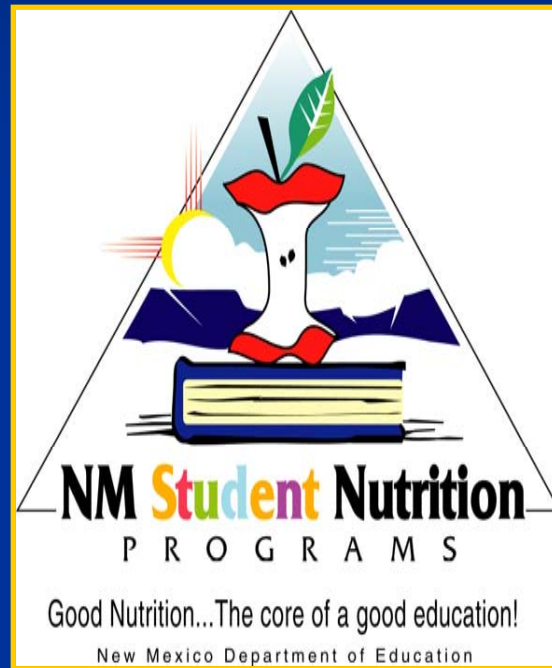


Food Production Records "Instructions - Part 2"



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Food Production Records: (Continued)

o Food Buying Guide: FBG serving size is usually 1 oz. for meat/meat alternate and $\frac{1}{4}$ cup for fruit/vegetable. If your serving size is different the servings per purchase unit must be adjusted.



o Ready to Eat Foods: RTE food servings are usually one.



o Standardized Recipes: The servings per purchase unit is the number of servings/recipe.



Food Production Records: (Continued)

Food Buying Guide

Section 2—Vegetables/Fruits

1 Food As Purchased, AP	2 Purchase Unit	3 Servings per Purchase Unit, EP	4 Serving Size per Meal Contribution	5 Purchase Units for 100 Servings	6 Additional Information
FRUIT, MIXED (continued)					
Fruit, Mixed, canned Fruit Cocktail (peaches, pears, pineapple, grapes, cherries) Includes USDA Commodity	No. 10 can (106 oz)	46.9	1/4 cup fruit and juice	2.2	1 No. 10 can = about 69.0 oz (9-1/4 cups) drained fruit
	No. 2-1/2 can (29 oz)	12.8	1/4 cup fruit and juice	7.9	1 No. 2-1/2 can = about 18.3 oz (2-3/8 cups) drained fruit
	No. 300 can (15 oz)	6.30	1/4 cup fruit and juice	15.9	

Food Buying Guide

for Child Nutrition Programs



U.S. Department of Agriculture
Food and Nutrition Service

Food Production Records: (Continued)

Nutrition Facts

Serving Size 8 fl. oz. (240 ml)	
Servings Per Container 8	
Amount Per Serving	
Calories 140	
Calories from Fat 0	
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 120mg	3%
Total Carbohydrate 35g	12%
Dietary Fiber 0g	0%
Sugars 31g	
Protein 1g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 0%
Riboflavin 8%	Niacin 8%

*Percent Daily Values are based on a 2,000 calorie diet.

EXAMPLE

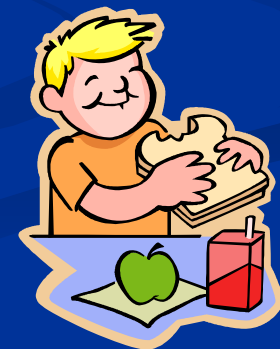
- We are serving 4oz of Apple Juice for 100 Students
- One container of apple juice equals 64oz (this is our serving per purchase unit)
- EQUATION: (Planned # of meals x serving size) divided by serving per purchase unit= total quantity of food used or needed
- $(100 \text{ meals} \times 4 \text{ oz}) / 64 = 6.25$
- We will need 6.25 containers of apple juice to serve 100 students.

Food Production Records:

- Comments

- Enter in leftovers
- Enter the # of seconds served if any
- Enter number of servings dumped / discarded
- Enter if any items were returned to storage
- Enter if any items were saved for another meal at a later time (saving extra ground beef for tomorrow's Frito pies)

Comments

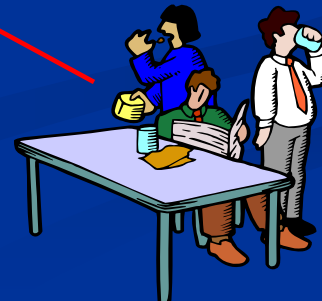


Food Production Records:

- o Meal Counts
 - o Enter total # of students served
 - o Enter total # of adults served

Note: These counts will later be added together and entered in the actual tray count.

Students: Adults:	<u>Meal Count</u>



Food Production Records:

Planned Number of Meals:		
Actual Tray Count:		
Is the menu planned a reimbursable meal?:	YES	NO

- o Actual Tray Count
 - o Add the total meal counts from students and adults and enter in the amount in the Actual Tray Count section.
 - o (The Actual Tray Count should not exceed the Planned Number of Meals)



Food Production Records: Example

Planned Number of Meals:	300	Students: Adults:	<u>Meal Count</u>	268
Actual Tray Counts:	278			
Is the menu planned a reimbursable meal?:	YES NO			10
				278

- o This visual shows a completed food production record regarding Meal Counts and Actual Tray Counts.