



Entrée/Menu Item	Portion Size	Recipe # or Product Name	Total Amount of Menu Items <b>PLANNED</b>	Used Amount of Food (lbs./cans/cases)	Component Contributions								Actual Meals/Menu Items – <b>SERVED</b>			Leftover or Short	Temperatures		
					M/MA (oz. eq.)	Grain (oz. eq.)	Fruit/Juice	Dark Green	Red/Orange	Legumes	Starchy	Other Veg.	Student	A la Carte	Adult		TEMP 1	TEMP 2	TEMP 3
<b>Vegetables:</b>																			
French Fries	1/2c	4	100								1/2		75		10	15	150	145	142
Three bean salad	1/2c	22	25								1/2		25			0	35	39	37
Veggie Sticks	1/2c	8	50						1/4			1/4	25		8	17	36	40	40
<b>Fruit/Juice:</b>																			
Grapes	1/2c	DoD Fresh	100				1/2						60			40	35	39	37
Peaches	1/2c	Brown Box	100				1/2						75			25	37	39	37
<b>Milk:</b>																			
FF unflavored	8oz		50										25			25	39	39	40
LF unflavored	8oz		50										35			15	39	39	40
LF flavored	8oz		100										65			35	39	39	40
<b>Condiments:</b>																			
Ketchup	2 Tbsp		150										100		10	50			
Low Fat Ranch	1 Tbsp		50										25		8	17			
<b>Other:</b>																			