

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

2024-2025 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		_____ lbs. fresh _____	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		individual _____ cups or _____ pkg @ _____ oz each	individual _____ cups or _____ pkg @ _____ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

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

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Tuesday

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Breakfast Sandwich		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA	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		_____ pancake wraps, WGR	_____ pancake wraps, WGR					Slice lengthwise for PK.
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	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	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each			1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.			1/2 c.		# 10 cans _____, drained OR undrained	# 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each			1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each			1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																

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

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

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

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 1, Wednesday

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte										
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
9. Grain/Grain Alternate																		
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.	
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		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each							
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained							
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																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk							
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____ 2024-2025 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 1, Thursday

2. SCHOOL: _____ 6. STUDENTS SERVED: _____

3. MEAL PREPARATION SITE: _____ ADULTS SERVED: _____

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

7. DATE: _____

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Chicken-n-Biscuit		2 WGR / .75 GA	1 each	2 WGR / .75 GA		1 each		1 each		_____ chicken biscuits, WGR	_____ chicken biscuits, WGR					
Waffles		2 WGR	1 pkg.	2 WGR		1 pkg.		1 pkg.		_____ pkg. waffles @ 2 WGR each	_____ pkg. waffles @ 2 WGR each					
Yogurt		1 GA	1 each	1 GA		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
11. Fruit																
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each		_____ 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	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 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.	21.	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)					
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Breakfast Bread		2 WGR	1 each	2 WGR	1 each		1 each		1 each		_____ WGR bread slices	_____ WGR bread slices					
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					
Breakfast Pocket		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each		1 each		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.)												
			_____ lbs. fresh _____		_____ lbs. fresh _____												
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	# 10 cans _____, drained OR undrained					
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 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								
		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		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea				
Yogurt					1 GA		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		_____ sausage biscuits, WGR	_____ sausage biscuits, WGR				
11. Fruit																
Fresh Fruit	1/2 c. F		1 each	1/2 c. F		1 each	1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)			Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
						1 each			1 each		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)				
									1 each		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
			__ c/ea			__ c/ea			__ c/ea		_____ lbs. fresh _____	_____ lbs. fresh _____				
Individual Fruit Cups/Pkg.	1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each					
Canned Fruit	1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored	1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Tuesday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th			17. Adults/ A La Carte		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																		
Mini Pancakes		2 WGR	1 pkg.	2 WGR	1 pkg.						_____ pkgs. WGR mini pancakes	_____ pkgs. WGR mini pancakes						
Yogurt		1 GA	1 each	1 GA	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						_____ WGR PBJ sandwiches	_____ WGR PBJ sandwiches						
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
											_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
											_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
											_____ lbs. fresh _____	_____ lbs. fresh _____						
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each						individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.						# 10 cans _____, drained OR undrained	# 10 cans _____, drained OR undrained						
100% Fruit Juice				1/2 c. F	4 fl. oz.						_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each						_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each						_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each						_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, 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.						
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	17. Adults/ A La Carte									
Sausage Kolache		1 WGR / 1 GA	1 each	1 WGR / 1 GA		1 each		1 each		_____ sausage kolaches, WGR	_____ sausage kolaches, WGR							
Cheese Stick or Cubes		1 GA	1 each	1 GA		1 each		1 each		_____ cheese sticks or pkg. cubes, RF, 1 oz ea	_____ cheese sticks or pkg. cubes, RF, 1 oz ea							
* Breakfast Cookie				2 WGR		1 pkg.		1 pkg.		_____ 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							
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	_____ lbs. fresh _____	_____ lbs. fresh _____								
Individual Fruit Cups/Pkg.	1/2 c. F		1 each	1/2 c. F		1 each		1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each							
Canned Fruit	1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained							
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																		
FF OR 1% Unflavored	1/2 pint		1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk							
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk							
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 2, Thursday

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

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
Breakfast Burrito		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each			1 each	1 each	_____ breakfast burritos, WGR		_____ breakfast burritos, WGR					
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					
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.)					
										_____ lbs. fresh _____		_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each			1 each	1 each	_____ individual _____ cups or pkg @ _____ oz each		_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained		_____ # 10 cans _____, drained OR undrained					
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			1 each	1 each	_____ 1/2 pints _____ unflavored milk		_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each			1 each	1 each	_____ 1/2 pints _____ chocolate milk		_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each			1 each	1 each	_____ 1/2 pints _____ strawberry milk		_____ 1/2 pints _____ 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: _____ 2024-2025 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 2, 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			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.
* Breakfast Round				2 WGR	1 each		1 each		1 each		_____ WGR breakfast rounds	_____ WGR breakfast rounds						
Yogurt		1 GA	1 each	1 GA	1 each		1 each		1 each		_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						Yogurt offered with both the French Toast and Breakfast Round.
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____	_____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ lbs. fresh _____						Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	# 10 cans _____, drained OR undrained						
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																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____ 2024-2025 Breakfast in the Classroom (BIC) Cycle Menu 5. Week 3, Monday

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

6. STUDENTS SERVED: _____

ADULTS SERVED: _____

TOTAL SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th									17. Adults/ A La Carte
		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		1.25 WGR / .75 GA	1 each	1.25 WGR / .75 GA		1 each		1 each		_____ sandwiches, WGR	_____ sandwiches, WGR						
11. Fruit																	
Fresh Fruit		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.	
										_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
										_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)						
			__ c/ea			__ c/ea		__ c/ea		_____ lbs. fresh _____	_____ lbs. fresh _____						
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained						
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints ____ unflavored milk	_____ 1/2 pints ____ unflavored milk						
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints ____ chocolate milk	_____ 1/2 pints ____ chocolate milk						
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints ____ strawberry milk	_____ 1/2 pints ____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, Tuesday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE							
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte									
		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		1 each		_____ muffins, WGR	_____ muffins, WGR					
Yogurt		1 GA	1 each	1 GA	1 each		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		1 each		_____ pockets, WGR	_____ 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.)												
			_____ lbs. fresh _____		_____ lbs. fresh _____												
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, 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.					
		18. # Servings	19. Serving Size	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						_____ pancake wraps, WGR	_____ pancake wraps, WGR					Slice lengthwise for PK.	
Mini Pancakes		2 WGR	1 pkg.	2 WGR	1 pkg.						_____ pkgs. WGR mini pancakes	_____ pks. WGR mini pancakes						
Yogurt		1 GA	1 each	1 GA	1 each						_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea					Yogurt offered with both Pancake Wrap and Mini Pancakes.	
11. Fruit																		
Fresh Fruit		1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	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						_____ lbs. fresh _____
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each						_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.						_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained						
100% Fruit Juice				1/2 c. F	4 fl. oz.						_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each						_____ 1/2 pints ____ unflavored milk	_____ 1/2 pints ____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each						_____ 1/2 pints ____ chocolate milk	_____ 1/2 pints ____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each						_____ 1/2 pints ____ strawberry milk	_____ 1/2 pints ____ 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: _____

2024-2025 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								
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					
* Cereal Bar				1 WGR		1 each		1 each		_____ WGR cereal bars @ ____ oz ea	_____ WGR cereal bars @ ____ oz ea					
Yogurt				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.)					
			__ c/ea					__ c/ea		__ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)			
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ ____ oz each	_____ individual _____ cups or pkg @ ____ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints ____ unflavored milk	_____ 1/2 pints ____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints ____ chocolate milk	_____ 1/2 pints ____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints ____ strawberry milk	_____ 1/2 pints ____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 3, 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.	21.	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS	
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte			Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)					
		18. # Servings	19. Serving Size			18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
9. Grain/Grain Alternate																	
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		_____ lbs. fresh _____	_____ lbs. fresh _____			
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 4, Monday

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

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

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th			17. Adults/ A La Carte		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						_____ slices WGR bread	_____ slices WGR bread						
Yogurt		1 GA	1 each	1 GA	1 each						_____ yogurt cups @ 4 oz ea	_____ yogurt cups @ 4 oz ea						
* Stuffed Bagel				2 WGR	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	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.)													
			_____ lbs. fresh _____		_____ lbs. fresh _____													
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each						individual _____ cups or pkg @ _____ oz each	individual _____ cups or pkg @ _____ oz each						
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.						# 10 cans _____, drained OR undrained	# 10 cans _____, drained OR undrained						
100% Fruit Juice				1/2 c. F	4 fl. oz.						_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each						_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each						_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each						_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 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 (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	18. # Servings	19. Serving Size											
9. Grain/Grain Alternate																				
Breakfast Burrito		1 WGR / 1 GA	1 each	1 WGR / 1 GA	1 each						_____ breakfast burritos, WGR		_____ breakfast burritos, WGR							
Breakfast Crackers		1 WGR	1 pkg.	1 WGR	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						_____ 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.		
			_____ c/ea		_____ 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.)	
													_____ lbs. fresh _____						_____ lbs. fresh _____	
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each						_____ individual _____ cups or pkg @ _____ oz each		_____ individual _____ cups or pkg @ _____ oz each							
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F	1/2 c.						_____ # 10 cans _____, drained OR undrained		_____ # 10 cans _____, drained OR undrained							
100% Fruit Juice				1/2 c. F	4 fl. oz.						_____ 4 oz. fruit juice, assorted		_____ 4 oz. fruit juice, assorted							
13. Milk																				
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each						_____ 1/2 pints _____ unflavored milk		_____ 1/2 pints _____ unflavored milk							
FF OR 1% Chocolate				1/2 pint	1 each						_____ 1/2 pints _____ chocolate milk		_____ 1/2 pints _____ chocolate milk							
FF OR 1% Strawberry				1/2 pint	1 each						_____ 1/2 pints _____ strawberry milk		_____ 1/2 pints _____ 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: _____ 2024-2025 Breakfast in the Classroom (BIC) 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								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
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				_____ lbs. fresh _____	_____ lbs. fresh _____				
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained				
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk				
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk				
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 4, Thursday

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

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE						
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)	21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)	Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution	17. PK		16. K-12 Meal Pattern Contribution	17. K - 12th		17. Adults/ A La Carte								
9. Grain/Grain Alternate		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	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		1 each		_____ sausage biscuits, WGR	_____ sausage biscuits, WGR					
* 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					
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		_____ lbs. fresh _____	_____ lbs. fresh _____					
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each					
Canned Fruit		1/2 c. F	1/2 c.	1/2 c. F		1/2 c.		1/2 c.		_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained					
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																
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk					
FF OR 1% Chocolate				1/2 pint		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk					
FF OR 1% Strawberry				1/2 pint		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week 4, 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																		
Muffin		1 WGR	1 each	1 WGR	1 each		1 each		1 each		_____ muffins, WGR	_____ muffins, WGR						
* 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 GA	1 each		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	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.)													
			_____ lbs. fresh _____		_____ lbs. fresh _____													
Individual Fruit Cups/Pkg.		1/2 c. F	1 each	1/2 c. F	1 each		1 each		1 each		_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz 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 _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained						
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																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk						
FF OR 1% Chocolate				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk						
FF OR 1% Strawberry				1/2 pint	1 each		1 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ 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: _____

2024-2025 Breakfast in the Classroom (BIC) Cycle Menu
5. Week #, Day _____

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

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION										DAY OF SERVICE								
Food Item	16. Recipe #	Meal Pattern contribution, # servings, & serving size								Total Servings Planned	20. Total Amount Planned (lbs., #10 cans, ea., cases, etc.)		21. Actual Amount Prepared (lbs., #10 cans, ea., cases, etc.)		Actual Servings Prepared	HACCP Temp	22. Leftover Servings	23. COMMENTS
		16. PK Meal Pattern Contribution		17. PK		16. K-12 Meal Pattern Contribution		17. K - 12th			17. Adults/ A La Carte		21. Actual Amount Prepared					
		18. # Servings	19. Serving Size	16. K-12 Meal Pattern Contribution	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	17. Adults/ A La Carte									
9. Grain/Grain Alternate																		
11. Fruit																		
Fresh Fruit	1/2 c. F		1 each	1/2 c. F		1 each		1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				Must offer 1 cup fruit daily for K-12 only and 1/2 cup for PK.			
						1 each		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)									
						_____ c/ea		_____ c/ea		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
								_____ lbs. fresh _____	_____ lbs. fresh _____									
Individual Fruit Cups/Pkg.	1/2 c. F		1 each	1/2 c. F		1 each		1 each	_____ individual _____ cups or pkg @ _____ oz each	_____ individual _____ cups or pkg @ _____ oz each								
Canned Fruit	1/2 c. F		1/2 c.	1/2 c. F		1/2 c.		1/2 c.	_____ # 10 cans _____, drained OR undrained	_____ # 10 cans _____, drained OR undrained								
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																		
FF OR 1% Unflavored	1/2 pint		1 each	1/2 pint		1 each		1 each	_____ 1/2 pints _____ unflavored milk	_____ 1/2 pints _____ unflavored milk								
FF OR 1% Chocolate				1/2 pint		1 each		1 each	_____ 1/2 pints _____ chocolate milk	_____ 1/2 pints _____ chocolate milk								
FF OR 1% Strawberry				1/2 pint		1 each		1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk								
14. Other/Condiments																		

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