

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

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

2021-2022 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
* 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 Pizza			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	__ 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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Tuesday

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							
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA	1 each		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR				Check manufacturer's product documentation to confirm meal pattern contribution.
Pancake Wrap		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		1 each		_____ pancake wraps, WGR	_____ pancake wraps, WGR				Slice lengthwise for PK.
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				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea		__ c/ea						__ c/ea	_____ cups, lbs, each _____				
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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Wednesday

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			20.		21.							
		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.		
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each	_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea									
* Stuffed Bagel				2 WGR	1 each		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		1 each	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.)	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 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	_____ 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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
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	1 each		_____ chicken biscuits, WGR	_____ chicken biscuits, WGR				
Waffles		2 WGR	1 pkg.	2 WGR	1 pkg.			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	1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
					_____ ea. whole oranges (113-138 ct.)					_____ ea. whole oranges (113-138 ct.)						
					_____ ea. whole bananas (100-120 ct.)					_____ ea. whole bananas (100-120 ct.)						
			__ c/ea		__ c/ea					__ c/ea	_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.			1/2 c.	1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea			__ c/ea	__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.			4 fl. oz.	4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each			1 each	1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each	1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each			1 each	1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each			1 each	1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																

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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Friday

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		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 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.						_____ # 10 cans _____	_____ # 10 cans _____						
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea						_____ cups, lbs, each _____	_____ cups, lbs, each _____						
100% Fruit Juice				1/2 c. F	4 fl. oz.						_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																		
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each						_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk						
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each						_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk						
Fat-Free Chocolate				1/2 pint	1 each						_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk						
Fat-Free Strawberry				1/2 pint	1 each						_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk						
14. Other/Condiments																		

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

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2021-2022 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	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Cereal Bar				1 WGR	1 each		1 each		1 each		_____ WGR cereal bars @ _____ oz ea	_____ WGR cereal bars @ _____ oz ea				
Yogurt				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		_____ 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.)					
										_____ 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: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 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.)											
			_____ ea. whole oranges (113-138 ct.)		_____ ea. whole oranges (113-138 ct.)											
			_____ ea. whole bananas (100-120 ct.)		_____ ea. whole bananas (100-120 ct.)											
		__ c/ea		__ c/ea		__ c/ea										
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.	1/2 c.		_____ # 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																

Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.

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: _____ 2021-2022 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 DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned	21. Actual Amount Prepared	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			(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)				
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
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				2 WGR	1 pkg.		1 pkg.		1 pkg.		_____ 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				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea		__ c/ea						__ c/ea	_____ cups, lbs, each _____				
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: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu

ADULTS SERVED: _____

5. Week 2, Thursday

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																
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					_____ 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: _____ 2021-2022 Breakfast in the Classroom (BIC) Cycle Menu **5. Week 2, 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								
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.		_____ 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				2 WGR		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt		1 GA	1 each	1 GA		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		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.)	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
			__ 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: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Monday ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____ TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO 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								
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
* Cinnamon Pull-a-Parts					2 WGR		1 each		1 each		_____ cinnamon rolls, WGR	_____ cinnamon rolls, 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			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	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.

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

1. CE: _____ 6. STUDENTS SERVED: _____

2. SCHOOL: _____ 2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Tuesday 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									
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	1/2 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: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu

ADULTS SERVED: _____

5. Week 3, Wednesday

TOTAL SERVED: _____

3. MEAL PREPARATION SITE: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																	
Pancake Wrap		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ pancake wraps, WGR	_____ pancake wraps, WGR					Slice lengthwise for PK.	
Mini Pancakes		2 WGR	1 pkg.	2 WGR		1 pkg.		1 pkg.		_____ pkgs. WGR mini pancakes	_____ pks. WGR mini pancakes						
Yogurt		1 GA	1 each	1 GA		1 each		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	_____ 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.		_____ # 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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Thursday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
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				1 WGR	1 each		1 each		1 each		_____ WGR cereal bars @ _____ oz ea	_____ WGR cereal bars @ _____ oz ea				
Yogurt				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.
			_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
			_____ c/ea		_____ c/ea		_____ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.	1/2 c.	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: _____ 2021-2022 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 3, Friday

2. SCHOOL: _____ 6. STUDENTS 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	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		1 each		_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches				
Waffles		2 WGR	1 pkg.	2 WGR	1 pkg.		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		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		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea				__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F	4 fl. oz.		4 fl. oz.		4 fl. oz.		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk				
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk				
Fat-Free Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk				
Fat-Free Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk				
14. Other/Condiments																

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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Monday

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 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						
* Stuffed Bagel				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	1 each	_____ cups, lbs, each _____	_____ cups, lbs, 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.)
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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 4, Tuesday

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	21. Actual Amount Prepared	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			(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)				
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
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.	
			_____ 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: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 4, Wednesday

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	21. Actual Amount Prepared	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			(lbs., #10 cans, ea., cases, etc.)	(lbs., #10 cans, ea., cases, etc.)				
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
9. Grain/Grain Alternate																
Grilled Cheese Sandwich		1.5 WGR / 2 GA	1 each	1.5 WGR / 2 GA	1 each		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR				
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				
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.		1/2 c.		1/2 c.		_____ # 10 cans _____	_____ # 10 cans _____				
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea		__ c/ea		__ c/ea		_____ cups, lbs, each _____	_____ cups, lbs, each _____				
100% Fruit Juice				1/2 c. F			4 fl. oz.		4 fl. oz.		_____ 4 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: _____ 2021-2022 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 4, Thursday

2. SCHOOL: _____ 6. STUDENTS 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Sausage Biscuit		1.25 WGR / 1 GA	1 each	1.25 WGR / 1 GA	1 each					_____ sausage biscuits, WGR	_____ sausage biscuits, WGR					
* Breakfast Round				2 WGR	1 each					_____ WGR breakfast rounds	_____ WGR breakfast rounds					
Yogurt				1 GA	1 each					_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
			__ c/ea		__ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.					_____ # 10 cans _____	_____ # 10 cans _____					
Frozen Fruit		1/2 c. F	__ c/ea	1/2 c. F	__ c/ea					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
100% Fruit Juice				1/2 c. F	4 fl. oz.					_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
13. Milk																
Unflavored 1%		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints 1% unflavored milk	_____ 1/2 pints 1% unflavored milk					
Fat-Free Unflavored		1/2 pint	1 each	1/2 pint	1 each					_____ 1/2 pints FF unflavored milk	_____ 1/2 pints FF unflavored milk					
Fat-Free Chocolate				1/2 pint	1 each					_____ 1/2 pints FF chocolate milk	_____ 1/2 pints FF chocolate milk					
Fat-Free Strawberry				1/2 pint	1 each					_____ 1/2 pints FF strawberry milk	_____ 1/2 pints FF strawberry milk					
14. Other/Condiments																

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: _____

2021-2022 Breakfast in the Classroom (BIC) Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 4, Friday

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																
Muffin		1 WGR	1 each	1 WGR		1 each		1 each		_____ muffins, WGR	_____ muffins, WGR					
* Breakfast Cookie				2 WGR		1 pkg.		1 pkg.		_____ pkg. WGR cookies @ _____ oz ea	_____ pkg. WGR cookies @ _____ oz ea					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Yogurt offered with both Muffin and Breakfast Cookie.
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: _____ 2021-2022 Breakfast in the Classroom (BIC) Cycle Menu 5. Week #, Day _____

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
		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th		17. Adults/ A La Carte								
		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																
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.