

Daily Food Production Record for Onsite Kitchen

All information highlighted in yellow is **REQUIRED**.

Data: 1 CE, 2 Site, 3 Meal Service, 4a-c Number of Meals Served, 5 Date

Food Item: All menu items listed in 6 Meat/Meat Alternate, 7 Grain, 8 Vegetable, 9 Fruit, 10 Milk, 11 Other/Condiment

Column 12: Meal Contribution completed for each food item

Column 13: Recipe # or CN #

Column 14-16: List the age/grade group to be **serv**ed

Column 14a-16a: Indicate the number of portions planned based on the meal. Review menu history to establish this number.

Column 14b-16b: Portion size is defined as how the food item is served on the plate. (e.g. 1/2 c, 1 slice, 1 each, etc.)

Column 17: List Adult portions and portion sizes planned

Column 18: List A La Carte portions and portion sizes planned

Column 19: Total amount prepared in lbs., oz., #10 cans, cases, etc.

Column 20: Leftovers, listed in the same manner as reported in column 14b.

Column 21: Comments are optional. Use this column as a communication tool.

Daily Food Production Record for Onsite Kitchen															
1. Contracting Entity (CE) Name: <input type="text"/>					4. Number Meals Served: <input type="text"/>					4a. Students <input type="text"/> Date: <input type="text"/>					
2. Site Name: <input type="text"/>					3a. Type of Service: <input type="checkbox"/> OVS <input checked="" type="checkbox"/> Serve Only					4b. Adults <input type="text"/>					
3. Meal Service: <input type="checkbox"/> Breakfast <input checked="" type="checkbox"/> Lunch <input type="checkbox"/> Snack <input type="checkbox"/> Supper					4c. Total <input type="text"/>										
Food Item	12. Meal Contribution	13. Recipe #	14. Planned Portions and Serving Sizes								19. Total Amount Prepared (Lbs., Quarts, Gallons, or #10 Cans)	20. Leftovers	21. Comments		
			14. Age/Grade		15. Age/Grade		16. Age/Grade		17. Adults					18. A La Carte	
			14a. # Portions	14b. Portion Size	15a. # Portion	15b. Portion Size	16a. # Portion	16b. Portion Size	17a. # Portions	17b. Portion Size				18a. # Portions	18b. Portion Size
6. Meat/Meat Alternate															
Baked Chicken Breast	2 oz.eq. MMA	CN 000000	200	1 each									1 case @ 200 svgs/case		
7. Grain															
WGR Roll	1 oz.eq. G		200	1 each									2 cases @ 100 svgs/case		
8. Vegetable															
Green Beans	1/2 c V (O)	V-1	200	1/2 c									___ #10 cans		
Mashed Potatoes	1/2 c V (S)	V-2	200	1/2 c									4 cases @ 50 svgs/case		
9. Fruit															
Pineapple Tidbits	1/2 c F		200	1/2 c									___ #10 cans		
10. Milk															
FF Chocolate Milk	8 oz. M		150	1 each									3 cases @ 50 svgs/case		
1% Plain Milk	8 oz. M		50	1 each									1 case @ 50 svgs/case		
11. Other/ Condiment															
Catsup			200	2 each									1 case @ 400/case		