

**Breakfast Menu #1 (Offer VS Serve)**

**Fresh Fruit Cup**

**100% Juice**

**Cold Cereal**

**WG Toast**

**Scrambled Eggs**

**Yogurt**

**Low Fat Milk**

**Fat Free Milk**

**Food Based *Breakfast* Production Record Sheet NSLP 5-Day (K-5)**

<b>Menu: Breakfast Menu #1 (Offer VS Serve)</b>		<b>Date: / /</b>		<b>Day:</b>		<b>Site: Elementary School</b>					
			<b>Age Group:</b> K-5	<b>Total Reimbursable Meals Served: 85</b>			<b>Total Non-Reimbursable Meals Served: 5</b>				
<b>Food Items (AP)</b>		<b>Amt of Food Per Wk (Min/ Day)</b>	<b>Portion Size</b>	<b>Reimb. Planned</b>	<b>Non-Reimb. Planned</b>	<b>Purchase Unit</b>	<b>Exact Qty/ Purchase Qty**</b>	<b>Amt Actually Prepared</b>	<b>Amt of Food Left Over</b>	<b>Food Temps</b>	<b>Comments:</b>
<b>Meal Pattern:</b>			<b>(Oz/Cups)</b>	<b>(Servings)</b>	<b>(Servings)</b>			<b>(Servings)</b>	<b>(Servings)</b>	<b>(In °F)</b>	
Fruit (Cups) <i>See Buying Guide for Limitations</i>		5 (1/2) *									
Fruit	Fruit, Mixed		1/2 C	90	10	1 Gal (97.7 oz)	3.12/4.00 Gal	100	15		
Juice	100% Juice		4 oz	45	5	4 oz cartons	50	50	10		
Vegetable (Cups) <i>See Buying Guide for Limitations</i>											
Dark Green											
Orange											
Beans/Peas (Legumes)											
Starchy											
Other											
Grains (Oz Eq.)		7-10 (1)									
Ready-To-Eat Cold Cereal			3/4 C	90	10	Single Serv Pkg	100 pkgs	100	10		
WG Bread			1 oz	90	10	Slice	100	100	10		
Meat/Meat Alt (Oz Eq.)											
Lg Eggs, Equivalent			2 oz	55	5	Lbs	6.67/6.75 Lbs	60	5		
Ready-To-Serve Yogurt			4 oz	25	5	Single Serv Pkg	30	30	5		
Fluid Milk (Cups)		5 (1)									
1% Low Fat Milk			8 oz	65	10	1/2 pint	75	75	5		
Fat Free Milk (Unflavored)			8 oz	25	10	1/2 pint	35	35	5		
Other Foods (Syrup, jelly, butter, etc.)											
Margarine			0.5 oz	90	10	0.5oz pats	100	100	15		
Jelly			0.5 oz	90	10	0.5oz pkts	100	100	10		
Ketchup			0.5 oz	60	5	0.5oz pkts	65	65	10		

\*1/2 Cup Fruit Requirement SY 2013-14; 1 Cup Fruit Requirement SY 2014-15

\*\*NFSMI Food Buying Guide Calculator was used to determine amounts: <http://fbg.nfsmi.org/>

**Lunch Menu #1 (Offer VS Serve)**

**Spaghetti w/ Meat Sauce**

**WG Dinner Roll**

**Broccoli**

**Celery Sticks**

**Crisp Apple Slices**

**Choice of Cupped Fruit**

**Low Fat Milk**

**Fat Free Chocolate Milk**

**Food Based Lunch Production Record Sheet NSLP 5-Day (K-5)**

<b>Menu: Lunch Menu #1</b>			<b>Date: / /</b>		<b>Day:</b>		<b>Site: Elementary School</b>			
<b>Spaghetti w/ Meat Sauce</b>			<b>Age Group: K-5</b>		<b>Total Reimbursable Meals Served: 85</b>			<b>Total Non-Reimbursable Meals Served: 5</b>		
<b>Food Items (AP)</b>	<b>Amt of Food Per Wk (Min/Day)</b>	<b>Portion Size</b>	<b>Reimb. Planned</b>	<b>Non-Reimb. Planned</b>	<b>Purchase Unit</b>	<b>Exact Qty/ Purchase Qty*</b>	<b>Amt Actually Prepared</b>	<b>Left Over Food</b>	<b>Food Temps</b>	<b>Comments:</b>
<b>Meal Pattern:</b>		<b>(Cups)</b>	<b>(Servings)</b>	<b>(Servings)</b>			<b>(Servings)</b>	<b>(Servings)</b>	<b>(In °F)</b>	
<b>Fruit (Cups)</b> <i>See Buying Guide for Limitations</i>		<b>5 (1/2)</b>								
<b>Fruit</b>	<b>Apple Slices</b>	<b>1/2 C</b>	<b>50</b>	<b>5</b>	<b>Lbs</b>	<b>7.05/7.25 Lbs</b>	<b>55</b>	<b>5</b>		
	<b>Fruit, Canned</b>	<b>1/2 C</b>	<b>40</b>	<b>5</b>	<b>#10 Can</b>	<b>1.85/2.00</b>	<b>45</b>	<b>5</b>		
<b>Juice</b>										
<b>Vegetable (Cups)</b> <i>See Buying Guide for Limitations</i>										
<b>Dark Green</b>	<b>Broccoli (Cooked)</b>	<b>1/2 C</b>	<b>65</b>	<b>5</b>	<b>Lbs</b>	<b>14.58/14.75 Lbs</b>	<b>70</b>	<b>0</b>		
<b>Red/Orange</b>	<b>Spaghetti Sauce</b>	<b>1/4 C</b>	<b>95</b>	<b>5</b>	<b>#10 Can</b>	<b>2.09/3.00</b>	<b>100</b>	<b>10</b>		
<b>Beans/Peas (Legumes)</b>										
<b>Starchy</b>										
<b>Other</b>	<b>Celery Sticks</b>	<b>1/2 C</b>	<b>45</b>	<b>5</b>	<b>Lbs</b>	<b>8.20/8.25 Lbs</b>	<b>50</b>	<b>5</b>		
<b>Grains (Oz Eq.)</b>		<b>7-10 (1)</b>								
	<b>WG Spaghetti</b>	<b>1/2 C</b>	<b>95</b>	<b>5</b>	<b>Lbs</b>	<b>9.43/9.50 Lbs</b>	<b>100</b>	<b>10</b>		
	<b>WG Roll</b>	<b>1 roll</b>	<b>75</b>	<b>5</b>	<b>Dozen</b>	<b>6.67/ 7 Dozen</b>	<b>80</b>	<b>9</b>		
<b>Meat/Meat Alt (Oz Eq.)</b>										
	<b>Lean Ground Beef (80/20)</b>	<b>1 oz</b>	<b>95</b>	<b>5</b>	<b>Lbs</b>	<b>8.45/8.5 lbs (Raw)</b>	<b>100</b>	<b>10</b>		
<b>Fluid Milk (Cups)</b>		<b>5 (1)</b>								
	<b>1% Low Fat Milk</b>	<b>1 each</b>	<b>65</b>	<b>10</b>	<b>1/2 pint</b>	<b>75</b>	<b>75</b>	<b>5</b>		
	<b>Fat Free Chocolate Milk</b>	<b>1 each</b>	<b>25</b>	<b>10</b>	<b>1/2 pint</b>	<b>35</b>	<b>35</b>	<b>5</b>		
<b>Other Foods (Syrup, jelly, butter, etc.)</b>										
	<b>Margarine</b>	<b>0.5 oz</b>	<b>75</b>	<b>5</b>	<b>0.5 oz pats</b>	<b>80</b>	<b>80</b>	<b>5</b>		
	<b>Ranch Dressing</b>	<b>0.75 oz</b>	<b>65</b>	<b>5</b>	<b>0.75 oz pkts</b>	<b>70</b>	<b>70</b>	<b>12</b>		

\*NFSMI Food Buying Guide Calculator was used to determine amounts: <http://fbg.nfsmi.org/>

Food Based Lunch Production Record Sheet NSLP 5-Day (K-5)

Menu:			Date: / /		Day:		Site:			
			Age Group:	Total Reimbursable Meals Served:			Total Non-Reimbursable Meals Served:			
Food Items (AP)	Amt of Food Per Wk (Min/Day)	Portion Size	Reimb. Planned	Non-Reimb. Planned	Purchase Unit	Exact Qty/ Purchase Qty*	Amt Actually Prepared	Amt of Food Left Over	Food Temps	Comments:
Meal Pattern:		(Cups)	(Servings)	(Servings)			(Servings)	(Servings)	(In °F)	
<b>Fruit (Cups)</b> <i>See Buying Guide for Limitations</i>	<b>5 (1/2)</b>									
Fruit										
Juice										
<b>Vegetable (Cups)</b> <i>See Buying Guide for Limitations</i>										
Dark Green										
Red/Orange										
Beans/Peas (Legumes)										
Starchy										
Other										
<b>Grains (Oz Eq.)</b>	<b>7-10 (1)</b>									
<b>Meat/Meat Alt (Oz Eq.)</b>										
<b>Fluid Milk (Cups)</b>	<b>5 (1)</b>									
<b>Other Foods (Syrup, jelly, butter, etc.)</b>										

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