal pattern contribution.
French Toast Sticks		2.25 WGR	3 sticks	2.25 WGR		3 sticks		3 sticks		_____ sticks, WGR French toast	_____ sticks, WGR French toast				
Sausage		1 GA	1 each	1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties				Offered with Donut, Donut Holes, and French Toast items
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Round		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt		N/A	N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with French toast
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Revised 05-01-2020

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 4, Monday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu

5. Week 4, Monday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Pancakes		2 WGR	1 serving	2 WGR	1 serving					_____ servings WGR pancakes	_____ servings WGR pancakes					Check manufacturer's product documentation to determine serving size to provide at least 2 WGR.
Sausage		1 GA	1 each	1 GA	1 each					_____ sausage links OR patties	_____ sausage links OR patties					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each					_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each					_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR	1 each					_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each					_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea					__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each					_____ pkts syrup	_____ pkts syrup					Offered with pancakes
Jelly		NC	1 each	NC	1 each					_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 4, Tuesday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

ADULTS SERVED: _____

TOTAL SERVED: _____

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 4, Tuesday

Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	DAY OF SERVICE				23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings			19. Serving Size				
9. Grain/Grain Alternate															
Breakfast Burrito	BRK-102	1 EG	1 each	1 EG	1 each	1 EG	1 each	1 EG	1 each	_____ flour tortillas @ 1 EG each	_____ flour tortillas @ 1 EG each				
		NC	1 slice	NC	1 slice	NC	1 slice	NC	1 slice	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked				
		.5 GA	.5 oz	.5 GA	.5 oz	.5 GA	.5 oz	.5 GA	.5 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
		1 GA	#16 scoop	1 GA	#16 scoop	1 GA	#16 scoop	1 GA	#16 scoop	_____ lbs. frozen eggs	_____ lbs. frozen eggs				
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	_____ breakfast burritos, WGR	_____ breakfast burritos, WGR				
Hash Browns		NC	1 each OR 1/4 cup	NC	1 each OR 1/4 cup	NC	1 each OR 1/4 cup	NC	1 each OR 1/4 cup	_____ each hashbrown patties OR lbs. frz. potatoes, shredded OR cubed	_____ each hashbrown patties OR lbs. frz. potatoes, shredded OR cubed				
Optional choices that may be offered in addition to the above item(s)															
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each	1 WGR	1 each	1 WGR	1 each	_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea				
Yogurt		N/A	N/A	1 GA	1 each	1 GA	1 each	1 GA	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
* Breakfast Strudel		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 GA	1 each	1 GA	1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea				
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1/2 c.	1 each	1/2 c.	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
			_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.	1/2 c. F	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Salsa		NC	1 each	NC	1 each	NC	1 each	NC	1 each	_____ pc or #10 cans salsa	_____ pc or #10 cans salsa				Offered with burrito

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 4, Wednesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
Power Breakfast:																
Biscuit		2 EG	1 each	2 EG		1 each		1 each		_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each					
Gravy		NC	2 oz	NC		2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix					
Scrambled Eggs	BRK-118	1 GA	#16 scoop	1 GA		#16 scoop		#16 scoop		_____ lbs. frozen eggs	_____ lbs. frozen eggs					
Bacon		NC	2 each	NC		2 each		2 each		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Parfait OR Breakfast Banana Split	BRK-104 or BRK-101	N/A	N/A	1 WGR		1/4 cup		1/4 cup		_____ lbs. WGR granola	_____ lbs. WGR granola					1/4 cup granola = 1 oz by weight.
		N/A	N/A	1 GA		1/2 cup		1/2 cup		_____ lbs. yogurt	_____ lbs. yogurt					
		N/A	N/A	1/2 c. F		1/2 cup		1/2 cup		_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas					
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast and biscuit

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast Cycle Menu
5. Week 4, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size	18. # Servings								19. Serving Size
9. Grain/Grain Alternate																	
Sausage Kolache <i>OR</i>		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR					
Breakfast Bread	BRK-119	2 WGR	1 each	2 WGR	1 each		1 each		1 each		_____ WGR bread slices	_____ WGR bread slices					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				Offered with both the Sausage Kolache and Breakfast Bread.	
Optional choices that may be offered in addition to the above item(s)																	
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	_____ c/ea	_____ c/ea	_____ c/ea	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)												
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)												
			_____ cups, lbs, each _____		_____ cups, lbs, each _____												
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea		_____ c/ea		_____ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																	
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Morning Griddle Sandwich	BRK-114	1.5 WGR	2 each	1.5 WGR	2 each		2 each		2 each	_____ pancakes, WGR	_____ pancakes, WGR					1 full slice cheese = .5 oz 1/2 slice cheese = .25 oz
		.75 GA	1 each	.75 GA	1 each		1 each		1 each	_____ egg patties	_____ egg patties					
		NC	1 slice	NC	1 slice		1 slice		1 slice	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
		.25 GA	1/2 slice	.25 GA	1/2 slice		1/2 slice		1/2 slice	_____ half-slices RF American cheese	_____ half-slices RF American cheese					
		.25 GA	1 slice	.25 GA	1 slice		1 slice		1 slice	_____ slices turkey ham @ .5 oz ea	_____ slices turkey ham @ .5 oz ea					
		NC	1 tsp. each	NC	1 tsp.		1 tsp.		1 tsp.	_____ cups syrup	_____ cups syrup					
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA	1 each		1 each		1 each	_____ sandwiches, WGR	_____ sandwiches, WGR					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each	_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
												_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
			__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 5, Monday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 5, Monday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Waffles		2 WGR	2 each	2 WGR		2 each		2 each		_____ waffles, WGR	_____ waffles, WGR					
Bacon		NC	2 each	NC		2 each		2 each		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR		1 each		1 each		_____ WGR bowlpacks @ ____ oz ea	_____ WGR bowlpacks @ ____ oz ea					
Toast		1 WGR	1 each	1 WGR		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
								_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)						
								_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)						
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup					Offered with waffles
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 5, Tuesday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 5, Tuesday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Sausage, Egg, and Cheese Biscuit	BRK-117	2 EG .5 GA .75 GA 1 GA	1 each 1 slice 1 each 1 each	2 EG .5 GA .75 GA 1 GA	1 each 1 slice 1 each 1 each					_____ biscuits @ 2 EG each _____ slices RF American cheese @ .5 oz ea _____ egg patties _____ sausage patties	_____ biscuits @ 2 EG each _____ slices RF American cheese @ .5 oz ea _____ egg patties _____ sausage patties					
Breakfast Taquito		1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each	1.25 WGR / .75 GA OR 1 WGR / 1 GA	1 each					_____ breakfast taquitos, WGR	_____ breakfast taquitos, WGR					
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR	1 each					_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		N/A	N/A	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
* Breakfast Strudel		2 WGR	1 each	2 WGR	1 each					_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each					_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each					_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each					_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 5, Wednesday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 5, Wednesday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Breakfast Pizza		1.5 WGR / 1 GA	1 each	1.5 WGR / 1 GA	1 each		1 each		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza				
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Parfait OR Breakfast Banana Split	BRK-104 or BRK-101	N/A	N/A	1 WGR	1/4 cup		1/4 cup		1/4 cup		_____ lbs. WGR granola	_____ lbs. WGR granola				1/4 cup granola = 1 oz by weight.
		N/A	N/A	1 GA	1/2 cup		1/2 cup		1/2 cup		_____ lbs. yogurt	_____ lbs. yogurt				
		N/A	N/A	1/2 c. F	1/2 cup		1/2 cup		1/2 cup		_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas				
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 2. SCHOOL: _____ 3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast Cycle Menu
5. Week 5, Thursday

6. STUDENTS SERVED: _____
ADULTS SERVED: _____
TOTAL SERVED: _____
7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Cinnamon Roll OR		N/A		N/A	2 WGR		1 each		1 each		_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each				
Cheesy Toast	BRK-106	1 WGR		1 each	1 WGR		1 each		1 each		_____ slices WGR bread	_____ slices WGR bread				
		.5 GA		1 slice	.5 GA		1 slice		1 slice		_____ slices RF yellow cheese @ .5 oz ea	_____ slices RF yellow cheese @ .5 oz ea				
		.5 GA		1 slice	.5 GA		1 slice		1 slice		_____ slices RF white cheese @ .5 oz ea	_____ slices RF white cheese @ .5 oz ea				
Sausage		1 GA		1 each	1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties				Offered with both the Cinnamon Roll and Cheesy Toast.
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A		N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea				
Yogurt		N/A		N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Breakfast Crackers		1 WGR		1 pkg.	1 WGR		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea				
Cheese Stick or Cubes		1 GA		1 each	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea				
PBJ		1 WGR / 1 GA		1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
11. Fruit																
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
									_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
									_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
			__ c/ea				__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 5, Friday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Biscuit		2 EG	1 each	2 EG	1 each	1 each	1 each			_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each					
Gravy		NC	2 oz	NC	2 oz		2 oz			_____ oz. gravy mix	_____ oz. gravy mix					
Scrambled Eggs	BRK-118	1 GA	#16 scoop	1 GA	#16 scoop		#16 scoop			_____ lbs. frozen eggs	_____ lbs. frozen eggs					
"Mascot" Breakfast	BRK-112	1 WGR	1/2 pita	1 WGR	1/2 pita		1/2 pita			_____ pita pockets, WGR, halved	_____ pita pockets, WGR, halved					
		1.5 GA	#12 scoop	1.5 GA	#12 scoop		#12 scoop			_____ lbs. frozen eggs	_____ lbs. frozen eggs					
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each			_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each			_____ stuffed pitas, WGR	_____ stuffed pitas, WGR					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each			_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each		1 each			_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each			_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		N/A	N/A	1 GA	1 each		1 each			_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Muffin		1 WGR	1 each	1 WGR	1 each		1 each			_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each		1 each			_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)							_____ ea. whole oranges (113-138 ct.)						
			_____ ea. whole bananas (100-120 ct.)							_____ ea. whole bananas (100-120 ct.)						
			__ c/ea		__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast and biscuit

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2020-2021 Breakfast Cycle Menu
5. Week 6, Monday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Sausage Biscuit	BRK-116	2 EG	1 each	2 EG	1 each		1 each		1 each		_____ biscuits @ 2 EG each	_____ biscuits @ 2 EG each				
		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ sausage patties	_____ sausage patties				
		2 WGR / 1 GA	1 each	2 WGR / 1 GA	1 each		1 each		1 each		_____ sausage biscuits, WGR	_____ sausage biscuits, WGR				
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each		1 each		1 each		_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt		N/A	N/A	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)											
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)											
			_____ cups, lbs, each _____		_____ cups, lbs, each _____											
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea		___ c/ea		___ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																
Jelly		NC	1 each	NC	1 each		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast and biscuit

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 6, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE					
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte							
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
Breakfast Combo	BRK-103	2 EG OR	1 biscuit OR	2 EG OR	1 biscuit OR	2 EG OR	1 biscuit OR		biscuits @ 2 EG each OR	biscuits @ 2 EG each OR					
		2 WGR	2 slices	2 WGR	2 slices	2 WGR	2 slices		slices toast @ 1 WGR each	slices toast @ 1 WGR each					
		1 GA	#16 scoop	1 GA	#16 scoop	1 GA	#16 scoop		lbs. frozen eggs	lbs. frozen eggs					
		NC	#16 scoop	NC	#16 scoop			lbs. frz potatoes, cubed OR	lbs. frz potatoes, cubed OR						
		.5 GA	.5 oz	.5 GA	.5 oz			shredded	shredded						
								lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded						
Breakfast Burrito	BRK-102	1 EG	1 each	1 EG	1 each			flour tortillas @ 1 EG each	flour tortillas @ 1 EG each						
		NC	1 slice	NC	1 slice			slices bacon, pre-cooked	slices bacon, pre-cooked						
		.5 GA	.5 oz	.5 GA	.5 oz			lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded						
		1 GA	#16 scoop	1 GA	#16 scoop			lbs. frozen eggs	lbs. frozen eggs						
		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each			breakfast burritos, WGR	breakfast burritos, WGR						
Hash Browns		NC	1 each OR	NC	1 each OR			each hashbrown patties OR	each hashbrown patties OR						
			1/4 cup		1/4 cup			lbs. frz. potatoes, shredded OR	lbs. frz. potatoes, shredded OR						
Optional choices that may be offered in addition to the above item(s)															
* Cereal Bar, WGR		N/A		N/A	1 WGR	1 each	1 each	WGR cereal bars @ ___ oz ea	WGR cereal bars @ ___ oz ea						
Yogurt		N/A		N/A	1 GA	1 each	1 each	yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea						
* Breakfast Strudel		2 WGR	1 each	2 WGR	1 each	1 each	1 each	WGR breakfast strudels	WGR breakfast strudels						
Cheese Stick or Cubes		1 GA	1 each	1 GA	1 each	1 each	1 each	cheese sticks or pkg. cubes, RF, 1 oz ea	cheese sticks or pkg. cubes, RF, 1 oz ea						
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 each	1 each	WGR PBJ sandwiches	WGR PBJ sandwiches						
11. Fruit															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
					1 each			ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)						
					1 each			ea. whole bananas (100-120 ct.)	ea. whole bananas (100-120 ct.)						
					___ c/ea			___ c/ea	___ c/ea						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	# 10 cans _____	# 10 cans _____							
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea	___ c/ea	cups, lbs, each _____	cups, lbs, each _____							
100% Fruit Juice				1/2 c. F	4 fl. oz.	4 fl. oz.	4 oz. fruit juice, assorted	4 oz. fruit juice, assorted							
13. Milk															
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each	1 each	1/2 pints 1% unflavored milk	1/2 pints 1% unflavored milk							
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1/2 pints FF unflavored milk	1/2 pints FF unflavored milk							
Fat-Free Chocolate				1/2 pint	1 each	1 each	1/2 pints FF chocolate milk	1/2 pints FF chocolate milk							
Fat-Free Strawberry				1/2 pint	1 each	1 each	1/2 pints FF strawberry milk	1/2 pints FF strawberry milk							
14. Other/Condiments															
Salsa		NC	1 each	NC	1 each	1 each	pc or #10 cans salsa	pc or #10 cans salsa					Offered with Breakfast Combo and burrito		

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2020-2021 Breakfast Cycle Menu

ADULTS SERVED: _____

5. Week 6, Wednesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Chicken-n-Waffles	BRK-108	1 WGR .5 WGR / 1 GA	1 each 1 each	1 WGR .5 WGR / 1 GA	1 each 1 each					_____ waffles @ 1 WGR each _____ chicken patties, WGR	_____ waffles @ 1 WGR each _____ chicken patties, WGR					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR OR 2 WGR	1 each	1 WGR OR 2 WGR	1 each					_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea					
Toast		1 WGR	1 each	1 WGR	1 each					_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each					
* Breakfast Parfait OR Breakfast Banana Split	BRK-104 or BRK-101	N/A N/A N/A	N/A N/A N/A	1 WGR 1 GA 1/2 c. F	1/4 cup 1/2 cup 1/2 cup					_____ lbs. WGR granola _____ lbs. yogurt _____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas	_____ lbs. WGR granola _____ lbs. yogurt _____ #10 cans peaches OR _____ lbs. strawberries OR _____ lbs. bananas					1/4 cup granola = 1 oz by weight.
Muffin		1 WGR	1 each	1 WGR	1 each					_____ WGR muffins	_____ WGR muffins					
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each					_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	___ c/ea	1/2 c. F	___ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC	1 each					_____ pkts syrup	_____ pkts syrup					Offered with Chicken-n-Waffles
Jelly		NC	1 each	NC	1 each					_____ pkts jelly	_____ pkts jelly					Offered with toast

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 6, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

Daily Food Production Record for Food-Based - On-Site Production

2020-2021 Breakfast Cycle Menu
5. Week 6, Thursday

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			20.	21.				
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Stuffed Bagel OR		N/A		N/A	2 WGR		1 each		1 each		_____ stuffed bagels, WGR	_____ stuffed bagels, WGR				Check manufacturer's product documentation to determine serving size to provide at least 2 WGR.
Pancakes		2 WGR	1 serving	2 WGR		1 serving		1 serving		_____ pkg. WGR pancakes	_____ pkg. WGR pancakes					
Sausage		1 GA	1 each	1 GA		1 each		1 each		_____ sausage patties OR links	_____ sausage patties OR links				Offered with both the Stuffed Bagel and Pancakes.	
Optional choices that may be offered in addition to the above item(s)																
* Cereal Bar, WGR		N/A	N/A	1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt		N/A	N/A	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR		1 pkg.		1 pkg.		_____ pkg. WGR breakfast crackers @ ____ oz ea	_____ pkg. WGR breakfast crackers @ ____ oz ea					
Cheese Stick or Cubes		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea			__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																
Syrup		NC	1 each	NC		1 each		1 each		_____ pkts syrup	_____ pkts syrup					Offered with Pancakes

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____				
1. CE: _____			2020-2021 Breakfast Cycle Menu 5. Week 6, Friday						ADULTS SERVED: _____						
2. SCHOOL: _____									TOTAL SERVED: _____						
3. MEAL PREPARATION SITE: _____									7. DATE: _____						
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK									8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO						
PLANNING SECTION											DAY OF SERVICE				
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size							Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK	16. K-12 Meal Pattern Contribution	17. K - 12th	17. Adults/ A La Carte	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate															
* Dutch Waffle <i>OR</i>		N/A		N/A	2 WGR		1 each		1 each	_____ Dutch waffles, WGR	_____ Dutch waffles, WGR				
French Toast <i>OR</i>		1 WGR / 1 GA		1 slice	1 WGR / 1 GA		1 slice		1 slice	_____ slices WGR French toast <i>OR</i>	_____ slices WGR French toast <i>OR</i>			Check manufacturer's product documentation to verify meal pattern contribution.	
French Toast Sticks		2.25 WGR		3 sticks	2.25 WGR		3 sticks		3 sticks	_____ sticks, WGR French toast	_____ sticks, WGR French toast				
Bacon		NC		2 each	NC		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked			Offered with both the Dutch Waffle and French Toast items.	
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR <i>OR</i> 2 WGR		1 each	1 WGR <i>OR</i> 2 WGR		1 each		1 each	_____ WGR bowlpacks @ ___ oz ea	_____ WGR bowlpacks @ ___ oz ea				
Toast		1 WGR		1 each	1 WGR		1 each		1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each				
* Breakfast Round		N/A		N/A	2 WGR		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt		N/A		N/A	1 GA		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Muffin		1 WGR		1 each	1 WGR		1 each		1 each	_____ WGR muffins	_____ WGR muffins				
Yogurt		1 GA		1 each	1 GA		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit															
Fresh Fruit		1/2 c. F		1 each	1/2 c. F		1 each		1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
						1 each		1 each	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
						1 each		1 each	_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
						___ c/ea		___ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F		___ c/ea	1/2 c. F		___ c/ea		___ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice					1/2 c. F		4 fl. oz.		4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk															
Unflavored 1%		1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate					1/2 pint		1 each		1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry					1/2 pint		1 each		1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments															
Syrup		NC		1 each	NC		1 each		1 each	_____ pkts syrup	_____ pkts syrup			Offered with Dutch Waffle and French Toast	
Jelly		NC		1 each	NC		1 each		1 each	_____ pkts jelly	_____ pkts jelly			Offered with toast	

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.

Daily Food Production Record for Food-Based - On-Site Production

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

2020-2021 Breakfast Cycle Menu
5. Week #, Day _____

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			Actual Servings Prepared	Actual Servings Prepared					
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Optional choices that may be offered in addition to the above item(s)																	
11. Fruit																	
Fresh Fruit	1/2 c. F	1 each	1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			_____ ea. whole oranges (113-138 ct.)							_____ ea. whole oranges (113-138 ct.)							
			_____ ea. whole bananas (100-120 ct.)							_____ ea. whole bananas (100-120 ct.)							
			_____ cups, lbs, each _____							_____ cups, lbs, each _____							
Canned Fruit	1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	1/2 c.	1/2 c.	1/2 c.	_____ # 10 cans _____	_____ # 10 cans _____							
Frozen Fruit	1/2 c. F	_____ c/ea	1/2 c. F	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____							
100% Fruit Juice			1/2 c. F		4 fl. oz.	4 fl. oz.	4 fl. oz.	4 fl. oz.	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
13. Milk																	
Unflavored 1%	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk							
Fat-Free Unflavored	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk							
Fat-Free Chocolate			1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk							
Fat-Free Strawberry			1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk							
14. Other/Condiments																	

NC = No Contribution. For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. M/MA = GA * indicates menu items not allowed for PK students unless comingling.