

Food Production Records – WHY??

Lesson Description:

This lesson explains the importance of using food production records for menu planning. The activity is used to introduce the food production record and the use of the information. The lesson is designed for managers to teach school nutrition assistants/technicians.

Lesson Objectives:

At the end of this lesson, the participant will be able to:

1. Identify a food production record.
2. Discuss why food production records are required and useful.

STEP 1 – Discussion – Why do we have to keep Food Production Records??

Food production records are required for all menu options. You can usually find the food production record near the serving line or by the manager's office. Access to the food production record is important for daily staff recording.

The food production record for menu planning is a written record document that all schools participating in the National School Lunch Program (NSLP) must keep to record the meals they produce daily. These records must demonstrate how the meals contribute to the required food components, food items, or menu items for each day of operation. In addition, these records must provide sufficient documentation to determine how the school meals contribute to meeting the age/grade appropriate nutrient standard over the school week. Additional information, such as the food preparation process and temperatures, may be included but are not required.

Well-developed food production records can be a valuable kitchen tool for **forecasting** future food preparations when the same or a similar menu is planned. Adjusting menu choices, removing unpopular menu items, or increasing or decreasing the quantity of a menu item to be produced are all valid uses for historical menu information recorded on the food production record.

They are necessary to support the claim for reimbursable meals and to identify information needed for the nutrient analysis. The food production records should be available for state or federal audit or review. The food production records have to be kept for three years plus the current year.

STEP 2 – Food Production Record Quizzie

Instructions: Fill in the blanks with the key terms.

1. All schools participating in the school meals programs must keep _____ for the meals that they produce.
2. These records must demonstrate how the meals contribute to the required _____, _____, or _____ for each day of operation.

3. These records must provide sufficient _____ to determine how the school meals contribute to meeting the _____ over the school week.
4. The menu production record serves as a _____, _____, and _____ tool.
5. The production record is based on _____, the _____, and the *Food Buying Guide*.

Key Terms:

Food production records
 Food components, food items, menu items
 Documentation, age/grade appropriate nutrient standard
 Planning, communicating, and forecasting
 Standardized recipes, product descriptions

STEP 3 – Check Out a Food Production Record (Use the one below and compare to one of your own)

**Food-Based Production Record
 (Traditional or Enhanced)**

Site Summitville Elementary
Meal Date May 14

*Portion Size: Must be same as planned. Use separate line if adjusted for age.
 **Amount of Food Used: Based on USDA Food Buying Guide or USDA recipe.

Menu	
Salisbury Steak & WW Roll	2 oz M/MA
-or- Chicken Nuggets, BBQ Sauce	1 serv G/B
Baked Potato –or- Fresh Veggies	3/8 c VEG
Lowfat Ranch Dressing	
Cherry Cobbler	½ c FRUIT
	½ serv G/B
Milk, Variety	8 oz FL MK

Food Item Used and Form	Recipe or Product (name or #)	Person Responsible	Grade Group	Portion Size* (#/wt./qty.)	Student Projected Servings	Total Projected Servings	Amount of Food Used** (lb. or qty.)	Student Servings	A La Carte Servings	Adult Servings	Leftovers
								Actual			
Meat/Meat Alternate Salisbury Steak Chicken Nuggets	D-23 Brand X	Sue Yolanda	K-6	1 each 5 ea/4 oz	200 300	220 305	220 serv 76-¼ lb	195 290		10 5	15 serv 2.5 lb
Vegetable/Fruit Baked potato, 5 oz, 1/25 Carrot sticks, pre-cut Broccoli flowers, pre-cut Tomatoes, cherry, fresh Cherry Cobbler		Akiko Akiko Akiko Akiko Akiko		1 each 1/8 c 1/8 c 1/8 c 25 serv/pan 1 square	300 250 250 250	300 250 250 250	300 each 12.5 lb 13 lb 11 lb 20 pans	250 235 235 235 485		10 5 5 5 15	40 each ½ lb ½ lb ½ lb -
Grains/Breads Whole-Wheat Roll	Brand X	Yolanda		1 each	200	220	12 lb 6 oz	195		10	15 each
Other: BBQ Sauce Lowfat Ranch Dressing	Brand Z Brand Q	Akiko Akiko		portion pack/1 ea portion pack/1 ea	300 300	305 350	305 each 350 each	290 300		5 10	10 each 40 each

U. S. Department of Agriculture, Food Nutrition Service. (2008). *A menu planner for healthy school meals...to help you plan, prepare, serve, and market appealing meals* (p.199). Retrieved September, 24, 2008, from http://www.fns.usda.gov/tn/Resources/menuplanner_chapter7.pdf

ANSWERS – Food Production Record Quizzie

1. All schools participating in the school meals programs must keep **food production records** for the meals that they produce.
2. These records must demonstrate how the meals contribute to the required **food components, food items, or menu items** for each day of operation.
3. These records must provide sufficient **documentation** to determine how the school meals contribute to meeting the **age/grade appropriate nutrient standard** over the school week.
4. The menu production record serves as a **planning, communicating, and forecasting** tool.
5. The production record is based on **standardized recipes, product descriptions**, and the *Food Buying Guide*.