

Essentials for School Nutrition: Nutritional Quality and Meal Pattern Module

Practice Activity Lesson 4: Food Production Records (FPR's)

- Which of the following are reasons for completing food production records? Select all that apply.
 - ☐ FPR's are a regulatory requirement
 - ☐ FPR's document that meals meet program requirements for food items and portions served
 - ☐ FPR's communicate meals as planned and served for food preparation and service staff
 - ☐ FPR's
- Which meal service options do FPR's need to be kept for?
 - ☐ Breakfast
 - ☐ Lunch
 - ☐ Special Milk/MN Kindergarten Milk
 - ☐ Afterschool Snack

Food Item	Serving Size	M/MA	Grain	Whole Grain Rich	Fruit	Vegetables					Amount Prepared	Amount Leftover	End Cookin Temp	End of Service Temp	Productions Notes
						Dark Green	Red/Orange	Legume	Starchy	Other					
Hamburger on WG Bun	1 each	2 oz. eq.	1.5 oz. eq.								75	5	165		
Steamed Broccoli	1/2 cup					1/2 cup					2 gal	5 cups	160		
Tomato Slices	2 each						1/4 cup				10 toms	0	40		
Strawberries	1/2 cup				1/2 cup						2 gal	1 cup	40		
Milk Choice: ChocFF, 1%	8 oz										100	10	40		
Ketchup	2 T										1 gal	4 cups			
Mustard	1 pkt										100 pkts	25 pkts			

- Which section of a food production record is outlined in the example above?
 - ☐ General Section
 - ☐ Planning Section
 - ☐ Preparation Section
 - ☐ Summary Section
 - ☐ Optional Information Section

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4. Which section of a food production record is outlined in the example above?
- ☐ General Section
 - ☐ Planning Section
 - ☐ Preparation Section
 - ☐ Summary Section
 - ☐ Optional Information Section
5. Which sections of a food production record can be completed before the day of service? Select all that apply.
- ☐ General Section
 - ☐ Planning Section
 - ☐ Preparation Section
 - ☐ Summary Section
 - ☐ Optional Information Section
6. True or False: Only foods that contribute to meal pattern requirements must be included on the FPR.
- ☐ True
 - ☐ False
7. Planned serving sizes for which components should be listed on the FPR by volume (for example ½ cup, ¼ cup, 1 cup). Select all that apply.
- ☐ Meat/Meat Alternate
 - ☐ Whole Grain Rich
 - ☐ Fruit
 - ☐ Vegetable
8. What documentation can support that planned serving sizes meet meal pattern requirements? Select all that apply.
- ☐ Recipes
 - ☐ Child Nutrition Labels
 - ☐ Nutrition Facts Labels
 - ☐ Product Formulation Statements
 - ☐ Meals Sold Reports
9. Select the staff that may be involved in completing a food production record.
- ☐ Food Service Director
 - ☐ Kitchen Manager
 - ☐ Entrée Cook
 - ☐ Dishwasher
 - ☐ POS Cashier

10. Late morning bus arrivals that impact meal service, meal totals and the amount of leftovers. Which area of the FPR can you document this on?

- ☐ General Section
- ☐ Planning Section
- ☐ Preparation Section
- ☐ Summary Section
- ☐ Optional Information Section

Additional Resources

[Child Nutrition \(CN\) Labels and Product Formulation Statements](#) - 1/9/14

This document highlights the difference between CN Labels and Product Formulation Statements which verify crediting of commercially prepared food products to Child Nutrition meal patterns.

[Tip Sheet for Label Documentation](#) - 2/29/16

Chart and tip sheet describing the types of product labels that need to be saved for documenting meal component crediting of menus.

[Daily Food Production Record Multiple Grade Groups Vertical](#) - 9/11/14

Food Production Record for use with breakfast or lunch. Includes multiple grade groups and utilizes food component group tracking.

[Daily Food Production Record Multiple Grade Groups Horizontal](#) - 9/11/14

Food Production Record for use with breakfast or lunch. Includes multiple grade groups and utilizes food component group tracking.

[Food Production Record Component Contribution Single Grade Group](#) - 2/24/14

Food Production Record for use with breakfast or lunch. Utilizes single grade groups and food item tracking.

Answer Key Lesson 4: Food Production Records

- Which of the following are reasons for completing food production records? Select all that apply.
 - ☒ FPR's are a regulatory requirement
 - ☒ FPR's document that meals meet program requirements for food items and portions served
 - ☒ FPR's communicate meals as planned and served for food preparation and service staff
 - ☐ FPR's are the basis for claims for reimbursement
- Which meal service options do FPR's need to be kept for?
 - ☒ Breakfast
 - ☒ Lunch
 - ☐ Special Milk/MN Kindergarten Milk
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