

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

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

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
 5. Week 1, Monday

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																	
* 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						
Sausage Biscuit		1.25 WGR / 1 GA	1 each	1.25 WGR / 1 GA	1 each		1 each		1 each	_____ sausage biscuits, WGR	_____ sausage biscuits, WGR						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	_____ 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.

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

2. SCHOOL: _____ 2020-2021 Breakfast in the Classroom (BIC) 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 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	18. # Servings	19. Serving Size								
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA	1 each			1 each		_____ sandwiches, WGR	_____ sandwiches, WGR						
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						
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.	
			__ c/ea		__ c/ea			__ c/ea		_____ 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																	

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

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

1. CE: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 1, Wednesday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ 7. DATE: _____

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

ADULTS SERVED: _____
TOTAL SERVED: _____

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																		
Breakfast Sliders		1 WGR / 1 GA	1 pkg.	1 WGR / 1 GA		1 pkg.		1 pkg.		_____ pkgs. breakfast sliders, WGR	_____ pkgs. breakfast sliders, WGR							
* Stuffed Bagel		2 WGR	1 each	2 WGR		1 each		1 each		_____ stuffed bagels, WGR	_____ stuffed bagels, WGR							
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.
			_____ c/ea			_____ c/ea		_____ c/ea		_____ 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																		
										_____	_____							
										_____	_____							

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

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

1. CE: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 1, Thursday

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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.)	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							
Chicken-n-Biscuit		2 WGR / .75 GA	1 each	2 WGR / .75 GA	1 each				1 each	_____ chicken biscuits, WGR	_____ chicken biscuits, WGR					
Waffles		2 WGR	1 pkg.	2 WGR	1 pkg.				1 pkg.	_____ pkg. waffles @ 2 WGR each	_____ pkg. waffles @ 2 WGR each					
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.	_____ # 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.

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Friday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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.)		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.					
		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 Bread		2 WGR	1 each	2 WGR	1 each						_____ WGR bread slices	_____ WGR bread slices						
Yogurt		1 GA	1 each	1 GA	1 each						_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
Breakfast Pocket		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each						_____ breakfast pockets, WGR	_____ breakfast pockets, WGR						
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.	
							_____ 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.	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																		
									_____	_____								
									_____	_____								

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

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Monday

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																	
* Breakfast Strudel		N/A	N/A	2 WGR		1 each		1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels						
Cheese Stick or Cubes		N/A	N/A	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea						
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						
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		_____ 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.

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

2. SCHOOL: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu ADULTS SERVED: _____

5. Week 2, Tuesday 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																
Mini Pancakes		2 WGR	1 pkg.	2 WGR		1 pkg.		1 pkg.		_____ pkgs. WGR mini pancakes	_____ pkgs. WGR mini pancakes					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 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					_____ 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.

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

1. CE: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 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		20.					
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each	_____ sausage kolaches, WGR		_____ sausage kolaches, WGR						
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						
* Breakfast Cookie		N/A	N/A	2 WGR	1 pkg.		1 pkg.		1 pkg.	_____ pkg. WGR cookies @ _____ oz ea		_____ pkg. WGR cookies @ _____ 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						
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.	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	1/2 c. F	___ 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.

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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Thursday 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Breakfast Burrito		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ breakfast burritos, WGR	_____ breakfast burritos, WGR					
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					
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.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

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

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Friday

ADULTS SERVED: _____
TOTAL SERVED: _____

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.					
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
French Toast		1 WGR / 1 GA OR 2 WGR	1 pkg.	1 WGR / 1 GA OR 2 WGR	1 pkg.		1 pkg.		1 pkg.	_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast	_____ pkgs. WGR French toast sticks OR _____ pkgs. WGR mini French Toast						Check manufacturer's product documentation to verify meal pattern contribution.	
* Breakfast Round		N/A	N/A	2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds							
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						Yogurt offered with both the French Toast and Breakfast Round.	
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.	
			_____ c/ea		_____ c/ea		_____ c/ea		_____ c/ea	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)							
			_____ c/ea		_____ c/ea		_____ c/ea		_____ c/ea	_____ 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																		
										_____	_____							
										_____	_____							

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

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Monday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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.)	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 Pull-a-Parts		N/A	N/A	2 WGR		1 each		1 each		_____ cinnamon rolls, WGR	_____ cinnamon rolls, WGR					
Cheese Stick or Cubes		N/A	N/A	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR					
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.

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Tuesday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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.)	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								
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ muffins, WGR	_____ muffins, WGR					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Pocket		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ pockets, WGR	_____ pockets, WGR					
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.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

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

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Pancake Wrap		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each					_____ pancake wraps, WGR	_____ pancake wraps, WGR					Slice lengthwise for PK.
Mini Pancakes		2 WGR	1 pkg.	2 WGR	1 pkg.					_____ pkgs. WGR mini pancakes	_____ pks. WGR mini pancakes					
Yogurt		1 GA	1 each	1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Yogurt offered with both Pancake Wrap and Mini Pancakes.
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	_____ 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.

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

1. CE: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 3, Thursday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

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

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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	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		1 each		_____ slices WGR breakfast pizza	_____ slices WGR breakfast pizza				
* Cereal Bar		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				
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.)				
											_____ 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.	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 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 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 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 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 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.

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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Friday 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									
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
PBJ		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches						
Waffle		2 WGR	1 pkg.	2 WGR		1 pkg.		1 pkg.		_____ pkg. waffles @ 2 WGR each	_____ pkg. waffles @ 2 WGR each						
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						
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.	
			__ c/ea			__ c/ea		__ c/ea		_____ 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																	
										_____	_____						
										_____	_____						

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2020-2021 Breakfast in the Classroom (BIC) Cycle Menu
5. Week #, Day _____

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		21. Actual Amount Prepared					
		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	17. Adults/ A La Carte									
9. Grain/Grain Alternate																		
											_____	_____						
											_____	_____						
											_____	_____						
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		_____ 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. 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	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 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.