

1. CE: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Week 1, 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

2021-2022 Breakfast Cycle Menu  
5. Week 1, 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							
<b>9. Grain/Grain Alternate</b>																
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					
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea		___ ea		___ ea	_____, WGR	_____, WGR					
		___ GA	___ ea	___ GA	___ ea		___ ea		___ ea	_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea		___ ea		___ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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				2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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					
<b>11. Fruit</b>																
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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																
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.

1. CE: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

5. Week 1, Tuesday

6. STUDENTS SERVED: \_\_\_\_\_

7. DATE: \_\_\_\_\_

8. OFFER VS. SERVE:  YES  NO

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

2021-2022 Breakfast Cycle Menu

5. Week 1, 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							
<b>9. Grain/Grain Alternate</b>															
French Toast <b>OR</b>		1 WGR / 1 GA	1 slice	1 WGR / 1 GA	1 slice	1 slice	1 slice	1 slice	_____ slices WGR French toast <b>OR</b>	_____ slices WGR French toast <b>OR</b>					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	3 sticks	_____ sticks, WGR French toast	_____ sticks, WGR French toast					
* Dutch Waffle				2 WGR	1 each	1 each	1 each	1 each	_____ Dutch waffles, WGR	_____ Dutch waffles, WGR					
Sausage		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	_____ sausage links <b>OR</b> patties	_____ sausage links <b>OR</b> patties					Sausage offered with both French Toast and Dutch Waffle.
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea	___ ea	_____, WGR	_____, WGR					
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea	___ ea	_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea	___ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel				2 WGR	1 each	1 each	1 each	1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	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					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	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	1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	_____ slices WGR bread	_____ slices WGR bread					
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
<b>11. Fruit</b>															
Fresh Fruit		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.	_____ # 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						
<b>13. Milk</b>															
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						
<b>14. Other/Condiments</b>															
Syrup		NC	1 each	NC	1 each	1 each	1 each	_____ pkts syrup	_____ pkts syrup					Offered with French 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: _____		2021-2022 Breakfast Cycle Menu								ADULTS SERVED: _____					
2. SCHOOL: _____		5. Week 1, Wednesday								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		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
<b>9. Grain/Grain Alternate</b>															
Power Breakfast:															
Biscuit		2 WGR		1 each	2 WGR		1 each		1 each	_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each				
Gravy		NC		2 oz	NC		2 oz		2 oz	_____ oz. gravy mix	_____ oz. gravy mix				
Scrambled Eggs	BRK-218	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				
Breakfast Sandwich Choice	BRK -	___ WGR		___ ea	___ WGR		___ ea		___ ea	_____ WGR	_____ WGR				
		___ GA		___ ea	___ GA		___ ea		___ ea	_____ (GA)	_____ (GA)				
		___ WGR / ___ GA		___ ea	___ WGR / ___ GA		___ ea		___ ea	_____ sandwiches, IW	_____ sandwiches, IW				
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-204 or BRK-201				1 WGR		1/4 cup		1/4 cup	_____ lbs. WGR granola	_____ lbs. WGR granola				1/4 cup granola = 1 oz by weight.
					1 GA		1/2 cup		1/2 cup	_____ lbs. yogurt	_____ lbs. yogurt				
					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				
<b>11. Fruit</b>															
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.)				
				___ 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				
<b>13. Milk</b>															
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				
<b>14. Other/Condiments</b>															
Jelly		NC		1 each	NC		1 each		1 each	_____ pkts jelly	_____ pkts jelly				Offered with toast and biscuit

<b>Daily Food Production Record for Food-Based - On-Site Production</b>										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					
<b>PLANNING SECTION</b>										<b>DAY OF SERVICE</b>					
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							
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	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	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea	_____ _____, WGR	_____ _____, WGR					
		_____ GA	_____ ea	_____ GA	_____ ea	_____ ea	_____ ea	_____ ea	_____ _____ (GA)	_____ _____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea	_____ ea	_____ ea	_____ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel				2 WGR	1 each	1 each	1 each	1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				1 GA	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					
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	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	1 each	_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	_____ slices WGR bread	_____ slices WGR bread					
Yogurt		1 GA	1 each	1 GA	1 each	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	_____ 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.)				
			_____ 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 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															
Syrup		NC	1 each	NC	1 each	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.

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 1, 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							
<b>9. Grain/Grain Alternate</b>																
* Cinnamon Roll					2 WGR		1 each		1 each		_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each				
Cheesy Toast	BRK-206	1 WGR	1 each	1 WGR		1 each		1 each		_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
		.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 <b>OR</b> patties	_____ sausage links <b>OR</b> patties					Sausage offered with both Cinnamon Roll and Cheesy Toast.
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR		___ ea		___ ea		_____ _____, WGR	_____ _____, WGR					
		___ GA	___ ea	___ GA		___ ea		___ ea		_____ _____ (GA)	_____ _____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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				2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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					
<b>11. Fruit</b>																
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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																
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 04-09-2021

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 2, Monday

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							
<b>9. Grain/Grain Alternate</b>																
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.
Waffles		2 WGR	2 each	2 WGR	2 each		2 each		2 each	_____ WGR waffles	_____ WGR waffles					
Bacon		NC	2 each	NC	2 each		2 each		2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked					Bacon offered with both Pancakes and Waffles.
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea		___ ea		___ ea	_____, WGR	_____, WGR					
		___ GA	___ ea	___ GA	___ ea		___ ea		___ ea	_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea		___ ea		___ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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				2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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					
<b>11. Fruit</b>																
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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																
Syrup		NC	1 each	NC	1 each		1 each		1 each	_____ pkts syrup	_____ pkts syrup					Offered with pancakes and waffles
Jelly		NC	1 each	NC	1 each		1 each		1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast

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							
			18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
9. Grain/Grain Alternate															
Breakfast Combo	BRK-203	2 WGR		1 biscuit <b>OR</b> 2 slices	2 WGR		1 biscuit <b>OR</b> 2 slices		1 biscuit <b>OR</b> 2 slices	biscuits @ 2 WGR each <b>OR</b> slices toast @ 1 WGR each	biscuits @ 2 WGR each <b>OR</b> slices toast @ 1 WGR each				
		1 GA		#16 scoop	1 GA		#16 scoop		#16 scoop	lbs. frozen eggs	lbs. frozen eggs				
		NC		#16 scoop	NC		#16 scoop		#16 scoop	lbs. frz potatoes, cubed <b>OR</b> shredded	lbs. frz potatoes, cubed <b>OR</b> shredded				
		.5 GA		.5 oz	.5 GA		.5 oz		.5 oz	lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
Breakfast Taquito		1.25 WGR / .75 GA <b>OR</b> 1 WGR / 1 GA		1 each	1.25 WGR / .75 GA <b>OR</b> 1 WGR / 1 GA		1 each		1 each	breakfast taquitos, WGR	breakfast taquitos, WGR				
Breakfast Sandwich Choice	BRK -	___ WGR		___ ea	___ WGR		___ ea		___ ea	___, WGR	___, WGR				
		___ GA		___ ea	___ GA		___ ea		___ ea	___ (GA)	___ (GA)				
		___ WGR / ___ GA		___ ea	___ WGR / ___ GA		___ ea		___ ea	sandwiches, IW	sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel					2 WGR		1 each		1 each	WGR breakfast strudels	WGR breakfast strudels				
Cheese Stick or Cubes					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 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				
Breakfast Bread		2 WGR		1 each	2 WGR		1 each		1 each	slices WGR bread	slices WGR bread				
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 biscuit

NC = No Contribution.

For Breakfast Only: Meat/Meat Alternate credit as Grain Alternate. //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: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

5. Week 2, 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							
<b>9. Grain/Grain Alternate</b>																
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					
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea			___ ea		_____, WGR	_____, WGR					
		___ GA	___ ea	___ GA	___ ea			___ ea		_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea			___ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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 <b>OR</b> Breakfast Banana Split	BRK-204 or BRK-201			1 WGR 1 GA	1/4 cup 1/2 cup			1/4 cup 1/2 cup		_____ lbs. WGR granola _____ lbs. yogurt _____ #10 cans peaches <b>OR</b> _____ lbs. strawberries <b>OR</b> _____ lbs. bananas	_____ lbs. WGR granola _____ lbs. yogurt _____ #10 cans peaches <b>OR</b> _____ lbs. strawberries <b>OR</b> _____ lbs. bananas					1/4 cup granola = 1 oz by weight.
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					
<b>11. Fruit</b>																
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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																
Jelly		NC	1 each	NC	1 each			1 each		_____ pkts jelly	_____ pkts jelly					Offered with toast



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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 2, Thursday

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							
<b>9. Grain/Grain Alternate</b>																
Oatmeal	BRK-215	1 WGR	3/4 cup	1 WGR	3/4 cup		3/4 cup		3/4 cup	_____ lbs. dry oats, quick	_____ lbs. dry oats, quick					
Cinnamon Toast	BRK-209	1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
* Breakfast Cookie				2 WGR	1 each		1 each		1 each	_____ pkg. WGR cookies @ _____ oz ea	_____ pkg. WGR cookies @ _____ oz ea					
Yogurt				1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea		_____ ea		_____ ea	_____ _____, WGR	_____ _____, WGR					
		_____ GA	_____ ea	_____ GA	_____ ea		_____ ea		_____ ea	_____ _____ (GA)	_____ _____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea		_____ ea		_____ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
* Breakfast Strudel				2 WGR	1 each		1 each		1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				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 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					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each		1 each		1 each	_____ slices WGR bread	_____ slices WGR bread					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
<b>11. Fruit</b>																
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					_____ 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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																

1. CE: _____										<b>Daily Food Production Record for Food-Based - On-Site Production</b>										6. STUDENTS SERVED: _____	
2. SCHOOL: _____										2021-2022 Breakfast Cycle Menu 5. Week 2, Friday										ADULTS SERVED: _____	
3. MEAL PREPARATION SITE: _____																				TOTAL SERVED: _____	
4. MEAL SERVICE: <input checked="" type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> SNACK																				7. DATE: _____	
																				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												
Breakfast Burrito	BRK-202	1 WGR		1 each	1 WGR		1 each		1 each		_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each									
		NC		1 slice	NC		1 slice		1 slice		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked									
		.5 GA		.5 oz	.5 GA		.5 oz		.5 oz		_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded									
		1 GA		#16 scoop	1 GA		#16 scoop		#16 scoop		_____ lbs. frozen eggs	_____ lbs. frozen eggs									
		1 WGR / 1 GA		1 each	1 WGR / 1 GA		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		_____ each hashbrown patties OR _____ lbs. frz. potatoes, shredded OR cubed	_____ each hashbrown patties OR _____ lbs. frz. potatoes, shredded OR cubed									
* Donut OR					2 WGR		1 each		1 each		_____ donuts, WGR	_____ donuts, WGR									
* Donut Holes					2 WGR		6 each		6 each		_____ donut holes, WGR	_____ donut holes, WGR									
Sausage					1 GA		1 each		1 each		_____ sausage links OR patties	_____ sausage links OR patties									
Breakfast Sandwich Choice	BRK - _____	_____ WGR		_____ ea	_____ WGR		_____ ea		_____ ea		_____ _____, WGR	_____ _____, WGR									
		_____ GA		_____ ea	_____ GA		_____ ea		_____ ea		_____ _____ (GA)	_____ _____ (GA)									
		_____ WGR / _____ GA		_____ ea	_____ WGR / _____ GA		_____ ea		_____ ea		_____ sandwiches, IW	_____ sandwiches, IW									
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					2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds									
Yogurt					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									
<b>11. Fruit</b>																					
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									
<b>13. Milk</b>																					
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									
<b>14. Other/Condiments</b>																					
Salsa		NC		1 each	NC		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		_____ pkts jelly	_____ pkts jelly				Offered with toast					

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 3, Monday

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								
<b>9. Grain/Grain Alternate</b>																	
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each	1 each	1 each	1 each	1 each	_____ sausage kolaches, WGR	_____ sausage kolaches, WGR						
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
* Cinnamon Roll				2 WGR	1 each	1 each	1 each	1 each	1 each	_____ cinnamon rolls @ 2 WGR each	_____ cinnamon rolls @ 2 WGR each						
Bacon				NC	2 each	2 each	2 each	2 each	2 each	_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked						
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea	___ ea	___ ea	_____ _____, WGR	_____ _____, WGR						
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	_____ sandwiches, IW	_____ sandwiches, IW					
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	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	1 each	1 each	_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each						
* Breakfast Round				2 WGR	1 each	1 each	1 each	1 each	1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds						
Yogurt				1 GA	1 each	1 each	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	1 each	1 each	_____ WGR muffins	_____ WGR muffins						
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each	1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
<b>11. Fruit</b>																	
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	___ 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						
<b>13. Milk</b>																	
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						
<b>14. Other/Condiments</b>																	
Jelly		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	_____ pkts jelly	_____ pkts jelly					Offered with toast	

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 3, 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									
<b>9. Grain/Grain Alternate</b>																	
Cheese Omelet		2 GA	1 each	2 GA	1 each	1 each	1 each	1 each		_____ cheese omelets	_____ cheese omelets					Recipe BRK-205 may be used.	
Toast		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each		_____ slices toast @ 1 WGR each	_____ slices toast @ 1 WGR each						
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	1 each	1 each	1 each		_____ breakfast taquitos, WGR	_____ breakfast taquitos, WGR						
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea	_____ ea		_____ _____, WGR	_____ _____, WGR						
		_____ GA	_____ ea	_____ GA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea		_____ _____ (GA)	_____ _____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea	_____ ea	_____ ea	_____ ea	_____ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																	
* Breakfast Strudel				2 WGR	1 each	1 each	1 each	1 each		_____ WGR breakfast strudels	_____ WGR breakfast strudels						
Cheese Stick or Cubes				1 GA	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						
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	1 pkg.	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	1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea						
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each		_____ slices WGR bread	_____ slices WGR bread						
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each	1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
<b>11. Fruit</b>																	
Fresh Fruit		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.)					
		_____ c/ea		_____ 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						
<b>13. Milk</b>																	
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						
<b>14. Other/Condiments</b>																	
Salsa		NC	1 each	NC	1 each	1 each	1 each	1 each		_____ pc or #10 cans salsa	_____ pc or #10 cans salsa					Offered with omelet	

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: _____		2021-2022 Breakfast Cycle Menu 5. Week 3, Wednesday							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		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size						
<b>9. Grain/Grain Alternate</b>															
Power Breakfast:															
Biscuit		2 WGR	1 each	2 WGR		1 each		1 each		_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each				
Gravy		NC	2 oz	NC		2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix				
Scrambled Eggs		BRK-218	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				
Breakfast Sandwich Choice		___ WGR	___ ea	___ WGR		___ ea		___ ea		_____ WGR	_____ WGR				
		___ GA	___ ea	___ GA		___ ea		___ ea		_____ (GA)	_____ (GA)				
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)															
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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 <b>OR</b> Breakfast Banana Split															
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				
<b>11. Fruit</b>															
Fresh Fruit															
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															
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															
Fat-Free Strawberry															
<b>14. Other/Condiments</b>															
Jelly		NC	1 each	NC		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast and biscuit

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

2. SCHOOL: \_\_\_\_\_ 2021-2022 Breakfast Cycle Menu ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_ 5. Week 3, Thursday 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							
<b>9. Grain/Grain Alternate</b>			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				
Breakfast Sandwich Choice	BRK - _____	___ WGR		___ ea	___ WGR		___ ea		___ ea	_____, WGR	_____, WGR				
		___ GA		___ ea	___ GA		___ ea		___ ea	_____ (GA)	_____ (GA)				
		___ WGR / ___ GA		___ ea	___ WGR / ___ GA		___ ea		___ ea	_____ sandwiches, IW	_____ sandwiches, IW				
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel					2 WGR		1 each		1 each	_____ WGR breakfast strudels	_____ WGR breakfast strudels				
Cheese Stick or Cubes					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 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				
Breakfast Bread		2 WGR		1 each	2 WGR		1 each		1 each	_____ slices WGR bread	_____ slices WGR bread				
Yogurt		1 GA		1 each	1 GA		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
<b>11. Fruit</b>															
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				
<b>13. Milk</b>															
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				
<b>14. Other/Condiments</b>															

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast 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

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								
<b>9. Grain/Grain Alternate</b>																	
* Dutch Waffle					2 WGR		1 each		1 each		_____ Dutch waffles, WGR	_____ Dutch waffles, WGR					
French Toast <b>OR</b>		1 WGR / 1 GA	1 slice	1 WGR / 1 GA	1 slice		1 slice		1 slice		_____ slices WGR French toast <b>OR</b>	_____ slices WGR French toast <b>OR</b>				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 <b>OR</b> patties	_____ sausage links <b>OR</b> patties				Sausage offered with both Dutch Waffle and French Toast.	
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea		_____ ea		_____ ea		_____ _____, WGR	_____ _____, WGR					
		_____ GA	_____ ea	_____ GA	_____ ea		_____ ea		_____ ea		_____ _____ (GA)	_____ _____ (GA)					
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea		_____ ea		_____ ea		_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																	
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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				2 WGR	1 each		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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					
<b>11. Fruit</b>																	
Fresh Fruit		1/2 c. F	_____	1 each	1/2 c. F	_____	1 each	_____ c/ea	_____	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					
<b>13. Milk</b>																	
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					
<b>14. Other/Condiments</b>																	
Syrup		NC	1 each	NC	1 each		1 each		1 each		_____ pkts syrup	_____ pkts syrup				Offered with waffle	
Jelly		NC	1 each	NC	1 each		1 each		1 each		_____ pkts jelly	_____ pkts jelly				Offered with toast	

Daily Food Production Record for Food-Based - On-Site Production											6. STUDENTS SERVED: _____					
1. CE: _____									2021-2022 Breakfast Cycle Menu		ADULTS SERVED: _____					
2. SCHOOL: _____									5. Week 4, Monday		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		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		_____ 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		_____ slices bacon, pre-cooked	_____ slices bacon, pre-cooked				
* Breakfast Cookie					2 WGR		1 each		1 each		_____ pkg. WGR cookies @ ____ oz ea	_____ pkg. WGR cookies @ ____ oz ea				
Yogurt					1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
Breakfast Sandwich Choice	BRK - _____	___ WGR		___ ea	___ WGR		___ ea		___ ea		_____ WGR	_____ WGR				
		___ GA		___ ea	___ GA		___ ea		___ ea		_____ (GA)	_____ (GA)				
		___ WGR / ___ GA		___ ea	___ WGR / ___ GA		___ ea		___ ea		_____ sandwiches, IW	_____ sandwiches, IW				
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					2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds				
Yogurt					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 pancakes
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: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 4, 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	18. # Servings	19. Serving Size							
<b>9. Grain/Grain Alternate</b>																
Breakfast Burrito	BRK-202	1 WGR	1 each	1 WGR	1 each	1 each	1 each			_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR 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					
Breakfast Sandwich Choice	BRK -	___ WGR	___ ea	___ WGR	___ ea	___ ea	___ ea			_____ , WGR	_____ , WGR					
		___ GA	___ ea	___ GA	___ ea	___ ea	___ ea			_____ (GA)	_____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea	___ ea	___ ea			_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
* Breakfast Strudel				2 WGR	1 each	1 each	1 each			_____ WGR breakfast strudels	_____ WGR breakfast strudels					
Cheese Stick or Cubes				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 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					
Breakfast Bread		2 WGR	1 each	2 WGR	1 each	1 each	1 each			_____ slices WGR bread	_____ slices WGR bread					
Yogurt		1 GA	1 each	1 GA	1 each	1 each	1 each			_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
<b>11. Fruit</b>																
Fresh Fruit		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.)						
			___ 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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																
Salsa		NC	1 each	NC	1 each	1 each	1 each			_____ pc or #10 cans salsa	_____ pc or #10 cans salsa					Offered with burrito

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5. Week 4, Wednesday

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									
<b>9. Grain/Grain Alternate</b>																		
Waffles		2 WGR	2 each	2 WGR	2 each					_____ WGR waffles	_____ WGR waffles							
Sausage		1 GA	1 each	1 GA	1 each					_____ sausage links <b>OR</b> patties	_____ sausage links <b>OR</b> patties							
Breakfast Sandwich Choice	BRK - _____	_____ WGR	_____ ea	_____ WGR	_____ ea					_____ _____, WGR	_____ _____, WGR							
		_____ GA	_____ ea	_____ GA	_____ ea					_____ _____ (GA)	_____ _____ (GA)							
		_____ WGR / _____ GA	_____ ea	_____ WGR / _____ GA	_____ ea					_____ sandwiches, IW	_____ sandwiches, IW							
Optional choices that may be offered in addition to the above item(s)																		
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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 <b>OR</b> Breakfast Banana Split	BRK-204 or BRK-201			1 WGR	1/4 cup			1/4 cup		_____ lbs. WGR granola	_____ lbs. WGR granola					1/4 cup granola = 1 oz by weight.		
				1 GA	1/2 cup			1/2 cup		_____ lbs. yogurt	_____ lbs. yogurt							
				1/2 c. F	1/2 cup			1/2 cup		_____ #10 cans peaches <b>OR</b>	_____ #10 cans peaches <b>OR</b>							
										_____ lbs. strawberries <b>OR</b>	_____ lbs. strawberries <b>OR</b>							
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								
<b>11. Fruit</b>																		
Fresh Fruit		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.		
			_____ 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								
<b>13. Milk</b>																		
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								
<b>14. Other/Condiments</b>																		
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		

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

1. CE: \_\_\_\_\_

6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

2021-2022 Breakfast Cycle Menu  
5. Week 4, Thursday

ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

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							
<b>9. Grain/Grain Alternate</b>															
Breakfast Combo	BRK-203	2 WGR 1 GA NC .5 GA	1 biscuit OR 2 slices #16 scoop #16 scoop .5 oz	2 WGR 1 GA NC .5 GA	1 biscuit OR 2 slices #16 scoop #16 scoop .5 oz	1 biscuit OR 2 slices #16 scoop #16 scoop .5 oz			biscuits @ 2 WGR each OR slices toast @ 1 WGR each lbs. frozen eggs lbs. frz potatoes, cubed OR shredded lbs. RF cheddar cheese, shredded	biscuits @ 2 WGR each OR slices toast @ 1 WGR each lbs. frozen eggs lbs. frz potatoes, cubed OR shredded lbs. RF cheddar cheese, shredded					
* Stuffed Bagel				2 WGR		1 each		1 each	stuffed bagels, WGR	stuffed bagels, WGR					
Cheese Stick or Cubes				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 Choice	BRK -	___ WGR ___ GA ___ WGR / ___ GA	___ ea ___ ea ___ ea	___ WGR ___ GA ___ WGR / ___ GA	___ ea ___ ea ___ ea	___ ea ___ ea ___ ea			___, WGR ___ (GA) sandwiches, IW	___, WGR ___ (GA) sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)															
* Breakfast Strudel				2 WGR		1 each		1 each	WGR breakfast strudels	WGR breakfast strudels					
Cheese Stick or Cubes				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 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					
Breakfast Bread		2 WGR	1 each	2 WGR		1 each		1 each	slices WGR bread	slices WGR bread					
Yogurt		1 GA	1 each	1 GA		1 each		1 each	yogurt cups @ 4 oz ea	yogurt cups @ 4 oz ea					
<b>11. Fruit</b>															
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		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.	# 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					
<b>13. Milk</b>															
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					
<b>14. Other/Condiments</b>															

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								
		18. # Servings	19. Serving Size	<th>18. # Servings</th> <th>19. Serving Size</th> <th>18. # Servings</th> <th>19. Serving Size</th> <td colspan="7"></td>		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
<b>9. Grain/Grain Alternate</b>																
Oatmeal	BRK-215	1 WGR	3/4 cup	1 WGR	3/4 cup		3/4 cup		3/4 cup	_____ lbs. dry oats, quick	_____ lbs. dry oats, quick					
Cinnamon Toast	BRK-209	1 WGR	1 each	1 WGR	1 each		1 each		1 each	_____ slices bread @ 1 WGR each	_____ slices bread @ 1 WGR each					
* Donut <b>OR</b>				2 WGR	1 each		1 each		1 each	_____ donuts, WGR	_____ donuts, WGR					
* Donut Holes				2 WGR	6 each		6 each		6 each	_____ donut holes, WGR	_____ donut holes, WGR					
Sausage				1 GA	1 each		1 each		1 each	_____ sausage links <b>OR</b> patties	_____ sausage links <b>OR</b> patties					
Breakfast Sandwich Choice	BRK - _____	___ WGR	___ ea	___ WGR	___ ea		___ ea		___ ea	_____ _____, WGR	_____ _____, WGR					
		___ GA	___ ea	___ GA	___ ea		___ ea		___ ea	_____ _____ (GA)	_____ _____ (GA)					
		___ WGR / ___ GA	___ ea	___ WGR / ___ GA	___ ea		___ ea		___ ea	_____ sandwiches, IW	_____ sandwiches, IW					
Optional choices that may be offered in addition to the above item(s)																
Cereal Variety, WGR		1 WGR <b>OR</b> 2 WGR	1 each	1 WGR <b>OR</b> 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				2 WGR	1 each		1 each		1 each	_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				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					
<b>11. Fruit</b>																
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					
<b>13. Milk</b>																
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					
<b>14. Other/Condiments</b>																
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 #, Day \_\_\_\_\_

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

2021-2022 Breakfast Cycle Menu

5. Week #, Day \_\_\_\_\_

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	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
<b>9. Grain/Grain Alternate</b>																	
Optional choices that may be offered in addition to the above item(s)																	
<b>11. Fruit</b>																	
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. 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							
<b>13. Milk</b>																	
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 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							
<b>14. Other/Condiments</b>																	

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.