

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE							
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 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. Meat/Meat Alternate																			
Corn Dog <i>or</i> Corn Dog Minis		2 M/MA / 2 WGR	1 regular or 6 mini	2 M/MA / 2 WGR	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini	1 regular or 6 mini		_____ corn dogs, WGR or corn dog minis, WGR	_____ corn dogs, WGR or corn dog minis, WGR					For PK, slice corndogs lengthwise to minimize choking hazard.	
Oven Fried Chicken		1.5 M/MA / .75 WGR	__ pieces	2 M/MA / 1 WGR	__ pieces	__ pieces	__ pieces	__ pieces	__ pieces	__ pieces		_____ pieces chicken, WGR breaded	_____ pieces chicken, WGR breaded						
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ hamburger patties	_____ hamburger patties						
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ hamburger buns, WGR	_____ hamburger buns, WGR						
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea						
Salad Entrée Choice				See Salad Entrée FPR															
10. Vegetable																			
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes						
Tomato Cup				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ lbs. cherry or grape tomatoes	_____ lbs. cherry or grape tomatoes						
11. Fruit																			
Fruit Cup	CM-536	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup		_____ #10 cans diced peaches _____ #10 cans mixed fruit _____ lbs. apples (125-138 ct.)	_____ #10 cans diced peaches _____ #10 cans mixed fruit _____ lbs. apples (125-138 ct.)						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
			_____ ea. whole oranges (113-138 ct.)								_____ ea. whole oranges (113-138 ct.)								
			_____ ea. whole bananas (100-120 ct.)								_____ ea. whole bananas (100-120 ct.)								
			_____ cups, lbs, each _____								_____ cups, lbs, each _____								
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	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						
12. Grain																			
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each					Offered with Oven Fried Chicken	
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	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 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 each	1 each	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
14. Other/Condiments																			
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets ketchup	_____ pc packets ketchup					Offered with Corn Dog, Potatoes, Burger Choice	
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each		_____ pc packets mustard	_____ pc packets mustard					Offered with Corn Dog and Burger Choice	
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Burger Choice	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 1, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Nachos Grande	CM-553	1 M/MA	#30 scoop	1 M/MA / 2 M/MA	#30 scoop			#12 scoop	#12 scoop			_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1 M/MA or 2 MMA serving is provided. Must use cheese sauce that credits as 3 oz = 1 M/MA	
		1 M/MA	3 oz ladle	1 M/MA / 1.25 M/MA	3 oz ladle			4 oz ladle	4 oz ladle			_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce					
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz			2 oz	2 oz			_____ lbs. WGR tortilla chips	_____ lbs. WGR tortilla chips					
Quesadilla	CM-563 OR CM-564	1.5 M/MA / 1 WGR	1/2 each	3 M/MA / 2 WGR	1 each			1 each	1 each			_____ lbs. chicken, diced or fajita style	_____ lbs. chicken, diced or fajita style					
		2 M/MA / 2 WGR	1 serving	2 M/MA / 2 WGR	1 serving			1 serving	1 serving			_____ lbs. RF cheese, shredded	_____ lbs. RF cheese, shredded					
Hot Sandwich Choice	CM - _____	_____ M/MA	_____ ea	_____ M/MA	_____ ea			_____ ea	_____ ea			_____ (M/MA)	_____ (M/MA)					
		_____ M/MA	_____ ea	_____ M/MA	_____ ea			_____ ea	_____ ea			_____ (M/MA)	_____ (M/MA)					
		_____ WGR	_____ ea	_____ WGR	_____ ea			_____ ea	_____ ea			_____ (WGR)	_____ (WGR)					
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea			_____ ea	_____ ea			_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)					
Salad Entrée Choice																		
See Salad Entrée FPR																		
10. Vegetable																		
Salsa				1/4 c. VR	1/4 cup 1 each			1/4 cup 1 each	1/4 cup 1 each			_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea				May use recipe CM-582. Serving size is 3/8 cup.	
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup			1/2 cup	1/2 cup			_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-510, CM-557, CM-559 may be used.	
Cucumbers				1/2 c. VO	1/2 cup			1/2 cup	1/2 cup			_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled				May use CM-5123.	
11. Fruit																		
Apricots		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup			1/2 cup	1/2 cup			_____ #10 cans apricots, drained (Type _____)	_____ #10 cans apricots, drained (Type _____)				Slice or dice apricots for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532											_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
				1/2 c. F		N/A		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.)					
												_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F				4 fl. oz	4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
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																		
Ice Cream Cup				NC	1 each			1 each	1 each			_____ ice cream cups	_____ ice cream cups					
Ranch dressing, lowfat	CM-572			NC	1 oz			1 oz	1 oz			_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with cucumbers	
					1 each			1 each	1 each			_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)					

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week 1, Wednesday

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

PLANNING SECTION **DAY OF SERVICE**

Food Item	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Crispy or Grilled Chicken Sandwich	CM-587	2 M/MA / 1 WGR OR	1 each	2 M/MA / 1 WGR OR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ WGR breaded chicken patties OR	_____ WGR breaded chicken patties OR					
		2 M/MA		2 M/MA		1 each		1 each		1 each		_____ grilled chicken patties	_____ grilled chicken patties					
		2 WGR		2 WGR		1 each		1 each		1 each		_____ WGR hamburger buns	_____ WGR hamburger buns					
Spaghetti Bowl	CM-5108	2 M/MA	_____ ea (1 serving)	2 M/MA	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ ea (1 serving)	_____ meatballs OR lbs meatsauce	_____ meatballs OR lbs meatsauce				1 serving = _____ meatballs = 2 M/MA	
		1 WGR	#8 scoop	1 WGR	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles				
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR					
Salad Entrée Choice																		
10. Vegetable																		
Fresh Veggie Cup	CM-533			1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. fresh _____	_____ lbs. fresh _____					
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
11. Fruit																		
Fruity Gelatin	CM-537	1/2 c. F	1 each	1/2 c. F	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ #10 cans drained _____	_____ #10 cans drained _____					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)					
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)				
													_____ cups, lbs, each _____	_____ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	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					
12. Grain																		
Chips, WGR				1 WGR	N/A	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each				Offered with Chicken Sandwich	
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Spaghetti Bowl	
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																		
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Chicken Sandwich	
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with Fresh Veggie Cup and Garden Salad	
		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)					
Ketchup		NC	2 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Chicken Sandwich	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 1, 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	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Asian Bowl	CM-502	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. meat (_____)	___ lbs. meat (_____)				1 serving = ___ oz = 2 M/MA	
												___ lbs. brown rice or pasta (Type: _____)	___ lbs. brown rice or pasta (Type: _____)					
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	___ WGR vegetable egg rolls	___ WGR vegetable egg rolls					
Breaded Pork Chop		2 M/MA / .5 WGR	1 each	2 M/MA / .5 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	___ breaded pork chops, WGR	___ breaded pork chops, WGR				Check WGR contribution as it may differ by product.	
Tex-Mex Choice	CM -	___ M/MA	(1 serving)	___ M/MA	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	___ (M/MA)	___ (M/MA)					
		___ M/MA	(1 serving)	___ M/MA	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	___ (M/MA)	___ (M/MA)				
		___ WGR	(1 serving)	___ WGR	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	(1 serving)	___ (WGR)	___ (WGR)				
		1.5 M/MA / 1 WGR	___ ea	2 M/MA / 2 WGR	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ ea	___ (entrée)	___ (entrée)				
Salad Entrée Choice																		
See Salad Entrée FPR																		
10. Vegetable																		
Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. broccoli florets, frz OR fresh	___ lbs. broccoli florets, frz OR fresh				Recipe CM-512 may be used for all.	
Corn				1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. corn, frz OR #10 cans	___ lbs. corn, frz OR #10 cans				Recipe CM-522, CM-5102, or CM-5113 may be used.	
11. Fruit																		
Mandarin Oranges		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ #10 cans mandarin oranges, drained	___ #10 cans mandarin oranges, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532											___ 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.)					
												___ cups, lbs, each _____	___ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	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						
12. Grain																		
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	___ rolls @ 2 WGR each	___ rolls @ 2 WGR each				Offered with Breaded Pork Chop	
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk					
14. Other/Condiments																		
Sweet and Sour Sauce		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	___ packets Sweet and Sour Sauce	___ packets Sweet and Sour Sauce				Offered with egg roll	
Brown Gravy		NC	2 oz	NC	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	___ oz. brown gravy mix	___ oz. brown gravy mix				Offered with Breaded Pork Chop	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 1, Friday

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	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Cheese Pizza		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each		1 each		1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Pepperoni Pizza		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	1 each	1 each		1 each		1 each		_____ slices pizza, WGR	_____ slices pizza, WGR					
Cheeseburger Macaroni	CM-511	1.5 M/MA / .5 WGR	1/2 cup	3 M/MA / 1 WGR	1 cup	1 cup	1 cup		1 cup		1 cup		_____ lbs. ground beef (_____) _____ lbs. RF, WGR macaroni and cheese	_____ lbs. ground beef (_____) _____ lbs. RF, WGR macaroni and cheese					
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	___ ea	___ ea		___ ea		___ ea		_____ pieces _____	_____ pieces _____				Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
				2 WGR	1 each	1 each	1 each		1 each		1 each		_____ @ 2 WGR each	_____ @ 2 WGR each					
		NC	2 oz	NC	2 oz	2 oz	2 oz		2 oz		2 oz		_____ oz. gravy mix	_____ oz. gravy mix					
Salad Entrée Choice				See Salad Entrée FPR															
10. Vegetable																			
Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea				Recipe CM-508 or CM-509 may be used.	
Savory Green Beans	CM-5101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans					
11. Fruit																			
Seasonal Fresh Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup		1/2 cup		1/2 cup		_____ lbs. whole _____ (_____ ct.)	_____ lbs. whole _____ (_____ ct.)				Slice fruit for PK.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532												_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)					
				1/2 c. F	N/A	1 each	1 each		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.)					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																			
Roll		2 WGR	1 each	2 WGR	1 each	1 each	1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Cheeseburger Macaroni	
Grain-Based Dessert				_____ WGR OR EG	1 each	1 each	1 each		1 each		1 each		_____ each _____	_____ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.	
13. Milk																			
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	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 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 each		1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk					
14. Other/Condiments																			
Ranch dressing, lowfat	CM-572			NC		1 oz	1 oz		1 oz		1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots	
						1 each	1 each		1 each		1 each		_____ pkts ranch dressing (____ oz ea)	_____ pkts ranch dressing (____ oz ea)					

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 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. Meat/Meat Alternate																		
Country Fried Steak OR				2 M/MA / 1 WGR		1 each		1 each		1 each		_____ beef patties, WGR breaded	_____ beef patties, WGR breaded					
Steak Fingers			3 each (strips)	N/A		N/A		N/A		N/A		_____ beef steakfingers, WGR breaded	_____ beef steakfingers, WGR breaded					
Fish Sticks			_____ ea	2 M/MA / 1.25 WGR		_____ ea		_____ ea		_____ ea		_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded				Check product documentation to verify serving size for correct MMA and WGR contribution.	
Burger Choice	CM-539		2 M/MA	2 M/MA		1 each		1 each		1 each		_____ hamburger patties	_____ hamburger patties					
			2 WGR	2 WGR		1 each		1 each		1 each		_____ hamburger buns, WGR	_____ hamburger buns, WGR					
			.5 M/MA	.5 M/MA		1 each		1 each		1 each		_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea					
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Potatoes			1/4 c. VS	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		_____ lbs. _____ potatoes	_____ lbs. _____ potatoes					
Breaded Okra OR				1/2 c. VO / 2 WGR		1 cup		1 cup		1 cup		_____ lbs. okra, WGR breaded	_____ lbs. okra, WGR breaded					
Roasted Okra	CM-568			1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. okra, sliced, frozen	_____ lbs. okra, sliced, frozen					
11. Fruit																		
Strawberries			1/4 c. F	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea	_____ lbs. strawberries, fresh OR frz., or cups @ _____ oz ea					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F		N/A		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.)											
					_____ cups, lbs, each _____		_____ cups, lbs, each _____											
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Roll			2 WGR	2 WGR		1 each		1 each		1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each				Offered with Country Fried Steak, Steakfingers, and Fish Sticks	
13. Milk																		
FF OR 1% Unflavored			1/2 pint	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																		
Cream Gravy			NC	NC		2 oz		2 oz		2 oz		_____ oz. cream gravy mix	_____ oz. cream gravy mix				Offered with Country Fried Steak & Steakfingers	
Tartar Sauce			NC	NC		1 each		1 each		1 each		_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Fish Sticks	
Ketchup			NC	NC		2 each		2 each		2 each		_____ pc packets ketchup	_____ pc packets ketchup				Offered with Country Fried Steak, Steakfingers, Burger Choice	
Mustard			NC	NC		2 each		2 each		2 each		_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice	
Mayonnaise			NC	NC		1 each		1 each		1 each		_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Tuesday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE						
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Tex-Mex Stack	CM-5116	1 M/MMA	#30 scoop	2 M/MMA	#12 scoop	#12 scoop	#12 scoop					_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 2 MMA serving.	
		1 M/MMA	1 oz	1 M/MMA	1 oz	1 oz	1 oz					_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 oz	1 WGR	1 oz	1 oz	1 oz					_____ lbs. WGR corn chips	_____ lbs. WGR corn chips					
Chicken Fajitas	CM-514	1 M/MMA	_____ oz (1 serving)	2 M/MMA	_____ oz (1 serving)	_____ oz (1 serving)	_____ oz (1 serving)					_____ lbs. chicken fajita meat	_____ lbs. chicken fajita meat			1 serving = _____ oz = 2 MMA		
		.5 M/MMA	.5 oz	1 M/MMA	1 oz	1 oz	1 oz					_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded					
		1 WGR	1 each	2 WGR	2 each	2 each	2 each					_____ tortillas @ 1 WGR each	_____ tortillas @ 1 WGR each					
Hot Sandwich Choice	CM - _____	_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea					_____ (M/MMA)	_____ (M/MMA)					
		_____ M/MMA	_____ ea	_____ M/MMA	_____ ea	_____ ea	_____ ea					_____ (M/MMA)	_____ (M/MMA)					
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ ea	_____ ea					_____ (WGR)	_____ (WGR)					
		2 M/MMA / 2 WGR	_____ ea	2 M/MMA / 2 WGR	_____ ea	_____ ea	_____ ea					_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)					
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup					_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag				Recipes CM-510, CM-557, CM-559 may be used.	
Carrots				1/2 c. VR	1/2 cup	1/2 cup	1/2 cup					_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs. #10 cans, OR pkg. carrots @ _____ oz ea				Recipe CM-508 or CM-509 may be used.	
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup					_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea				May use recipe CM-582. Serving size is 3/8 cup.	
11. Fruit																		
Hot Cinnamon Apples	CM-542	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup					_____ #10 cans sliced apples, undrained	_____ #10 cans sliced apples, undrained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	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.)				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz					_____ cups, lbs, each _____	_____ cups, lbs, each _____					
12. Grain																		
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup					_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice				CM-4109 may be used. Portion size is 2/3 cup. Offered with Tex-Mex Stack and Chicken Fajitas.	
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																		
Sour Cream		NC	1 oz	NC	1 oz	1 oz	1 oz					_____ pkg. sour cream @ 1 oz each	_____ pkg. sour cream @ 1 oz each				Offered with Chicken Fajitas	
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each					_____ cups sherbet OR frozen yogurt	_____ cups sherbet OR frozen yogurt					
Ranch dressing, lowfat	CM-572			NC	1 oz	1 oz	1 oz					_____ gallons ranch dressing	_____ gallons ranch dressing				Offered with fresh carrots	

V DG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

1. CE: _____ **Daily Food Production Record for Food-Based - On-Site Production** 6. STUDENTS SERVED: _____
 2. SCHOOL: _____ 2024-2025 Lunch Cycle Menu ADULTS SERVED: _____
 3. MEAL PREPARATION SITE: _____ 5. Week 2, Wednesday TOTAL SERVED: _____
 4. MEAL SERVICE: BREAKFAST LUNCH SNACK 8. OFFER VS. SERVE: YES NO _____ 7. DATE: _____

PLANNING SECTION **DAY OF SERVICE**

Food Item	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size								
Chicken Alfredo	CM-513	1.5 M/MA .5 M/MA 1 WGR	3/4 cup	1.5 M/MA .5 M/MA 1 WGR		3/4 cup		3/4 cup		3/4 cup		_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. WGR penne pasta	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. WGR penne pasta					
Meatball Sub Sandwich	CM-591	1.5 M/MA	____ each (1 serving)	1.5 M/MA		____ each (1 serving)		____ each (1 serving)		____ each (1 serving)		_____ meatballs	_____ meatballs				1 serving = _____ meatballs = 1.5 M/MA	
		.5 M/MA	.5 oz	.5 M/MA		.5 oz		.5 oz		.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded					
		2 WGR	1 hoagie	2 WGR		1 hoagie		1 hoagie		1 hoagie		_____ hoagie rolls, WGR, 4"	_____ hoagie rolls, WGR, 4"					
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR		1 each		1 each		1 each		_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR					
Salad Entrée Choice		See Salad Entrée FPR																
10. Vegetable																		
Garden Salad				1/2 c. VDG		1 cup		1 cup		1 cup		_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix					
Savory Green Beans	CM-5101	1/4 c. VO	1/4 cup	1/2 c. VO		1/2 cup		1/2 cup		1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans					
11. Fruit																		
Peaches		1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans peaches, drained (Type _____) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ #10 cans peaches, drained (Type _____) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				For PK, serve diced peaches	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F		N/A		1 each		1 each								
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR		1 each		2 each		2 each		_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each					Offered with Chicken Alfredo
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																		
Ranch dressing, lowfat	CM-572			NC		1 oz		1 oz		1 oz		_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)					Offered with Garden Salad

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 2, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

7. DATE: _____

PLANNING SECTION												DAY OF SERVICE					
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 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. Meat/Meat Alternate																	
Ranchero Wrap	CM-566	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	2 M/MA	___ oz (1 serving)	___ lbs. carne guisada	___ lbs. carne guisada				1 serving = ___ oz = 2 M/MA
		1 WGR	1 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	2 WGR	2 each	___ tortillas @ 1 WGR each	___ tortillas @ 1 WGR each				
Popcorn Chicken		1.5 M/MA / .75 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	2 M/MA / 1 WGR	___ pieces	___ pieces popcorn chicken, WGR	___ pieces popcorn chicken, WGR				K-12: ___ pieces = 2 M/MA / 1 WGR PK: ___ pieces = 1.5 M/MA / .75 WGR
Tex-Mex Choice	CM - ___	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ (M/MA)	___ (M/MA)				
		___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ M/MA	___ (1 serving)	___ (M/MA)	___ (M/MA)				
		___ WGR	___ (1 serving)	___ WGR	___ (1 serving)	___ WGR	___ (1 serving)	___ WGR	___ (1 serving)	___ WGR	___ (1 serving)	___ (WGR)	___ (WGR)				
		1.5 M/MA / 1 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ ea	2 M/MA / 2 WGR	___ (entrée)	___ (entrée)			
Salad Entrée Choice																	
See Salad Entrée FPR																	
10. Vegetable																	
Corn		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. corn, frz OR #10 cans	___ lbs. corn, frz OR #10 cans				Recipe CM-522, CM-5102, or CM-5113 may be used.
Crunchy Broccoli Salad	CM-527			1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ lbs. broccoli, fresh, raw spears OR florets ___ lbs. carrots, fresh, raw ___ lbs. tomatoes, fresh, raw	___ lbs. broccoli, fresh, raw spears OR florets ___ lbs. carrots, fresh, raw ___ lbs. tomatoes, fresh, raw				
11. Fruit																	
Fresh Apple Slices		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	___ bags sliced apples @ ___ oz ea OR lbs. fresh apple slices ___ ea. whole apples (125-138 ct.)	___ bags sliced apples @ ___ oz ea OR lbs. fresh apple slices ___ ea. whole apples (125-138 ct.)				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F		N/A		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.)				
													___ cups, lbs, each _____	___ cups, lbs, each _____			
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz		___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted				
12. Grain																	
Roll				2 WGR		1 each		1 each		1 each		___ rolls @ 2 WGR each	___ rolls @ 2 WGR each				Offered with Popcorn Chicken
Grain-Based Dessert				___ WGR OR EG		1 each		1 each		1 each		___ each _____	___ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.
13. Milk																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	___ 1/2 pints ___ strawberry milk	___ 1/2 pints ___ strawberry milk				
14. Other/Condiments																	
Ketchup		NC	1 each	NC		2 each		2 each		2 each		___ pc packets ketchup	___ pc packets ketchup				Offered with Popcorn Chicken

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu
5. Week 2, Friday

ADULTS SERVED: _____

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	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Potato Bowl	CM-561	2 M/MA 1/2 c. VS	___ oz (1 serving) 1/2 cup	2 M/MA 1/2 c. VS	___ oz (1 serving) 1/2 cup							___ lbs. meat (___)	___ lbs. meat (___)				1 serving = ___ oz = 2 M/MA	
Hot Dog OR	CM-543 or CM-544	2 M/MA	1 each	2 M/MA	1 each							___ frankfurters	___ frankfurters				For PK, slice hotdogs lengthwise to minimize choking hazard.	
		2 WGR	1 each	2 WGR	1 each							___ hot dog buns, WGR	___ hot dog buns, WGR					
Pig in a Blanket	CM-558	2 M/MA	1 each	2 M/MA	1 each							___ frankfurters	___ frankfurters				For PK, slice hotdogs lengthwise to minimize choking hazard.	
		2 WGR	1 each	2 WGR	1 each							___ hoagie rolls @ 2 WGR each	___ hogie rolls @ 2 WGR each					
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea							___ pieces	___ pieces				Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup							___ lbs. potato granules OR ___ lbs. frz _____ potatoes	___ lbs. potato granules OR ___ lbs. frz _____ potatoes					
		NC	2 oz	NC	2 oz							___ @ 2 WGR each	___ @ 2 WGR each					
Salad Entrée Choice																	See Salad Entrée FPR	
10. Vegetable																		
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup							___ lbs. potato granules OR ___ lbs. frz _____ potatoes	___ lbs. potato granules OR ___ lbs. frz _____ potatoes				Offered with Hot Dog and Pig in a Blanket	
Tomato Cup				1/2 c. VR	1/2 cup							___ lbs. cherry or grape tomatoes	___ lbs. cherry or grape tomatoes					
11. Fruit																		
Snowball Salad	CM-5103	1/4 c. F	#12 scoop	1/2 c. F	#6 scoop			#6 scoop				___ #10 cans mandarin oranges, drained ___ #10 cans pineapple chunks OR tidbits, drained	___ #10 cans mandarin oranges, drained ___ #10 cans pineapple chunks OR tidbits, drained					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A			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.)				
													___ cups, lbs, each _____	___ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A			4 fl. oz				___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted					
12. Grain																		
Roll		2 WGR	1 each	2 WGR	1 each			1 each				___ rolls @ 2 WGR each	___ rolls @ 2 WGR each				Offered with Potato Bowl	
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																		
Ketchup		NC	1 each	NC	2 each			2 each				___ pc packets ketchup	___ pc packets ketchup				Offered with all entrees	
Mustard		NC	1 each	NC	2 each			2 each				___ pc packets mustard	___ pc packets mustard				Offered with Hot Dog and Pig in a Blanket	
Ranch dressing, lowfat	CM-572			NC	1 oz 1 each			1 oz 1 each				___ gallons ranch dressing ___ pkts ranch dressing (___ oz ea)	___ gallons ranch dressing ___ pkts ranch dressing (___ oz ea)				Offered with Tomato Cup	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Monday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE									
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size										
9. Meat/Meat Alternate																					
Enchiladas	CM-528 or CM-529	2 M/MA / 2 WGR	2 each	2 M/MA / 2 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ WGR enchiladas: cheese, beef, or chicken	_____ WGR enchiladas: cheese, beef, or chicken								
Meat & Cheese Chalupas	CM-548	1 M/MA	#30 scoop	2 M/MA	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 scoop	#12 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to ensure a 1 or 2 M/MA contribution is provided.				
		.5 M/MA	.5 oz	1 M/MA	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded							
		.5 WGR	1 each	1 WGR	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ WGR chalupa shells	_____ WGR chalupa shells							
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ hamburger patties	_____ hamburger patties								
		2 WGR	1 each	2 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ hamburger buns, WGR	_____ hamburger buns, WGR							
		.5 M/MA	1 each	.5 M/MA	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea							
Salad Entrée Choice				See Salad Entrée FPR																	
10. Vegetable																					
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag	_____ #10 cans _____ beans OR bags dehydrated beans @ _____ servings/bag					Recipes CM-510, CM-557, CM-559 may be used.			
Corn				1/2 c. VS	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					Recipe CM-522, CM-5102, or CM-5113 may be used.			
Salsa				1/4 c. VR	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea	_____ #10 cans salsa OR pc cups salsa @ _____ oz ea					May use recipe CM-582. Serving size is 3/8 cup.			
11. Fruit																					
Orange Smiles	CM-554	1/4 c. F	2 quarters	1/2 c. F	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters	4 quarters	_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)								
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
													_____ cups, lbs, each _____	_____ cups, lbs, each _____							
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	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								
12. Grain																					
Spanish Rice				1 WGR	N/A	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice	_____ pkg. WGR Spanish rice mix @ _____ servings/package OR lbs. _____ WGR Rice					CM-5109 may be used. Portion size is 2/3 cup. Offered with Meat and Cheese Chalupas.			
13. Milk																					
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk								
14. Other/Condiments																					
Pudding				NC	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans RF pudding	_____ #10 cans RF pudding								
Mustard		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ pc packets mustard	_____ pc packets mustard					Offered with Burger Choice			
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Burger Choice			
Mayonnaise		NC	1 each	NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Burger Choice			

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

Daily Food Production Record for Food-Based - On-Site Production												6. STUDENTS SERVED: _____						
1. CE: _____												ADULTS SERVED: _____						
2. SCHOOL: _____												2024-2025 Lunch Cycle Menu						
3. MEAL PREPARATION SITE: _____												5. Week 3, Tuesday						
4. MEAL SERVICE: <input type="checkbox"/> BREAKFAST <input checked="" type="checkbox"/> LUNCH <input type="checkbox"/> SNACK												8. OFFER VS. SERVE: <input type="checkbox"/> YES <input type="checkbox"/> NO						
PLANNING SECTION												DAY OF SERVICE						
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size							
Chili Cheese Totchos	CM-518	1 M/MMA	___ oz	2 M/MMA	___ oz		___ oz		___ oz		___ oz	___ lbs. meat (_____) OR lbs. chili, frozen	___ lbs. meat (_____) OR lbs. chili, frozen				Check manufacturer's documentation to determine serving size to provide adequate MMA contribution.	
		.5 M/MMA	___ oz	.5 M/MMA	___ oz		___ oz		___ oz		___ oz	___ lbs. RF cheese sauce	___ lbs. RF cheese sauce					
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup		1/2 cup		1/2 cup		1/2 cup	___ lbs. tater tots	___ lbs. tater tots					
Chicken-n-Waffles	CM-517	2 M/MMA / 1 WGR	3 each	2 M/MMA / 1 WGR	3 each		3 each		3 each		3 each	___ breaded chicken strips, WGR	___ breaded chicken strips, WGR					
		1 WGR	1 each	1 WGR / 2 WGR	1 each		2 each		2 each		2 each	___ waffles @ 1 WGR each	___ waffles @ 1 WGR each					
Hot Sandwich Choice	CM - ____	___ M/MMA	___ ea	___ M/MMA	___ ea		___ ea		___ ea		___ ea	___ (M/MMA)	___ (M/MMA)					
		___ M/MMA	___ ea	___ M/MMA	___ ea		___ ea		___ ea		___ ea	___ (M/MMA)	___ (M/MMA)					
		___ WGR	___ ea	___ WGR	___ ea		___ ea		___ ea		___ ea	___ (WGR)	___ (WGR)					
		2 M/MMA / 2 WGR	___ ea	2 M/MMA / 2 WGR	___ ea		___ ea		___ ea		___ ea	___ sandwiches, IW (_____)	___ sandwiches, IW (_____)					
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Fresh Veggie Cup	CM-533			1/2 c. VA		1/2 cup		1/2 cup		1/2 cup		___ lbs. fresh _____	___ lbs. fresh _____					
Potatoes		1/4 c. VS	1/4 cup	1/2 c. VS		1/2 cup		1/2 cup		1/2 cup		___ lbs. potato granules OR ___ lbs. frz _____ potatoes	___ lbs. potato granules OR ___ lbs. frz _____ potatoes				Offered with Chicken-n-Waffles and Hot Sandwich Choice.	
11. Fruit																		
Strawberries & Bananas	CM-5112	1/4 c. F	1/4 cup	1/2 c. F		1/2 cup		1/2 cup		1/2 cup		___ lbs. strawberries, frozen, sliced	___ lbs. strawberries, frozen, sliced					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F		N/A		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.)				
													___ cups, lbs, each _____	___ cups, lbs, each _____				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz		___ 4 oz. fruit juice, assorted	___ 4 oz. fruit juice, assorted					
12. Grain																		
Grain Choice		2 WGR	1 each	2 WGR		1 each		1 each		1 each		___ @ 2 WGR each	___ @ 2 WGR each				Served with Chili Cheese Totchos	
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																		
Ranch dressing, lowfat	CM-572			NC		1 oz		1 oz		1 oz		___ gallons ranch dressing	___ gallons ranch dressing				Offered with Fresh Veggie Cup	
						1 each		1 each		1 each		___ pkts ranch dressing (___ oz ea)	___ pkts ranch dressing (___ oz ea)					
Ketchup		NC	1 each	NC		2 each		2 each		2 each		___ pc packets ketchup	___ pc packets ketchup				Offered with potatoes	
Syrup		NC	1 each	NC		1 each		1 each		1 each		___ pkts syrup	___ pkts syrup				Offered with Chicken-n-Waffles	

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu
5. Week 3, Wednesday

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	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Chicken Nuggets OR		1.5 M/MA / .75 WGR	4 each	2 M/MA / 2.75 M/MA / 1 WGR / 1.25 WGR	5 each		7 each		7 each			_____ chicken nuggets, WGR	_____ chicken nuggets, WGR				Check product documentation to verify serving size for correct MMA and WGR contribution.	
Fish		1 M/MA / .5 WGR	_____ ea	2 M/MA / 1.25 WGR	_____ ea		_____ ea		_____ ea			_____ pieces fish, WGR breaded	_____ pieces fish, WGR breaded				Check product documentation to verify serving size for correct MMA and WGR contribution.	
Macaroni & Cheese		1 M/MA / .5 WGR	1/3 cup	1 M/MA / 2 M/MA / .5 WGR / 1 WGR	1/3 cup		2/3 cup		2/3 cup			_____ lbs. RF, WGR macaroni & cheese	_____ lbs. RF, WGR macaroni & cheese				Offered with Chicken Nuggets and Fish	
Asian Bowl	CM-502	2 M/MA	_____ oz (1 serving)	2 M/MA	_____ oz (1 serving)		_____ oz (1 serving)		_____ oz (1 serving)			_____ lbs. meat (_____)	_____ lbs. meat (_____)				1 serving = _____ oz = 2 MMA	
				1 WGR	1/2 cup		1/2 cup		1/2 cup			_____ lbs. brown rice or pasta (Type: _____)	_____ lbs. brown rice or pasta (Type: _____)					
		1 WGR / 1/2 c. VA	1 each	1 WGR / 1/2 c. VA	1 each		1 each		1 each			_____ WGR vegetable egg rolls	_____ WGR vegetable egg rolls					
Pizza Choice		2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each		1 each		1 each			_____ slices _____ pizza, WGR	_____ slices _____ pizza, WGR					
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Carrots				1/2 c. VR	1/2 cup		1/2 cup		1/2 cup			_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea	_____ lbs, #10 cans, OR pkg. carrots @ _____ oz ea				Cook carrots if offered to PK. Recipes CM-408 or CM-409 may be used for all.	
Squash	CM-5111	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup		1/2 cup		1/2 cup			_____ lbs. frozen squash	_____ lbs. frozen squash					
11. Fruit																		
Grapes				1/2 c. F	1/2 cup		1/2 cup		1/2 cup			_____ lbs. grapes, unstemmed, OR pkg. @ _____ oz ea	_____ lbs. grapes, unstemmed, OR pkg. @ _____ oz ea				Slice grapes lengthwise and then cut into smaller pieces for PK or provide another fruit to avoid choking hazard.	
Sliced Fruit		1/4 c. F	1/4 cup	N/A	N/A		N/A		N/A			_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A		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.)										
						_____ cups, lbs, each _____		_____ cups, lbs, each _____										
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A		4 fl. oz		4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted					
12. Grain																		
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																		
Ketchup		NC	1 each	NC	2 each		2 each		2 each			_____ pc packets ketchup	_____ pc packets ketchup				Offered with Chicken Nuggets and Fish	
Tartar Sauce		NC	1 each	NC	1 each		1 each		1 each			_____ pc packets tartar sauce	_____ pc packets tartar sauce				Offered with Fish	
Sweet and Sour Sauce		NC	1 each	NC	1 each		1 each		1 each			_____ packets Sweet and Sour Sauce	_____ packets Sweet and Sour Sauce				Offered with egg roll	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

5. Week 3, Thursday

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION												DAY OF SERVICE									
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte										
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
Hamburger or Cheeseburger	CM-539	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	2 M/MA	1 each	_____ hamburger patties	_____ hamburger patties								
		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ hamburger buns, WGR	_____ hamburger buns, WGR								
		.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	.5 M/MA	1 each	_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea								
Breaded Mozzarella Sticks		2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	2 M/MA / 2 WGR	_____ ea (1 serving)	_____ mozzarella sticks, WGR breaded	_____ mozzarella sticks, WGR breaded					Check manufacturer product documentation to determine serving size and meal pattern contribution.			
Tex-Mex Choice	CM -	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ (M/MA)	_____ (M/MA)								
		_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ M/MA	(1 serving)	_____ (M/MA)	_____ (M/MA)								
		_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ WGR	(1 serving)	_____ (WGR)	_____ (WGR)								
		1.5 M/MA / 1 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ (entrée)	_____ (entrée)								
Salad Entrée Choice												See Salad Entrée FPR									
10. Vegetable																					
Marinara Sauce		1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	1/2 c. VR	3 oz or 1 each	_____ #10 cans marinara or pc cups @ _____ oz ea	_____ #10 cans marinara or pc cups @ _____ oz ea					Offered with Mozzarella Sticks			
Tomato Cup				1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	1/2 c. VR	1/2 cup	_____ lbs. cherry OR grape tomatoes	_____ lbs. cherry OR grape tomatoes								
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup	1/4 c. VDG	1 cup	1/2 c. VDG	1 cup	1/4 c. VDG	1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix								
11. Fruit																					
Pears		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/4 c. F	1/2 cup	1/2 c. F	1/2 cup	1/4 c. F	1/2 cup	_____ #10 cans pears, drained (Type: _____)	_____ #10 cans pears, drained (Type: _____)								
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)								
												_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
													_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)							
													_____ cups, lbs, each _____	_____ cups, lbs, each _____							
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	1/2 c. F	N/A	4 fl. oz	4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted								
12. Grain																					
Chips, WGR				1 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.	1 WGR	1 pkg.	_____ pkg. chips @ 1 WGR each	_____ pkg. chips @ 1 WGR each					Offered with Hamburger/Cheeseburger			
13. Milk																					
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk								
14. Other/Condiments																					
Mustard		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets mustard	_____ pc packets mustard					Offered with Hamburger/Cheeseburger			
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	_____ pc packets ketchup	_____ pc packets ketchup					Offered with Hamburger/Cheeseburger			
Mayonnaise		NC	1 each	NC	1 each	NC	1 each	NC	1 each	NC	1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise					Offered with Hamburger/Cheeseburger			
Ranch dressing, lowfat	CM-572	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	NC	1 oz	_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with tomatoes and Garden Salad			
			1 each		1 each		1 each		1 each		1 each	_____ pkts ranch dressing (_____ oz ea)	_____ pkts ranch dressing (_____ oz ea)								

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 3, Friday

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										
Meal Pattern contribution, # servings, & serving size																						
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		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
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	20. lbs.	21. lbs.				
9. Meat/Meat Alternate																						
Roast Beef Sandwich OR	CM-596	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each	2 M/MA 2 WGR	#8 scoop 1 each		_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ hoagie rolls, WGR, 4"					Verify serving size on product documentation to provide 2 M/MA contribution.	
Philly Cheesesteak Sandwich	CM-594	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each	1.5 M/MA .5 M/MA 2 WGR	1 serving (3.25 oz) 1 each		_____ lbs. sliced beef _____ lbs. queso blanco _____ hoagie rolls, WGR, 4"	_____ lbs. sliced beef _____ lbs. queso blanco _____ hoagie rolls, WGR, 4"					Verify serving size on product documentation to provide 1.5 M/MA contribution.	
X-Treme Burrito	CM-5122	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each	2 M/MA / 2 WGR	1 each		_____ WGR beef and bean burritos	_____ WGR beef and bean burritos						
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea	2 M/MA / 1 WGR	_____ ea		_____ pieces _____	_____ pieces _____					Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes	_____ lbs. potato granules OR _____ lbs. frz _____ potatoes					
		NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	_____ @ 2 WGR each	_____ @ 2 WGR each					
Salad Entrée Choice															See Salad Entrée FPR							
10. Vegetable																						
Corn		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans					Recipe CM-522, CM-5102 or CM-5113 may be used.	
Cucumbers				1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup		_____ lbs. cucumbers, peeled OR unpeeled	_____ lbs. cucumbers, peeled OR unpeeled					May use recipe CM-5123	
11. Fruit																						
Rosy Applesauce	CM-569	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)						
															_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)						
																_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)					
																_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	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						
12. Grain																						
Grain-Based Dessert				_____ WGR OR EG	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ each _____	_____ each _____					See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.	
13. Milk																						
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk						
14. Other/Condiments																						
Ranch dressing, lowfat	CM-572			NC	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz		_____ gallons ranch dressing	_____ gallons ranch dressing					Offered with cucumbers	
Ketchup		NC	1 each	NC	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each		_____ pkts ranch dressing (____ oz ea) _____ pc packets ketchup	_____ pkts ranch dressing (____ oz ea) _____ pc packets ketchup					Offered with Texas Basket Choice	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu
5. Week 4, Monday

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	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th								
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size						
Breaded Drumstick		2 M/MA / .75 WGR	1 each	2 M/MA / .75 WGR	1 each			1 each	1 each		1 each	_____ drumsticks, WGR breaded	_____ drumsticks, WGR breaded				
Chicken Spaghetti	CM-516	2.25 M/MA	1 cup	2.25 M/MA	1 cup			1 cup	1 cup		1 cup	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. WGR spaghetti noodles	_____ lbs. chicken, diced, cooked _____ lbs. white cheese sauce _____ lbs. RF mozzarella cheese, shredded _____ slices RF American cheese @ .5 oz each _____ lbs. WGR spaghetti noodles				
		1 WGR		1 WGR													
Burger Choice	CM-539	2 M/MA	1 each	2 M/MA	1 each			1 each	1 each		1 each	_____ hamburger patties	_____ hamburger patties				
		2 WGR	1 each	2 WGR	1 each			1 each	1 each		1 each	_____ hamburger buns, WGR	_____ hamburger buns, WGR				
		.5 M/MA	1 each	.5 M/MA	1 each			1 each	1 each		1 each	_____ cheese slices, RF @ .5 oz ea	_____ cheese slices, RF @ .5 oz ea				
Salad Entrée Choice				See Salad Entrée FPR													
10. Vegetable																	
Garden Salad		1/4 c. VDG	1/2 cup	1/2 c. VDG	1 cup			1 cup	1 cup		1 cup	_____ lbs. romaine or romaine & fresh spinach salad mix	_____ lbs. romaine or romaine & fresh spinach salad mix				
Tomatoes OR Sweet Potatoes				1/2 c. VR	1/2 cup			1/2 cup	1/2 cup		1/2 cup	_____ lbs. cherry OR grape tomatoes _____ lbs. OR #10 cans sweet potatoes	_____ lbs. cherry OR grape tomatoes _____ lbs. OR #10 cans sweet potatoes				Slice tomatoes if offered to PK. Recipe CM-565 may be used.
11. Fruit																	
Seasonal Fresh Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup			1/2 cup	1/2 cup		1/2 cup	_____ lbs. whole _____ (_____ ct.) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____	_____ lbs. whole _____ (_____ ct.) _____ ea. whole apples (125-138 ct.) _____ ea. whole oranges (113-138 ct.) _____ ea. whole bananas (100-120 ct.) _____ cups, lbs, each _____				Slice fruit for PK.
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A			1 each	1 each		1 each						
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A			4 fl. oz	4 fl. oz		4 fl. oz	_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted				
12. Grain																	
Biscuit		2 WGR	1 each	2 WGR	1 each			1 each	1 each		1 each	_____ biscuits @ 2 WGR each	_____ biscuits @ 2 WGR each				Offered with Breaded Drumstick
Breadstick(s)		1 WGR	1 each	1 WGR / 2 WGR	1 each			2 each	2 each		2 each	_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each				Offered with Chicken Spaghetti
13. Milk																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each			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 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 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments																	
Ranch dressing, lowfat	CM-572	NC	1 oz / 1 each	NC	1 oz / 1 each			1 oz / 1 each	1 oz / 1 each		1 oz / 1 each	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (_____ oz ea)				Offered with fresh vegetable items
Mustard		NC	1 each	NC	2 each			2 each	2 each		2 each	_____ pc packets mustard	_____ pc packets mustard				Offered with Burger Choice
Ketchup		NC	1 each	NC	2 each			2 each	2 each		2 each	_____ pc packets ketchup	_____ pc packets ketchup				Offered with Burger Choice
Mayonnaise		NC	1 each	NC	1 each			1 each	1 each		1 each	_____ pc packets mayonnaise	_____ pc packets mayonnaise				Offered with Burger Choice

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

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

2024-2025 Lunch 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	15. 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-8 / 9-12 Meal Pattern Contribution	17. K - 8th		17. 9th - 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. Meat/Meat Alternate																	
Walking Taco	CM-5118	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	2 M/MA	#12 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct MMA contribution.
		1 M/MA	3 oz	1 M/MA	3 oz	1 M/MA	3 oz	1 M/MA	3 oz	1 M/MA	3 oz	_____ lbs. RF cheese sauce	_____ lbs. RF cheese sauce				
		2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	_____ bags chips @ 2 WGR each	_____ bags chips @ 2 WGR each				
Frito Pie	CM-534	2 M/MA	#12 scoop	2 M/MA / 2.5 M/MA	#12 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	#8 scoop	_____ lbs. meat (_____)	_____ lbs. meat (_____)				Check product documentation to verify serving size needed to provide correct MMA contribution.
		.5 M/MA	.5 oz	.5 M/MA / 1 M/MA	.5 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	_____ lbs. RF cheddar cheese, shredded	_____ lbs. RF cheddar cheese, shredded				
		1 WGR	1 oz	1 WGR / 2 WGR	1 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	_____ lbs. WGR corn chips	_____ lbs. WGR corn chips				
Hot Sandwich Choice	CM - ____	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ (M/MA)	_____ (M/MA)				
		_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ WGR	_____ ea	_____ (WGR)	_____ (WGR)				
		2 M/MA / 2 WGR	_____ ea	2 M/MA / 2 WGR	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ M/MA	_____ ea	_____ sandwiches, IW (_____)	_____ sandwiches, IW (_____)				
Salad Entrée Choice				See Salad Entrée FPR													
10. Vegetable																	
Beans		1/4 c. VL	1/4 cup	1/2 c. VL	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pinto beans	_____ #10 cans pinto beans				Recipes CM-510, CM-557, or CM-559 may be used.
Fresh Veggie Cup	CM-533			1/2 c. VA	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ lbs. fresh _____ _____ lbs. fresh _____	_____ lbs. fresh _____ _____ lbs. fresh _____				
11. Fruit																	
Pineapple tidbits, chilled		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	_____ #10 cans pineapple tidbits, drained	_____ #10 cans pineapple tidbits, drained				
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)				
		_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)														
		_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)														
		_____ cups, lbs, each _____	_____ cups, lbs, each _____														
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	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				
12. Grain																	
Grain-Based Dessert				_____ WGR OR EG	1 each	1 each	1 each	1 each	1 each	1 each	1 each	_____ each _____	_____ each _____				See Recipe List for optional recipes. No more than 2oz eq. grain-based dessert may be offered each week.
13. Milk																	
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk				
14. Other/Condiments																	
Ranch dressing, lowfat	CM-572			NC		1 oz	1 each	1 oz	1 each	1 oz	1 each	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)				Offered with Fresh Veggie Cup

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

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

2024-2025 Lunch 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	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte										
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size									
Lasagna Roll-Ups	CM-545	2 MMA / 1 WGR / 1/8 c. VR	1 each	2 MMA / 1 WGR / 1/8 c. VR	1 each		1 each		1 each		1 each		_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded _____ #10 cans spaghetti sauce, meatless	_____ lasagna rolls, WGR _____ lbs. RF mozz cheese, shredded _____ #10 cans spaghetti sauce, meatless						
Lasagna	CM-546	2 MMA / 1 WGR / 1/8 c. VR	1 serving	2 MMA / 1 WGR / 1/8 c. VR	1 serving		1 serving		1 serving		1 serving		_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded _____ slices cheese, American white _____ #10 cans spaghetti sauce, meatless	_____ lbs. meat (_____) _____ lbs. lasagna noodles, WGR _____ lbs. RF mozz cheese, shredded _____ slices cheese, American white _____ #10 cans spaghetti sauce, meatless						
Cheesy Breadsticks		2 MMA / 2 WGR	2 each	2 MMA / 2 WGR	2 each		2 each		2 each		2 each		_____ cheesy breadsticks, WGR	_____ cheesy breadsticks, WGR						
Pizza Choice		2 MMA / 2 WGR	1 each	2 MMA / 2 WGR	1 each		1 each		1 each		1 each		_____ slices _____ _____ pizza, WGR	_____ slices _____ _____ pizza, WGR						
Salad Entrée Choice		See Salad Entrée FPR																		
10. Vegetable																				
Marinara Sauce				1/2 c. VR		3 oz or 1 each		3 oz or 1 each		3 oz or 1 each			_____ #10 cans marinara or pc cups @ _____ oz ea	_____ #10 cans marinara or pc cups @ _____ oz ea						
Broccoli		1/4 c. VDG	1/4 cup	1/2 c. VDG	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ lbs. broccoli florets, frz OR fresh	_____ lbs. broccoli florets, frz OR fresh					Recipe CM-512 may be used for all.	
11. Fruit																				
Cinnamon Applesauce	CM-520	1/4 c. F	1/4 cup	1/2 c. F	1/2 cup		1/2 cup		1/2 cup		1/2 cup		_____ #10 cans unsweetened applesauce	_____ #10 cans unsweetened applesauce						
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F		N/A		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.)					
														_____ cups, lbs, each _____	_____ cups, lbs, each _____					
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F		N/A		4 fl. oz		4 fl. oz			_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted						
12. Grain																				
Breadstick(s)				1 WGR / 2 WGR		1 each		2 each		2 each			_____ breadsticks @ 1 WGR each	_____ breadsticks @ 1 WGR each					Offered with Lasagna and Lasagna Roll-Ups	
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																				
Ranch dressing, lowfat	CM-572	NC	1 oz / 1 each	NC		1 oz / 1 each		1 oz / 1 each		1 oz / 1 each			_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)	_____ gallons ranch dressing _____ pkts ranch dressing (____ oz ea)					Offered with fresh broccoli	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

1. CE: _____

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

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu
5. Week 4, Thursday

ADULTS SERVED: _____

3. MEAL PREPARATION SITE: _____

TOTAL SERVED: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

8. OFFER VS. SERVE: YES NO

PLANNING SECTION											DAY OF SERVICE							
Food Item	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 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	18. # Servings	19. Serving Size							
9. Meat/Meat Alternate																		
Fiesta Bowl	CM-530	2 MMA	____ oz (1 serving)	2 MMA	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	____ oz (1 serving)	lbs. meat (____) OR lbs. fajita chicken	lbs. meat (____) OR lbs. fajita chicken				1 serving = _____ oz meat = 2 MMA	
		.5 MMA	.5 oz	.5 MMA	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz	lbs. RF cheddar cheese, shredded	lbs. RF cheddar cheese, shredded				
				1 WGR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	pkg. WGR Spanish rice mix @ ____ servings/package OR lbs. _____ WGR Rice	pkg. WGR Spanish rice mix @ ____ servings/package OR lbs. _____ WGR Rice				CM-5109 may be used. Portion size is 2/3 cup.
		1 WGR	1 each	1 WGR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each	taco bowls, WGR	taco bowls, WGR				
		1/4 c. VS	1/4 cup	1/4 c. VS	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	lbs. corn, frz OR #10 cans	lbs. corn, frz OR #10 cans				
		1/4 c. VL	1/4 cup	1/4 c. VL	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	#10 cans black or pinto beans	#10 cans black or pinto beans				
1/4 c. VR	1/4 cup	1 each	1/4 c. VR	1 each	1 each	1 each	1 each	1 each	1 each	1 each	#10 cans salsa OR pc cups salsa @ ____ oz ea	#10 cans salsa OR pc cups salsa @ ____ oz ea				May use recipe CM-582. Serving size is 3/8 cup.		
Boneless Chicken Wings		1.5 MMA / .75 WGR	4 each	2 MMA / 1 WGR	5 each	5 each	5 each	5 each	5 each	5 each	boneless chicken wings, WGR	boneless chicken wings, WGR						
Tex-Mex Choice	CM -	____ MMA	____ (1 serving)	____ MMA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/M/A)	____ (M/M/A)					
		____ MMA	____ (1 serving)	____ MMA	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (M/M/A)	____ (M/M/A)				
		____ WGR	____ (1 serving)	____ WGR	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (1 serving)	____ (WGR)	____ (WGR)				
		1.5 MMA / 1 WGR	____ ea	2 MMA / 2 WGR	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ ea	____ (entrée)	____ (entrée)				
Salad Entrée Choice				See Salad Entrée FPR														
10. Vegetable																		
Celery				1/2 c. VO	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	lbs. celery, fresh, trimmed	lbs. celery, fresh, trimmed					
Carrots		1/4 c. VR	1/4 cup	1/2 c. VR	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	lbs. #10 cans, OR pkg. carrots @ oz ea	lbs. #10 cans, OR pkg. carrots @ oz ea				Cook carrots for PK. Recipes CM-508 or CM-509 may be used for all.	
11. Fruit																		
Mixed Fruit		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	#10 cans mixed fruit	#10 cans mixed fruit					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	ea. whole apples (125-138 ct.)	ea. whole apples (125-138 ct.)					
												ea. whole oranges (113-138 ct.)	ea. whole oranges (113-138 ct.)					
													ea. whole bananas (100-120 ct.) cups, lbs, each	ea. whole bananas (100-120 ct.) cups, lbs, each				
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	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					
12. Grain																		
Chips, WGR				1 WGR	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	1 pkg.	pkg. chips @ 1 WGR ea	pkg. chips @ 1 WGR ea				Offered with Boneless Chicken Wings	
13. Milk																		
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	1/2 pints strawberry milk	1/2 pints strawberry milk					
14. Other/Condiments																		
Sherbet / Frozen Yogurt Cup				NC	1 each	1 each	1 each	1 each	1 each	1 each	1 each	cups sherbet OR frozen yogurt	cups sherbet OR frozen yogurt					
Ranch dressing, lowfat	CM-572	NC	1 oz 1 each	NC	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	1 oz 1 each	gallons ranch dressing pkts ranch dressing (oz ea)	gallons ranch dressing pkts ranch dressing (oz ea)				Offered with fresh carrots and celery.	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

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

1. CE: _____

6. STUDENTS SERVED: _____

2. SCHOOL: _____

2024-2025 Lunch Cycle Menu

ADULTS SERVED: _____

5. Week 4, Friday

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												
Meal Pattern contribution, # servings, & serving size																								
Food Item	15. Recipe #	16. PK Meal Pattern Contribution		17. PK		16. K-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte		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		
		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size		18. # Servings	19. Serving Size	20. Actual	21. Actual						
9. Meat/Meat Alternate																								
Chicken Parmesan	CM-515	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each	2 M/MA / 1 WGR	1 each OR 5 each		_____ chicken patties OR nuggets, breaded WGR	_____ chicken patties OR nuggets, breaded WGR								
		.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz	.5 M/MA	.5 oz		_____ lbs. RF mozzarella cheese, shredded	_____ lbs. RF mozzarella cheese, shredded								
		1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle	1/2 c. VR	4 oz ladle		_____ #10 cans spaghetti sauce, meatless	_____ #10 cans spaghetti sauce, meatless							Check manufacturer's product documentation to verify VR contribution.	
		1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup	1 WGR	1/2 cup		_____ lbs. WGR spaghetti noodles	_____ lbs. WGR spaghetti noodles								
Steak Fingers		1.5 M/MA / .75 WGR	3 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each	2 M/MA / 1 WGR	4 each		_____ steak fingers, WGR	_____ steak fingers, WGR								
Texas Basket Choice	CM-5115	1.5 M/MA / .75 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea	2 M/MA / 1 WGR	___ ea		_____ pieces _____	_____ pieces _____							Check product documentation for serving size and Meal Pattern contribution.	
		1/4 c. VS	1/4 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup		_____ lbs. potato granules OR lbs. frz _____ potatoes	_____ lbs. potato granules OR lbs. frz _____ potatoes								
		NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz		_____ @ 2 WGR each	_____ @ 2 WGR each								
Salad Entrée Choice															See Salad Entrée FPR									
10. Vegetable																								
Savory Green Beans	CM-5101	1/4 c. VO	1/4 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup	1/2 c. VO	1/2 cup		_____ lbs. frozen OR #10 cans cut green beans	_____ lbs. frozen OR #10 cans cut green beans								
Corn				1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup	1/2 c. VS	1/2 cup		_____ lbs. corn, frz OR #10 cans	_____ lbs. corn, frz OR #10 cans							Recipes CM-522, CM-5102, or CM-5113 may be used.	
11. Fruit																								
Peaches		1/4 c. F	1/4 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup	1/2 c. F	1/2 cup		_____ #10 cans peaches, drained (Type _____)	_____ #10 cans peaches, drained (Type _____)							For PK, serve diced peaches.	
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532			1/2 c. F	N/A	1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each		_____ ea. whole apples (125-138 ct.)	_____ ea. whole apples (125-138 ct.)								
															_____ ea. whole oranges (113-138 ct.)	_____ ea. whole oranges (113-138 ct.)								
															_____ ea. whole bananas (100-120 ct.)	_____ ea. whole bananas (100-120 ct.)								
															_____ cups, lbs, each _____	_____ cups, lbs, each _____								
Fruit Juice, Assorted (Grades 9-12 Only)				1/2 c. F	N/A	4 fl. oz	4 fl. oz	4 fl. oz	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								
12. Grain																								
Roll				2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each	2 WGR	1 each		_____ rolls @ 2 WGR each	_____ rolls @ 2 WGR each							Offered with Chicken Parmesan and Steak Fingers for K-8 and 9-12.	
13. Milk																								
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	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 pint	1 each	1/2 pint	1 each	1/2 pint	1 each	1/2 pint	1 each		_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk								
14. Other/Condiments																								
Ketchup		NC	1 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each	NC	2 each		_____ pc packets ketchup	_____ pc packets ketchup							Offered with Steakfingers and Texas Basket Choice.	
Cream Gravy		NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz	NC	2 oz		_____ oz. cream gravy mix	_____ oz. cream gravy mix							Offered with Country Fried Steak & Steakfingers	

VDG = Veg. Dark Green; VR = Veg. Red/Orange; VL = Veg. Legumes; VS = Veg. Starchy; VO = Veg. Other; VA = Veg. Additional. NC = No Contribution.

1. CE: _____

2. SCHOOL: _____

3. MEAL PREPARATION SITE: _____

4. MEAL SERVICE: BREAKFAST LUNCH SNACK

5. Week _____, _____

6. STUDENTS SERVED: _____

7. DATE: _____

8. OFFER VS. SERVE: YES NO

2024-2025 Lunch Cycle Menu

PLANNING SECTION **DAY OF SERVICE**

Food Item	15. 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-8 / 9-12 Meal Pattern Contribution		17. K - 8th		17. 9th - 12th		17. Adults/ A La Carte										
9. Meat/Meat Alternate		18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size	18. # Servings	19. Serving Size										
Salad Entrée Choice												See Salad Entrée FPR									
10. Vegetable																					
11. Fruit																					
Fresh Fruit Bowl (Grades 9-12 Only)	CM-532				1/2 c. F		N/A		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.)								
												_____ cups, lbs, each _____	_____ cups, lbs, each _____								
Fruit Juice, Assorted (Grades 9-12 Only)					1/2 c. F		N/A		4 fl. oz		4 fl. oz		_____ 4 oz. fruit juice, assorted	_____ 4 oz. fruit juice, assorted							
12. Grain																					
13. Milk																					
FF OR 1% Unflavored		1/2 pint	1 each	1/2 pint	1 each	1 each	1 each	1 each	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 each	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 each	1 each	1 each	1 each	_____ 1/2 pints _____ strawberry milk	_____ 1/2 pints _____ strawberry milk								
14. Other/Condiments																					