Production Records Training Quiz

1. Which of the following are key items to include on production records: (check all that apply)

- ☐ total amount of food: planned, prepared and served
- ☐ adult, a la carte, sales and other non-reimbursable meals
- ☐ substitutions- dated
- ☐ portions and serving sizes for each age/grade group
- ☐ recipe used

2. True or False: The correct portion size for each age/grade group does not have to be documented on production records.

3. True or False: Production records demonstrate that meals comply with program requirements.

4. Production records _____ include foods offered including salad bar items and condiments.

- ☐ may not
- ☐ must

5. Portion sizes need to be p_____, p_____ and s_____.

- ☐ picked, prepared, served
- ☐ planned, prepared, served
- ☐ planned, pieced, shown

6. True or False: With the offer vs. serve option, it is not necessary to plan a portion of each item for every student at the school.

7. True or False: It is not important to record leftovers on your production records.

8. True or False: The production record is a useful tool that communicates menu plans to staff such as: what foods to use, what recipes to use, and how much of each item to serve.

9. True or False: The production record tells all staff what the menu planner had in mind in terms of a reimbursable meal.

10. Production records are a program requirement and should be completed _____.

- ☐ weekly
- ☐ daily
- ☐ monthly
- ☐ bi-monthly

Put your name and school on the top of the quiz.

Fax completed quiz to 801-538-7883
Subject: Production Records Quiz
Attn: Child Nutrition Programs