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.....7fYXjhjbl A YU#A YU5 hmbUHY-há g	
.....A Jbja i a 5a ci blgtr VY7fYXjhX	
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J Y YLVYDfchjlb DfcX MgfiJ DDE	
.....I gYcZJ DDjb h YGWcc @i bWDfc fLa	
.....@UYjbl cZJ DD DfcX Mg	
8 Yhfa JbJbl h Y< nXUjcb @y YgZf J DD	
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.....7fYXjhjbl : fUb_Z fhfg	
.....6UjgZf 7fYXjhjbl A YUzDci hfrāUbXGUYzcXDfcX Mg	
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.....HUMjbl UDfcX WtFYZffYXtr jlb UDfcX Wt5bUngjgG\ Yfh	
.....K \cFYj Yk gUbXA cbJrcfgDfcX Wt5bUngjgG\ Yfg3	
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.....7ci bhjbl : ccX=Há g	
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.....Xbh]Zh]b] : ccX=Há g	
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# Lunch

## National School Lunch Program

The National School Lunch Program (NSLP) is a federally assisted meal program operating in public schools under the administration of the Texas Department of Agriculture (TDA). The program provides economically priced and nutritionally balanced lunches to all children each school day. School districts that choose to take part in the lunch program receive reimbursement and donated commodities for each lunch they serve. In return, the district must serve lunches that meet the meal pattern requirements, and the meals must be offered free or at a reduced price to eligible children.

School lunches must meet the Dietary Guidelines for Americans, which recommend that no more than 30 percent of an individual's calories come from fat and less than 10 percent from saturated fat. Regulations also establish a standard for school lunches to provide one-third of the Recommended Dietary Allowances of protein, vitamin A, vitamin C, iron, calcium and calories. Regulations are made at the district level.

The U.S. Department of Agriculture (USDA) has provided Menu Planning Options to meet nutrient standards as outlined in the School Meals Initiative for Healthy Children. Each school district must select one or more Menu Planning System(s) for use in its Child Nutrition Programs by completing the Attachment K in the district's Policy Statement.

### Menu Planning Options

- *Menu Planning Option 1*— This option takes a nutrient based approach to menu planning, but the nutrient analyses of the menus is not required to be performed at the district level.
- *Menu Planning Option 2*— This option takes a nutrient based approach to menu planning, but the nutrient analyses of the menus is not required to be performed at the district level.
- *Menu Planning Option 3*— This option takes a nutrient based approach to menu planning, but the nutrient analyses of the menus is not required to be performed at the district level.
- *Menu Planning Option 4*— Assisted NSMP is exactly like NSMP except an outside consultant or other agency performs all of the functions of menu planning and nutrient analysis.
- *Menu Planning Option 5*— This option takes a nutrient based approach to menu planning, but the nutrient analyses of the menus is not required to be performed at the district level.

Regardless of the menu planning option the district chooses, lunch menus, when averaged over a school week, should meet the nutrient standards for the selected age or grade group.



Many times a menu item will contain only one food item as in the menu items listed in the last example. Some menu items that contain two or more food items follow:

Components Menu Item	Meat/M.A Food Items	Veg./Fruit Food Items	Grains/Breads Food Items
< Ua Vi f[ Yf fl : ccX-HYa gl	6YYZ &cn"	@Yhi W#H-a Ue fl# <sub>4</sub> c. - count as one food item)	6i b
HWg fl : ccX-HYa gl	6YYZ% <sup>1</sup> # <sub>2</sub> 'cn" 7\Ygy <sup>1</sup> # <sub>2</sub> 'cn"	@Yhi W#H-a Ue fl# <sub>4</sub> c. - count as one food item)	9bf]WYX Taco Shell (2)
D]mU f&: ccX-HYa gl	7\Ygy &cn"		D]mU7fi gh

# School Lunch Pattern for Traditional Food Based Menu Planning

Food Components	Food Items	Minimum Quantities				Recommended Quantities
		Preschool		Grades 4-12	Grades 7-12	
		ages 1-2 (Group I)	ages 3-4 (Group II)	ages 5-8 (Group III)	ages 9 & over (Group IV)	
<p>USDA recommends, but does not require, that portions be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages. If portions are adjusted, Groups I-IV are mini-adjusted, the Group IV portions are the portions to serve all children.</p>						
<p><b>Meat or Meat Alternate</b> (quantity of the edible portion as served):</p> <ul style="list-style-type: none"> <li>A serving of one of the following or a combination to give an equivalent quantity: Alternate Protein Products Ngcpr o gcv. r qwmnt { "qt" } u j</li> <li>Cheese</li> <li>Large egg(s)</li> <li>Cooked dry beans or peas</li> <li>Peanut butter or other nut or seed butters.</li> <li>l q i wv. r nckp qt "fexqtg f. wpu y gg vpg f" qt" u y gg v-ened (frozen yogurt not allowed)</li> <li>Peanuts, soynuts, tree nuts or seeds, as listed in program guidance, meet no more than 50% of the requirement and must be combined in the meal with at least 50% of other meat or meat alternates (1 oz. of nuts/seeds= 3"q   0"qh"eqmgf"ngcp" o gcv. r qwmnt { "qt" } u j" 0"</li> </ul>	<p>ages 1-2 (Group I)</p> <p>1 oz. 1 oz. 1 oz. 1/2 cup 2 Tbsp. 4 oz. or 1/2 cup</p> <p>ages 3-4 (Group II)</p> <p>1 1/2 oz. 1 1/2 oz. 1 1/2 oz. 3/4 3/8 cup 3 Tbsp. 6 oz. or 3/4 cup</p> <p>ages 5-8 (Group III)</p> <p>1 1/2 oz. 1 1/2 oz. 1 1/2 oz. 1 1/2 cup 4 Tbsp. 8 oz. or 1 cup</p> <p>ages 9 &amp; over (Group IV)</p> <p>2 oz. 2 oz. 2 oz. 1 1/2 cup 6 Tbsp. 12 oz. or 1 1/2 cup</p> <p>ages 12 &amp; over (Group V)</p> <p>3 oz. 3 oz. 3 oz. 1 1/2 3/4 cup 6 Tbsp. 12 oz. or 1 1/2 cup</p>	<ul style="list-style-type: none"> <li>Must be served in the main dish or the main dish and only one other menu item.</li> <li>Alternate protein products ((APP) sometimes referred to as vegetable protein products (VPP)) and "ngcpr o gcv. r qwmnt { "qt" } u j" protein may be used to meet part of the meat or meat alternate requirement. Food and Nutrition Service fact sheets on each of these alternate foods give detailed instructions for use.</li> </ul>				
<p><b>Vegetables or Fruits</b></p> <p>2 or more servings from different sources of vegetables or fruits or both to total:</p>	<p>1/2 cup</p>	<p>1/2 cup</p>	<p>3/4 cup</p>	<p>3/4 cup</p>	<ul style="list-style-type: none"> <li>No more than one-half of the total requirement may be met with full-strength fruit or vegetable juice.</li> <li>Cooked dry beans or peas may be used as a meat alternate or as a vegetable, but not as both in the same meal.</li> </ul>	
<p><b>Grains/Breads</b></p> <p>Servings of grains/breads: Must be enriched or whole grain.</p> <p>A serving is a slice of bread or an equivalent serving of biscuits, rolls, etc., or 1/2 cup of cooked rice, macaroni, noodles, other pasta products or cereal grains or a combination of any of the above.</p>	<p>5 per week minimum of 1/2 serving per day</p>	<p>8 per week minimum of 1 serving per day</p>	<p>8 per week minimum of 1 serving per day</p>	<p>8 per week minimum of 1 serving per day</p>	<p>10 per week minimum of 1 serving per day</p>	
<p><b>Milk</b> (As a beverage)</p>	<p>3/4 cup *8" 0" q   0",</p>	<p>3/4 cup *8" 0" q   0",</p>	<p>1/2 pint * : " 0" q   0",</p>	<p>1/2 pint * : " 0" q   0",</p>	<p>1/2 pint * : " 0" q   0",</p>	





Examples:

**When 2 oz. meat/meat alternate is the requirement,** &cn"ha Yg'h Ybi a VfcZgYfj ]b[ 'XUng]b' the week equals the total weekly requirement.

- ) gYfj ]b[ 'XUng]l '&cn"1 %S'ci bWgk YY\_`mrcHU
- ( gYfj ]b[ 'XUng]l '&cn"1 ; 'ci bWgk YY\_`mrcHU
- ' gYfj ]b[ 'XUng]l '&cn"1 \* 'ci bWgk YY\_`mrcHU

*9l Ua d'Yk ]h cbYa YU#a YhUHfBUH'Wc]WdYf'Xh'*

Monday	Tuesday	Wednesday	Thursday	Friday	Total
&cn"	%cn"	' 'cn"	&cn"	&cn"	%S'cn"

H Ya YU#a YhUHfBUH'Zcf'H YgXUdfcj ]XX'cbYci bWcZh YfYei ]fYa Ybl'He 'a Yhh YlcHU' fYei ]fYa YbhZcf'h Yk YY\_ /h Ya YU#a YhUHfBUH'gYfj YXcb'Ubch Yf XUma UXYi d Zcf'h YcbY' ci bWXYU'W'

*9l Ua d'Yk ]h a i 'hd'Ya YU# a YhUHfBUH'Wc]Wg'*

Monday	Tuesday	Wednesday	Thursday	Friday	Total
&cn"	&cn"	&cn"	&cn"	&cn"	%S'cn"
%cn"	&cn"	%cn"	&cn"	%cn"	+ 'cn"

I-b'h YUcj YU Ua d'Yzh Y'Uf[ Yf'gYfj ]b[ 'cZa YU#a YhUHfBUH'gYfj YX'XU' m]gi gYX'hc Uff]j YU' h Yk YY\_`mrcHU' CdhcbU' a YU#a YhUHfBUH'ga UmVycZfYX'UcbYci bWcf'a cfY'Yei ]j UYblg'

**When 1 1/2 ounce meat/meat alternate is the requirement,** the same rules apply. A one ounce serv- ]b[ 'cZa YU#a YhUHfBUH'a UmVyi gYX'dfcj ]XX'h Uih YI'a ]gg]b[ I' 1#2 'ci bW'a YU#a YhUHf- nate is made up on another day.

- 5 serving days x 1 1#2 'cn"1 + 1#2 ounces weekly total
- 4 serving days x 1 1#2 'cn"1 \* 'ci bWgk YY\_`mrcHU
- 3 serving days x 1 1#2 'cn"1 ( 1#2 ounces weekly total

*9l Ua d'Yk ]h cbYa YU# a YhUHfBUH'Wc]WdYf'Xh'*

Monday	Tuesday	Wednesday	Thursday	Friday	Total
1 1#2 'cn"	%cn"	&cn"	1 1#2 'cn"	1 1#2 'cn"	+ 1#2 'cn"

*9l Ua d'Yk ]h a i 'hd'Ya YU# a YhUHfBUH'Wc]Wg'*

Monday	Tuesday	Wednesday	Thursday	Friday	Total
1 1#2 'cn"	1 1#2 'cn"	1 1#2 'cn"	1 1#2 'cn"	1 1#2 'cn"	+ 1#2 'cn"
%cn"	1 1#2 'cn"	%cn"	1 1#2 'cn"	%cn"	* 'cn"

I K \ Yb'a cfY'h Ub'cbYa YU#a YhUHfBUH'Wc]W'gd'UbbYXzh Y[ fYU'f Ua ci bh]g'WXX]hXZcf' the weekly totals.

**Crediting Meat/Meat Alternate Items**

When crediting meat/meat alternate items, the following questions should be resolved regarding these meat products served in school lunches or breakfasts.

1. What percent of fat is in the meat?
  2. If cooked dry beans are used, what is the volume measure? *Note: Fat is measured by volume, not weight.*
- When crediting meat/meat alternate items, is it used in compliance with regulations? *Example: 10% fat*
- When crediting meat/meat alternate items, is it used in compliance with regulations? *Example: 10%*

**Minimum Amounts to Be Credited**

Small amounts (less than 1/4 cup) of meat/meat alternate items are not credited. Examples are grated Parmesan cheese used as a garnish over spaghetti or egg used in breading. Although use of such garnishes is encouraged to make the lunch more appealing, the amounts are not credited.

**Using Combinations**

When crediting meat/meat alternate items, they should be merchandised together as a single menu item. Examples of combinations are provided below. Lists show examples. If combinations are used, they should be merchandised together as a single menu item.

<p><b>The minimum required serving size for children in grades 4-12 is 2 oz. of meat/meat alternate.</b></p> <p>Some examples of combinations that meet the 2 oz. requirement:</p> <ul style="list-style-type: none"> <li>1/2 cup cooked dry beans + 1/2 large egg</li> <li>1/4 cup cooked dry beans + 1/4 large egg</li> <li>1/4 cup cooked dry beans + 1/4 large egg</li> <li>1/4 cup cooked dry beans + 1/4 large egg</li> </ul>	
<p><b>The minimum required serving size of meat/meat alternate is 1-1/2 oz. for children in grades K-3.</b></p> <p>Some examples of combinations that meet the 1-1/2 oz. requirement:</p> <ul style="list-style-type: none"> <li>1/2 cup cooked dry beans + 1/4 large egg</li> <li>1/4 cup cooked dry beans + 1/4 large egg</li> </ul>	

When crediting meat/meat alternate items, they should be merchandised together as a single menu item. This means that two menu items are the maximum number that may be used to credit a meal.

*Example: 1/2 cup cooked dry beans + 1/4 large egg*

### **Cooked Dry Beans or Peas**

Cooked dry beans or peas may be used as a meat alternate or as a vegetable but cannot meet the requirement for both components in the same meal. *9l Lá d'Yg`%L6Ybg]b h YW]`gYf YXUg'h Y a Ub X]g' a UnVWXX]hXUg'h Ya YhUHfbUH'cf Ug'h Yj Y YLVYWá dcbYbhV hbchUg'Vch ]b h Yglá Y a YU`&L6Ybg]b h YV ff]lc' a UnbchVWXX]hXUg'h Ya YhUHfbUH'ZVUbg'UfYgYf YXUg'Uj [ YLVY]b` h Yglá Ya YU`*

### **Yogurt**

Meat i fha UnVYi gYX'lc' a YhU`cf dUfhcZh Ya YU#a YhUHfbUH'fYei JfYa Ybh`-hia UnVY]h Yf` d`Uj'cf`Uj cfYX'zi bgk YhYbYX'cf`gk YhYbYX`B cbW'a a YVU`UbX#cf bcbg]UbXUX]nYX'nc[ i fhi dfcXi Wg'g WUg'ZcnYb'nc[ i flz`ca Ya UXYnc[ i flz'nc[ i fhiUj cfYX'dfcXi Wg'znc[ i fhVUg'znc-[ i fhWj YfYX'Zi ]hUbX#cf'bi hg'cf`gla ]'U' dfcXi Wg'WbbchVYWX]hX`": ci f'ci bWg'cf`#<sub>2</sub> cup of nc[ i fhZ`U`g'h YfYei j] UYbhcZcbYci bWcZh Ya YU#a YhUHfbUH'fYei JfYa Ybh]b`h Ya YU` pattern.

### **Nuts and Seeds**

**Peanuts, soy nuts, tree nuts, or seeds can only count as one-half of the meat/meat alternate requirement.** H Yma i ghVYWa V]bYX]b`h Ya YU`k ]h`Ubch Yf'a YU#a YhUHfbUH'fYei YUz` dci`hfn'Ug`zWYg'z`Uf[ Yf[ ]zWc`\_YX'XfmVUbg'cf`dYUg'zdYbi hVi hmf`cf`ch Yf`bi hcf`gYX` Vi hmf`g'lc`Z`U`h`YfYei JfYa Ybh`5 Wfbg'zWYg'bi hg'UbX`Wwbi hg'WbbchVYWi bhXUg'Ua YU` alternate in Child Nutrition Programs. *9l Lá d'Y`%ci bWcZWcddYXbi hg'gYf YX]b UW]Wb X]g'` k ]h`%ci bVW]Wb`cf`%ci bWcZdYbi hg'gYf YX`k ]h` Ug'UbX`k ]W'WbH]b]b[ ]ci bWcZWYg'Z`U`g` h Ya YU#a YhUHfbUH'fYei JfYa Ybh`*

### **Crediting Low-fat and Reduced-Fat Cheeses**

H Y: ccXUbX'8fi [ `5Xa ]b]gfU]cb'fi 85L`Ug'Ubci bWxfY] i`U]cbg#fYei JfYa Yblg'Zcf`ZcXg` bUa YXVni gYcZUbi hf]YbhWb]hWUja`UbXUg]UbXUX]nYX'hfa`Zcf`h`YgYdfcXi Wg`H Y fY] i`U]cbgU`ck`a Ubi ZWf`fYg'lc`fYXi W'h`YZhWb]hbcZh Yf`dfcXi Wg'UbX`W`h`Ya`Î`ck`Z]h`Î`]]`h`cf`Î`fYXi WX'Z`Ug'Uddfcdf]U]Z`Ug`cb[`Ug'h`YZcX`]g'g]`bi hf]hcbU`mYei j] UYbhUbX`ch`Yfk ]gYWa d`]Ygk ]h`h`Yg]UbXUX]nYX`j`Yf]cb`"

Low-fat and reduced-fat cheeses are allowed to be credited toward meeting meal pattern requirements in the Child Nutrition Programs on an ounce-per-ounce basis, the same as regular fat cheeses. These products can be served by themselves or in combination with regular fat WYg'g": cf`Wa`dUb]Yg'lc`a`U`Y`ck`!Z]hcf`fYXi`WX'Z]hWUja`g'z] ]g'W]h]Ua`i`ghVYZ`ck`YX` Low-fat cheese must contain 3 grams or less total fat per 50 grams of product, and reduced-fat cheese must contain at least 25 percent less fat per 50 grams than the regular product.

## Determine the Contribution of a Menu Item to the Meat/Meat Alternate Component of the School Lunch Pattern

8 fYWMjcbg "=%"XbHZNh YdfcXl Wl "&"6Y j b k jh E i Yghcb %UbXdfcVMXhfc i [ \ E i Yghcb (ZUXj UbVb) i blj`h YUbkg Y jgI MgI

### Question 1

g'h YdfcXl Wla UXYj b`  
U\_ jHWb j b h YXjgfj Wl  
I Zca gMUMWj

OR

8 c n ai \_ bck h YrlU`  
k Yj [ \ hcf a Ylg fYcZ h Y  
j b [ fYXj b l g` W b h f j M h j b [ `.  
lc h Ya YU# a YhU h f b U h Y`  
W a d c b Y b h f L b X h Y Z h  
W b h b h k \ Y b U d j M W Y Z

### Examples:

? jHWb! a UXYWj` j Wb`  
WfbYz h bUbccXYWjg`  
gYc` Yz h f` Y h d c h j Y Z U b X`  
VYZdU h j Y g` U d Y X Z c a`  
V \_ [ f c i b X V Y Z

=YES, Xc`h j g`

I g j b [ h Y Food Buying  
Guide UbXn ai f Xjgfj Wjg`  
fYWj Y Z f h Y d f c Xl W E X Y  
h f a j b Y j Z h Y r l U` U a c i b h  
c Z a Y U # a Y h U h f b U h Y i g Y X`  
k j` n j Y X h Y d f c` W M X`  
b i a V f` c Z g Y f j j b [ g`

### Question 2

g'h Ydi fWlgYX dfYdUFYX`  
a Yh j h a % S S i` a Y U # a Y U h  
U h f b U h Z

### Examples:

DfYZfa YX [ f c i b X V Y Z  
dU h j Y g` U b X i b V Y U X X U g`  
portions.

=YES, Xc`h j g`

K Yj [ \ h Y W e \_ Y d f c Xl Wl

### Question 3

g` j h d c g j V Y l c g` d U F U h Y h Y`  
a Y U # a Y h U h f b U h Y Z c a`  
h Y c h Y f j b [ f Y X j b l g` j b`  
the purchased-prepared  
a Y b i j h a 3

### Examples:

6 Y Z j b 6 6 E` g U W E W f b n i  
X c [ z U b X V Y U X X U g` d c f`  
tion.

=YES, Xc`h j g`

G` d U F U h Y h Y a Y U # a Y h  
U h f b U h Y Z c a` h Y c h Y f`  
j b [ f Y X j b l g` U b X k Y j [ \ h Y  
W e \_ Y X a Y U # a Y h U h f`  
nate.

OR

C V L j b U 7 B` U W Y X`  
d f c Xl Wl

OR

G Y M f Y U d f c Xl W l U b U n g j g`  
g` Y h V Z f Y g Y f j j b [ h Y  
d f c Xl Wl

### Question 4

g'h Ydi fWlgYX dfYdUFYX`  
a Y b i j h a U W a V j b U h j c b`  
c Z c X g` Z c a` k \ j W h Y  
a Y U # a Y h U h f b U h Y can-  
not be separated Zca` h Y  
c h Y f j b [ f Y X j b l g` 3

### Examples:

5` W b b X U b X X f m W Y g Y`  
g U W g`

=YES, Xc`h j g`

Di fWlgYU7B` U W Y X`  
d f c Xl Wl

OR

C V L j b U d f c Xl W l U b U n g j g`  
g` Y h V Z f Y g Y f j j b [ h Y  
d f c Xl Wl

## Alternate Protein Products

These products may be referred to as Alternate Protein Products (APP), Vegetable Protein Products (VPP), Textured Vegetable Products (TVP), or soy bean proteins. USDA has elected to use the designation of VPP when referring to these non-meat protein sources.

### Enriched Macaroni With Fortified Protein

9bf]WYX'a UMFcb] k ]h Zcf]ÚYXdfch]b]gUa UMFcb]dfcXi Wlhc`k \]W'dfch]b\UgVYyb` UXXYX"=h]g'bchh YgLa YUgfy[ i `Uf`Ybf]WYX'a UMFcb]"9bf]WYX'a UMFcb] k ]h Zcf]ÚYXdfch]b` a i ghVYWa V]bYX'k ]h `a YUždci `frñÚg\žcf`WYyG`8fmYbf]WYX'a UMFcb] k ]h Zcf]ÚYXdfch]b` a UmVYi gYX'c`a Yhbc`a cfYh Ub) S'dYfWbhcZh Ya YU#a YhUHfBUyfYei ]fYa Ybh`Cb`mi dfcXi WghUhdYUf`cb`h`YI G85`]g]b[ `cZUWdHUVYbf]WYX'a UMFcb] k ]h Zcf]ÚYXdfch]b` UbX`Uj YVUgW`mh`YZ`ck ]b[ ghU`a Yhcb`h`Y`UY`a UmVYi gYX`ÍCbYci bWXXfmk Y][`h of this product meets one-half of the meat or meat alternate requirements of lunch or supper of the USDA Child Nutrition Programs when served in combination with one or more ounces of Wc\_YX'a YUždci `frñÚg\žcf`WYyG`Í`

*GYY5ddYbX]l Zcf`]ghicZÍ5ddfj YX9bf]WYXA UMFcb]K ]h : cf]ÚYXdfch]b`Í*

### Vegetable Protein Products (VPP)

A VPP is an alternate protein product that may be used to resemble and substitute for meat, dci `frñžcf`gYUžcX"5`JDDi gYX]b`h`g`a UbbYf`a UmWbH]b`Úci fgžWbWbHfUHgcf`]gc`UHgžcf` UmW`a V]bU]cb`cZh YgYUg]b[ fYX]Yb]g`Ucb[ `k ]h UXXYX`bi hf]Yb]gžW`cfgžÚj`cfgžYWW

Developments in food technology have created new types of alternate protein products that schools can now use. These products include isolates and concentrates. Recognition of these hWWbc`c[ ]W`UXj UbWgU`ck gZcf`[ fYUHf`ÚY ]V`]hm]b ZcXZcfa i `U]cb`VmcZf]b[ `7\`XB i - trition personnel the option of using improved vegetable protein ingredients, which result in a Ybi `ÚY ]V`]hm]bX]bWYUgXj Ui YZcf`h`Yf`ZcX`di fWUgYXc``Ug`"

A vegetable protein product used alone or in combination with meat or other meat alternatives must meet the following criteria:

1. Must be safe and suitable products produced from plant or animal source(s).

2. Must be safe and suitable products produced from plant or animal source(s) determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS).

3. Must be safe and suitable products produced from plant or animal source(s) determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS). (**Please note that tofu does not meet this requirement.**)

4. Must be safe and suitable products produced from plant or animal source(s) determined by Protein Digestibility Corrected Amino Acid Score (PDCAAS).



**VPP Mixes**

Vegetable protein product mixes are dry products containing VPP along with substantial lev- Ygfa cfYhUb) dYfWbHcZgYUgcb|b| g'VfYUXW a Vg'Uj cf|b| g'YW: cf Yl Ua d'YZUa |l 'a Uni WbH|b|; S'dYfWbhXfmJ DD'UbX&S'dYfWbhgYUgcb|b| g'Cb'mh YJ DD'dcfhcb'cZhYa |l 'a UmVY credited as a meat alternate in the Child Nutrition Programs. The regulations recommend that manufacturers provide information on the amount by weight of dry VPP in the package and instructions on how to use and hydrate the VPP mix.

**Crediting Frankfurters**

USDA current policy of allowing ounce-per-ounce credit for frankfurters containing no meat or poultry by-products, cereals, binders, or extenders has been extended to include those frank- Z fhfgWbH|b|b| ZcfhUXj Y| YHUVYdfch|b|dfcXi Vg'fj DDLk |h|b|hYZ'ck |b| "ja |hg'") dYfWbhZcf'gcmUci fgUbXgcmdfch|b|WbWbHfUhg'UbX&S'dYfWbhZcf'lgc'UH'Xgcmdfch|b| Bc'ch YfV|bXf'gcf Yl HbXf'ga UmVYi gYX|b|Wb'i bW|cb'k |h| h YgcmdfcXi Vg'rc fWYj Yh Y ci bW|dYf'ci bWYX|b|b| "HYZcfhUXJ DD'i gYX'a i ghia Yh|h Ya |b|a i a 'bi Hf|YbhfYei |fY- a Yblg'Ugg'UH'X|b|: B GfY| i 'U|cbg'rc VYUddfcj YXZcf i gY|b'7\|XB i Hf|hcb Dfc| fUa g"

To ensure that the frankfurters conform with the above requirements, the product must be 'UYXÎ: fUb\_Z fhf' Î: fUb\_ã Î: i fhf' Î < chXc|ã'cf ÎK |YbYf'î DfcXi Vg'h UhY WYX'h Y amount of VPP listed in the preceding paragraph would have to be labeled differently and k ci 'XdYf\Udg'VYW YXUÎ: fUb\_Z fhf'k |h| JY| YHUVYdfch|b|DfcXi W'cf Î-a |H|cb: fUb\_- Z fhf'î HcgYdfcXi Vg'k ci 'XbchVYUWdHUVYZcf'cbY!rc!cbYWYX|b|b| "8 |gf|WdfcWfYa Ybh dYfgcbbY'a i ghYbg' fYh Uh YJ DD'dcfhcb'cZh YdfcXi W'Wa d'Yg'k |h|: B GfY| i 'U|cbg'cf' vegetable protein products. That information can be obtained from the manufacturer.

5`gczhY|b| fYX|Ybhg'UH'a YbhcZh YZfUb\_Z fhf'a i ghfYUW'h YW'a a cb'UbXi g' U'bUa Y Îj Y| YHUVYdfch|b|dfcXi W' k |h| Ug' V|g|b| 'cZ|b| fYX|Ybhg|bW'X|b| h'Ybi Hf|YbhZcfhUX|b|b| in parentheses. If the label uses any product name other than one of those listed previously, the product must have a Child Nutrition (CN) label or a valid product analysis and must be cred- ited accordingly.

This change should allow frankfurters that may be lower in fat content to be marketed to schools, while assuring the nutritional integrity of the VPP which will replace a portion of the meat in the frankfurter.

### Basis for Crediting Meat, Poultry and Seafood Products

Meat, poultry, and seafood products used in the Child Nutrition Programs are credited on the raw basis using the appropriate cooking yields listed in the : *ccX6i n|b/ ; i /XY* This is done to provide equity in crediting different types of products regardless of the cooking methods used or the addition of binders or extenders. This in turn provides for comparable nutritional value fl" ["zdfch]b WbhbLcZUdfcXi Wk \ Yb`h]gWc\_YX`VmgY YfU`X|ZfYbha Yh`cXg": cf`Yl`Ua`d`Yz ground beef patties weighing 3 ounces are cooked three different ways: (1) pan fried, (2) oven Vfcl`YX`UbX`fl`L[f]`YX`H`Yf`Wc\_YX`k`Y|` \lg`UFY`&`&S`ci`bWg`z`&`+` `ci`bWg`z`UbX`&`\*` `ci`bWg`z` respectively. If these patties were to be credited according to their cooked weights, pattie (2) would receive more credit than pattie (1) or (3) even though all the patties were prepared with exactly the same amount of meat. The variation in cooked weights is due to differences in fat and water losses with only a minimal loss of nutrients.

Another illustration of differences in crediting is when three-ounce beef patties are cooked Vnh`Yg`Ua`Ya`Yh`cXg`XYg`W|VYX`Uvcj`Yvi`h`Wb`h`|`b`&`d`Yf`Wb`h`n`Xf`U`h`X`g`m`d`f`c`h`|`b`U`ci`f`H`Y`d`f`Y`g`b`W`c`Z`h`Y`g`c`m`d`f`c`h`|`b`U`ci`f`k`|` `X`W`M`U`g`Y`h`Y`U`a`ci`b`h`c`Z`h`U`b`X`k`U`h`f` `c`g`h`X`i`f`|`b`|`W`c`\_|`b`|` / therefore, the cooked weights of the beef-soy patties will be greater than the cooked weights of the all-beef patties. The nutritional value of the beef-soy patties, as served, is not greater. Their \||` \Yf`k`Y|` \lg`f`Y`U`W`U`b`|`b`W`M`U`g`Y`X`f`Y`h`b`|`c`b`c`Z`h`U`b`X`k`U`h`f`c`b`n`

How to calculate the actual credit that these various patties receive depends not on their cooked weight but on their raw weight and appropriate cooking yield from the : *ccX6i n|b/ ; i /XY* In or-XYf`lc`d`f`c`j`|XY`Yei`|m`|`b`W`X`|`h`|`b`|`a`Y`U`#`a`Y`U`h`U`h`f`b`U`h`d`f`c`X`i`W`g`z`f`Y`U`F`X`Y`g`g`c`Z`W`c`\_|`b`|`a`Y`h`c`X`g`z` : B`G`W`X`|`g`a`Y`U`#`a`Y`U`h`U`h`f`b`U`h`d`f`c`X`i`W`g`z`c`b`h`Y`f`U`k` `U`g`l`c`U`b`X`i`g`Y`g`h`Y`h`f`a`Î`Yei`lj`U`Y`b`h`a`Y`U`h` for crediting.

As the above examples imply, the basic concept underlying product crediting in the Child Nu- h`|`h`c`b`D`f`c`|`f`U`a`g`|`g`|`bi`|`f`|`Y`b`h`W`b`W`b`h`U`|`c`b`|`Î` h`Y`U`a`ci`b`h`c`Z`b`i`f`|`Y`b`l`g`V`n`i`k`Y`|` \`h`|`b`U`U`b`|`g`Y`X` cooked product. When a product is cooked, fat and water are lost while the essential nutrients are retained in a slightly more concentrated form.

### Cheese Substitutes

USDA allows cheese **substitutes** to be used in the NSLP. Cheese substitutes can be used with Ubch`Yf`a`YU`#`a`YU`h`U`h`f`b`U`h`c`f`h`Ym`Wb`V`Y`i`g`Y`X`U`c`b`Y`h`c`a`Y`h`h`Y`h`c`U`a`YU`#`a`YU`h`U`h`f`b`U`h` requirement. One ounce of cheese substitute provides one ounce equivalent meat alternate.

### Cheese Food and Cheese Spread Substitutes

Cheese food substitutes and cheese spread substitutes would receive the same credit as cheese foods and cheese spreads (two ounces provide one ounce of equivalent meat alternate). Remem- V`f`h`U`h`W`Y`g`Y`Z`c`X`U`b`X`W`Y`g`Y`g`d`Y`U`X`U`Y`|`h`a`g`h`U`h`U`j`Y`U`g`d`Y`U`g`h`U`b`X`U`F`c`Z`|`X`Y`b`h`h`n`H`Y`h`f`a`Î`W`Y`g`Y`d`f`c`X`i`W`|`g`U`W`M`|`c`f`m`b`U`a`Y`U`b`X`|`g`b`c`b`g`h`U`b`X`U`F`|`n`X`Z`h`Y`Y`Z`c`f`Y`any item that only **has the name "cheese product" would receive no credit toward the meal pattern requirement.** Similarly, while substitutes may receive credit in the Child Nutrition Programs, **any product labeled as an imitation is not creditable.**

## Standards for Meat and Poultry Products

USDA standards for meat and poultry products set legal requirements for content, preparation, and optional ingredients a food must contain—such as the kind and amount of meat, percent fat, and sodium content. To access on the web go to [http://www.ams.usda.gov/standards](#).

## Child Nutrition (CN) Labeling Program

The Child Nutrition (CN) Labeling Program is a voluntary federal labeling program administered by the USDA. This program is responsible for reviewing a product formulation to determine the contribution that a single serving of that product makes toward the Child Nutrition meal pattern requirements. The meal pattern requirements specify the foods and the minimum amounts that must be served in institutions participating in the Child Nutrition Programs.

The CN Labeling Program does not apply to menus developed under either Nutrient Standard Menu Planning or Assisted Nutrient Standard Menu Planning.

## Federal Inspection

All CN labeled products must be produced under an appropriate USDA or U.S. Department of Commerce (USDC) federal inspection program to ensure that the label statement accurately represents the product. State and Federal inspectors will ensure that manufacturers with CN labeled products are not providing false information and will ensure that manufacturers with CN labeled products are not providing false information.

- Agricultural Marketing Service (AMS) of USDA

Yield data from the product label is used for calculating a CN labeled product's contribution toward meal pattern requirements. Using yields from the product label or the addition of other ingredients, will be nutritionally equivalent.

**How to Identify a CN Label**

A CN label must have this information printed on the principal display panel of the label:

- CN label statement
- Product name
- Ingredient listing in descending order of predominance by weight for all ingredients
- Establishment number (meat, poultry and seafood items only)
- Manufacturer's or distributor's name and address
- Inspection legend for the appropriate inspection (see examples in this box).

**Poultry Products**



**Red Meat Products**



**Seafood Products**



**Nonmeat Products**

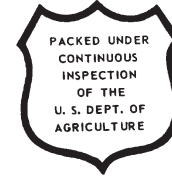
fm | g'WYgZ'VUbg'UbX'd'Ubi h'V H'fL



**Juice Drink and Juice Drink Products**



OR

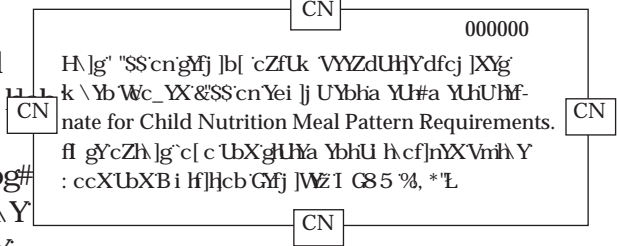


**Label Statement**

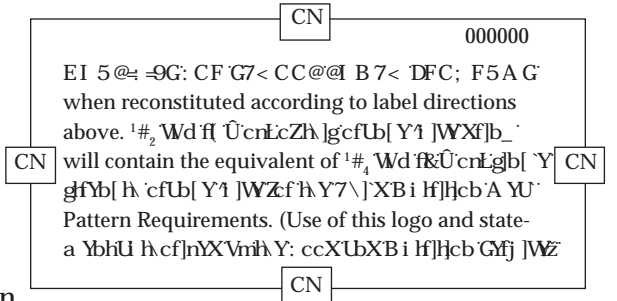
The CN label statement must be an integral part of the product label and include this information:

- The CN logo, which is a distinct border around the CN statement.
- The statement of the product's contribution toward meal pattern requirements for the child
- A statement specifying the use of the logo
- The month and year the label was approved in

**Meat Product**



**Juice Drink Product**



The samples at the right show the general location for each component of the CN label statement.

### Penalty for Misuse of CN Logo

USDA has developed a logo to protect the integrity of the CN Labeling Program to avoid possible abuse and to make the CN label statement easy to identify. The logo is a distinctive border design that surrounds the label statement. Companies will not be allowed to use the logo or statement without permission.

If a company uses the CN logo inappropriately, USDA will notify it and give it 30 days to discontinue use of the logo. If the company continues to use the label, its name will be put on a list that will be sent quarterly to all Child Nutrition Programs and Technical Services regional offices. The list will be sent quarterly to all Child Nutrition Programs and Technical Services regional offices. The list will be sent quarterly to all Child Nutrition Programs and Technical Services regional offices. The list will be sent quarterly to all Child Nutrition Programs and Technical Services regional offices.

### Advantages of Using CN Labeled Products

All CN labeled products that are federally approved and have a CN logo carry a warranty. If a school district participating in the Child Nutrition Programs purchases such a product and uses it against it, for that CN labeled product, for noncompliance with the meal pattern requirements. The warranty is a guarantee that the product meets the meal pattern requirements. The warranty is a guarantee that the product meets the meal pattern requirements. The warranty is a guarantee that the product meets the meal pattern requirements. The warranty is a guarantee that the product meets the meal pattern requirements.

If the audit shows the product, as produced, does not meet the label statement, any or all of the following actions may be taken:

- The appropriate agency may pursue a misbranding or mislabeling action against the company producing the product.

Meeting the meal pattern requirements of the Child Nutrition Programs. A CN label statement does not:

- Suggest that products without CN statements are inferior.
- Cost more.
- Assure that a product meets Dietary Guidelines.

Manufacturers must not use the CN label statement to promote a product's nutritional value or  
UWdHUM]`lm: cf UXX]hcbU`]bZcfa Uqcb Uvci hñ Y7B `@UY]b[ `Dfc[ fUa žWbHUMh Y  
I "G"8 YdUfha YbhcZ5 [ f]W`hi fYzB i hf]hcb UbXHWb]W`Gfj ]Wg8 lj ]gcbž: ccX`UbX7cbg a Yf`  
Gfj ]WzFcca \*\$+Z' %\$%DUf\_`7Ybhf`8fj] Yz5 `Y Ubxfl]LJ5 ``&& S&f+S` L' \$) !& ) \*"

The CN label statement should not be confused with fact sheets, nutritional analyses, and letters  
cZWfHÚW]hcb`fdfcXi WUbnngjgg`Ymg`"GYdU Yg- "%- "& Zcf UXX]hcbU`]bZcfa Uqcb"@YHfG  
cZWfHÚW]hcb`fYghUa Ybghdfcj ]YXVniUWa dUbnicZUMU`h Uih` UdfcXi WgWbf]Vi hcb`  
toward the meal pattern requirements. These may contain pertinent information but are not rec-  
c[ b]nYXVniU X]hfgUgcZUMU`XcWa YbHhcb`cZh YdfcXi WgWbf]Vi hcb`ck UFX`a YU`dUhfB`  
requirements. These letters and fact sheets have not been reviewed by USDA and may or may  
not be accurate. Label statements approved at the state level for state-inspected plants also are  
**not** reviewed by USDA. State approved labels and fact sheets are **not** covered by the CN label  
warranty.

## Advertising Literature, CN Labels, and Product Analysis Sheets

Child Nutrition Programs (CNP) are a critical part of the federal government's effort to ensure that all children have access to nutritious meals. Unlike other buyers, the person purchasing for Child Nutrition Programs must also purchase products that meet the federal meal pattern requirements for the CN Programs. One area of particular concern is the procurement of commercially-prepared meat and poultry products. It is often

### Important questions that should be resolved regarding such meat products served in school lunches are:

- 1. How is the product labeled?
- 2. Does the label indicate that the product is USDA inspected and passed for human consumption?
- 3. Does the label indicate that the product is USDA inspected and passed for human consumption?
- 4. Does the label indicate that the product is USDA inspected and passed for human consumption?
- 5. Does the label indicate that the product is USDA inspected and passed for human consumption?

When purchasing meat products for school lunches, it is important to review the product label and any advertising literature. Child Nutrition labels and signed product analysis sheets based on formulation are required for all products. Additionally, many manufacturers provide buyers with advertising literature that may make statements regarding the contribution of a particular product to the school breakfast and lunch patterns. **Advertising literature is not acceptable for use in supporting reimbursement claims.**

### What is Advertising Literature?

**Advertising literature** is information provided by the company that may contain valuable information about one or more of the company's products, but it **may not be used to support the contribution that a product makes toward the CN meal patterns.**

### What is a CN Label?

A CN label is a label that indicates that the product is USDA inspected and passed for human consumption. **This label carries a USDA warranty against audit claims if used according to the manufacturer's directions. This warranty applies to the CN labeled product portion, not the entire meal.**

### What is a Product Analysis Sheet?

A product analysis sheet is a document that provides information about the product's contribution to the CN meal pattern. **A product analysis sheet carries no USDA warranty or guarantee.**

Check the product code and the name of the product indicated on the product analysis sheet with the product analysis sheet containing such language. Only product analysis sheets that certify the contribution of the product to the meal pattern requirements should be accepted.

### Tracking a Product Referred to in a Product Analysis Sheet

Compare the product code and the name of the product indicated on the product analysis sheet with the product analysis sheet containing such language. Only product analysis sheets that certify the contribution of the product to the meal pattern requirements should be accepted.

### Who Reviews and Monitors Product Analysis Sheets?

Product analysis sheets are written, designed, and distributed by the individual manufacturer. The Nutrition and Technical Services Division (NTSD) does not review and monitor product analysis sheets on a routine basis. There is no requirement that companies send NTSD advertising literature or product analysis sheets for review. USDA is not a policing agency that handles truth in advertising. Mislabeling of the advertisement or product analysis sheet submitted by the region is current and the material forwarded is complete. USDA will periodically review product analysis sheets that reference the child nutrition programs:

- when a company sends NTSD a competitor's product analysis sheet and asks for a review of the content for accuracy.
- the advertisement or product analysis sheet submitted by the region is current and the material forwarded is complete.
- the advertisement or product analysis sheet submitted by the region is current and the material forwarded is complete.

USDA **does not** monitor these documents for compliance with the product formulation or the Child Nutrition meal pattern requirements.

### Steps before purchasing any meat or poultry product:

- request a sample of the product and the product label and be certain that product purchased with same label is received.
- check to see if the label has percentage ingredient listing (request percent labeling on products purchased to know the product's ingredients that contribute to the meal pattern).
- check to see if the fat content of the meat is listed on the label.
- weigh the actual product to see if the net weight is correct.
- check to see if the USDA statement verifying the use of the vegetable protein product (VPP) in the child nutrition programs is printed on the label (if the product contains VPP). This statement is not required to appear on meat and poultry labels but often does.

## Example of a Product Analysis Form

This product analysis form is an example of one that provides information to assist the purchaser in determining the extent a meat product is purported to contribute to the meal pattern requirement.

Product Name: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_

7UgY#DUW#7ci bh#Dcfh]cb'G]nY. \_\_\_\_\_

List Variety(ies) and Cuts of Meat Used in Product: \_\_\_\_\_

Total Weight Per Portion of Uncooked Product: \_\_\_\_\_

Weight of Raw Meat Per Portion (List each variety separately): \_\_\_\_\_

DYFWbhcZ: Uh]b'F'Uk 'A YUhf@]ghZ]h]b'YUW'j Uf]YmgYdUFUY'nL. \_\_\_\_\_

K Y] [\h#A YUg fYfLg'Uddfcdf]UHLcZA YUh5 'hfBUH'fgd]Y]ZnL. \_\_\_\_\_

i 'Gci fWfY' ["zgcndYubi HzHndYfY' ["zUci fz]gc 'UhzWbWbfUHzUbX'dYFWbhcZdfch]b' ]b'J DD'Ug'di fWUgYX

i 'K Y] [\hcZ8fmJ DD]b'CbYDcfh]cb'cZDfcXi W

i 'K Y] [\hcZK UHf'f@]ei ]XLhc: i 'm< nXFUY'8fmJ DD]b'CbYDcfh]cb'cZDfcXi W

Total Weight Per Portion of Product As Purchased: \_\_\_\_\_

I certify that the above information is true and correct, and that a \_\_\_\_\_ ounce serving of the above product ffYUXmZcf'gYj ]b] L'WbH]bg''''''''ci bWg'cZWc\_YX'Yb'a YU#A YUHUHfBUH'k \Yb dfYdUFYX'UW'fX]b] 'hc' directions.

=Z fh Yf'WfH]Zn]h'UhUmJ DDi gYX]b'h ]g'dfcXi W]g'U h'cf]nYX'Ug'Ub UHfBUH'ZcX]b'h'Y7\]XB'i Hf]h]cb' Dfc]f'Ua g'UbX] ]gi gY'WbZ'fa g'hc: ccX'UbXB'i Hf]h]cb'GYj ]WfY]i 'U]cbg'f+ '7: F DUFhG'&SZ&& 'CF'&&'z5 d- pendix A).

\_\_\_\_\_  
SIGNATURE

\_\_\_\_\_  
TITLE

\_\_\_\_\_  
PRINTED NAME

\_\_\_\_\_  
DATE

Hh ]g]bZ'fa Uh]cb' ]gb'YXX]ZUWYX]HUVY'j Y] YHUVYdfch]b'dfcXi W]f] DDE]gi gYX]b'h'YdfcXi W]UbX'Wi bh'X' h'ck UFX'a YH]b] 'h'Ya YU#A YUHUHfBUH'fYei ]fYa Yb'h'

## Example of Advertising Literature

LMN: ccXDfcXi Wgž%SSB ck \fYGHZ5 bnk \fYZI G5 ``SSSS

### New School Lunch Products

- : i `mi7cc\_YX7\FVfc\YX6YZDUHjY(Product Code 0000)

• =b[ fYX]Yblg `6YYZK UMž: cfhUYXHM hi fYXGcmDfch]b`7cbWbhfUHžGYUgcb]b[

• ``7cc\_YXDcfh]cb`GjnY.``&\*, `cn" 7UgYDUW.``(\$dWg!`\*"+`VWgY

- : i `mi7cc\_YX7\FVfc\YXDcf\_DUHjY(Product Code 0000)

• =b[ fYX]Yblg `Dcf\_žK UMž: cfhUYXHM hi fYXGcmDfch]b`7cbWbhfUHžGYUgcb]b[ g

• ``7cc\_YXDcfh]cb`GjnY.``&\*) `cn" 7UgYDUW.``() `dWg!`+`() `VWgY

DfYdUfU]cb`=bgfi W]cbg`fl fca`ZcnYb`gUHMž7cbj`Yb]cbU`Cj`Yb.`DfY`YUicj`Yb`lc`"`)`š:``7cc\_`Zcf`)`S'a`]bi`h]g`7cbj`Y]cb`Cj`Yb.`DfY`YUicj`Yb`lc`"`)`šš:``7cc\_`Zcf`)`a`]bi`h]g`

### Benefits

- Convenient Packaging.
- Easy Handling and Preparation.
- Reduced Sodium.

This advertising literature contains questionable information.

This advertising literature not only contains questionable information but also lacks necessary information to determine the product's contribution toward meal pattern requirements.

### Questionable Information

1. The ingredient statement lists beef, not ground beef. This means that the patties could contain 30% maximum level as with ground beef.
2. This fact sheet claims that the products described provide 2 ounces equivalent cooked lean meat for school lunch programs. The reader has no way of making this determination.

### Information Needed in Order to Determine the Product's Meal Pattern Contribution

1. Weight of raw portion.
2. Percent fat of the raw meat.
3. Weight of raw meat.
4. Amount of dry VPP in the product if the product contains VPP.

## Comparison Chart

	Child Nutrition Labels	Product Analysis Sheets that contain meal pattern contribution statements and are signed by a \ [ \!fUb_]b[ \Wa dUbmCZMU	Advertising Literature
<b>Description</b>	Product label that \WbUjbgUgUa Ybh k \JW\WUf`m]XYbhÜYg the meal pattern contribution of the product.	Document that contains a statement k \JW\WUf`m]XYbhÜYg h Ya YU`dUhmfb` \WbUjVi Hcb`cZh YdfcXi Wfa i gh be signed).	Any printed a Uhf]U`hUi information about one or more products.
<b>Standard Information is Required</b>	Yes	No	No
<b>Reviewed &amp; Monitored by USDA</b>	Yes	No	No
<b>Carried a USDA Guarantee</b>	Yes - provides warranty	No	No
<b>Product Identification Numbers</b>	9UW`7B`UYX product is assigned its ck b X]g]bW*!X] ]h` ]XYbhÜW]cb bi a VY`	H`YdfcXi Wfa i ghVY]XYbhÜUVYVmi` name, code number, weight, ingredient ]g]b[ žYW`	B c`gUbxUfXg`
<b>Accepted on Administrative Review</b>	Yes	Yes	No

The CN label statement should not be confused with product analysis sheets. Product analysis g\YlgUFYXcWa Ybhgdfcj ]XXUbX:g[ bYXVmU\|[ \!fUb\_]b[ \Wa dUbmCZMU`h`Uhf`UdfcX-uct's contribution toward the meal pattern requirements. These may contain pertinent informa- hcb`Vi hUYbchfYW[ b]nYXVmU X]hcf`cf`fY ]Yk YfgUg`official documentation of the product's contribution toward meal pattern requirements. These statements have not been reviewed by USDA and may or may not be accurate. Label statements approved at the state level for state- inspected plants also are **not** reviewed by USDA. State approved labels are **not covered by the CN label warranty.** : cf`h`Ydi fdcgYcZh YgUHYUa ]b]gfUhj Yfyj ]Yk žVch`7B`UYg`UbX` signed product analysis sheets will be accepted as supporting the contribution of a particular dfcXi Wlc`h`Yfyja`Vi fgUVYVfYU`ZghUx`#cf`i`bW`< ck Yj Yfzh`Y]bZfa U]cb`dfcj ]XXk ]`VY reviewed for questionable statements. **Unsigned advertising literature cannot be used to support the contribution of any product.**

H`Yfy]g`bc`YUgnk`Umik`j`Yf]Znh`g]bZfa U]cb`^ck`Yj`Yfz]bXXdYbXYbh`UvcfUrcf]Yg`a`UnYyi`gYX` to test products.

**Definitions**

*A YhVndfcX Vg' dcf\_ g'ca UWg'cf'g'bc i hg'VYZj YUz'Ua Vcf' [ cUhf]dY/VYZj YUz'Ua Vz' cUicf' dcf\_ \YUf'g'cb[ i Yg'ZUz' ]dg'k YUg'UbXg'Z'UbX'gd' Yb/UbX'dUf]U' m'XZLH'X'VYZZLH'm]gg' Ycf'dU' tially defatted pork fatty tissue.*

*JUf]Ymia YUg' a YhVndfcXi Vg'fLVcj YLY Wdh]h Uhh Yhfa j Uf]Ymia YUg']gi g'X'gdY]UW' m]b' fYZfYbW]c ZUb\_Z fhf'g'\ch'c[ g'Vc'c[ bUz'UbX'gja ]'Uf'Wc\_ YX'gU gU Yg'"5 "UY' h' Uig]U'g': fUb\_- Z fhf'k ]h JUf]Ymia YUg' ]bX]W]h'gh Yi g'YcZa YhVndfcXi Vg' M'YXg']b h Y: ccX'6i n]b/ ; i ]X]for frankfurters, bologna, knockwurst, and Vienna sausage are based on products that contain no meat cf'dci ]fmVndfcXi Vg'Z'W'YU'g'cf' Y' h' b'X'Y'g' H' Y'Y'Z'c'f'Y'h Y'g'Y'dfcXi Vg'Z'Z'W'b]U]b]b[ ]j Uf]Ymia YUg' may not be CN labeled.*

*DUf]U' m'XZLH'X'VYZZ'f'cf\_ LZLH'm]gg' Y' by-product produced from fatty trimmings of less than 12 per- Wbh'Yb'a YUhf]Wb]U]bg, , d'Y'Wbh'cf'a cf'YZLH'*

*DUf]U' m'XZLH'X'W'c'dd'X'VYZZ'f'cf\_ H' prepared from fatty trimmings that contain at least 12 percent 'Yb'a YUhf]a Um]Wb]U]b' i d'lc' , , d'Y'Wbh'ZLH'*

**Texas Department of Health, Bureau of Food and Drug Safety, Meat Safety Assurance Division**

H'YHM U'g'8 YdUf]a YbhcZ< YUhf]g'6i fYU' cZ: ccX'UbX'8fi [ 'GUZ]m'zA YUhf]GUZ]m'5 gg' fUbW'8 ]j ]g'cbz' ]g' responsible for administering the meat and poultry inspection program in Texas. All State of Texas meat and poultry plant labels are reviewed by the Labels and Standards Program to assure they are truth- Z' 'UbX'UW'fU]Y'Uhh Y]ha YcZ'Udd'cfj U'": cf' UXX]h'cbU' ]bZ'c'fa U]cbz'Wb]U]m]h YHM U'g'8 YdUf]a YbhcZ Health. (See Resources Section for the address and telephone number.)

**Common Problems: Meat/Meat Alternate**

1. Meat products with an unknown meat and fat content are being purchased and served as a reimbursable component of the lunch. *Gc' i h'cb. "GYM'fYU'7B "UY'cf'dfcX' W]UbUng]g'g' Yh'VZ'fY ""di fW]g]b/ h'Ya Ybi ]h'a "A cb]l'cf'XY'j Y]Y'g'lc' Y'bg' fY'dfcX' Vg'i g'X'Uf]Y'h'cg'Y'cf'X'f'Y'X'Ub'X'c'Wa' Ybh'X' ""I g'Y'h'YI G'8 5 'G]Ub'X'f'X'g'Z'f' A Yh'Ub'X'Dci ]fm'DfcX' Vg'lc' X'h'fa ]b'Y'h' Y'Wb]h'YbhcZ'W'f]U]b' d'fcX' Vg'"*

*&' H' Y'f'Y]d'Y'X'c'Y'g'bch]b'W' XY'U'g' Z'U]W]bh]La ci b]icZA #A 5 ]c' n]Y'X'h' Y'd'f'Y'X]W]X'bi a V'f'c'Z'g'Y'f] ]b[ g' ""Gc' i h'cb. "7\ Y'W'U' X]g'f]M'f'W'W]g'U' U]b'g'h'h' Y'Food Buying Guide. G'Y'ei Y'g'h'cb' %cb' h' Y'U'ck' W'f'h'cb' ""d'U'Y- "%8"*

*' ""H' Ya Ybi ]h'a ]g'g'Y'f] Y'X'k ]h' h' Y'k' f'cb[ !g]n'Y'X'i h'bg]'g'z'h'i g'W]Ub[ ]b[ h' Y'Wb]f]Vi h'cb'c'Za Ybi ' ""]h'a ]c' h' Ya #A 5 'Wa d'cb'Yb]l' Gc' i h'cb. "@g'h'g'Y'f] ]b[ ]g]n'Y'cf' d'f'cd'Y'f' i h'bg]' ]c' Y'i g'Y'cb' d'fcX' W]cb' ""f'Y'W'X'U'g'k' Y' U'g'f'Y'W]d'Y'W'X' A cb]l'cf' a YU' g'Y'f] ]W]Ub'X'd'fcX' W]cb' f'Y'W'f'X'g'Z'f' i b'Y' d'Y'W]X' Y'Z'c'j Y'f'g'cf' ""g'c'h]U' Y'g'"*

4. Cooked dry beans or peas are used as meat alternate and vegetable in the same meal. *""Gc' i h'cb. "K \ Y' i ]g]b/ W'c\_ Y'X'X'm]W]Ub'g'cf' d'Y'U'g'U'g'h' YA #A 5 ]b' Ua Ybi ]h'a z'g' W'U'g'W]U'i d'U'g'z'f'Y'a Y'a V'f' ""]c' d'Ub' h'c'ch'Y'f] Y' Y'f'U'Y'g'cf' Z'i ]g] ]b' g' Z'U]W]bh]La ci b]lg'"*

## Vegetable/Fruit Component of the Reimbursable Lunch

Two or more servings of different vegetables or fruits or both must be served in order to meet the requirements. The vegetable/fruit component must contain at least 3/4 cup of vegetable/fruit for children in grades K-3 and 1/2 cup for children in grades 4-12, and it must consist of two or more servings of different items.

The minimum required serving size of vegetable/fruit component is 1/2 cup for children in grades K-3 or 3/4 cup for children in grades 4-12, and it must consist of two or more servings of different items.

### Examples of combinations that meet the 1/2 cup vegetable/fruit requirement (Grades K-3):

- 3/4 cup fruit
- 1/4 cup vegetable
- 1/4 cup fruit
- 1/4 cup fruit
- 1/4 cup vegetable
- 1/4 cup fruit

### Examples of combinations that meet the 3/4 cup vegetable/fruit requirement (Grades 4-12):

- 3/4 cup fruit
- 1/4 cup fruit
- 3/4 cup vegetable
- 1/2 cup fruit

### Important Point

The vegetable/fruit component must be served as a separate item and not as part of a sandwich or pizza. The vegetable/fruit component must be served as a separate item and not as part of a sandwich or pizza.

### Minimum Amounts to be Credited

Small amounts (less than 1/4 cup) of vegetable/fruit are not credited. The vegetable/fruit component must be served as a separate item and not as part of a sandwich or pizza.

### Specific Requirements Regarding Dry Peas and Beans

Cooked dry beans or peas may be credited as a meat alternate or as a vegetable but not as both in the same meal.

**Crediting Salsas or Picante Sauce**

Served in amounts 1# Wd'cf' fYUWz'gUgU'cf'd]Wbh'gu W'ga UmVYWX]hX'Ug'Uj Y] YLUVY#Zi ]hi component as long as the product contains all vegetable ingredients plus minor amounts of spices cf'Uj cf]b[ g": cf'dfcXi Wg'h UhWbH]b'bcblj Y] YLUVYW'a dcbYblg' ]\_Y[ i a g'g'UFWYg'cf'g]U]- ]nYf'g'cb'miH Uidcf]hcb'cZ]h YdfcXi W]h Uh]g'Uj Y] YLUVY]b[ fYX]Ybha UmVYWi bhX'ck UFX'ghY volume requirement.

**Foods That May Not Be Credited as Vegetable/Fruit**

Rice, pasta (macaroni and cheese), hominy, and potato chips may not be counted as a vegetable to a Yhih Yj Y] YLUVY#Zi ]hfYei ]fYa Ybh'

**Common Problems: Vegetable/Fruit**

-h]g'cZ]b'bc]X'cb'Ub'UXa ]b]g'fU]j YfYj ]Yk 'h'Uh'Ua Ybi 'X]X'bc]cZ]f'lk'c'cf'a cfYJ #: 'ZcX']h'a g' cf'h'Uih'Y]h'a g'k YfYcZ]fYX']b']bg' Z]W]bh'La ci blg'

%": ccX']h'a g'h'Uh'Xc'bc]h'Wi'bh'ck UFX'Wbh]M]h]b[ 'h'Yj #: 'Wa dcbYbh]fY'a ]g]U'Yb'mi used and counted. Examples of such items include pasta and rice, which actually contribute 'h'Y] f]U]bg#fYU'X'g'f] #6L'Wa dcbYbl'z'Ub'X'\ca ]br'zd]W'YfY]g'\zdc]h'c'W]dg'z'Ub'X'ca U'c' ' ]\_YWi d'zk \]W'fY'Wbg]X'fYX'c'h'Yi' 'Zc'X'g'Ub'X'Xc'bc]h'Wbh]M]h]h'Yg'W'cc''i bW'dU]h'f'b'" Gc'i h]cb. 'K \Y]b'X'ci Vh'U'ci h'k \Uh'Wbh]M]h]cb Ud]U]h]W'f'Zc'X']h'a 'a U'Y'g'lc'h'Yg'W'cc''i bW' 'dU]h'f'b'g'z'Uk Uhg'W'bg' 'h'h'Y'Food Buying Guide, Dfc]f'La '5]X'Bi a V'f%' '%"

&'s ]W'X']b\_g'fY'a ]g]U'Yb'm]W'X]h'X'Ug'Z' '!g'fYb[ h'Zi ]hi' ]W]b'Wbh]M]h]b[ 'h'Yj #: ' 'Wa dcbYbh]'G'Y'dU]Y- '&+!- '& 'Z'cf'U'X]h]cb'U' ]b'Z'fa U]cb'" Gc'i h]cb. 'I' ]W'X']b\_g' g'f]Y'X'Y]h'Y'f' ]b' ' 'jei ]X'cf'Z'cn'Yb'Z'fa 'a U]h'Wbh]U]b'cb'm]U'g'a U' 'La ci bh'cZ] '!'g'fYb[ h' 'i ]W'f'Y'U'f'c'X' W'f'U'Y'a U]h' ' 'cf'a U]h'bc]h]b'X]W'Y'h'Y'd'f'W'bh]U]Y'cZ] '!'g'fYb[ h' 'i ]W]b'h'Y'f'c'X' W'f'U'Y'g' ]b'Z'fa U]cb' ]g'b'Y'X'X'lc' ' 'X'h'f'a ]b'Y'h'Y'W'bh]M]h]cb'c'Z]h'Y'f'c'X' W'lc'h'Y'a 'U'f'U'X'h'Y'U'Y'g'c'Z] 'i ]W'f'c'X' W'g'i g'X]b'h'Y' ' 'X]g'f]W'U'X'X'h'f'a ]b'Y'h'Y'U'd'f'c'f]U]h'c'f]h]cb'g]n'Y'U'X'W'bh]M]h]cb' 'h'Yg'W'cc''i bW'dU]h'f'b' ' 'U'W'f'X]b[ 'n]B'ch'Y'h'U]g'a Y'Z'cn'Yb'g'k 'Y'h'b'Y' 'i ]W'W'bh]U]h'g'n]Y'X'U'Z' '!'g'fYb[ h' 'i ]W'k \Yb' ' 'X]i h'X'cb'Y'c'cb'Y'f'U'X'h'Y'U'Y'Z'f'X]f'Y'W'cb'g'

' "'6fY'U'X'X'cf'Y]h'i'X'X'j Y] YLUVY'cf'Zi ]h]h'a g'fY'g'f]Y'X'U'X'W'X]h'X'V'Z'cf'Y'U'X'X'h'f'a ]b]U]cb' of the contribution of the product to the school lunch patterns has been made. Examples of breaded items include breaded okra, onion rings and squash. Extruded items include a variety 'cZj Y] YLUVY'g'cf'Zi ]lg'Wa V]b'Y'X'k ]h'c'h'Y'f' ]b[ fYX]Yb]g'Ub'X'U'f'Y'c'Z]b'V'f'Y'U'X'X'G'Y'dU]Y- '& ' for additional information. Gc'i h]cb. '8 Y'h'f'a ]b'Y'h'Y'W'bh]M]h]cb'c'Z]f'Y'U'X'X'f'c'X' W'g'V'h'f'a'c]j ]b[ ' 'h'Y'V'f'U'X]b[ 'c'Z]h'Y'W'c'X'f'c'X' W'U'X'a U]g'f]b[ 'h'Y'j'c'i'a Y'cZj Y] YLUVY'X'c'Wa Ybh'U'X]b]g'" ' '8 Y'h'f'a ]b'Y'h'Y'W'bh]M]h]cb'c'Z]h'f'i'X'X'f'c'X' W'g'V'h'c'V]U]b]b[ 'U'f'c'X' W'U'X'U'ng]g'g'Y'h'V'Z'cf'Y'g'f]Y' ]b[ "



; ccX'a Ybi 'd`Ubb]b[ 'df]bVd`Yg`g`ci `X`VYi g`X]b`d`Ubb]b[ 'a Ybi g`h`Uhi g`Y'1 ]Wg`cf`'1 ]W`Xf]b\_g": cf`Yl`Ua`d`YzZ` ``!g`fYb]`h`'1 ]W`fU`h`Y`f`h`U`b`U`1 ]W`Xf]b\_`a`Um`VYa`cf`Y`X`Y`g`f`U`V`Y`]b`cf`X`Y`f` to keep the level of liquids in the meal at a reasonable level.

### Extruded Vegetable Products

Meal pattern contributions of extruded vegetable products have not been determined for the : ccX6i n]b[ ; i ]X`Y`Therefore, a product analysis sheet should be used to determine the contribution extruded products make toward the meal pattern requirement.

A product analysis sheet should meet the following requirements:

1. List the product ingredients.
2. Provide an analysis of product yield and contribution to the meal pattern requirement.
3. State the amount of cooked product that is needed in order to provide a creditable serving.  
: cf`Yl`Ua`d`YzZ` =ZdfYdUFYX]b`UW`f`X`U`b`W`k` ]h`'h`Y`U`VY`X]f`Y`M]cb`g`Z`U`3`#` cup cooked serving of XYZ provides 1# 4`W`d`I`  
("G] [ bYX`V`m`U`Y]`U`m`U`h`cf]nYX`f`Y`d`f`Y`g`b`h`U`h`j`Y`Z`f`h`Y`W`a`d`U`b`h`

### Sulfiting Agents in Foods

G`'`U`h]b[ `U`Y`b]g`U`F`Y`i`g`Y`X]b`a`U`b`m`d`f`c`W`g`Y`X`Z`c`X`g`U`g`d`f`Y`g`f`j`U`h`j`Y`g`"

A YX]W`U`b`X]b[ g`^`U`j`Y`^]b\_`Y`X`g`'`U`h]b[ `U`Y`b]g`'c`g`Y`Y`F`Y`U`X`j`Y`f`g`Y`f`Y`U`M]cb`V`m`g`Y`b]g`h`j`Y`]b`X]j`]X`i` - als. Individuals have been reported to suffer life-threatening respiratory distress, shock, and Y`j`Y`b`W`a`U`U`Z`M`f`Y`U`h]b[ `Z`c`X`h`f`Y`U`h`X`k` ]h`'g`'`U`h]b[ `U`Y`b]g`"

H`c`^`Y`d`'g`'`U`h]g`Y`b]g`h`j`Y`d`Y`c`d`Y`U`j`c]X`d`f`c`V`Y`a`g`z`h`Y` : ccX`U`b`X`8`f`i` [ `5`X`a` ]b]g`f`U`h]cb`f`l`8`5`L` ; `d`f`c`^`]`M]g`h`Y`i`g`Y`c`Z`g`'`U`h]g`c`b`Z`Y`g`'`d`f`c`X`i`W`f`M`W`d`h`Z`Y`g`'`d`c`h`U`c`Y`g`L`]b`h`b`Y`X`h`c`'`V`Y`g`c`X`c`f`' served raw ; `f`Y`e`i` ]f`Y`g`h`Y`d`f`Y`g`b`W`c`Z`g`'`U`h]g`]b`d`f`c`W`g`Y`X`Z`c`X`h`c`'`V`Y`X`W`U`F`Y`X`c`b`h`Y`U`V`Y`"

D`f`c`W`g`Y`X`Z`c`X`g`h`U`h`a`U`m`W`b`h]b`g`'`U`h]g`]b`W`X`Y`V`U`Y`X`[`c`c`X`g`z`W`b`X]a`Y`b]g`z`X`f`]Y`X`U`b`X`[ `U`W`Y`X`Z`i` ]l`z`^`U`a`z`[`f`U`n`z`X`Y`n`X`f`U`h`X`c`f`d`f`Y`W`h`c`f`d`Y`Y`X`I`Z`Y`g`'I`'d`c`h`U`c`Y`g`z`a`c`U`g`Y`g`z`g`f`l`a`d`z`g`c`i`d`' a` ]l`Y`g`U`b`X`V`j`Y`f`U`Y`g`z`g`W`U`g`V`Y`f`z`k` ]b`Y`z`^`U`X`V`X`Y`z`Z`i` ]h`U`b`X`j`Y` ]Y`U`V`Y`1` ]W`g`z`U`b`X`h`U`"

: cf`g`W`c`c`g`d`U`h]V`d`U`h]b[ ]b`h`Y`7`^`]`X`B`i`h`]h]cb`D`f`c`f`U`a`g`z`h`Y`I`G`8`5` . ; ``d`f`c`^`]`M]g`h`Y`U`X`X]h]cb`c`Z`g`'`U`h]g`z`g`W`U`g`I`j`Y` ]Y`U`V`Y`Z`Y`g`'`Y`b`Y`g`'`U`b`X`I`d`c`h`U`c`k`^`]`h`b`Y`f`g`i`'c`' any foods during meal preparation. ; `f`Y`W`a`a`Y`b`X`g`h`U`h]g`f`]M]g`X`c`b`c`h`d`i`f`W`U`g`Y`Z`c`X`g`h`f`Y`U`h`X`k` ]h`'g`'`U`h]b[ `U`Y`b]g`"

5`b`m`e`i`Y`g`h]c`b`g`f`Y` ]U`X]b[ `h`Y`i`g`Y`c`Z`g`'`U`h]b[ `U`Y`b]g`g`'c`i` `X`V`Y`f`Y`Z`f`Y`X`h`c`'`c`W`'c`f`g`U`h`^`Y`U`h`' authorities.

# Vitamin A, C and Iron Rich Foods

## Foods for Vitamin A

• *Wd'g'fj ]b[ fUci h% SS'cf'a cfY*  
*...b'hf'bhU'cbU'I b]g'c'Zj ]HLa ]b'5L'*

- 6Yyh[ fYybg
- Carrots
- Cherries, red sour
- Chili peppers, red
- Collards
- Kale
- Mangoes
- Mixed Vegetables
- Mustard greens
- Peas and carrots (canned or
- ZcnYbE
- Peppers, sweet red
- Pumpkin
- Spinach
- Squash, winter  
(acorn, butternut, hubbard)
- Sweet potatoes
- Turnip greens

• *Wd'g'fj ]b[ fUci hi+) S!% SS'*  
*...b'hf'bhU'cbU'I b]g'c'Zj ]HLa ]b'5L'*

- Apricots
- 6fcWw']
- Cantaloupe
- Papayas
- Purple plums (canned)

• *Wd'g'fj ]b[ fUci hi+) S!% SS'*  
*...b'hf'bhU'cbU'I b]g'c'Zj ]HLa ]b'5L'*

- Asparagus, green
- Chili peppers, green
- Endive, curly
- Nectarines
- Peaches (except canned)
- Prunes
- Tomatoes
- Hta Urc '1 ]Wcf'fYw'bg]h] hX'
- paste or puree

## Foods for Vitamin C

• *Wd'g'fj ]b[ Uci h% !& 'a ]' ]!*  
*grams*

- 6fcWw']
- 6fi ggY'ggdfci lg
- Chili peppers, red and green
- CfUb[ Y'1 ]W
- Oranges
- Peppers, sweet red and green
- Cantaloupe
- 7U ]Uck Yf
- Collards
- Grapefruit
- ; fUdYzi ]h'1 ]W
- ; fUdYzi ]hcfUb[ Y'1 ]W
- Kiwi fruit
- Mangoes
- Mustard greens
- Papayas
- D]bYUdd'Y'1 ]Wf'fWbbYX]j ]HLa ]b'7'
- restored)
- Strawberries
- Hlb[ Yf]bY'1 ]W
- Tangerines

• *Wd'g'fj ]b[ fUci hi, !% 'a ]' ]fUa'g'*  
*...c'Zj ]HLa ]b'7L'*

- Asparagus
- Cabbage
- Honeydew melon
- Okra
- Potatoes (baked, boiled or steamed)
- Potatoes (reconstituted instant  
mashed-vitamin C restored)
- Raspberries, red
- Sauerkraut
- Spinach
- Sweet potatoes (except those  
canned in syrup)
- Tomatoes
- Hta Urc '1 ]Wcf'fYw'bg]h] hX'
- paste or puree
- Turnip greens
- JY] YHVY'1 ]W

## Foods for Iron

• *A YU#A YU5' h'fbUHY*

- Dry beans and peas
- Eggs
- Meats in general, especially  
liver and other organ meats
- Peanut and other nuts and  
seeds and their butters
- G'Y'U'g\
- Turkey

• *JY] YLVYUbx: fi ]lg*

- Apricots (canned)
- Asparagus (canned)
- 6YUbg[ fYb'zk U z' ]a U  
(canned)
- 6YU'gdfci lg
- 6YU'gf'fWbbYXE
- 6fcWw']
- 6fi ggY'ggdfci lg
- Cherries (canned)
- Dried fruits-apple, apricots,  
XUhg'U' g'zdYUWYg'zdfi bYg'z
- raisins
- Parsnips
- Peas, green
- Potatoes (canned)
- Sauerkraut (canned)
- Squash (winter)
- Sweet potatoes
- Tomatoes (canned)
- Hta Urc '1 ]WzdU'g'h'zdi fYy'z
- sauce
- Vegetables: Dark green leafy-  
beet greens, chard, collards,  
kale, mustard greens,  
spinach, turnip greens
- JY] YHVY'1 ]Wf'fWbbYXE

• *fU]bg'6fYU'g*  
*...5' Ybf]WYX'cf'k \c'Y! ]fU]bg#*  
 breads

### Vitamin A Vegetables and Fruits

Half cup of leafy green vegetables (such as spinach, kale, or collard greens) or 1/4 cup of other vegetables (such as carrots, sweet potatoes, or pumpkin) or 1/2 cup of fruits (such as cantaloupe, mango, or apricots) provides 100% of the daily requirement for vitamin A. When these vegetables and fruits are served at least twice a week in recommended amounts along with a variety of additional vegetables and fruits used to meet the vegetable and fruit requirement, the vitamin A content of the lunch will generally meet one-third of the Recommended Daily Allowance (RDA).

### Vitamin C Vegetables and Fruits

The vegetables and fruits that provide 15 or more milligrams (per 1/4 cup) of vitamin C (ascorbic acid) include: bell peppers, broccoli, Brussels sprouts, cauliflower, citrus fruits (such as oranges, grapefruit, and lemons), kiwi, guava, and strawberries. When these vegetables and fruits are served at least twice a week in recommended amounts along with a variety of additional vegetables and fruits used to meet the vegetable and fruit requirement, the vitamin C content of the lunch will generally meet one-third of the RDA.

### Foods for Iron

Iron is an essential nutrient for the body. It is used to produce hemoglobin, a protein in red blood cells that carries oxygen to the rest of the body. Iron is also used to produce myoglobin, a protein in muscle cells that stores oxygen. Iron is found in many foods, including meat, poultry, fish, eggs, and fortified cereals. When these foods are served at least twice a week in recommended amounts along with a variety of additional foods used to meet the food group requirements, the iron content of the lunch will generally meet one-third of the RDA.

The extent the body can make use of the iron in foods depends not only on the amount of iron in foods but on the source of iron, whether it comes from a meat or a nonmeat source, and on the other foods that are eaten in the meal. The body can make better use of the iron in these foods if they are eaten in the same meal with a good source of vitamin C or along with meat.

### Grains/Breads Component

Half cup of whole-grain or enriched cereal grains (such as rice, bulgur, oatmeal, corn grits, or couscous) or 1/2 cup of whole-grain or enriched macaroni or noodle products provides 100% of the daily requirement for the grains/breads component.

A serving may be:

- 1/2 cup of cooked whole-grain or enriched cereal grains, such as rice, bulgur, oatmeal, corn grits or couscous.
- 1/2 cup of cooked enriched or whole-grain macaroni or noodle products. Enriched macaroni or noodle products are those that contain iron and thiamine. (See Appendix at end of section.)



**Criteria for Determining Equivalent Minimum Weight of a Serving**

HAZC`ck ]b[ W]hf]Ua i ghVyi gX]b`Xmfa ]b]b[ h`Ya ]b]a i a `k Y[ \hcZ[ fU]bg#VFYUg` items. In calculating the reference servings in the chart on page 9.35, the amounts of key nutri- a ]bYX`h`Uih`Y\_`Ymbi hf]Yblg]b`h`Y]h`Ya g`k YFYUg]W`mZ`fb]g`YX`Vmh`Y`Ybf]WYX`Uci f`UbX#cf` k`c`Y[ fU]b]b[ fYX]Ybh`": ccX]h`Ya g`Uj YVYb`X]j ]YX]b]c [ fci dg`UW`fX]b[ `h`h`YdfcXi W k`Y[ \h`k` \]W`k ]`n]YX`h`Y`Ybf]WYX`Uci f`UbX#cf`k`c`Y[ fU]b`Yei ]j UYbhicZU& [ fUa `ftf`S`-` cnLg]W`cZk` \]h`VFYU`K ]h`]b`YUW [ fci dZU`]h`Ya g`Uj YUddfcl ]a UY`mh`Y`g`La`Y`bi`hf]Y`bh`UbX` [ fU]b`W`bh`hdY`g`fj ]b[ "H`Ya ]b]a i a `k Y[ \hcZYUW [ fci d`]g`V`g`YX`cb`h`Y`Ybf]WYX`Uci f` UbX#cf`k`c`Y[ fU]b`W`bh`h`bhcZ`h`YdfcXi W`fM`W`gj`YcZU`]b[ g`z`h`dd]b[ g`Y`W`"

%`7fYX]h]b[ `cZc`cXg`k ]`VYX`mfa ]bYX`Vmh`Y`h`U`Ua`ci`bhcZYbf]WYX`Uci f`UbX#cf`k`c`Y!` ..... [ fU]b]b`h`YfY`dYX]j ]YX`Vmh`Y`bi`a`Vf`cZ`g`fj ]b[ g`h`YfY`dY`n]Y`Xg`6f`Ub`UbX[ Yfa`UY` ..... W`W`U`h`X]b`h`Y`g`La`Ya`Ubb`Y`U`g`Ybf]WYX`cf`k`c`Y[ fU]b`a`YU`UbX`Uci`f` .....U`": cf`h`Y`hd`Y`g`cZc`X]h`Ya`g`]g`h`X]b; fci dg`5!; `cb`d`U`Y`-`" )`z`h`W`i`bh`U`g`cb`YZ` `` .....g`fj ]b[ z`Ub]h`Ya`a`i`gh`W`bh`U]b`bc`Y`gg`h`Ub`%( "+" [ fUa`g`fS`" )&ci`b`W`g`c`Z`Y`bf]WYX`cf`k`c`Y!` ..... [ fU]b`a`YU`UbX#cf`Uci`f` .....V`": cf`h`Y`hd`Y`g`cZc`X]h`Ya`g`]g`h`X]b; fci dg`< `UbX`=cb`d`U`Y`-`" )`z`h`W`i`bh`U`g`cb`Y` full serving, the weights and volumes listed must be used.

&`C`b`Y`Z`ci`f`h`c`Z`U`g`fj ]b[ ]g`h`Y`ga`U`Y`g`La`ci`bh`U`ck`U`V`Y`h`V`Y`W`X]h`X`h`k`U`F`X`h`Y[ fU]bg# breads requirement.

3. The maximum bread servings on any line may be counted toward the weekly minimum requirement.

**Important Point**

9bf]WYX`a`U`W`cb]d`fcXi`W`g`k ]h`Z`cf]U`Y`X`d`f`ch]b`a`Um`V`Y`i`g`X`h`c`a`Y`h`U`d`U`f`h`c`Z`h`Ya`YU`#`a`YU`h`U`h`f`b`U`Y`f`Yei ]f`Ya`Y`bh`c`f`h`c`a`Y`h`h`Y[ fU]bg#VFYUg`f`Yei ]f`Ya`Y`bh`Vi`h`b`ch`V`ch`]b`h`Y`g`La`Ya`YU`"

**Definitions**

Î: `ci fî `jghYdfcXî WXXfj` YXVniÛbYmi[f]bX]b[ `UbXVc`h]b[ `fjZ]b[Ek \Yhcf`chYf[fU]bg": `ci f`]bW`Xîg` U`[fU]bgfk \YUžfmZ`WfbZ`YWE"

ÎA YUî `jghYdfcXî WXXfj` YXVniWUfgYmi[f]bX]b[ `WfbZcUgžk \YUžYMW

ÎK \c`Y[fU]bî `jghYXXVYdUfhcZk \YUžWfbZf]WžcUgžfmZ`Vf`YnZ`YMDUf]g`cZ`h`Y[fU]bg`g` WUg`h`Y` [Yfa`cf`h`Y`V`U`b`U`F`Y`b`c`h`W`b`g`X`Y`X`k` \c`Y[fU]b`"

Î7YfYU; fU]bî `jghYXXVYdUfhcZUk \c`Y[fU]b`h`h`U`h`U`g`V`Y`b`d`f`c`W`g`X`Z`f`W`b`g`a`d`h`c`b`"

Î6fYU`Z`gh`7`Y`f`Y`U`î `j`g`U`b`m`W`f`Y`U`[fU]b`g`f`j`Y`X`]b`U`W`X`U`b`X`X`m`Z`f`a` "6fYU`Z`gh`W`f`Y`U`g`U`F`Y`h`U`X`]`h`c`b`U`m`g`f`j`Y`X` U`g`U`V`Y`U`Z`gh`a`Y`b`i`]`h`á`V`i`h`a`U`h`V`Y`g`f`j`Y`X`]b`a`Y`U`g`c`h`Y`f`h`U`b`V`Y`U`Z`gh`"

Î9bf]WXXî `a`Y`b`g`h`U`h`h`Y`d`f`c`Xî`W`W`b`Z`f`a`g`l`c`h`Y: ccXU`b`X`8`fi`|`5`X`a`]b`]g`f`U`]c`b`]g`]G`H`b`X`U`F`X`c`Z`=X`b`h`]m`i`Z`f`Y`Y`g`c`Z`]f`c`b`Z`h`]U`á`]b`Z`f`]V`c`U`j`]b`U`b`X`b`]U`M`B`"H`Y`h`f`a`g`I`Y`b`f`]W`Y`X`î`Î`Z`f`h`]U`X`î`c`f`g`l`a`]U`f`h`f`a`g`]b`X`]W`h`Y`h`Y`U`X`]h`c`b`c`Z`c`b`Y`c`f`a`c`f`Y`j`]h`á`]b`g`c`f`a`]b`Y`U`g`c`f`d`f`c`h`]b`]c`U`Z`c`X`i`b`Y`g`]b`U`d`d`]W`W`Y`Z`X`Y`U`f`Y`i`U`h`c`b`f`Y`e`i`]f`Y`g`h`Y`i`g`Y`c`Z`g`d`Y`M`U`M`k`c`f`X`g`c`f`g`U`h`á`Y`b`]g`"Î`K` \c`Y[fU]bî`U`c`i`f`c`f`a`Y`U`]g`h`Y`d`f`c`Xî`W`X`X`f`j`Y`X`V`n`i`f`]b`X`]b`[`h`Y`Y`b`h`f`Y`[fU]b`a`]b`i`g`h`Y`i`g`#`i`""`-`Z`U`U`c`i`f`c`f`a`Y`U`X`c`Y`g`b`c`h`W`b`h`U`]b`U`Y`X`V`Y`d`U`f`]g`c`Z`h`Y`[fU]b`Z`]h`]g`b`c`h`k` \c`Y[fU]b`"

Î7cfbî `a`i`g`h`Y`U`W`Y`X`U`g`Î`K` \c`Y`W`f`b`i`f`f`c`h`Y`f`Î`k` \c`Y`i`W`f`b`X`g`]b`U`h`c`b`g`ž`g`W`U`g`k` \c`Y[fU]b`W`f`b`Z`k` \c`Y[fU]b`c`i`b`X`W`f`b`Z`k` \c`Y`W`f`b`a`Y`U`Z`k` \c`Y`W`f`b`U`c`i`f`Z`Y`W`E`c`f`Î`Y`b`f`]W`Y`X`î`W`f`b`f`f`c`h`Y`f`Î`Y`b`f`]W`Y`X`î`W`f`b`X`g`]b`U`h`c`b`g`ž`g`W`U`g`Y`b`f`]W`Y`X`n`Y`c`k`W`f`b`a`Y`U`Z`Y`b`f`]W`Y`X`W`f`b`U`c`i`f`Z`Y`b`f`]W`Y`X`W`f`b`[f]g`ž`Y`W`E"

**Common Problems: Grains/Breads**

%`D`i`f`W`U`g`Y`X`d`f`Y`d`U`F`Y`X`f`f`d`U`f`H`U`m`d`f`Y`d`U`F`Y`X`E; #6`]h`á`g`U`F`Y`g`f`j`Y`X`U`b`X`W`X`]h`X`U`g`W`b`h`f`]V`i`h`b`[`]c` `""`h`Y`g`W`c`c`i`b`W`d`U`h`f`b`V`Z`c`f`Y`]h`U`g`V`Y`b`X`Y`h`f`a`]b`Y`X`k` \`Y`h`Y`f`h`Y`]h`á`g`U`F`Y`Y`b`f`]W`Y`X`U`b`X`#`c`f` `""`k` \c`Y[fU]b`"9l`U`á`d`Y`g`c`Z`d`i`f`W`U`g`Y`X`d`f`Y`d`U`F`Y`X`E; #6`]h`á`g`]b`W`X`Y`Z`c`n`Y`b`d`U`b`W`U`Y`g`U`b`X`k`U`U`Y`g`ž` `""`f`Y`Z`[fU]b`h`X`f`c`"g`ž`h`U`W`g`Y`g`ž`h`c`f`h`"U`g`U`b`X`h`c`f`h`"U`d`]W`Y`g`Z`f`m`V`]g`W`]h`U`b`X`a`i`Z`U`b`a`]l`Y`g`U`b`X`d`f`Y`d`U`F`Y`X` `""`d`]m`U`W`i`g`g`"G`Y`U`g`U`á`d`Y`d`f`c`X`i`W`U`b`U`n`g`]g`Z`f`a`c`b`d`U`Y`-`""`\*`"G`c`i`h`c`b`."G`Y`M`F`Y`U`b`]b`f`Y`X`]Y`b`h` `""`g`U`h`á`Y`b`h`Z`c`a`h`Y`]b`X`j`]X`U`d`f`c`X`i`W`k`f`U`d`d`Y`Z`V`\_`d`U`W`]b`[`W`b`h`U`]b`Y`f`c`f`a`U`b`i`Z`M`f`Y`X`á`c`b`g`f`U`]b`[` `""`h`U`h`h`Y`]h`á`W`b`h`U`]b`g`k` \c`Y[fU]b`U`b`X`#`f`Y`b`f`]W`Y`X`U`c`i`f`U`b`X`#`f`a`Y`U`"9U`W`g`f`j`]b`[`a`i`g`h`W`b`h`U`]b`U`h`Y`U`g`h` `""`%`(+`)[fU]b`g`c`Z`Y`b`f`]W`Y`X`U`c`i`f`U`b`X`#`f`a`Y`U`c`f`k` \c`Y[fU]b`]c`V`W`X`X`]h`X`U`g`c`b`Y`Z`"g`f`j`]b`[`c`Z`[fU]b`g`#`F`Y`U`g` `""`c`f`Y`U`W`g`f`j`]b`[`a`i`g`h`a`Y`h`h`Y`a`]b`]a`i`a`g`f`j`]b`[`g`h`g`]X`b`h`]U`X`c`b`d`U`Y`-`""`)"`"

&"`5`g`a`U`Y`f`]g`n`Y`X`d`c`f`h`c`b`c`Z`h`Y`a`Y`b`i`]h`á`V`]b`[`W`X`]h`X`X`U`]m`U`g`E; #6`]g`g`f`j`Y`X`]b`h`Y`c`k`Y`f` `""`[fU]X`Y`g`h`i`g`f`Y`X`i`V`b`[`h`Y`g`f`j`]b`[`g`n`Y`h`c`"Y`g`g`h`U`b`c`b`Y`Z`"g`f`j`]b`[`"9l`U`á`d`Y`g`c`Z`E; #6`a`Y`b`i`]h`á`g` `""`Z`f`k` \]W`h`Y`g`f`j`]b`[`g`n`Y`g`a`]l`h`V`Y`W`a`a`c`b`n`f`Y`X`i`W`X`Z`f`W`]X`f`Y`b`]b`h`Y`c`k`Y`f`[fU]X`Y`g`]b`W`X`Y` rice, macaroni and spaghetti, taco shells and crackers. G`c`i`h`c`b`."K` \`Y`b`f`Y`X`i`V`b`[`h`Y`d`c`f`h`c`b`g`h`Y`c`Z`U` `""`"; #6`a`Y`b`i`]h`á`]c`"Y`g`g`h`U`b`U`Z`"!g`h`X`g`f`j`]b`[`Z`f`g`i`X`b`]g`]b`h`Y`c`k`Y`f`[fU]X`g`ž`Y`W`f`h`U`]b`h`U`h`h`Y`]h`á`]g` `""`b`c`h`h`Y`g`c`Y`g`c`i`f`W`c`Z`E; #6`]b`h`Y`X`U`]n`a`Y`b`i`"@`Y`g`g`h`U`b`U`Z`"!g`h`X`g`f`j`]b`[`c`Z`E; #6`a`U`h`V`Y`W`i`b`h`X`h`c`k`U`F`X` `""`h`Y`k`Y`\_`m`i`#6`f`Y`e`i`]f`Y`á`Y`b`]Z`V`i`h`h`Y`X`U`]n`a`]b`]a`i`a`f`Y`e`i`]f`Y`á`Y`b`h`]g`c`b`Y`Z`"g`f`j`]b`[`c`Z`E; #6`"

**Additional Reminders Regarding G/B**

1. When a choice of two different menus, which may include a self-serve bar are offered, credit the menu that includes the self-serve bar. If the menu does not include a self-serve bar, credit the menu that includes the self-serve bar.

2. When a choice of two different menus, which may include a self-serve bar are offered, credit the menu that includes the self-serve bar. If the menu does not include a self-serve bar, credit the menu that includes the self-serve bar.

<p>GUUX'6UF ..... CF ..... &lt; Ua Vi f[ Yf'cb ...          , 'Cei UYGUHbY7fUWYfg'1 %; #6 ..... 6i b'1 &amp;; #6 ..</p>
---

**Foods That Do Not Qualify as Grains/Breads**

Grains/breads that are not made from whole grain wheat flour and do not contain at least 50 percent whole grain wheat flour are not credited toward meeting the bread requirement in meals served under the child nutrition programs. See chart on page 9.35 for creditable items.

*Note:* K \ Yb Ubm WfYU [ fU]b ]gi gXUg'Ub ]b[ fYX]Ybh]b U[ fU]bg#VfYUXg'dfcXi Wzi gYh Ygfj - ]b[ 'gnY[ ]j Yb Zcf'h YUddfcdf]UHYVfYUX[ fci d": cf Yl Ua d'YZUgYfj ]b[ 'cZcUa YU VfYUX'g'ci 'X k Y[ \ & ] fUa gfl fci d'6L'

**Cereal Bar Products**

7fYU VU' d'fcXi Wg UfYbchWffYbh]bW XYX]b'h Y: ccX'6i n]b[ ; i ]XY"G 5 g'h UhgYfj YWfYU' bars as a menu item and count the cereal bar as contributing to a reimbursable meal must obtain a Product Analysis from the manufacturer to document the product's contribution to the meal dUHMf" G 5 g'h UhZ] 'hc'cVU]b UXYei UY'XcWa Ybh]cb'df]cf'hc'gfj ]b[ WfYU VU' d'fcXi Wg Wi 'XVYg VYU'hc'cj Yf'WU]a ]b[ 'a YUg": ]gW'5 W]cb Wi 'XVYHU Yb Xi f]b[ U7F9"5 gLa d'Y DfcXi W5 bUng]gfDfcXi W: cfa i 'U]cbLG YhZcf'; fU]bg#6fYUXgDfcXi W]gUj U]UWYcb'dU Y - " \*cZh Y5FA " H YdfcXi WU bUng]gg' Yha UnVYi gX'hc'XcWa Ybh]h YWXX]HUYUa ci bhcz [ fU]b#VfYUX]b WfYU VU'gbch]bW XYX]b'h Y: ccX'6i n]b[ ; i ]XY"

## Grains/Breads for Child Nutrition Programs

### • Group A

%gMj |b| '1 &S[ fUa g'cf'S'+cn"  
<sup>3#4</sup>gMj |b| '1 % [ fUa g'cf'S' 'cn"  
<sup>1#2</sup>gMj |b| '1 %S[ fUa g'cf'S'('cn"  
<sup>1#4</sup>gMj |b| '1 ) [ fUa g'cf'S'&cn"

6fYUX|b| HdY7cU|b|  
 6fYUXG|Wg| \UFX  
 Chow Mein Noodles  
 Crackers—saltines and snack  
 crackers  
 Croutons  
 DfYmYg| \UFX  
 Gi ZUb| Í Xfm'B chY' k Y| \h  
 'Udd'Yg|tc VYUX|b| gi ZUb| '

### • Group B

%gMj |b| '1 & [ fUa g'cf'S"- 'cn"  
<sup>3#4</sup>gMj |b| '1 % [ fUa g'cf'S'+cn"  
<sup>1#2</sup>gMj |b| '1 % [ fUa g'cf'S' )cn"  
<sup>1#4</sup>gMj |b| '1 \* [ fUa g'cf'S'&cn"

6U Yg  
 6Uhf HdY7cU|b|  
 6|gW|hg  
 6fYUXg| k \ |hZk \ YUzk \ c'Y  
 'k \ YUz: fYbWz=U|Ub  
 6i bg| \Ua Vi f| Yf'UbX\chXc|  
 Crackers—graham (all shapes),  
 animal crackers  
 Egg Roll Skins  
 9b| `|g' A i ZUbg  
 D|H6fYUX| k \ |hZk \ YUzk \ c'Y  
 wheat  
 D|mnU7fi gh  
 DfYmYg| gZn  
 Rolls—white, wheat, whole  
 wheat, potato  
 Tortillas—wheat or corn  
 Tortilla Chips —wheat or corn  
 Taco Shells

### • Group C

%gMj |b| '1 " % [ fUa g'cf'%%cn"  
<sup>3#4</sup>gMj |b| '1 & [ fUa g'cf'S' 'cn"  
<sup>1#2</sup>gMj |b| '1 %\* [ fUa g'cf'S'\* 'cn"  
<sup>1#4</sup>gMj |b| '1 ; [ fUa g'cf'S" 'cn"

7cc\_Yg|Í d'Ujb  
 Cornbread  
 7cfb'A i ZUbg  
 Croissants  
 Pancakes  
 D|Y7fi g| XYggYfhid|Yg| a YU#  
 meat alternate pies and fruit  
 h fbcj Yg|l  
 K UZUg|

### • Group D

%gMj |b| '1 ) S[ fUa g'cf%' 'cn"  
<sup>3#4</sup>gMj |b| '1 " , [ fUa g'cf%' 'cn"  
<sup>1#2</sup>gMj |b| '1 & [ fUa g'cf'S"- 'cn"  
<sup>1#4</sup>gMj |b| '1 % [ fUa g'cf'S' )cn"

8ci [ \bi hg|Í W\_YUbXnYUgi  
 raised, unfrosted  
 ; fUbc`U6Ufg|Í d'Ujb  
 A i ZUbg| U`Y| WdhWfb  
 Gk YhfC`h|Í i bZcg|X  
 H|Uhf D|Ugfm|Í i bZcg|X  
**• Group E**  
 %gMj |b| '1 \*' [ fUa g'cf'&&cn"  
<sup>3#4</sup>gMj |b| '1 (+ [ fUa g'cf%'+'cn"  
<sup>1#2</sup>gMj |b| '1 " % [ fUa g'cf'%%cn"  
<sup>1#4</sup>gMj |b| '1 %\* [ fUa g'cf'S'\* 'cn"  
 7cc\_Yg|Í k |h| bi hg|fUg|bgz  
 choco-  
 'Uy'd|YWgUbX#cf'Zi |hidi fYg  
 8ci [ \bi hg|Í W\_YUbXnYUgi  
 'fUg|XZ'Zcg|Xcf| `UyX  
 : fYbW H|Ug|  
 ; fU|b: |f| h6Ufg|l  
 ; fUbc`U6Ufg|Í k |h| bi hg|fU-  
 g|bgzWcW Uy'd|YWgUbX#cf'Zi |h  
 Gk YhfC`g|Í Zcg|X  
 H|Uhf D|Ugfm|Í Zcg|X

### • Group F

%gMj |b| '1 +) [ fUa g'cf'&'+cn"  
<sup>3#4</sup>gMj |b| '1 ) \* [ fUa g'cf'&cn"  
<sup>1#2</sup>gMj |b| '1 ' , [ fUa g'cf%' 'cn"  
<sup>1#4</sup>gMj |b| '1 % [ fUa g'cf'S'+cn"

7U YÍ d'Ujbzi bZcg|X  
 7cZZY7U\_YÍ

### • Group G

%gMj |b| '1 %& [ fUa g'cf'('cn"  
<sup>3#4</sup>gMj |b| '1 ; \* [ fUa g'cf' 'cn"  
<sup>1#2</sup>gMj |b| '1 ) , [ fUa g'cf'&cn"  
<sup>1#4</sup>gMj |b| '1 & [ fUa g'cf%'cn"

6fck b|Yg|Í d'Ujb  
 7U\_YÍ U`j Uf|Y|YgZ'Zcg|X

### • Group H

%gMj |b| '1 #2 cup cooked or  
 25 grams dry

6U`Ym  
 6fYU\_Zgh7YfYUg| Wc\_YX|H  
 6i `|i f'fUW|Xk \ YU|  
 Macaroni—all shapes  
 Noodles, egg—all varieties  
 Pasta—all shapes  
 Ravioli—noodle only  
 Rice—enriched white or brown

### • Group I

%gMj |b| '1 #4 Wd'cf%'cn'Z  
 whichever is less

6fYU\_Zgh7YfYUÍ W`XzXfm|H

"15`ck YX'eb`mZcf XYggYf|gi bXYf'h Y9b\UbWX: ccX'6Ug|XA Ybi D'Ubb|b| 'Gng|Ya "  
 H5`ck YXZcf XYggYf|gi bXYf'h Y9b\UbWX: ccX'6Ug|XA Ybi D'Ubb|b| 'Gng|Ya /U`ck YXZcf VYU\_Zgh| bXYf'HFUX|HcbU`  
 '": ccX'6Ug|XUbX'9b\UbWX: ccX'6Ug|XA Ybi D'Ubb|b| 'Gng|Ya g'  
 H|FYZf'hc'GWcc`6fYU\_Zgh|DUH|fb`7\Ufchb'dU|Y, "(cf,") Zcf'h YUddfcd|fUYgMj |b| 'gnYgZcf W|XfYb|U| Yg%h'fci [ \ )"  
 'Gca YcZ'h YUc|j YZcXgZcf'h Y|f UWWa dU|ja Yb|gza UmWb|U|b'a cfYg [ UfzgU|hUbX#cf'Zi|h|Ub'ch'Yf|g'H'a Y|h8|YUfm  
 Guidelines, serve products low in fat, sugar and salt.

# Product Analysis (Product Formulation) Information to Provide for a Grains/Breads Product

*fd'UWcb Wá dUbm'Yhf\ YXL*

Product Name: \_\_\_\_\_ Code No.: \_\_\_\_\_

Manufacturer: \_\_\_\_\_

7UgYK Y| \hUbxDUW/#7ci bh \_\_\_\_\_

Volume and weight of one serving of product: \_\_\_\_\_

Grain ingredient(s) in product: \_\_\_\_\_  
· fB chY..df]a Ufm[ fU]b]b[ fYX]Ybha i ghVY]Ybf]WYX'cf'k \c`Y[ fU]b`Ūci f'cf'a YU`L

Weight of grain (gram weight) in one serving of product: \_\_\_\_\_

· fB chY..=hU\_Yg%( "+) [ fUa g'cZk \c`Y[ fU]b'cf`Ybf]WYX'Ūci f'cf'a YUžVfU]b'cf [ Yfa žcf`Ub`Ye] l] UYbh  
· Ua ci bhicZMFYU`Ug'dfcj ]XYX]b: B G=bgfi W]cb+, ' !%žF Yj ""žlc`Ye] U`%gYfj ]b[ ; fU]bg#6fYUXg"  
· ; fU]bg#6fYUXg'a UmVYWYX]hX]b`%#( gYfj ]b[ ]bW]a Yb]g`L

I certify that the above information is true and correct and that one \_\_\_\_\_ serving of the above product (ready to eat) contains \_\_\_\_\_ serving(s) of Grains/Breads.

\_\_\_\_\_  
SIGNATURE

\_\_\_\_\_  
TITLE

\_\_\_\_\_  
PRINTED NAME

\_\_\_\_\_  
DATE

## Milk Component of the Reimbursable Lunch

NY: ccXUbX8fi [ 5Xa ]b]gfu]cb fl 85E\UgYgLV]g\YXhYgHbXUFXcZ]Xyb]mZcf`ck Zha ]\_ Uga ]\_ hUhdfej ]Xy'bc'a cfYhUb'hfYY[ fUa g'cZZhdYf'Y] [\hUi ]X'ci bWgYfj ]b[ "A ]\_ k ]h U designated milk fat content of about 1 percent or less may be labeled lowfat. Milk with a designated milk fat content of 1.5 percent or 2 percent is now labeled reduced fat.

5`a ]\_ gYf YX'g\U`WYdU]m f]nX'Ui ]X'hdYg'cZa ]\_ žU`cZk \]W'a i gha Yhig]U'UbX`cW` gHbXUFXgZcf'YUW'a ]\_ "H'Ya ]\_ g\U`WbH]bj ]H'a ]bg'5 UbX'8 U'h'Y'Yg'gd]W]U'X'Vmih'Y: 85` and consistent with state and local standards. To meet Dietary Guidelines, it is recommended that h'Y'Ui ]X'a ]\_ k ]h h'Y'ck Yg]Z'hUbX'g [ U'Wb]h]bhV'cZZYX"

**Schools are required to offer a variety of fat content fluid milk as a beverage. Varieties of fat content milk include skim, lowfat, whole, lowfat chocolate, lowfat strawberry, lowfat vanilla or whole chocolate, strawberry, vanilla, etc.** GWcc`gUFYUgc'fYei ]fYX'hc`cZf'Uj Uf]Ym'cZ'Ui ]X'a ]\_ Wbg]h]bhk ]h 'W]X'Yb]g'dfY'Zf'YbWg]b'h'Ydf]cf'm'U' "ZUgd]W]U'W'hdY'cZa ]\_ 'fYdfYg]Yb]g`Ygg` than 1 percent of the total amount of milk consumed in the previous year, the school may elect not to offer that type of milk for lunch.

### Prohibition on Choice of Beverage

I G85`Ug'fi `YX'hU'Ug'Wcc`a UmbchicZZf'1 ]WZcf'ZYY'hc'gi Xybl'gk \c'fY'Z'g'Ya ]\_ žk \]Y'WUf] - ]b[ 'ch'Y'f'gi Xybl'gk \c'g'Y'W'X'a ]\_ U'g'dU'hc'Z'h'Y]f'a YUžUb'U'U'W'f'h'df]WZcf'1 ]W'`G'W'U practice is prohibited because it violates the unit pricing requirement and effectively undermines the milk component as an integral part of the reimbursable meal by offering a substitute beverage at the unit price.

A similar practice has also been observed in schools that mistakenly offer a choice among milk, tea UbX'Zi ]h'Uj cfYX'Xf]b\_g'k ]h 'V'Yj YFU Y'f'f'cb'Y'ci g'm'Wbg]X'Y'X'hc'V'Y'U'a YU'W'a dcb'Y'bh'`5'g` discussed above, schools are prohibited from charging extra for an alternate beverage for students who accept milk, while giving away an alternate beverage to those who refuse milk.

In the state-local agreement schools consent to price lunches as a unit. Thus, schools agree to offer Uj YZcX]h'a g'U'U`cW`mYg]U]g\YX'i b]hdf]WZcf`i bW'f]bX'hc`cZf'Z'ci f'ZcX]h'a g'U'U[ ]j Yb` V'YU`Z'U'hi b]hdf]W'`H'Y'g'Wcc`a YU`dU'f]bg'gd]W]m'Ui ]X'a ]\_ U'g'U'W'a dcb'Y'bh'h'Y'cb'm'ig` V`stitutions allowed are for documented medical reasons. f'c'Y'Y'5'W'a a'c'X'U]b[ '7\]X'Y'b'K ]h 'G'd]M]U` 8]M]f'm]B'Y'X'g'f'L

Regulations permit any of the following:

1. to offer milk as an integral part of the meal pattern and to charge a separate (a la carte) price for "A ]W'f'f'Zi ]h'Uj cfYX'Xf]b\_ 'cf'f'U'U'hc'U`'gi Xybl'gk"GWcc`gUFYi f] YX'hc'Wbg]X'Y'h'Y'cZf]b[ g` and the pricing structure with the goal of encouraging students to accept and consume a "bi ]f]h]cbU`m'V'U'Ub'W'X'z'f'Y]a Vi fgU'Y'a YU'/cf &'`hc' [ ]j YUk Un'f ]W'f'f'Zi ]h'Uj cfYX'Xf]b\_ 'cf'f'U'U'hc'U`'gi Xybl'gk \c'f'Y'ei Yg]h]z'f'Y] U'F'X'Y'g'c'Z whether they have accepted milk as part of the reimbursable meal. That is, a school may offer another beverage in addition to milk, as long as students are aware that they may take both the

....a ]\_ UbXh Ych Yf Vy YfU YUgdUfhcZh Yi b]Hdf]WX'a YU/cf  
 ' "tc ]bWfdcfUY'1 ]WUgUWYX]HLYZfi ]h#j Y] YHUYZcX]hYa k ]h ]b ]h YfY]a Vi fgUYa YU'fUcb[ .  
 ....k ]h 'a ]\_ ž[ fU]bg#VYUXgža YU#a YUhiUhfBUY'UbXUgYwbXZfi ]h#j Y] YHUYgci fWUhi' bWE"5g  
 ....Uk Uhgžh YWUF[ YZcf' UXX]hcbU' gYfj ]b[ gVYncbXh Yi b]Hdf]WX'a YU'k ci 'XVYg' VYWMtc' h'Y'  
 district's a la carte pricing policy.

H YgWcc' Ńdc' ]Wig' ci 'XVYWUF' mdi V]W'YX'gc' h'Ughi XYbgi bXYfgUbx'h Yf'cdh]cbg"-ZcZZf'  
 versus serve is implemented, the student would still be permitted to decline any one (or two) food  
 item(s) at lunch and one food item at breakfast and receive a reimbursable meal at the unit price.  
 The student's decision to accept or decline the milk component, as such, cannot be used to determine  
 k \Yh Yf h'YgWcc' k ]\_ 'WUF[ Yh Ughi XYbhZcf h'Y'1 ]Wcf'ch Yf Vy YfU Y' H'YfY] i 'U]cbgWbh]bi Y'  
 to permit the establishment of different unit prices for different choice menus, provided that all  
 students are offered the same selection regardless of free and reduced-price eligibility. Schools are  
 encouraged to offer choices of food items in order to increase consumption and participation.

**Common Problems: Milk**

1. Milk is placed on the tray of children in lower grades, thus not allowing them to make a choice.  
 ....Gc'i h]cb. "5 `ck' YUWW]Xlc'gYWM\]g# Yf'ck b'a ]\_ "
2. Milk is offered as a choice against another beverage. Gc'i h]cb. "H'YfY]g'bc'g' Vg]hi h'YZf'a ]\_ /h'YfY'  
 ZcfY]hWb b'Yf Y'VYcZZfYXUg'UWc]WU] U]bghiUch Yf'ZcXcf' V]f YfU Y'
3. The school is temporarily unable to obtain a supply of milk. Gc'i h]cb. "ZYá Yf] YbWiwbX]h]cbg'  
 ....há dcfUf] midfY YbhUgWcc' Zca \U] ]b[ 'a ]\_ U] U'UVYZh Yg]UHYU YbWia UhiUddf] Yh YgYfj ]WcZ  
 ....i bWg'X f]b[ h'Y'Yá Yf] YbWidY]cXk ]h'ci há ]\_ "7cbHUMh Yg]UHYU YbWiu]g'gcb U]gdgg]VYdf]cf' tc'  
 a YU'gYfj ]W'

**Milk Shakes in the Reimbursable Lunch**

If a milk shake is offered as part of the reimbursable lunch, it must contain at a minimum eight  
 ci bWg'cZŮi ]X'a ]\_ "

## The Reimbursable Lunch Under Offer Versus Serve (Traditional)

Offer versus serve is a serving method designed to reduce food waste and food costs in the school lunch program. It allows senior high school students and, when approved by the local school district, students in any other grade to choose fewer than all of the food items within the lunch pattern.

When a full portion of a food item is declined, a smaller portion may be offered. Offering smaller portions is not mandatory and is a local decision. A smaller portion cannot be counted toward the reimbursement. A smaller portion offered must be taken for a lunch to be reimbursable.

### Important Point

The school may not require that certain food items be taken. The intent of offer versus serve is to allow students to refuse food items they do not intend to consume. Students must be given the option to refuse meat or milk. The school may not require a student to take the meat or milk.

### Senior High School

Schools are required to implement the offer versus serve provision for senior high school students (grades 9-12). In senior high school, a student must be allowed to refuse those food items that are not required to be eaten.

### Elementary, Middle and Junior High Schools

The implementation of the offer versus serve provision in schools below the senior high school level is left to the discretion of local school districts. The school has the option of determining whether to implement offer versus serve. The school district may decide:

1. to implement or not implement offer versus serve.
2. to allow students to decline up to two food items (as in senior high schools) or to decline only one food item.
3. in which schools or grades offer versus serve will be implemented.

### Identifying Food Items

When implementing offer versus serve, you must identify the food items and amounts of food for each of the four food components. However, you must offer a minimum amount of each food component (one serving). Menu items are the actual foods you serve, such as tacos, fruit salad and green beans. See pages 9.40-9.42 for additional information.

### Identifying a Reimbursable Lunch

The following menus were offered to students, and several different selections of combinations of three food items were made. Selections represent a reimbursable lunch.

#### Menu 1

Menu Item	: ccX=Hā	Student									
		1	2	3	4	5	*	+	,	9	10
7\jWYb f&cnL.....	A YU#A "5 "	X	X		X		X		X		X
Potato (1# <sub>2</sub> c.)	JY  #: fi  hi	X		X			X	X		X	X
; fYyb'6YUbgfl# <sub>4</sub> c.)	JY  #: fi  h	X		X	X	X			X	X	
< chFc` f%cnL.....	; #6		X	X	X	X	X	X			
Milk (1# <sub>2</sub> pt.)	Milk		X			X		X	X	X	X

#### Menu 2

Menu Item	: ccX=Hā	Student			
		1	2	3	4
DjnnUf7\YgY&cnL	A YU#A "5 "	X	X	X	
.....f7fi g1%)`cnL	; #6	X	X	X	
; fYyb'6YUbgfl# <sub>4</sub> c.)	JY  #: fi  h	X			X
: fi  h7cWUJ`fl# <sub>4</sub> c.)	JY  #: fi  h		X		X
Milk (1# <sub>2</sub> pt.)	Milk			X	X

#### Menu 3

Menu Item	: ccX=Hā	Student									
		1	2	3	4	5	*	+	,	9	10
< ch8c `fi fU_Z fhf`&cnL	A YU#A "5 "	X	X	X				X	X	X	X
· fbi b%)`cnL.....	; #6	X	X	X	X	X					
6U_YX6YUbgfl# <sub>4</sub> c.)	JY  #: fi  h	X			X		X		X		X
: fYg\`5 dd`Yfl# <sub>2</sub> c.)	JY  #: fi  h		X		X	X	X	X	X	X	
Milk (1# <sub>2</sub> pt.)	Milk			X		X	X	X		X	X

**Counting Food Items**

*A YU#A YU#5 HfBUH*

H Ya YU#a YUHfBUH a UnVYgfj YX]b'cbYa Ybi ]hYa fg]WXh f\_Ym'lk c'ci bWg'cf]b'h Y main dish and one other menu item (beef vegetable soup - 1#<sub>2</sub> ounces beef and grilled cheese sandwich - 1 1#<sub>2</sub> ci bWg'WYgY' =Zh Ya YU#a YUHfBUH]g'gd]hVYk Yb'a Ybi ]hYa g'ZVch ]hYa g' a i ghVYHU\_Yb]b'cfXYf'Zcf'h Ya YU#a YUHfBUH'c Wi bhUg'cbYcZh YUj YZcX]hYa g' =ZU gi XYbhgYWg'cb'ncbYcZh Ya Ybi ]hYa g'WbHU]b]b[ 'a YU#a YUHfBUH'Zh Y'i bW'a Umgh]'VY fY]a Vi fgUVY]Z]hWbHU]bg'Un'YUgh'h fYYZ ``dcf]cbg'cZUbni'h Yf'ZcX]hYa g': cf'Yi Ua d'YZUgi - dent could take the sandwich, a piece of fruit and milk and have a reimbursable lunch because it contains three full food items—bread in the sandwich, fruit and milk.

*J Y YLUY# fi ]h*

H Wi bh'h Yj Y] YLUY#Zi ]hWa dcbYbhUg'lk c'ZcX]hYa g'Zh Y'hcU'ei Ub]m'kU\_Yb Zcf'gi XYblg' in grades K-3 must be 1#<sub>2</sub> Wd'cf'a cfY]b[ fUXYg'(!%&]ha i ghVY<sup>3</sup>#<sub>4</sub> cup or more. When the total fYei ]fYX'Ua ci bh'cZj Y] YLUY#Zi ]h]g'Xj ]XXVYk Yb'lk c'gci fWg'z]h]g'Wi bh'X]b'h YZ'ck ]b[ manner.

In each situation below, if the student selects one vegetable in the planned amount, it counts as one ZcX]hYa /]Zh Ygi XYbhgYWg'k c j Y] YLUYg]b'h Yd'UbbYX'Ua ci bl'z]hWi bl'g'Ug'lk c'ZcX]hYa g'

**K-3**

**4-12**

3# c. french fries

1#<sub>2</sub> c. french fries

... 1# c. spinach

1#<sub>4</sub> c. spinach

..... H'U'1' 1#<sub>2</sub> Wj Y] YLUY ..... H'U'1' 3#<sub>4</sub> c. vegetable

K \ Yb'h Y'hcU' fYei ]fYX'Ua ci bh'cZj Y] YLUY#Zi ]h]g'Xj ]XX'Ua cb[ 'a cfY'h Ub'lk c'gci fWg'z]h]g' counted in the following manner. In the situations below, if a student selects any one vegetable in h'Yd'UbbYX'Ua ci bl'z]hWi bl'g'Ug'cbY'ZcX]hYa /]Zh Ygi XYbhgYWg'Ubni'k c j Y] YLUYg]b'h Y planned amounts, it still counts as one food item because the total required amount has not been taken. All three vegetables must be taken in the planned amounts in order to count them as two food items.

**K-3**

**4-12**

1# c. pickles

1#<sub>4</sub> c. pickles

... 1# W'ca U'c

1#<sub>4</sub> c. tomato

... 1#<sub>4</sub> W'Yhi W

1#<sub>4</sub> c. lettuce

..... H'U'1' 1#<sub>2</sub> Wj Y] YLUY ..... H'U'1' 3#<sub>4</sub> c. vegetable

### Important Point

⇒ b XMMfa ]b]b[ k \ Yh Yf hc Wi bh h Yj Yl YUVY#Zi ]hgYWMcbgUgcbYcf'lk c ZcX]hYa gZUg h Y following questions:

%8]Xh YW] XgYWMk c'cf'a cfYgYfj ]b[ g'cZj Yl YUVY#Zi ]h3

2. Is the quantity taken at least  $\frac{3}{4}$  c. ( $\frac{1}{2}$  W]Zdcfhcb'glnYg'UYfYXi WXZcf [ fUXYg?! ' E3

If the answer to both questions is yes, count the selection as two food items. If one question is answered no, count the selection as one food item.

; fUbg#6fYUXg

To count the bread as one food item, a full portion of bread must be taken. The bread food item may be planned so that it comes from more than one source, as in the following examples:

- $\frac{1}{2}$  g]WVYUXZ'  $\frac{1}{4}$  WgdU \ Yh] ' %VYUX
- %HW'g \ Y' Z'  $\frac{1}{4}$  Wf]W1 %VYUX
- (gU]hBYWUWYfgZ'  $\frac{1}{4}$  Wa UMfcb] '1 %VYUX

6fYUX'a UnVYWi bhX'cb`nicbW]b YUW'fY]a Vi fgUVYa YU": cf'Yl Ua d'Y' ]ZUgh XybhgYWMX'  $\frac{1}{2}$  c. spaghetti and eight crackers, it could only be counted as one food item.

### Milk

**There is no substitute for milk.** In order to count milk as one food item, a  $\frac{1}{2}$  d]bhcZUî ]X'a ]\_ must be taken.

### Preplate Delivery System

Schools with a preplate delivery system should inform the students that they may request the server to remove from their plate any item or items they do not want. The server should either plate the items the student wants or remove from the plate any item that the student does not want. An announcement by the homeroom teachers, posters in the cafeteria or other suitable announcements should be used, so that all students will understand and know that they have the privilege of refusing any preplated item.

### Prepackage Delivery System

To allow students in schools with a prepackage delivery system some choice, these schools are allowed to implement offer versus serve to the extent that is possible as long as students take at least three full portions.

## Additional Considerations

1. The three (or four) food items required to make up a reimbursable lunch **must be different food items.** : cf Yl Ua d Y U g W b X d c f h c b c Z W j W y b z Z Y b W Z j Y g z d Y U W Y g z \ c h f c ` g c f a ] \_` could not count toward the reimbursable lunch.  
  
& " b i g l b [ c Z f j Y f g g g f j Y z U ` Z c X ] h a g g d Y W U X j b h Y g W c c ` i b W d U h f b a i g h Y c Z f e r e d t o a l l s t u d e n t s . T h e q u a n t i t i e s o f e a c h f o o d i t e m o f f e r e d m u s t b e c o n s i s t e n t w i t h t h e a l b a i a e i U b h j Y g g d Y W U X Z f h U h U Y [ f c i d " H Y e i U b h j m c Z j Y j Y L V Y g U b X Z i j l g c Z f e r e d m u s t b e c o n s i s t e n t w i t h t h e p l a n n e d g f j j b [ g j n Y Z c f Y U W j h a "
3. The lunch must be **priced as a unit** fY U F Y g g c Z k \ Y h Y f h f Y z z i f c f U ` U j Y z c X ] h a g U Y g Y W M X " H l g a Y u b g h U h h c g Y g i X y b l g Y j [ j V Y Z c f Z Y Y i b W k ] ` W b h j b i Y l c d U h b c h j b [ / g i X y b l g Y j [ j V Y Z c f f Y X i W X d f j W i b W k ] ` g j ` d U h h Y W f f Y b h f Y X i W X d f j W W U f j Y U b X all other students will pay the full lunch price.
4. Schools providing a la carte service: As long as **all five food items are made available to each student**, any combination of food containing the minimum three (or four) required food items of the planned school lunch may be sold at the school lunch unit price and claimed for reimbursement. If students choose less than three (or four) foods that are planned and merchandised as a part of the school lunch, they must pay the a la carte price of those items. A la carte prices should be set to cover the total cost of each menu item.
5. Schools are not required to offer another item should a student refuse one of the food items j b h Y a Y U " = Z U g W c c ` k j g Y g z j h a U m Y W M l c c Z Z f W c j W g Z c f Y l U a d Y z U W c j W V M k Y b ` h k c a Y U # a Y h U h f b U Y j h a g c f U g Y W M c b c Z l k c j h a g Z c a h f Y Y j Y j Y L V Y # Z i j h j h a g " H Y f Y j g z \ c k Y j Y z b c U h f b U Y l c h Y U i j X a ] \_ W a d c b Y b h " G c a Y g W c c ` g c Z Z f c b Y c f a c f Y V j Y f U Y g z g W U g ' i j W c f ' i j W X f j b \_ j b U X X j h c b l c a ] \_ " H Y g Y W c j W g U F Y b c h j b h f W U b j Y a b l e s i n c e t h e y a r e i n d i f f e r e n t f o o d g r o u p s . A s t u d e n t m u s t b e p e r m i t t e d t o t a k e m i l k e v e n i f h e h a s a l s o c h o s e n t h e j u i c e o r j u i c e d r i n k . A n y m e n u s p o s t e d o r p u b l i s h e d b y a s c h o o l m u s t a c c u r a t e l y r e f l e c t t h i s .





## Instructions For Completing Daily Food Production Records for Food Based—On Site Production

1. **District:** Enter your district's name in District blank.
2. **School's Name:** Record your school's name.
3. **Meal Preparation Site:** List the name of the food preparation site if the food served at the school is prepared at another location.
4. **Meal Service:** 7\YW\h Ya YU`h Uh\h Ya Ybi `jgZcf/Y\h Yf VFYU\_ZUjz`i bW`cf`gbUW`
5. **Menu Option:** Select either Traditional or Enhanced Meal pattern based on Meal Pattern System (Attachment K) form in your application agreement.
6. **Students Served:** `9bhf`hcU`gi XYblg#UXi `lg#gYfj YXZcf`h YXUñ
7. **Date:** Record the date the food will be served.
8. **Offer vs. Serve:** `7\YW`InYg`jZnci `dUfhVdUy`]b`cZf`j g`gYfj Ycf`IbcI`jZbch`
9. **Food Item:** `@ghU`h YA YU#A YU5`hfBUyfa #A 5L]hA g`lc`VYgYfj YX`
10. **Food Item:** `@ghU`h YJY`YUVY#:# fi ]h#i ]Wfj #:#L]hA g`lc`VYgYfj YX`"fDl Ua d`YZWfb`cf`dYUWYg`
11. **Food Item:** `@ghU`h Y; fU]bg#6fYUXf] #6L]hA g`lc`VYgYfj YX`
12. **Food Item:** List Milk choices. Two different milk choices must be offered at lunch.
13. **Food Item:** `@ghU`C`h Yf#7cbX]a YblgYfj YX`g`W`Ug`a Urc`za i g`hUXZ`UbX`\_YWi d`
14. **Meal Contribution:** `bW`XY`h`Y`U`a`ci`b`h`c`Z`A`YU`#`A`YU`5`h`f`b`U`Y`f`a`#`A`5`L`];`f`U`]`b`g`#`6`f`Y`U`X`g`f`#`6`L`];`  
 .....Yei ]j UYblgZJY`YUVY#:# fi ]hfi ]Wfj #:#L]b`WdgZ`UbX`A`]`\_`f`A`L]b`ci`b`W`g`c`f`%`#`&`d`l`g`"F`Y`W`f`X`  
 .....Wbhf]Vi hcb`Zcf`YUW`U`Y`[`fci`d`"H`]g`]b`Z`f`a`U`]cb`]g`Z`ci`b`X`cb`7`B`"U`V`Y`g`h`Y`:#`c`c`X`6`i`n`]b`[`;`i`]X`Z`U`b`X`  
 .....I`C`S`5`f`Y`W`d`Y`g`:#`c`f`Y`U`a`d`Y`%`#`&`A`#`A`5`Z`&`#`6`Z`%`#`&`W`"
- 15.\* **Recipe #:** List the recipe number. A recipe number must be listed if two or more ingredients are used.
16. **Age/Grade Group:** `@ghU`h Y5 [ Y#; fUXY [ fci dg`lc`VYgYfj YX`fDl Ua d`YZD?`!"`Z?`!"`Z`(!`Z`(!`&`L`"
17. **Number of Portions:** Indicate the number of portions planned based on the number of students eating  
 .....h`U`h`X`U`h`f`l`c`f`Y`U`a`d`Y`Z`%`S`S`Z`S`S`Z`Y`W`L`
18. **Portion Sizes:** `8`Y`g`M`V`Y`h`Y`W`b`h`f`]`V`i`h`c`b`h`c`h`Y`g`W`c`c`a`YU`d`U`h`f`b`g`A`YU`#`A`YU`5`h`f`b`U`Y`f`a`#`A`5`L`];`  
 .....ci`b`W`g`]b`X`]W`h`b`[`k`Y`[`\`h`c`f`Y`U`W`Z`J`Y`Y`U`V`Y`#:#`fi`]`h`#`i`]`W`f`j`#:#`L`]`b`W`d`g`c`f`g`W`c`d`g`h`n`Y`g`]b`X`]W`h`b`[`j`c`i`a`Y`Z`  
 .....;`f`U`]`b`g`#`6`f`Y`U`X`g`]b`Y`U`W`c`f`V`n`i`k`Y`[`\`h`Z`c`f`U``U`Y`#`[`f`U`X`Y`[`f`c`i`d`g`Y`f`j`Y`X`"8`Y`U`b`Y`d`c`f`h`c`b`g`h`n`Y`U`g`]h`]g`Y`f`j`Y`X`c`b`  
 .....h`Y`d`U`h`"f`l`c`f`Y`U`a`d`Y`%`<`U`a`V`i`f`]`Y`D`U`h`z`b`c`h`&`S`c`n`L`"
19. **Total Amount Prepared:** Using the : ccX6i n]b/ ; i ]XZ`h`Y`d`c`f`h`c`b`g`h`n`Y`U`b`X`h`Y`h`U``c`Z`d`c`f`h`c`b`g`  
 needed, determine the actual amount required to prepare for U`h`YU`Y`#`[`f`U`X`Y`[`f`c`i`d`g`]`g`h`X`"Indicate  
 .....h`c`U`U`a`c`i`b`l`g`c`Z`Z`c`X`d`f`Y`d`U`Y`X`]b`d`c`i`b`X`g`#`c`i`b`W`g`Z`%`\$`W`b`g`"K`Y`b`]b`X`c`i`V`h`U`g`h`c`k`h`c`"ghUdUfhW`U`f`  
 food with regard to purchase units, refer to the I`C`S`5`:#`c`c`X`6`i`n`]b`[`;`i`]X`Z`F`Y`]g`Y`X`&`S`%`Z`W`i`a`b`&`  
 .....Y`b`h`h`Y`X`I`D`c`f`h`c`b`I`b`]g`f` Any leftover foods used in meal preparation should be included in this column.
20. **Leftovers:** Record the total amount leftover for each menu item served. List amounts in the same manner  
 .....U`g`f`Y`d`c`f`h`X`]b`W`i`a`b`%`"f`l`c`f`Y`U`a`d`Y`Z`)!`#`(#`+`!`&`c`n`Z`%`!`#`&`d`l`g`Z`Y`W`L`
21. **Comments:** (Optional) Include such information as serving temperature, weather factor, product  
 .....U`W`d`h`U`]`h`n`Z`Y`e`i`]`d`a`Y`b`h`g`W`Y`X`i`Y`Z`c`Z`g`Y`f`j`]b`g`Y`f`j`Y`X`#`Z`c`X`]`h`A`Z`W`g`#`Z`c`X`]`h`A`Z`Y`W`9`l`U`a`d`Y`g`U`Y`U`g`  
 .....Z`ck`g`"Y`Z`c`j`Y`f`g`]b`W`c`Y`f`Z`g`Y`f`j`Y`U`h`6`F`?`Z`(-`!`&`c`n`"Y`Z`c`j`Y`f`X`i`Y`h`c`i`b`U`b`b`c`i`b`W`X`U`Y`X`h`f`d`Z`U`U`W`f`h`l`g`c`X`c`i`h`Z`  
 baker needs to prepare main dish, etc.

Sack lunch components must be listed on Production Records if claimed for reimbursement.

I-ZUFYMYbi a Vf`]g`b`c`h`i`g`X`U`b`X`h`Y`Food Buying Guide`X`c`g`b`c`h`U`j`Y`U`n`]Y`X`Z`c`f`h`Y`Z`c`X`]`h`A`Z`h`Y`X`]g`f`]W`i`a`i`g`h`U`j`Y`  
 U7B`"U`W`Y`c`f`d`f`c`X`W`U`b`U`n`g`]c`b`U`Y`

**Daily Food Production Record for Food-Based - Central Kitchen**

1. DISTRICT: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_

5.  TRADITIONAL  ENHANCED

6. DATE: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK

Food Item	12. Meal Contribution	13. Recipe #	Planned Portions & Serving Sizes										17. Total Amount Prepared (lbs. # of cans, ea., cases, etc.)	18. Quantity Sent To:		
			Age/Group	Age/Group	Age/Group	Age/Group	Adults	Ala Carte	School Name	School Name	School Name					
7. Meat/Meat Alternate			14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	14. 15 # 16 Portion Size	School Name	School Name	School Name
8. Vegetable/Fruit																
9. Grain/Breads																
10. Milk																
11. Other(s)/Condiments																

## Instructions For Completing Daily Food Production Records for Food Based—Central Kitchen

1. **District:** Enter your district's name in the District blank.
2. **School's Name:** Record the school's name.
3. **Meal Preparation Site:** List the name of the food preparation site if the food served at the school is prepared at another location.
4. **Meal Service:** Check the meal that the menu is for either breakfast, lunch or snack.
5. **Menu Option:** Select either Traditional or Enhanced Meal pattern based on Meal Pattern System (Attachment K) form in your application agreement.
6. **Date:** Record the date the food will be served.
7. **Food Item:** @ghU`h YA YU#A YU5`hfbUHfA #A 5LZcX]hA g'lc VYgYf YX"
8. **Food Item:** @ghU`h YJY| YHUY#; fi |h#i |Wfj #; #LZcX]hA g'lc VYgYf YX"fi cf Yl Ua d'Y`Wfb!ZcnYbz`a Uj YXdchUcYgU`Yg`"
9. **Food Item:** @ghU`h Y; fUjbg#6fYUX'fi #6LZcX]hA g'lc VYgYf YX"
10. **Food Item:** List Milk choices. Two different milk choices must be offered at lunch.
11. **Food Item:** @ghU`Ch Yf#7cbX|a Yblg'gYf YX'g W'Ug'a Uncza i gLFXZUbX`YWi d"
12. **Meal Contribution:** =bW XYh YUa ci bhczA YU#A YU5`hfbUHfA #A 5Lz; fUjbg#6fYUX'gf #6L]b`  
 ""Yei lj UYblgZJY| YHUY#; fi |h#i |Wfj #; #L]b WdgZUbXA ]\_ fA L]b'ci bWg'cf %&dlg" F WfXWblf|Vi hcb`  
 ""Zcf YUW`U| Y| fci d"H]g]bZfa U]cb |gZci bX'cb`7B`UYgZ'h Y; ccX'6i n]b| ; i |XYZUbXI G85 fWdYg`"  
 """: cf Yl Ua d'Y.%&#&A #A 5Z&; #6Z%#&W"
- 13.\* **Recipe #:** List the recipe number. A recipe number must be listed if two or more ingredients are used.
14. **Age/Grade Group:** @ghU`Y5 | Y#; fUXY| fci dg'lc VYgYf YX"fb| Ua d'YZD? ! " z? ! " z(!, z(!%&L`
15. **Number of Portions:** =bX|WY'h Ybi a Vf`cZdcf]cbgd`UbbYX`UgYX'cb`h Ya YU"fi cf Yl Ua d'YZ`\$S\$Z 300, etc.).
16. **Portion Sizes:** `8YgM|VYWUf`mh YWblf|Vi hcb'lc`h YgWcc`a YU`dUHfbg`A YU#A YU5`hfbUH`  
 ""fA #A 5L]b'ci bWg]bX|W]b|`k Y|[\hcf YUWZJY| YHUY#; fi |h#i |Wfj #; #L]b Wdg'cf`gWcd`glnYg`  
 ""|bX|W]b|`j c`i a Yz; fUjbg#6fYUX'g]b YUW'cf Vmk Y|[\hZcf U`U Y#| fUXY| fci dg'gYf YX"8 YUbYdcf]cb`  
 ""glnYUg|h]g'gYf YX'cb`h Yd`UH`"
17. **Total Amount Prepared:** Using the : ccX'6i n]b| ; i |XYZ'h Ydcf]cb`glnYUbX'h YlcHU` `cZdcf]cbg`  
 needed, determine the actual amount required to prepare for U`h YU Y#| fUXY| fci dg`ghX" Indicate total  
 ""Ua ci blg'cZcX'dfYdUYX]b dci bXg#ci bWgZ` %\$Wbg"K \Yb]b Xci VhUg'lc`ck`lc`]ghUdUf]W`Uf ZcX`  
 with regard to purchase units, refer to the I G85 : ccX'6i n]b| ; i |XYZ'f Y]gYX`&S\$Z`Wi a b`&Yb|h YX`  
 ""I`Df fWdYg| b]g`I`K \Yb`gYbX]b| `(I`dUbgZ]bX|WY`ck`a UbmIdUgUfYi`gYX`UbX`ck`a UbmigYf] |b| gYUW`  
 ""dUb`n]YXg|"Yz`dUbgf`\$S\$gYf] |b| g#dUbL`5 bmi`YZcj Yf ZcX'gi`gYX]b`a YU`dfYdUf]cb`g`ci`XVY]bW`YX`  
 in this column.
18. **Quantity Sent to:** : ]`|b`h YbUa YcZh YgUy`]h`cW]cbf]g'lc`k`|W`ZcX`]g`gYb|fWfX'h YlcHU`  
 ""Ua ci bhczcX'gYbhc`h YUW`gUy`]h`cW]cbf]g'dfYdUYX'Zcf""ZgYbX]b|`%\$WbgZ`YUgYfWfX`ck`  
 ""a Ubm`%\$Wbg`k`YfY`gYb|I`gYh`YZcX'Vi n]b|`|i`|XYi`b|h`]ghX]b`W`i`a`b`&I`gYh`Y`Uf`Yg`idcgg]VY`  
 ""a YUg`fYZ'f`h`YZcX]hA`dcgg]VYg`W'Ug|`U`cbgfU`h`Y`h`Ub`%&dUb`FYZ'f`lc`h`YfWdYZ'f`WffWd`  
 ""k`Y|[\h#a`YUg`fYg'fYei`|fYX'Z'f`bi`a`Vf`cZdcf]cbg'lc`VYXY]j`YfYX"5`Xi`h`U`U`W`h`gYf] |b|`gUa`ci`blg`  
 should be included in amounts delivered.

**Sack lunch** components must be listed on Production Records if claimed for reimbursement.

I=ZUFYdYbi a Vf]gbchi gYXUbX'h YFood Buying Guide XcYg'bc'h\U YUn]YXZcf`h`YZcX]hA`zh`YX]gf]Mia`i`gh`U`Y`  
 U7B`UY`cf`dfcX`W`Ub`Ung]gcb`UY`

## Daily Food Production Record for Food-Based - Receiving Kitchen

1. DISTRICT: \_\_\_\_\_ 6. STUDENTS SERVED: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_ ADULTS SERVED: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_ TOTAL SERVED: \_\_\_\_\_

4. MEAL SERVICE:  BREAKFAST  LUNCH  SNACK  TRADITIONAL  ENHANCED 7. DATE: \_\_\_\_\_

8. OFFER VS. SERVE:  YES  NO

Food Item	14. Meal Contribution	15. Recipe #						19. Total Amount Received						20. Leftover	21. Comments		
		Age/Group		Age/Group		Age/Group		Age/Group		Age/Group		Age/Group					
		PK-3	4-8	9-12	13-18	19-24	25-34	35-44	45-54	55-64	65+	17. # Portions	18. Portion Size	17. # Portions	18. Portion Size	17. # Portions	18. Portion Size
9. Meat/Meat Alternate																	
10. Vegetable/Fruit																	
11. Grain/Breads																	
12. Milk																	
13. Other(s)/Condiments																	

## Instructions For Completing Daily Food Production Records for Food Based—Receiving Kitchen

1. **District:** Enter your district's name in the District blank.
2. **School's Name:** Record the school's name.
3. **Meal Preparation Site:** List the name of the food preparation site if the food served at the school is prepared at another location.
4. **Meal Service:** Check the meal that the menu is for: breakfast, lunch, or snack.
5. **Menu Option:** Select either Traditional or Enhanced Meal pattern based on Meal Pattern System (Attachment K) form in your application agreement.
6. **Students Served:** 9bhf rhu gi Xybg#Uxi lg#gfj YXZf h YXUñ
7. **Date:** Record the date the food will be served.
8. **Offer vs. Serve:** 7\YWÍ nYgÍ |Znci dUfhWdUH'j b'cZf j g'gfj YUbX' |gh| fUXYgdUfhWdUHb| "'7\YWÍ bcí and list grades that offer vs. serve is not being used in, if any.
9. **Food Item:** @ghU` h YA YU#A YU5` hfbUyfa #A 5 L]hYa g'lc VYgfj YX"
10. **Food Item:** @ghU` h YJY| YHUY#: fi |#> |Wfj #: #LZcX|hYa g'lc VYgfj YX"
11. **Food Item:** @ghU` h Y; fUj#6fYUXfi #6L]hYa g'lc VYgfj YX"
12. **Food Item:** List Milk choices. Two different milk choices must be offered at lunch.
13. **Food Item:** @ghU` C h Y#7cbX|a Ybggfj YX'g W Uga Uhcza i gLFXZUbX\_ YWi d"
14. **Meal Contribution:** bW XYh YUa ci bhczA YU#A YU5` hfbUyfa #A 5 Lz; fUj#6fYUXfi #6L]b' Yei j YUybgZj Y| YHUY#: fi |#> |Wfj #: #L]b WdgZUbXA |` fA L]b ci bWgcf'd]b|g' F YWfX'Wb|f]Vi hcb' for each age group. This information is found on CN labels, the : ccX6i n|b/ ; i |XZ and USDA recipes. cf`Y Ua d`Y.%!#\_A #A 5 Z&; #6Z'#\_W"
15. **Recipe #:** List the recipe number. A recipe number must be listed if two or more ingredients are used. 7B` UY` |g`cWYXcb h Yci h|XYcZh YdfcXi WwgyUbX'a i ghVY\_ Ydhcb UY"
16. **Age/Grade Group:** @ghU` Y5 | Y#; fUXY[ fci dg'lc VYgfj YX" fUj Ua d`YZD? ! " z? ! " z(!, L'
17. **Number of Portions:** Indicate the number of portions planned based on the number of students YU]b| h UxUñfi cf`Y Ua d`YZ%SSZ' SSZYW' =Zh Ydcfhcb gnYgUFYh YgUa YZcf X|ZZYfbU Y#[ fUXY [ fci dg'zh YX]gf]WwB Y|h Y'` |ghibi a VY`cZdcfhcbgd`UbbYXZcf U`cZh YU Y#[ fUXY[ fci dg]li gfj Ygcf h YrcU` bi a VY`cZdcfhcbgd`UbbYXUbXUfck UMcgg'h YU Y#[ fUXY[ fci dg'
18. **Portion Sizes:** 8 YgW]VYh YWb|f]Vi hcb lc h YgWcc`a YU`dUhfBg`A YU#A YU5` hfbUyfa #A 5 L' ]bX|W]b| k Y| \ hcf ]bXj |Xi U`gfj ]b| gZj Y| YHUY#: fi |#> |Wfj #: #L]b Wdgcf`gWcd`gnYg' ]bX|W]b| j c`i a Yz; fUj#6fYUX]b ]bXj |Xi U`gfj ]b| g'cf Vmk Y| \ hZcf U` U Y#[ fUXY[ fci dg'gfj YX" 8 YUbdcfhcb gnYUg|h]g'gfj YXcb h Yd`UH"fi cf`Y Ua d`YZ%< Ua Vi f| Yf DUhñbchi&S'cnL'
19. **Total Amount Received:** bX|WYrcU` Ua ci b|gcZZcXfYWj YX]b dci bXg#ci bWgZ. %S`Wbgzei UfgZ [ U`cbgZcf bi a VY`cZdUbgk ]h h Ybi a VY`cZgfj ]b| gXXUbyX"
20. **Leftovers:** Record the total amount leftover for each menu item served. List amounts in the same manner UgfYdcfhX]b W`i a b % "fi cf`Y Ua d`YZ) !#\_ W+!&crz% !#\_ pts, etc.)
21. **Comments:** (Optional) Include such information as serving temperature, weather factor, product UWdhU] |hñYei |da YbhgWYXi `Yz. `cZgfj ]b| g'gfj YX#ZcX|hYa zWg#ZcX|hYa zYHw9l Ua d`YgUFYUg' Z`ck g` YZcj Yfg]b Wc Yzgfj YU6F? z(- !dUH]Yg`YZcj Yf Xi Ylc i bUbbci bWX`UYXlf|dzU`UWfM sold out, baker needs to prepare main dish, etc.

Sack lunch components must be listed on Production Records if claimed for reimbursement.

# Enhanced Food Based Menu Planning System

## Enhanced Food Based School Lunch Pattern Requirements

Enhanced Food Based School Lunch Pattern Requirements  
The Enhanced Food Based School Lunch Pattern Requirements section of the Menu Planning System should refer to the School Lunch Pattern Chart on page 9.52 when planning a school lunch menu. Program regulations that apply to both the Traditional and Enhanced Menu Planning System. Program regulations that apply to both the Traditional and Enhanced : ccX'6UgYX'D'Ubb]b[ 'A Ybi 'Gng]Ya g'UFYWbH]bYX]b h'YHFUX]hcbU : ccX'6UgYX'A Ybi 'D'U-  
ning section.

# Schedule D

## School Lunch Pattern for Enhanced Food Based Menu Planning

GWcc'g'a Uhi gYhYa ]b]a i a 'bi hf]YbhUbXei Ub]lmfYei ]fYa Ybg'Udd']WVYrc'h Ya Ucf]lmcZW]X'Yb Ug'cb[ Ug'cb m' cbYU Ycf'[fUX]gci lg]XYhY'Y YgZf'h Ya Ucf]lmcZW]X'Yb"

Meal Component	Minimum Quantities Required For				
	Ages 1-2	Preschool	Grades K-6	Grades 7-12	Option For Grades K-3
Meat or Meat Alternate (quantity of the edible portion as served): @Yb'a YUzdc' hfmc' Ug\	%cn"	1 1/2 'cn"	&cn"	&cn"	1 1/2 'cn"
Alternative Protein Products (APP)	%cn"	1 1/2 'cn"	&cn"	&cn"	1 1/2 'cn"
Cheese	%cn"	1 1/2 'cn"	&cn"	&cn"	1 1/2 'cn"
Large egg	1/2	3/4	1	1	3/4
Cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup	1/2 cup	3/8 cup
Peanut butter or other nut or seed butters	2 Tbsps.	3 Tbsp.	4 Tbsp.	4 Tbsp.	3 Tbsp.
Milk (if fluid) or yogurt (if not yogurt not allowed)	( 'cn"cf"	* 'cn"cf"	, 'cn"cf"% cup	, 'cn"cf"% cup	* 'cn"cf" 3/4 cup
The following may be used to meet no more than 50% of the requirement and must be used in combination with any of the above: Peanuts, soy nuts, tree nuts or seeds, as listed in program guidance, or an equivalent quantity of any combination of the following: ...h]cb'cZh YUvcj Ya YU#a YUUhYbUY ...f'cn" cZbi lg#gYXg'1 %cn" cZWc_YX ...Yb'a YUzdc' hfmc' Ug'E"	1/2 'cn"1 ) S1	3/4 'cn1 ) S1	%cn"1 ) S1	%cn"1 ) S1	3/4 'cn"1 ) S1
JY] YUVYg#; fi ]lgf&cf'a cFYg'f] ]b[ g' from different sources of vegetables or fruits or both).	1/2 cup	1/2 cup	3/4 cup plus additional 1/2 cup over	1 cup	3/4 cup
; fU]bg#6fYUXg" A i ghVY'bf]WYX'cf' whole grain. A serving is a slice of bread or an equivalent serving of biscuits, rolls, etc., or 1/2 cup of cooked rice, macaroni, noodles, other pasta products or cereal grains.	5 servings per week—minimum of 1/2 per day <sup>1</sup>	, g'f] ]b[ g' per week—minimum of 1 per day <sup>1</sup>	12 servings per week—minimum of 1 per day <sup>1 2</sup>	15 servings per week—minimum of	10 servings per week—minimum of 1 per day <sup>1 2</sup>
Milk (As a beverage).			, U"cn"	, U"cn"	, U"cn"

<sup>1</sup>: cf'h Ydi fdcgYg'cZh ]g'WUfzUk YY\_ Yei Ug'Uj YXUng'

<sup>2</sup>I d'hc'cbY[ fU]bg#VYUXg'g'f] ]b[ 'dYf XUma UhiVYUXg'g'f]h'

<sup>3</sup>USDA recommends whole milk for children 1-2 years of age.

15 'hfbUY'Dfch]b DfcXi Wf'f DDEUg: ' bck b Ug'JY] YUVYDfch]b DfcXi Wf'f DDE"

**For required minimum calorie and nutrient levels, see the chart on page 24.10-24.11.**

## Vegetable/Fruit Component

Handwritten text describing the vegetable/fruit component requirements, including serving sizes and weekly totals.

<p><b>Examples of combinations that meet the 3/4 cup vegetable/fruit per day requirement (Grades K-6):</b></p> <ul style="list-style-type: none"> <li>• 3# 1/4 cup fruit</li> <li>• 1# 3/4 cup fruit</li> <li>• 3# 1/4 cup fruit</li> <li>• 3# 1/4 cup vegetable</li> <li>• 1# 3/4 cup vegetable</li> </ul> <p>To achieve the requirement of an additional 1/2 cup vegetable/fruit served over a week, add two servings of 1/4 cup per week or one serving of 1/2 cup per week or increase several serving sizes during the week to equal the 1/2 cup.</p>
<p><b>Examples of combinations that meet the 1 cup vegetable/fruit requirement (Grades 7-12):</b></p> <ul style="list-style-type: none"> <li>• 3# 1/4 cup vegetable</li> <li>• 1# 3/4 cup vegetable</li> <li>• 1# 3/4 cup fruit</li> <li>• 1# 1/2 cup fruit</li> <li>• 1# 1/2 cup vegetable</li> <li>• 1# 3/4 cup fruit</li> </ul>

### Minimum Serving Sizes on Multiple Serving Lines

Handwritten text explaining that additional servings made available on any serving line could be counted toward meeting the weekly minimum requirement. This applies only to the additional 1/2 cup per week or one serving of 1/2 cup per week.

Handwritten text providing further details on meeting the Dietary Guidelines, mentioning special promotions and classroom activities.

## Grains/Breads Component

H\YXU`ma ]b]a i a `i bWfYei ]fYa YbhcZ[ fU]bg#VFYUXgZcf`W] XfYb`U] Yg`h`fYYUbX`cj Yf`]g`U` a ]b]a i a `cZcbYgYfj ]b[ `dYf`XUmUbX`Y[ \hgYfj ]b[ g`cj Yf`U]j Y!XUnk YY`Zcf`dfYgWcc`Yfg`/%&` gYfj ]b[ g`dYf`k YY`Zcf`[ fUXYg`? !\* /%` gYfj ]b[ g`dYf`k YY`Zcf`[ fUXYg`+!%&UbXU`\$`gYfj ]b[ g`dYf` k YY`cd]cb`Zcf`[ fUXYg`?! "CbYXYggYfhXU`ma UmVYWX]hXUgU[ fU]bg#VFYUXg`gYfj ]b[ `Zcf` grades K-12.

: cf`YUW`XUm`Ygg`h`Ub`U]j`Y!XUnk`YY`zh`YgWcc``a`UmXYMMUgY`h`YgYfj`]b[`g`dYf`k`YY`VmUd`dfcl`]a`Um`m`\$`dYf`Wbh[ fU]bg#VFYUXg`fcbY!U`h`E`I`gY`h`YWUfhVYck`ic`Yd`nei`XhMfa`]bY`h`Y`bi`a`Vf`c`Z[ fU]bg#VFYUXg`gYfj ]b[ gbYXYX"

Bi a Vf`cZGfj ]b[ `8Uhg` `b`K`Y`	Bi a Vf`F`Yei ]fYX; fU]bg#VFYUXg`Gfj ]b[ g`		
	; fUXYg`? !*`	; fUXYg`+!%&`	Cd]cb`?!`
.....) .....	..... %&`\$`	..... %`\$`	..... %&`\$`
.....( .....	..... -`*`	..... %&`\$`	..... ,`\$`
.....	..... +`&`	..... -`\$`	..... *`\$`
.....& .....	..... (`,`	..... *`\$`	..... (`,`\$`
.....% .....	..... &`(`	..... `)`\$`	..... &`\$`

## The Reimbursable Lunch Under Offer Versus Serve (Enhanced)

Offer versus serve is a serving method designed to reduce food waste and food costs in the school. It allows high school students and, when approved by the local school district, students in any other grade to choose fewer than all of the food items within the lunch pattern.

When a full portion of a food item is declined, a smaller portion may be offered. Offering smaller portions of food items must be taken for a lunch to be reimbursable.

### Important Point

The school may not require that certain food items be taken. The intent of offer versus serve is to allow students to refuse food items they do not intend to consume. Students must be given the option to decline. The school is not required to require a student to take the meat or milk.

### Senior High School

Schools are required to implement the offer versus serve provision for senior high school students who do not intend to eat. A lunch is reimbursable if a student takes full portions of three or more food items.

### Elementary, Middle and Junior High Schools

The implementation of the offer versus serve provision in schools below the senior high school level is left to the discretion of local school districts. The school has the option of determining how offer versus serve will be implemented.

1. to implement or not implement offer versus serve.
2. to allow students to decline up to two food items (as in senior high schools) or to decline only one food item.
3. in which schools and in which grades offer versus serve will be implemented. (Offer versus serve may be implemented in all or some schools in the district and in all or some grades in a school.)

### Identifying Food Items

Menu items are the actual foods you serve, such as tacos, fruit salad and cake. Menu items are the actual foods you serve, such as tacos, fruit salad and cake.

### Identifying a Reimbursable Lunch

The following menus were offered to students, and several different selections of combinations of three food items were made. Selections represent a reimbursable lunch.

#### Menu 1

Menu Item	: ccX=Hā	Dcfh]cb`GlnY ?!*` `+!%&		Student											
				1	2	3	4	5	*	+	,	9	10		
Chicken	A YU#A "5 "	&cn"	""&cn"	X	X		X		X		X		X		X
Potato	JY[ #. fi ]hi	<sup>1</sup> # <sub>2</sub> c.	<sup>1</sup> # <sub>2</sub> c.	X		X			X	X			X	X	
; fYyb'6YUbg'.....	JY[ #. fi ]h	<sup>1</sup> # <sub>4</sub> c.	<sup>1</sup> # <sub>2</sub> c.	X		X	X	X				X	X		
Hot Roll	; #6	%cn"	""%cn"		X	X	X	X	X	X					
Milk	Milk	<sup>1</sup> # <sub>2</sub> pt.	<sup>1</sup> # <sub>2</sub> pt.		X			X		X	X	X	X	X	X

#### Menu 2

Menu Item	: ccX=Hā	Dcfh]cb`GlnY ?!*` `+!%&		Student			
				1	2	3	4
D]mUf7\YgYL'...	A YU#A "5 "	&cn"	""&cn"	X	X	X	
(Crust)	; #6	%)`cn"	""%)`cn"	X	X	X	
; fYyb'6YUbg'.....	JY[ #. fi ]h	<sup>3</sup> # <sub>4</sub> c.	<sup>1</sup> # <sub>2</sub> c.	X			X
: fi ]h7cWUJ'.....	JY[ #. fi ]h	<sup>3</sup> # <sub>4</sub> c.	<sup>1</sup> # <sub>2</sub> c.		X		X
Milk	Milk	<sup>1</sup> # <sub>2</sub> pt.	<sup>1</sup> # <sub>2</sub> pt.			X	X

#### Menu 3

Menu Item	: ccX=Hā	Dcfh]cb`GlnY ?!*` `+!%&		Student											
				1	2	3	4	5	*	+	,	9	10		
< ch8c[ 'fi fUb_Z fhfL'A YU#A "5 "	A YU#A "5 "	&cn"	""&cn"	X	X	X				X	X	X	X		X
.....fbi bL'.....	; #6	<sup>1</sup> # <sub>2</sub> c.	<sup>1</sup> # <sub>2</sub> c.	X	X	X	X	X							
6U_YX6YUbg'	JY[ #. fi ]h	<sup>1</sup> # <sub>4</sub> c.	<sup>1</sup> # <sub>2</sub> c.	X			X		X		X				X
: fYg\ '5 dd'Y'.....	JY[ #. fi ]h	<sup>1</sup> # <sub>2</sub> c.	<sup>1</sup> # <sub>2</sub> c.		X		X	X	X	X	X	X	X		
Milk	Milk	<sup>1</sup> # <sub>2</sub> pt.	<sup>1</sup> # <sub>2</sub> pt.			X		X	X	X			X	X	

**Counting Food Items**

*A YU#A YU#5 hfbUY*

H Ya YU#a YUHfBUYa UnVYgfj YX]b'cbYa Ybi ]hYa fg]WXh f\_Ymzk c'ci bWg]cf]b'hYa Ujb' dish and one other menu item (beef vegetable soup - 1#<sub>2</sub> ounce beef and grilled cheese sandwich - 1 1#<sub>2</sub> 'ci bWg'WYgM"=Zh Ya YU#a YUHfBUy]ggd]hVMk Yb'a Ybi ]hYa g'Vch ]hYa g'a i ghVY HU\_Yb]b'cfXYf'Zcf'h Ya YU#a YUHfBUy]c Wi bhUgcbYcZh YUj YZcX]hYa g"=ZUgi XYbhgYWg' cb'mcbYcZh Ya Ybi ]hYa g'WbH]b]b[ 'a YU#a YUHfBUy]zh Y'i bW'a Ungh]`VYf]a Vi fgUVY]Z ]hWbH]bg'U'h YUgh'h fYZ ` `dcf]cbgcZubmch Yf'ZcX]hYa g": cf'Y Ua d'YZUgi XYbhWi `XHU\_Yh Y sandwich, a piece of fruit and milk and have a reimbursable lunch because it contains three full food items — bread in the sandwich, fruit and milk.

*JY YLWY# fi ]h*

H Wi bh'h Yj Y] YLWY#Zi ]hWa dcbYbhUg]k c'ZcX]hYa g'zh Y'hcU'ei Ub]hmHU\_Yb Zcf'gi XYblg' ]b[ fUXYg?!\* 'a i ghVY<sup>3</sup>#<sub>4</sub> 'Wd'cf'a cfY/]b[ fUXYg'+!%&]ha i ghVYcbYWd'cf'a cfY'K \Yb'h Y'hcU' fYei ]fYXUa ci bhczj Y] YLWY#Zi ]h]gXj ]XXVYk Yb'lk c'gci fWg'z]h]gWi bhX]b'h YZc`ck ]b[ manner.

In each situation below, if the student selects one vegetable in the planned amount, it counts as one ZcX]hYa /]Zh Ygi XYbhgYWg'hk c j Y] YLWYg]b'h Yd'UbbYX'Ua ci blz]hWi blg'Ug]k c'ZcX]hYa g'

**K-6**

**7-12**

3# c. french fries

1#<sub>2</sub> c. french fries

.....Z 3# 'Wgd]bUW.....Z 1#<sub>2</sub> c. spinach

.....HcU'1 3#<sub>4</sub> 'Wj Y] YLWY.....HcU'1 1 c. vegetable

K \Yb'h Y'hcU' fYei ]fYXUa ci bhczj Y] YLWY#Zi ]h]gXj ]YX'Ua cb[ 'a cfY'h Ub'lk c'gci fWg'z]h]g' counted in the following manner. In the situations below, if a student selects any one vegetable in the d'UbbYX'Ua ci blz]hWi blg'Ug'cbY'ZcX]hYa /]Zh Ygi XYbhgYWg'Ubnlk c j Y] YLWYg]b'h Yd'UbbYX' amounts, it still counts as one food item because the total required amount has not been taken. All three vegetables must be counted in the planned amounts in order to count them as two food items.

**K-6**

**7-12**

1#<sub>4</sub> c. pickles

1#<sub>3</sub> c. pickles

.....Z 1#<sub>4</sub> 'Wra Uc.....Z 1#<sub>3</sub> c. tomato

.....Z 1#<sub>4</sub> 'WYhi W.....Z 1#<sub>3</sub> c. lettuce

..... HcU'1 3#<sub>4</sub> 'Wj Y] YLWY.....HcU'1 %Wj Y] YLWY

# Nutrient Standard Menu Planning System

## Nutrient Standard Menu Planning (NSMP)

Nutrient Standard Menu Planning is a computer-based menu planning system which allows a Ybi g'lc VYd'UbbYX'h Uia Yhibi hf]hcb'g'UbxUfXg" GcZk UfYgdVWjUW`mXYg] bYX'lc W'a d`mi k ]h U`dfc[ fUa `fYei ]fYa Yblg'dfcj ]XYg'hWb]W`g' ddcfhlc UbUmmYUbX'lc a cX]Zria Ybi g]Z h YmXc' bchW'a d`mik ]h `h Yg'UbxUfXg" GYMM gY'h YgcZk UfYU`ck gX]fYMa YUj fYa YbhcZ'h Y nutrient content of the meals, it is not necessary to have food component or quantity require- a Yblg" `b`cfXYf'lc ZW]HUY]XYbh]UW]hcb'cZ'h cgy'a YUg'h UhUFYY]] ]VYZ'cf ZXYFU`fY]a Vi fgY- a Yblza YUg'a i ghWbhU]b Uh`Yghih fY'a Ybi ]h'a g`Ub YblfYzU`i ]X'a ]\_ UbX'Ug]XYX]g` "H`YfY ]g`WbgXYfUVYU] ]V] ]mhc XYhfa ]bYk \ UhWbg]h hg'Ub YblfYUbxUg]XYX]g` "

## Assisted Nutrient Standard Menu Planning (ANSMP)

Assisted Nutrient Standard Menu Planning is designed for those schools that do not have the technical resources to implement Nutrient Standard Menu Planning but want to take advantage of some of its features. This option allows districts to use the expertise of outside entities, such U'gch Y' gWcc` X]gf]Wgzh Yg'UH'cZUW'cf U'Wbg` h'Ublz'lc Xy Ycd Ua Ybi W'WZ'fY]dYg'zdfc- WfYa YbhgdYUW]hcbg'UbX'dfYdUFU]hcb'a Y'h cXg'h Uhk ]` U`ck `h YgWcc`'lc d'fcXi W'a YUg` h Uia Yhibi Ybi hf]hcb'g'UbxUfXg" A YUg'a i ghY'dfcXi WXUW'fX]b[ `lc `h YgdVWjUW]hcbg'XY- j YcdYXVmh Yci ]g]XYbh]h'5 bniWUb[ Yga UXYVmh YgWcc` X]gf]WbYX'lc VYfYUbUmmYX'lc` assure that the nutrient standards are met. A FY'gi fW; i ]XZ' developed by USDA, consisting of Uj Y'k YY\_ W'WY'a Ybi g'Zcf`i bW'UbX'VfYU\_Z]h]gUj U]UVYZ'ca `h Y7\ ]XB i hf]hcb'Dfc[ fUa g` Specialist at the regional Education Service Centers. This resource includes production records, dfYdUFU]hcb'UbX'di ``]g'z'fY]dYg'zdfcXi WgdYUW]hcbg'UbX'bi hf]YbhU'ngYg'Zcf` h YW'WY` menus.

### State Agency Approval for Assisted NSMP

6YZ'fY]a d`Ya Ybh]b[ `5 g]gh]XB GA DZUX]gf]W'a i gh'fY ]gY]hg'5 HUWa Ybh? `UbX'a U]`hlc `h Y` g'UH'cZUW" H`Yg'UH'cZUWk ]` `h Yb'gYbX'Ub U'd ]W]hcb'dUW'Yhlc `h YX]gf]W'lc W'a d`Yh'UbX' fYi fb'lc `h Yg'UH'cZUWk ]h U`fYei ]fYX'cW'a Ybh]hcb" H`Yg'UH'cZUWk ]`fY ]Yk `a Ybi ` W'Wg'zbi hf]YbhU'ngYg'z'fY]dYg'UbX'Z'cX'dfcXi WgdYUW]hcbg'lc Ybg' fY'h Y5 g]gh]XB GA D` fYei ]fYa Yblg'UFYa Y'h H`Yg'UH'cZUWk ]` bch]Z'h YX]gf]W'k ]h ]b`Y] \hk YY\_g'cZfY]j ]b[ `h Y` completed application packet if its documentation does not comply with the menu planning requirements. Approval to implement Assisted NSMP will be granted only after the district provides the necessary documentation. The regional Education Service Centers will provide technical assistance.

## Program Requirements — Nutrient Standard Menu Planning and Assisted Nutrient Standard Menu Planning

Since ANSMP is exactly like NSMP except that all functions of menu planning and nutrient analysis is done by entities outside of the district, all program requirements discussed in this section apply to both NSMP and ANSMP systems.

K 12 : ccX'6UgYXA Ybi gZcXgZca 'gdWUWZcX[ fci dg'UbX]b'gdWUWei UbhYga i ghVYcZ fered. Nutrient Standard Menu Planning and Assisted Nutrient Standard Menu Planning allow any foods in any quantities to meet the nutrition goals. The nutrition goals require meeting the Recommended Dietary Allowances (RDA) for breakfast (1#<sub>4</sub> RDA) and lunch (1#<sub>3</sub> RDA), age appropriate calorie goals and the Dietary Guidelines for Americans.

*Nutrient Standards* fYh YfYei jfYX`Yj Y`cZWcf]Yg'UbX'bi hf]YblgZcf'UgdWUW fUXYcf`U Y group.

The Nutrient Standards for lunch are set for these grade groups:

- Preschool

.....; fUXYg? !\*

.....; fUXYg'+!%&

- Plus an optional standard for grades K-3

School lunches shall provide the minimum calorie and nutrient levels for each of the required grade groups as shown in the charts on page 24.10-24.11. These minimums should be achieved in meals averaged over a school week.

The Nutrient Standards for breakfast are set for these grade groups:

- Preschool
- Grades K-12

.....; Di g'Ub'cdh]cbU'g'UbXUXZcf' fUXYg'+!%&

### Optional Age Groups

Schools have the option to provide the calorie and nutrient levels for lunches and breakfasts for these age [ fci dg`i '5 [ Yg' !\*`i '5 [ Yg'+!%\$` i '5 [ Yg'%%%' i '5 [ Yg'%'!%&

### What are the three ways a district can approach age/grade groups and nutrient standards?

%'8]gf]WgWb WccgYhc'd'Ub Vm[ fUXY[ fci dg': cf'? !%&gWcc`gZnci k ]`bYXhc i gYUhi YUgi the two established groups for lunch and the one established group for breakfast.

: cf`i bWYgd'UbbYXk jh B GA Dzh YYg]UV]g'YX'UbX'cdh]cbU' fUXY[ fci dg'fYh YgLa YUg' hcgYi gYXk jh '9b\UbWX: ccX'6UgYXA Ybi 'D'Ubb]b[ "b'ch Yf'k cfXg

- : cf'? !%&gWcc`gZnci k ]`bYXhc i gYUa ]b]a i a `cZlk c Yg]UV]g'YX[ fUXY[ fci dg'
- CbY]gZcf; fUXYg? !\*`H Ych Yf]gZcf; fUXYg'+!%&

If you wish, you can also use a third, optional grade group, which USDA recommends but does not require. This is for Grades K-3.

: cf`VfYU\_Zhg'd'UbbYXk jh B GA Dzh YfY]g'cbYYg]UV]g'YX[ fUXY[ fci d'Í Zcf; fUXYg? !%&' b'UX]h]cbzh YfY]g'Ub'cdh]cbU`Y hfU[ fUXY[ fci d'Í Zcf; fUXYg'+!%&'I g]b[ h]g'Y hfU[ fci d]g' recommended but not required.

The charts on pages 24.10-24.11 show the nutrient standards for lunch and breakfast for these grade groups. As the charts show, there is also a grade group for preschool.

**Optional Age Nutrient Standards for Nutrient Standard Menu Planning - Lunch**

Nutrients and energy allow-	Ages 3-6	Ages 7-10	Ages 11-13	Ages 14 and above
9bYf[ m5 `ck UbWg#7Ucf]Yg	)), .	***+. .	....+, ' . .	.....; (*
HhU : UhfLgUdYfWbhcZ . actual total food energy)	(1)	(1)	(1)	(1)
Gui fUHX: UhfLgUdYfWbhcZ of actual total food energy)	(2)	(2)	(2)	(2)
RDA for Protein (g)	+ " . .	... " . .	....% "S . .	.....% " +
RDA for Calcium (mg)	&+ . .	...&+ . .	.....( \$\$ . .	.....( \$\$
RDA for Iron (mg)	3.3	3.3	4.5	4.5
RDA for Vitamin A (RE)	% , . .	...& ' . .	.....' \$\$ . .	.....' \$\$
RDA for Vitamin C (mg)	% " * . .	...% "S . .	....% " + . .	.....% "&

<sup>1</sup>Not to exceed 30 percent over a school week. <sup>2</sup>Less than 10 percent over a school week.

**Optional Age Nutrient Standards for Nutrient Standard Menu Planning - Breakfast**

Nutrients and energy allow-	Ages 3-6	Ages 7-10	Ages 11-13	Ages 14 and above
9bYf[ m5 `ck UbWg#7Ucf]Yg	(% . .	...) \$\$ . .	.....), , . .	.....* &
HhU : UhfLgUdYfWbhcZ . actual total food energy)	(1)	(1)	(1)	(1)
Gui fUHX: UhfLgUdYfWbhcZ of actual total food energy)	(2)	(2)	(2)	(2)
RDA for Protein (g)	) " S . .	...+ " \$\$ . .	....% " & . .	.....% " & ) S
RDA for Calcium (mg)	200	200	300	300
RDA for Iron (mg)	2.5	2.5	3.4	3.4
RDA for Vitamin A (RE)	% . .	...%+ . .	.....& . .	.....&
RDA for Vitamin C (mg)	11.00	11.25	12.50	14.40

<sup>1</sup>Not to exceed 30 percent over a school week. <sup>2</sup>Less than 10 percent over a school week.

2. Districts can use a set of established age groups.

Instead of using grade groups, you can plan by age group. This approach might be helpful if your school doesn't have traditional grades. There are four established age groups built into the computer software. They are in years:

- 5 | Yg' !\*
- 5 | Yg%8%
- 5 | Yg'+!%\$
- 5 | Yg%4 `UbXc`XY

The charts on pages 24.10-24.11 show nutrient standards for lunch and breakfast for these age groups.

"Mi Wb XYj Ycd nei f'ck b Wgca jnXU Y[ fci dg"H]g'a YhcXU`ck g'nei lc'a cghUWWfUYm  
...Hf[ Yhh Ybi Hf]YbhbYXg'cZhh YW]XfYb nei 'gfj Y": c`ck ]b[ 'h Y]bgfi W]cbg]b'h YgcZk UfZ`  
...nei Wb XYj Ycd Wgca jnX[ fci dg'lc fYUWmh YU Yg'cZhh YW]XfYb ]b nei f'gWcc`"GYYdU Y  
...`\*, Zc'f'a cfY]bZcfa U]cb'cbi glb[ Wgca jnXU Y[ fci dg"

: cf`bZbhi: YX]b[ Dfc[ fUa g'fYZf'lc GY]cb`%z`bZbhi: YX]b[ "

## Selecting the Correct Nutrient Standard

Not all schools' grade structures will match the Nutrient Standard grade or age groups.

8 ]gf]Wg'a UnXYj Ycd'h Y]f'ck b Wgca jnX'bi Hf]Ybhg]LbXUX[ fci dg'WffYg'cbX]b[ lc'h YU Ycf`  
grade groups in their school(s). At least two Nutrient Standards should be used with any school that  
has grades K-12. Where such a broad spectrum of ages and grades are present, the standard should  
be changed at or right above the sixth grade level.

If only **one** U Ycf[ fUXY]g'ci Hg]XYh YgdY]UX[ fci dzUgWcc`cf[ fci d'cZgWcc`g'a Unii gYh Y  
B i Hf]YbhGLbXUX`Yj Y Zc'f'h Ya Ucf]m'cZW]XfYb"< ck Yj Yfzk \Yb **more than one** grade or age is  
ci Hg]XYcZhh YgdY]UX[ fci dzhh Ya Ybi `d`UbbYf'g'ci `Xi gYhk c'cZhh YfYei ]fYX[ fci dg'cf XYj Ycd U  
Wgca jnXU Y#[ fUXY[ fci d"

### Example 1.

Gca Yk \YF9 Ya YbHfngYfj Yg[fUXg'?! , "Hk c'bi Hf]Ybhg]LbXUXg'ci XWi gYXZf'h]ggWcc`"HAY? !\*  
bi Hf]Ybhg]LbXUXk ci XWi gYXZf'h Y[fUXg'?!\* UbXh Y+!%&bi Hf]Ybhg]LbXUXk ci XWi gYXZf'[fUXg'+  
UbX, "

### Example 2.

Gca Yk \YFA ]XXYGWcc`gfj Yg'W]XfYb ]b [fUXg')!, "Hk c'bi Hf]Ybhg]LbXUXg'ci XWi gYXZf'h]ggWcc`"  
HAY? !\* bi Hf]Ybhg]LbXUXk ci XWi gYXZf'[fUXg') UbX\*zh Y+!%&bi Hf]Ybhg]LbXUXk ci XWi gYXZf`  
[fUXg'+ UbX, "

### Example 3.

5bnk \YF9 Ya YbHfngYfj Yg'dfY? !+"Hk c'bi Hf]Ybhg]LbXUXg'ci XWi gYXZf'h]ggWcc`"H YdfYgWcc`  
W]XfYb'a UniiYUXX]lc [fUXg'?!\* UbXUbch Yf'g]LbXUXg'ci XWi gYXZf' W]XfYb ]b [fUXY+žglbW]h Y  
Wcf]YUbXbi Hf]YbhfYei ]fYa Ybg'cZW]XfYb ]b [fUXY+ UfY\]] \Y"

; fUXY? !+cf' fUXY\*!- gWcc`g`Wi `X]bW XYh YcbY[ fUXYci h]XYh Y[ fci d i gb[ h Y? !\*`  
bi hf]YbhgHbXUX'UbX+!%&[ fUXY[ fci dg'bi hf]YbhgHbXUX'ZfYgdYm]j Ym

If the district plans **centralized** a Ybi gZf'gY YFU'gWcc`gk ]h [ fUXYgk ]h ]b h Y? !\* fUb[ YZ  
even though the schools have varying age or grade groups, all of the menus may be planned for  
h Y[ fUXYg? !\* bi hf]YbhgHbXUX'

**Example:**

5bnk \fY-G8 d'UbghYa Ybi Zf'U`h'fYcZha YYYa YbHfngWcc`g]b h YX]gf]W'CbYgWcc`gYj Yg`  
W]XfYb ]b [ fUXYg? !\*/cbYdfY? !(/UbXh Ych Yf? !)"A Ybi gZf'h YgYgWcc`gWb Yd'UbbYXi g]b[ h Y`  
bi hf]YbhgHbXUX'Zf' fUXYg? !\* "< ck Yf YZ]ZYUW'gWcc` ]gU`ck YXh' d'Ub ]hgck b a Ybi zh Yb a Ybi`  
d'Ubb]b[ UbX'bi hf]YbhU'ng]gk ]`bYXh' VYXcbYZf' YUW'gWcc`ghY'

**Optional Age Groups**

: cf'gWcc`gi gb[ h YU Y[ fci d]b[ WUfh h Y[ fci dg'fYUX'i g]X'Vm]WU]b[ UX]h]cbU`B i hf]-  
YbhG]bXUX'gZf'ch Yf U YW]M[ cf]Yg'Vmik Y[ \h]b[ zWa V]b]b[ UbX#cf Uj YFU ]b[ h YF85 Zf`  
different age groups.

**Special Consideration at Age 11**

H Y[ fYU]ghX]ZfYbh]U ]b Wcf]WbYX'g'cW'fg'V]k Yb U Yg%\$!%cf V]k Yb [ fUXYg) !\* "5`  
one-year age difference does not make a great difference in the RDA requirements for each nu-  
trient when weighted for the predominant group. However, when several ages are added in on  
either side of the 10-11 age break, either too few nutrients and calories will be provided for those  
%Z' nU'g'cf h'cc a UbmW'cf]Yg'UbX'Z]k ]`VYdfcj ]YX'Zf h'cgY%'nU'g'UbX'i bXY'

H YBi hf]YbhG]bXUX'gXYj YcdYX'Vm]h YX]gf]WZf' Wg'ca ]nYX[ fUXYUbX'U Y[ fci dg'a i gi  
be added to the approved nutrient analysis software system. However, the nutrient standards  
gdY]U'X'Vm] G85 k ]`UfYUX'mY]b Ubmg'Zk UfYh Uh\ Ug'VYb Ud'fcj YX'Vm] G85 "

**Weekly Averages**

D'UbbYX'a Ybi gk ]`VYU'Um]YX'cj Yf Ug'Wcc`k YU\_ i gb[ Ub Ud'fcj YX'bi hf]YbhU'ng]g'g'Za  
k UfY'ng]h'a U'gYX'cb'h Ydfc'W]X'gYj ]b[ g'cZYUW'a Ybi ]h'a "

**School Week Definition**

5`gWcc`k YU\_ ]gXY'UbYX'Ug'Ua ]b]a i a `cZhfY'Wb'gYWhj YXU'ng'UbX'Ua U ]a i a `cZgYj Yb Wb-  
secutive days. If there are fewer than three consecutive days in a week (from Sunday to Satur-  
day), menus may be combined with either the previous or the following week.

: cf'Yl Ua d'Yzk \Yb'h YFYU'Ycb`m]k c XU'ng'cZg'Wcc`Xi f]b[ h Yk YU\_ `cZH'Ub\_g ]j ]b[ zh'cgY  
two days could be combined with either the week before or the week after Thanksgiving. See  
example.

Example:

: cf`XMMfa ]b]b[ 'gWcc`k YY\_žWccgY...

Bcj Yá Vf`%(ž%) ž%ž%ž%ž% ž`&%/ &&  
 flj Yb`Xlhl

OR

Bcj Yá Vf`&ž&&ž& ž& ž' S'UbX8 Wá Vf`%ž&  
 flj Yb`Xlhl"

November				
A`	H`	K`	H`	:
	1	2	3	4
+`	,`	-`	%\$`	%%
%`	%`	%`	%`	%`
21	22	---Holidays---		
&`	&`	' S`		

November				
A`	H`	K`	H`	:
	1	2	3	4
+`	,`	-`	%\$`	%%
%`	%`	%`	%`	%`
21	22	---Holidays---		
&`	&`	' S`	%`	&`

### Weighted/Unweighted Nutrient Analysis

D'UbbYX'a Ybi gk ]` VY'UbUmmYX'UbX'Wa dUFYX'hc`h`YUddfcdf]UY'B`i`h]YbhGUbXUFXi`g]b[` weighted or unweighted (simple averages) based on the **projected servings** of each menu item and condiment.

GWcc`g'a UmWccgY'hc` UbUmmY'a Ybi g'VUgYX'cb`h`Ybi`a`Vf`cZgYfj` ]b[`g'd`UbbYX'fk`Y[`\h`X'Lf` they may give equal weight to each menu item (unweighted or simple average).

A school district can use weighted averages for some schools and simple averages for others. Although simple averaging is an option, school districts are encouraged to choose one method of h`Ych`Y'Ug`h]g'a`cfYX]ZUW`hlc`a`U]b]b`k`c`g`h`Y'a`g`UbX`b`WUg`h`Y`dcgg]V`]hmcZYffcf"

## Simple Averages

Give equal weight to every item offered to the student within each menu choice.

Use this procedure, which should be done for each food group:

1. List the items in the menu choice and their respective servings.  
 2. Multiply the number of servings by the number of students in the school.  
 3. Add the results from step 2.  
 4. Divide the result from step 3 by the number of students in the school.

### Determining Projected Servings for Unweighted (Simple Averages) Choice Menu

Projected Meals = 900

Student Choices	Menu (Food Group)	Projected Servings	Steps necessary to get Projected Servings for computer
Select One	Chicken Nuggets : 10 GdU \ YH#A YHGU W	300	$\frac{300 \times 1}{900} = \frac{1}{3}$ ZcX]hA Wc]Wg ZcX]hA ]b h]gZcX] fci d"
Select Two	: fYbW: f]Yg ; fYb 6Yubg HggYXGUUX 5 dd Ygu W C fUb] Y-i ]W	*S *S *S *S	$\frac{1 \times 300 + 6 \times 300 + 1 \times 300 + 5 \times 300}{900} = \frac{300 + 1800 + 300 + 1500}{900} = \frac{3900}{900} = 4.33$ ZcX]hA Wc]Wg % S1 & ZcX]hA Wc]Wg 1 * S'dfc'YMX'gYf ]b] gZcf YUW ZcX]hA ]b h]gZcX] fci d"
Select One	Dinner Roll < Ua Vi f] Y'6i b ; U'W6fYUX	300	$\frac{300 \times 1}{900} = \frac{1}{3}$ ZcX]hA Wc]Wg ZcX]hA ]b h]gZcX] fci d"
Select One	Whole Milk 1% Chocolate Milk Nonfat Milk	300 300 300	$\frac{300 \times 1}{900} = \frac{1}{3}$ 3 food item choices food item in this food group.

## Weighted Averages

Use the following procedure to determine the weighted average for each menu choice. (This procedure is required for the requirement through September 30, 2009). A weighted nutrient analysis gives more weight to nutrients in popular foods that are more frequently selected by students. Weighted analyses allows for a greater contribution of nutrients to come from menu items that are selected more often and less nutrient contribution from those menu items selected less often.

Use the following procedure to determine the weighted average for each menu choice. (This procedure is required for the requirement through September 30, 2009). A weighted nutrient analysis gives more weight to nutrients in popular foods that are more frequently selected by students. Weighted analyses allows for a greater contribution of nutrients to come from menu items that are selected more often and less nutrient contribution from those menu items selected less often.

ber of servings for each menu item, excluding food items sold as adult meals and a la carte, is required for each menu.

### Determining Projected Servings for Weighted Averages

% "H Ybi H]hcb UbUn]g'  
 ....dfc[flá k]`WVW`UY  
 ....bi H]Yblg'UbXdfcj ]XY  
 ....UdfcXí W]cb'g' YhVgYX  
 ....cb`dfc`YMXg'fj ]b[ g"  
  
 &"`9g]a UhYhYbi a Vf`  
 ....Zf`dfc`YMXg'fj ]b[ g'  
 ....VgYXcb`d]ghdfcXí W]cb`  
 ....fYMF`Xg'UbXa YU`Wí blg"

Student Choice	Menu	Projected Servings
<b>Select One</b>	7\]WYb`Bi [ ] Yg`	*SS`
	: ]g` : ]`Yi`	..... %SS`
	GdU \ YH]#A YHGU W`	..... &SS`
<b>Select Two</b>	: fYbW: f]Yg`	..... , +) `
	Tossed Salad	325
	Applesauce	350
<b>Select One</b>	CfUb[ Y`i ]W`	..... & S`
	Dinner Roll	400
<b>Select One</b>	< Ua Vi f[ Yf`Gi b`	..... %SS`
	; U`]W6fYUX`	..... ' SS`
<b>Select One</b>	Whole Milk	150
	% `7\cW`UYA ]_`	..... +SS`
<b>Select One</b>	Nonfat Milk	50

H YgWcc`X]gf]W]g`ci`XWobXí W]k Y] \hXU YFU ]b[`Uih`YX]gf]W`y`Y`]ZWb]fU`a`Ybi`g`fYi`gYX`5`  
 gng]há`Ic`U`[`fY`UhYh`YXUHcb`h`YUá`ci`blg`h`Uk`]`VYdfYd]fYXZf`fY]a`Vi`fgUVYgi`X]b]h`a`YUg`Zca`h`Y`  
 ]bXj`]X`U`gWcc`g`]g`b`YXX`=Za`YU`d`Ubb]b[`]g`Xcb`YUih`Y]bXj`]X`U`gWcc``y`Yzk`Y]`[`h]b[`k`ci`XVY`  
 VgYXcb`h`YUá`ci`blg`d`fYd]fYXZf`fY]a`Vi`fgUVYgi`X]b]h`a`YUg`Uih`UhgWcc`"

### Combining Breakfast and Lunch Nutrient Standards

Nutrient Standard Menu Planning and Assisted Nutrient Standard Menu Planning allow schools the option to combine the total nutrients for breakfast and lunch together in proportion to the participation in each meal. Your software system may have the capability to combine the breakfast and lunch analysis in proportion to your participation. This is an optional feature of USDA-approved software and not all nutrient analysis software will have it.

## Standardized Recipes and Preparation Techniques

Standardized recipes and preparation techniques **must** be used when preparing menu items. The National Nutrient Database for Child Nutrition Programs or entered into the district's local database. The nutrient analysis of the actual product must be used.

The Education Service Center Child Nutrition staff have copies of these resources.

## Processed Foods

When processed foods are used in Nutrient Standard Menu Planning, the nutrient analysis of these products must either be in the National Nutrient Database for Child Nutrition Programs or entered into the district's local database. The nutrient analysis of the actual product must be used.

Request the nutrient analysis of any processed foods used, including commodity foods sent for processing. Request the nutrient analysis of the actual product must be used. (Contact the software supplier or software manual for directions on how to add this product information to your software).

## Menu Item Definition

Nutrient Standard Menu Planning deals with **menu items** instead of food components and food items. A menu item may be any single food or combination of foods. In Nutrient Standard Menu Planning, meals are required to have three menu items for lunch and for breakfast.

### Lunch

The three categories of menu items for lunch are:

- Entree
- Milk
- Sides Dishes (Any other food except a food of minimal nutritional value)

### Example:

< Entree	9bfYY
: Milk	G XY8 g
C Ua YU F Uglb 7cc  Y	G XY8 g
: Sides Dishes	A

The determination of whether a food can be counted as one menu item or two depends on how it is served. If it is served as one item, it is counted as one item. If it is served as two items, it is counted as two items. All menu items must be offered **prior to the point-of-service**.

### Entree

An entree is a menu item, not necessarily a meat item, that is a combination of foods or a single food that is served as the main course. Students are required to take the entree for the meal to qualify for reimbursement. Students may not substitute a side dish for the entree. In order to satisfy the varied preferences of students in the school, it is recommended that entree choices be

d'UbbYXXU]nñ: cf Yl Ua d'Yz]Zl YfYk YfYgi XYblg'k \c Xc bchYUha YUz]hik ci `XVYUxj ]gUVY to offer meatless entree choices such as items containing beans, eggs, cheese, Vegetable Protein Products or pasta with sauce. It is possible for a school to serve macaroni and cheese as an entree and then to also offer a smaller portion of macaroni and cheese as a side dish. If the school chose to do this, they would have to provide training to both students and Child Nutrition staff so they would understand that the student could not choose macaroni and cheese both as an entree and as a side dish and have it count as two of the required menu items for offer versus gmfj Yfa Ybi ]hã g'a i ghVYX]ZfYbhlrc VYWi bhXlrc UFXcZf j Yfg ggmj Y/hk c'cZl Yglã Y ]hã Wi bhcb ml'gcbY]hã E'FY[i U'hcbgXc bchglU'h UhU YbhfYYa i ghWbhf]Vi h'h Ya Ucf-ity of the calories of a reimbursable meal.

*H: Xhfa ]bY]ZUb entree Wb VYWi bhXU'gcbYa Ybi ]hã 'cf'a cfYhU'cbYa Ybi ]hã k \ Yb ]hWb! ggg'cZUWã V]bU]cb c'ZcXg'cc\_ Uih Yk Un]h]g'served. =ZUb YbhfYYWb]bg'UWã V]bU]cb c'ZcXg' Ubxga YcZl Yg'ZcXg'Wcb/ ]c X]ZfYbhZcX/ fci dg'f]Yza YUz'VYUz'Zi ]lg'Ubxj Y YUVYg'a ]\_z YWZ'YUWZcXg'ci XbchVYWi bhXU'gcbY]hã Ybi ]hã V hU'gdU'hcZl YbhfYYfbYa Ybi ]hã ' ]cU'5 g]b/ Ya Ybi ]hã WbbchWi bhlg'vch YbhfYYU'Xg'XYXg' ]b h Yglã Ya YU"=Zl YbhfYY]g' dfYUWU YU'bxg'gfj YU'gcbY]hã z'\_ YUWZg'UWz]h]g'Wi bhXU'gcbY]hã "-h]g'h YX]gf]Wg'XW' gcb k \ Yh Yf'lc Wi bh]h]g'U'g'h YbhfYYcf'h Yg'XYXg'*

**For example,** ]ZUa Ybi d'UbbY'fU'X]hcbU'ng'gfj Yg'hi f\_ Yhik ]hã [fU' m'cj Yf'a U'g' X'dchU'cYg'h Yb h Y hi f\_ Yz] fU' ml'bx'a U'g' X'dchU'cYg'fYWbg'XfYX'h YbhfYY'cbYa Ybi ]hã "H'a U'Yhk c'a Ybi ]hã g'z' gmfj Yh YdchU'cYg'cb h Yg'XYU'g'U'g'Y]hã "; fU' m]g'Wbg'XfYX'U'WbX'a Yb]z'g' h Ya Ybi ]hã ' k ci Xg]` Wi bhlg'U' YbhfYY]Z]hik YfYg'gfj YXk ]hã hi fU' nñ

**Example:**

One Item	Two Items
< Uã V f] Yf' gmfj Y'cb U'gi b'	< Uã V f] Yf' DU'h]Yg'gfj Y'g'YdU'Y]Zca 'gi b'
H f_ Yh]bX; fU' ng'gfj Y'cb A U'g' X'DchU'cYg'	H f_ Yh]bX; fU' ng'gfj Y'g'YdU'Y]m]Zca 'A U'g' X'DchU'cYg'
6i ff]lc; fU'XY'f'f]h' U'ã YU'z]F]W'Z'ha U'c'z' @h'i W'Z'GU'g'U'g'gfj Y'lc/ Yh Yf'	6Y'Z'6i ff]lc gmfj Y'g'YdU'Y]m]Zca 'GdU]g' F]W' ....

**Milk**

GWcc`g'UFYfYei ]fYX'lc c'Zf'U' ]X'a ]\_ U'g'UVYj YfU' Y'GWcc`g'UFYU'g' fYei ]fYX'lc c'Zf'U'j Uf]Ym' cZU' ]X'a ]\_ W'bg]gh]bhk ]h W] XfYb]g' dfYZf'YbWg' ]b h Ydf]cf' n'YU"=ZU'hd'YcZa ]\_ fYdfYg'Yb]g' less than 1 percent of the total amount of milk consumed in the previous year, the school may elect not to offer that type of milk for lunch.

To assist in meeting the goal of 30 percent calories from fat, the serving of lowfat (2 percent and %dY'Wb]h'cf'g.]a 'a ]\_ ]g'YbWi fU' YX'A ]\_ Wb VYU'U' cfYX'cf'i bU'Y cfYX'

### Side Dishes and Condiments

Any other menu item offered is considered a side dish unless it is a condiment. Condiments like salad dressings, dips, and spreads are not counted as menu items for the purpose of meeting the minimum requirement of three menu items for lunch and breakfast.

They are not counted as menu items for the purpose of meeting the minimum requirement of three menu items for lunch and breakfast.

If a school district wants to offer beverages in addition to milk, these beverages must be offered as one of the side dish choices that are part of the school's unit-priced meal. They **may not** be offered as a choice against milk.

They may not be offered as a choice against milk.

### Combining NSMP With Food Based Menu Planning Systems

School districts can use different menu planning systems for different schools in the district. For example, a district could use a food-based menu planning system for one school and a NSMP system for another school in the district.

## Foods of Minimal Nutritional Value

Schools using Nutrient Standard Menu Planning or Assisted Nutrient Standard Menu Planning are required to comply with the foods of minimal nutritional value rule. See the chart on page 19.5 for additional information.

### Inclusion in Nutrient Analysis

If a food of minimal nutritional value is a part of a menu item, the nutritional contribution can be counted when the nutritional analysis of the meal is calculated (for example, marshmallows on sweet potato casserole). The food of minimal nutritional value should only be a garnish or

### Theme Bars

Salad bars and other theme bars such as pasta bars, taco bars, potato bars, etc., may be served in Nutrient Standard Menu Planning and are considered reimbursable lunches when they consist of:

- An entree or menu item that is the main course.
- Side dishes (any other food except a food of minimal nutritional value).

One theme bar recipe should be selected for each type of bar (one for each type of bar) so that each one is represented. The theme bar recipes are treated as

### Field Trips

A field trip menu may be offered for various menu items, the number of choices does not affect the number of menu items that the menu planner establishes as comprising a reimbursable lunch or breakfast.

### Choices

The meal planner must assure that daily lunch or breakfast menus meet the requirement of having the correct number of menu items. The weekly menu must meet the requirements of the Nutrient Standards.

Students cannot select two of the same menu items under offer versus serve (i.e., two entrees or two servings of the same vegetable) and have it count toward a reimbursable meal. Each menu item must be different.

## Nutrition Goals

Menu planning is designed to meet or exceed the minimum nutrient levels for the various age groups. There are no minimum quantities established by the regulations for any menu item. H Ya Ybi d`UbbYf YgUV]g\ Ygk \Uih\ YYbfYYgUFYUbXh YgYf] ]b[ ghYg`cZh Ya Ybi ]hYa g"

## Point-of-Service Identification

: cf`h Ydi fdcgY`cZ]XYbh]Z]b[ UfY]a Vi fgUVYa YU Uih Ydc]bhCZgYf] ]WZh Ya Ybi d`UbbYf` will need to provide students and cashiers with details about the various combinations of menu items (including the various entrees) that may constitute a reimbursable meal.

=Zh YgWcc` \UgUgUUX`VUzh Ygi XYblg`a UmVYUWYlc`a U\_YUb I YbfYYgUUXi` cf`U I gXY gUUXi` fUg]XYX]g\`a Ybi ]hYa LZca` h Yj Uf]ci g]b[ fYX]Yblg"

: cf`Y Ua d`Yzgi XYblg`UbXWg\ ]fYgbYYXlc` WY]bZfa YXh Uih YYbfYYgUUX`Wbg]g`cZh c` gWcdg`cZh bUcf`W]WYb gUUX`d`i gUVck` `cZ`Yhi WUbX`ch Yf`]hYa g" H Yg]XYgUUX`#a Ybi` item could be a bowl of lettuce and other vegetables or a bowl of fruit salad.

## Substitutions

Occasionally it is necessary to make a substitution to a planned menu cycle for various reasons such as effective use of leftovers, food shortage or improper delivery from vendors. The use of substitutions may:

- change the nutrient content of the meal and
- meals may no longer meet the Nutrient Standard.

When food substitutions are made due to an emergency situation (i.e., food shortage), it is impractical for menu planners to revise menus and recalculate nutrient amounts.

If the need for service of a substitute item or leftovers occurs two weeks before the week the cf]] ]bU`a Ybi ]hYa ]g`lc` VYgYf] YXZh Yk YU`Ng`a Ybi gk ]` VYfYUbUmYXUbXh YBi hf]Ybh Standards (for the week) must be met with the substituted item. The two-week time span is the two-week period **before** the **day** of the menu item substitution.

**If the need for a substitution is known two weeks or more before the menu date:**

*j` fYUbUmYUbX`*

*j` a` Yh`h` YBi hf]YbhGHbXfX`*

**If the need occurs within two-weeks of date of meal service:**

*• no reanalysis is required and*

*j` hf`n`lc` i` gYUg]a ]`Uf`ZcXUg`h` Yg` Vg]li` hY`*

Reanalysis may be done but it is not required.

At the substitution level, the substitution:

- plays the same role in the meal (Entree, Milk, Side Dish) and
- is from the same food group.

The Nutrient Standards would no longer be met. *Example 1*

**Example 1.**

*Handwritten description of menu change: August 30 to September 1*

August

					30	31
September	1	2	3	4	5	6
	8	9	10	11	12	13
						14

Yes. Since you know of the change prior to the two weeks before serving, you should reanalyze the menu.

**Example 2.**

*Handwritten description of emergency substitution*

This was an emergency substitution of a similar food. There is no need to reanalyze.

**Example 3.**

*Handwritten description of substitution during a two-week period*

September	16	17	18	19	20	21	22
	23	24	25	26	27	28	29

Because the menu planner did not know about the substitution two weeks in advance of the date of the menu and a similar food was served, there is no need to reanalyze.

**Example 4.**

*Handwritten description of non-similar substitution*

The substitution occurred within the two-week period. Although the menu item substituted is not a similar food, the menu does not need to be reanalyzed.

## Requirements for Reimbursable Meals Under Offer Versus Serve (Nutrient Standard Menu Planning)

Offer versus serve is a serving method designed to reduce food waste and food costs in school meal programs. It allows students to decline a portion of a food item and still receive credit for that item.

### National School Lunch Program

- Minimum of three menu items must be offered.
- Must select at least two items, **one of the items must be an entree.**
- If four or more items are offered, the student may decline no more than **two**.

The lunch must be priced as a unit regardless of the number of menu items selected by the student.

When a full portion of a food item is declined, a smaller portion may be offered. Offering smaller portions is not mandatory and is a local decision. **Only full portions of menu items may be credited toward meeting the requirements for reimbursable meals.**

## Counting Menu Items for Offer Versus Serve

Students may be offered a variety of menu items and choices for each menu item at each meal. The meal planner establishes what constitutes a reimbursable meal from among the various menu items and choices in menu items that are offered.

	Student					
	A	B	C	D	E	F
<b>• ENTREES</b> (students select one)						
Lasagna	X			X		
Macaroni and cheese			X		X	
Chicken nuggets		X				X
<b>• SIDE DISHES</b> (students select one)						
Green beans	X					
Oven-baked fries				X		X
Corn		X				
Rice					X	
<b>• MILK</b> (students select one)						
1% Chocolate			X			X
Skim milk	X			X	X	
<b>• BREAD (Side Dishes)</b> (students select one)						
Rolls			X			
Garlic bread				X		
<b>• DESSERTS (Side Dishes)</b> (students select one)						
Rice pudding						
Oatmeal cookies		X			X	

The menu planner determines that the entree, milk, one serving each of a side dish, bread and dessert than three menu items are offered the student may only decline two items. Therefore, the student must select at a minimum three menu items (the entree and two other menu items) to have a reimbursable meal.

**Questions and Answers Regarding Nutrient Standard Menu Planning**

Q: How do I determine the appropriate nutrient levels for my school lunch menu?

A. USDA regulations specify the minimum nutrient level requirements for school lunches. School lunch menus must meet the minimum nutrient level requirements for total fat and saturated fat, which are maximums based on the nutrient needs of children and plan menus with appropriate levels of nutrients.

Q: Can I serve the same amount of food to all students regardless of their grade or age?

A. No, this cannot be done. When more than one grade or age is outside of the established levels, the required grade groups for lunch include: K-5, 6-8, and 9-12. When using Nutrient Standard Menu Planning, the required grade groups for lunch include: K-5, 6-8, and 9-12.

Q: How do I handle students who are outside of the established grade groups?

A. The school district could choose to use the USDA age groupings for menu planning: K-5, 6-8, and 9-12. Alternatively, the school district could choose to use the USDA age groupings for menu planning: K-5, 6-8, and 9-12.

Q: Can I average the nutrient levels of other schools to determine the appropriate levels for my school?

A. Although simple averaging is an option, the school district is advised to choose one method or method of error. However, a district could select different methods for different schools if desired.

( "E "7Ub Ugñ Xybhk \c XcYgbchYUha YUigYWMUa YUihUhfBUH'UgUb YbfYYk \Yb ]h]gcZZfYX'Vm  
the school as a side dish? If so, can a menu item serve as both an entree and a side dish?

A. A student is required to take an entree and may not choose a side dish in lieu of the entree. All school districts should consider planning meatless entrees if members of the student body are interested in having this type of meal. School districts could also offer beans, eggs or cheese. In addition, they could offer entrees containing 100 percent Vegetable Protein Product (VPP) or entrees without meat in them, (for example, Pasta with Tomato Sauce).

The second part of this questions asked if a menu item could serve as both an entree and a side dish. It is possible for a school to serve macaroni and cheese as an entree and then to also offer a smaller portion of macaroni and cheese as a side dish. If the school chose to do this, they would have to provide training to both students and ChildNutrition staff so they would understand that the student could not choose macaroni and cheese both as an entree and as a side dish and have it count as two of the required menu items for offer versus serve (menu items must be

.....X|ZZfYbhlc VYWi bhX'ck UFX'cZZf'j Ygi g'gj Y/hk c'cZh Yglá Y]h'á W'á bhcb'mU'cbY]h'á E"

) "E "7Ub UgWcc`i gY9b\UbWX: ccX'6UgYXA Ybi 'D'Ubb]b[ 'Zcf'gca Ya YUg'UbXB i hf]Ybh'GUbXUFX'  
Menu Planning for other meals?

A. Yes. School districts can use different menu planning systems for different schools in the

.....X|gf]W: YXfU'fY[ i 'U]cbgUgc 'U`ck X|gf]W'hc i gYX|ZZfYbha Ybi 'd'Ubb]b[ 'g'gh'á g'k ]h.]b'

.....cbYgWcc`^ck Yj YZ]h]gbchfYWa a YbXX"



## Instructions For Completing Daily Food Production Records for Nutrient Standard— On Site Production

1. **District:** Enter your district's name in the blank.
2. **School's Name:** Record the school's name.
3. **Meal Preparation Site:** List the name of the food preparation site if the food served at the school is prepared at another location.
4. **Meal Service:** Check the meal that the menu is for either breakfast, lunch or snack.
5. **Menu Option:** Select either Nutrient Standard Menu Planning or Assisted Nutrient Standard Menu pattern based on meal planning system (Attachment K) form in your application agreement.
6. **Date:** Record the date the food will be served.
7. **Students Served:** 9bhf lchU ghi Xybhg#UXi lg#lchU gmfj YXZcf h YXUñ
8. **Offer vs. Serve:** 7\YWÎmgj |Znci dUfhjWdUH|b cZMj ggmj Ycf Îbcĭ |Zbcĭ
9. **Entrée:** @ghU`Yblf fYWc|Wglc VYgmj YXUg UfY|a Vi fgUvYa YU" fðl Ua d`YcZYblfYg` \Ua Vi f| Yf`cbU  
bun, burrito, and turkey and potatoes)
10. **Sides (Group 1), if applicable:** List in (Group 1) all choices of dishes offered to students in which they  
"a i g#Wb`gYWMZca |b`h`U| fci d" fðl Ua d`Y. Zi |hgUUXZUdd`YZUbXdYUff"
11. **Sides (Group 2), if applicable:** List in (Group 2) all choices of dishes offered to students in which they  
"a i g#Wb`gYWMZca |b`h`U| fci d" fðl Ua d`Y. [ fYb VUbgzdYUgZ]Yg"
12. **Sides (Group 3), if applicable:** List in (Group 3) all choices of dishes offered to students in which they  
"a i g#Wb`gYWMZca |b`h`U| fci d" fðl Ua d`Y. a i ZUbfzfc`zWfbVfYUX
13. **Milk:** List milk choices. Two different milk choices must be offered at lunch.
14. **Other(s) Condiments:** List all other food items or condiments served such as mayo, mustard, ketchup, etc.
15. **Recipe #:** List recipe number. A recipe number must be listed if two or more ingredients are used.
16. **Age/Grade Group:** @ghh YU Y#| fUXY| fci dg|c VYgmj YX" fðl Ua d`Yz?!" ž(!+E"
17. **Number of Portions:** List number of portions planned based on the meal. (Example, 50, 100).
18. **Portion Size:** 8 YgM|VYWMU`nh Ydcfh|cb`gnY|b`ci bWg|bX|W|b| k Y| | \lzc| |b Wdgc|g Wcdg|gnYg`  
"bX|W|b| | j c i a YZcf U` U Y#| fUXY| fci dg|c YX" Dcf|cb`gnYfZf|c`h`YUa ci bhg|fj YXcb`h`Yd`Uf"
19. **Total Amount Prepared:** I g|b| h`Y: ccX`6i n|b| ; i |XYZh Ydcfh|cb`gnYUbx`h`YlcU`bi a Vm`cZdcfh|cbg`  
"bYXYXZXYMfa |bYh`YUM U`Ua ci bhfYei |fYXlc`dfYdUfYzcf U` h`YU Y#| fUXY| fci dg`|ghX"6Yj Ymi  
"gYUUVbX`Wbg|b|b|nci f`a YUg`fYa Yblg`@gh|hYa g|b Wbgzci bWgzdci bXgzUbXWgYg" Mi Wbi gY`  
the recipe times two, but you must have supporting documentation (recipe).

Example 
$$\left. \begin{array}{l} GfYXXXYWYgY! \& ; cn" \\ 6i ff|rcg!) WbgfPSSMBE \\ 7Ufclg!" : \%Wbg" \end{array} \right\} H|gg\ci`XWffYgdc|bXlc`W`i a bg\%`UbX\%$$

Any leftover foods used in meal preparation should be included in this column.

20. **Leftovers:** Record the total amount leftover for each menu item served. List in the same manner as  
"fYdcfhYX|b W`i a b`% " fl cf`Yl Ua d`Yz& ž+cnz%WgYž) !%#( W
21. **Comments:** (Optional) Include such information as serving temperature, weather factor, product  
"UWd|HM| |hñYei |da YbhgWYXi`Yžbi a Vm`cZgYfj |b| ggmj YX#ZcX|hYa žWg#ZcX|hYa žYW9l Ua d`Yg`  
"fYUgZc`ck g`Yz`j Yfg|b Wc`Yf/gmfj YUhVfYU`Zgh(- !&cn`Yz`j YfzYW

8 |gY| UFXh Y9blf fYUbX`gXYWM cfm\ YUX|b| gk \Yb i g|b| `Zcf VYU`Zgha YU"

Sack lunch components must be listed on Production Records if claimed for reimbursement.

**Daily Food Production Record for Nutrient Standard - Central Kitchen**

1. DISTRICT: \_\_\_\_\_  
 2. SCHOOL: \_\_\_\_\_  
 3. MEAL PREPARATION SITE: \_\_\_\_\_  
 4. MEAL SERVICE:  BREAKFAST  LUNCH

5.  NUTRIENT STANDARD  ASSISTED NUTRIENT STANDARD

6. DATE: \_\_\_\_\_

Food Item	Planned Portions & Serving Sizes												15. Total Amount Prepared			16. Quantity Sent To:			
	11. Recipe #	Age/Group			Adults			Ala Cante			(lbs., #10 cans, ea, cases, quarts, gallons, pints)			School Name	School Name	School Name			
7. Entrée	12. #	13. #	14. #	12. #	13. #	14. #	12. #	13. #	14. #	12. #	13. #	14. #	12. #	13. #	14. #	12. #	13. #	14. #	
	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	Portions	
	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	Size	
8. Sides																			
9. Milk																			
10. Other(s)/Condiments																			

## Instructions For Completing Daily Food Production Records for Nutrient Standard— Central Kitchen/Satellite

1. **District:** "9bhf nci f X]gf]Mg]bUa Y]b`G 5 VUb\_"
2. **School's Name:** Record the school's name.
3. **Meal Preparation Site:** List the name of the food preparation site if the food served at the school is prepared at another location.
4. **Meal Service:** "7\YW`h Ya YU`h Uh`h Ya Ybi `]g`Zf/6fYU\_Z]g`@ bW`cf`GbUW`"
5. **Menu Option:** Select either Nutrient Standard Menu Planning or Assisted Nutrient Standard Menu pattern based on meal pattern system (Attachment K) form in your application agreement.
6. **Date:** Record the date the food will be served.
7. **Food Item:** "@|gh]U`Ybhf]fYWc]Wg]h`VYg]fj YX]Ug]Uf]Ya Vi fg]U]Ya YU`"
8. **Food Item:** "@|gh]b`G]XYg]f] fci d`%LU`Wc]Wg]cZX]g`Yg]cZ]f]YX]h`c`gi XYb]g]`b`k` \]W]h`Yma i g]#Wb`g]Y]W]M` from in that group. (Example, fruit salad, apple, pear)
9. **Food Item:** "@|gh]b`G]XYg]f] fci d`&LU`Wc]Wg]cZX]g`Yg]cZ]f]YX]h`c`gi XYb]g]`b`k` \]W]h`Yma i g]#Wb`g]Y]W]M` from in that group. (Example, green beans, peas, fries)
10. **Food Item:** "@|gh]b`G]XYg]f] fci d` LU`Wc]Wg]cZX]g`Yg]cZ]f]YX]h`c`gi XYb]g]`b`k` \]W]h`Yma i g]#Wb`g]Y]W]M`" "Zca` ]b`h`U]h] fci d`f]l`Ua d`Y]A i Z]b]z]f]c`z`W]f]b]V]Y]U]L`
11. **Food Item:** List the milk choices offered. Two different milk choices must be offered at lunch.
12. **Food Item:** List all other food items or condiments served such as mayo, mustard, ketchup, etc.
13. **Recipe #:** List the recipe number. A recipe number must be listed if two or more ingredients are used.
14. **Age/Grade Group:** "@|gh]h`YU] Y#[`f]UX]Y] fci dg]h`c`VYg]f]j YX`f]l`Ua d`Y]D?`!"`z`?`!`z`(!`%&L`"
15. **Number of Portions:** "bX]W]h`h`Ybi a V]f`c`Z]d]c]f]h]c]b]g]d`U]b]b]Y]X]U]g]Y]X]c]b`h`Ya YU`"fi cf`Y]l`Ua d`Y]z` S]z`%S]z` 300, etc.).
16. **Portion Sizes:** "8 Y]g]M]Y]h`Y]d]c]f]h]c]b]g]n]Y]g]`b]c]i b]W]g]`b]X]W]h]b]`k`Y]l` \]h]c]f]`b]W]d]g]#`g]W]c]d]g]#`g]d]c]c]X]Y]g]h]Y]g]`" "b]X]W]h]b]`j`c`i`a`Y]z]c]f`U`U`Y]#]f]UX]Y] fci dg]g]f]j YX`"D]c]f]h]c]b]g]n]Y]f]Y]z]f]g]h`c`h`Y]Ua ci b]h]g]f]j Y]X]c]b`h`Y`" plate.
17. **Total Amount Prepared:** Using the : ccX6i n]b] / ; i ]X]z]h`Y]d]c]f]h]c]b]g]n]Y]U]b]X]h`Y]h`c]U`bi a V]f`c`Z]d]c]f]h]c]b]g]`" "b]Y]X]Y]z]X]Y]h]f]a ]b]Y]h`Y]U]M] U`Ua ci b]h]f]Y]e]i ]f]Y]X]h`c`d]f]Y]d]U]f]Y]z]c]f`U`h`Y]U] Y]#]f]UX]Y] fci dg]`g]h]X]`6]Y] Y]m]`" "g]d]Y]M]U]W]b]X]W]b]g]h]b]h]b]n]c]i`f`a`Y]U]g]f]Y]a`Y]b]g]`"@|gh]h]a`g]b]W]b]g]z]c]i b]W]g]z]d]c]i b]X]g]U]b]X]W]g]Y]g]`" "M]i`W]b`" use the recipe times two, but you must have supporting documentation (recipe).

**Example**      G]f]Y]X]X]W]Y]g]Y]!`&` ;`c]i`" } H]l]g]g]`c]i`X]W]f]f]Y]g]d]c]b]X]h`c`W]i`a`b]g]`%`U]b]X]`%"  
                   6]i`f]f]h]r]g]!)`W]b]Y]g]f]f]S]S]M]B]E`"  
                   7]U]f]d]g]!`" ;`%S]W]b]g]`"

Any leftover foods used in meal preparation should be included in this column.

18. **Quantity Sent:** Complete the name(s) of the satellite location(s) to which food is sent. Record the total amount of food sent to the each satellite location(s). Use the largest possible measure for the food item "d]c]g]g]V]Y]g] W]U]g]U`c]b]g]f]U]h`Y]f`h`U]b`W]d]g]F]Y]z]f]h`c`h`Y]f]W]d]Y]z]c]f`W]f]f]W]h]k`Y]l` \]h]#`a`Y]U]g]f]Y]g]f]Y]e]i ]f]Y]X]z]c]f` number of portions to be delivered.

8]g]f]l`U]X]h`Y]9]b]h]f]Y]U]b]X]g]X]Y]W]h]M]`c]f]m` \]Y]U]X]b]l`g]k` \]Y]b`i`g]b]l`Z]c]f`V]f]Y]U\_Z]U]g]h]a`Y]U`"

**Sack lunch** components must be listed on Production Records if claimed for reimbursement.

1. DISTRICT: \_\_\_\_\_ 6. DATE: \_\_\_\_\_

2. SCHOOL: \_\_\_\_\_ 7. STUDENTS: \_\_\_\_\_

3. MEAL PREPARATION SITE: \_\_\_\_\_ ADULTS: \_\_\_\_\_

TOTAL: \_\_\_\_\_

4. OFFER VS. SERVE:  YES  NO

**Daily Food Production Record for Nutrient Standard - Receiving Kitchen**

5.  NUTRIENT STANDARD  ASSISTED NUTRIENT STANDARD

Food Item	13. Recipe #	13. Planned Portions & Serving Sizes										17. Total Amount Received <small>(lbs., #10 cans, ea., cases, quarts, gallons, pans)</small>	18. Leftovers	19. Comments	
		Breakfast		Lunch		7-12		Adults		Ala-Carte					
		14. Age/Group	15. # Portions	14. Age/Group	15. # Portions	14. Age/Group	15. # Portions	14. Age/Group	15. # Portions	14. Age/Group	15. # Portions				
9. Entrée															
10. Sides ( # to take)															
11. Milk															
12. Other(s)/Condiments															

**Instructions For Completing Daily Food Production Records for Nutrient Standard—  
Receiving Kitchen**

1. **District:** Enter your district's name in the blank.
2. **School's Name:** Record the school's name.
3. **Meal Preparation Site:** List the name of the food preparation site if the food served at the school is prepared at another location.
4. **Meal Service:** Check the meal that the menu is for: breakfast, lunch, or snack.
5. **Menu Option:** Select either Nutrient Standard Menu Planning or Assisted Nutrient Standard Menu Planning based on meal planning system (Attachment K) form in your application agreement.
6. **Date:** Record the date the food will be served.
7. **Students Served:** 9bhf lchU`gi XYblg#UXi`hg#lchU`gyfj YXZcf`h YXUhi`
8. **Offer vs. Serve:** 7\YWf`nYg`jZnci`dUfhVdUy`b`cZfj`g`gyfj YUbXf`bcf`jZbch`
9. **Entree:** List all entree choices to be served as a reimbursable meal. (Example of entrees: hamburger on a bun, burrito, turkey and potatoes)
10. **Sides:** List all choices of dishes offered to students. (Example: fruit salad, apple, pear, green beans, peas, ...ZjYgza i ZUbzfc`zWfbVfYUXL**Indicate the number of sides the student must/can select.**
11. **Milk:** List milk choices. Two different milk choices must be offered at lunch.
12. **Other(s) Condiments:** List all other food items or condiments served such as mayo, mustard, and ketchup.
13. **Recipe #:** List recipe number. A recipe number must be listed if two or more ingredients are used.
14. **Age/Grade Group:** @ghih YU`Y#[ fUXY[ fci dg`lc VYgyfj YX`fDl Ua d`Y`?!"`z(!+L`
15. **Number of Portions:** List number of portions planned based on the meal. (Example: 50, 100.)
16. **Portion Size:** 8 YgM`VYh Ydcfh`cb`glnY`b`ci bWg`bXjW`b[ `k Y[ \`bZcf`b`Wdgc`f`gWcdg`gnYg`bXjW`b[ `.....j`c`i`a`YZZcf`U`U`Y#[ fUXY[ fci dg`gyfj YX`Dcfh`cb`glnY`fYZf`g`lc`h`YUa`ci`bhgyfj YX`cb`h`Yd`U`h`
17. **Total Amount Received:** `bXjW`h`lchU`Ua`ci`blg`c`ZcX`fYW`j`YX`b`dci`bXg`#`ci`bWg`z`.%\$Wbg`zei`Ufhg`.....[ U`cbg`zcf`bi`a`Vf`c`ZdUbg`k`j`h`h`Ybi`a`Vf`c`Zg`yfj`j`b[ g`XYU`b`YX`
18. **Leftovers:** Record the total amount leftover for each menu item served. List leftovers in the same manner .....Ug`f`Ydcfh`X`b`W`i`a`b`%`"fl`cf`Y`Ua`d`Yz`)!#`4`W`+!&crz`%`!#`2`pts, etc.)
19. **Comments:** (Optional) Include such information as serving temperature, weather factor, product .....UW`d`h`U`j`h`z`Yei`j`da`Y`bhig`WYXi``Yz`c`Zg`yfj`j`b[ g`gyfj YX`#`ZcX`j`h`a`z`Wg`#`ZcX`j`h`a`z`Y`W`9l`Ua`d`Yg`U`f`Y`U`g` follows: leftovers in cooler, serve at breakfast, 49-patties leftover, etc.

**Breakfast:** H`f`Y`Y`W`M`[ cf]Yg`U`i`j`X`a`j`\_`Ug`UVVj`YfU`YUbX`U`bnik`c`ch`Yf`ZcX`g`Yl`Wdhi: A B J"

**Sack lunch** components must be listed on Production Records if claimed for reimbursement.

# Alternate Menu Planning Approach

Any alternate menu planning approach must be submitted to the local health department for review and approval before adoption. If districts are interested in developing an alternate menu plan, they should contact the local health department for more information. The alternate menu plan must meet the following main requirements.

Any alternate menu planning approach must:

include offer versus serve for senior high students.

- include offer versus serve for senior high students.
- follow the requirements for competitive foods.
- follow the requirements for counting food items, and products toward the meal patterns.
- identify a reimbursable lunch at the point of service.
- explain how the alternate menu planning approach can be monitored, including a description of the records that will be maintained to document compliance with the programs' administrative and nutrition requirements.

# Appendix

## Companies Producing Formulated Grain-Fruit Products That Meet FNS Specifications for Formulated Grain-Fruit Products (7 CFR Part 220 Appendix A)

6Yck ]gh\Ya cgu d!lc!XUH`]g]b| `cZZfa i `UHX[ fU]b|Zi ]hdfcXi Wg`h\Uha Yhi: B GfY[ i `U]cbg` DfcXi Wg`cb`h ]g`WffYbh`]g]b| `a UhiVYi gYX`c`a Yhih\Y`i ]W#Zi ]h#j Y[ YHUVYfYei ]fYa YbhUbX` cbYgYfj ]b| `cZ[ fU]bg#VfYUXg`Zcf`h YGWcc`6fYU`ZghDfc[ fUa `Zcf`: ccX`6UgYX`UbX`fUX]hcbU` A Ybi `D`Ubb]b| `Cdh]cbg`"5`g`WbX`gYfj ]b| `cZ[ fU]bg#VfYUXg`cf`UgYfj ]b| `cZa YU#`a YUHUf`- bUH`UbX`U`i ]X`a ]\_ `]g`Ugc`fYei ]fYX`c`VYcZdfYX`Zcf`UW`a d`YH`VfYU`Zgh`"A Ubi ZUM`fYf`gk`fY` fYei ]fYX`c`i dXUH`h`Y]f`"UVY`g`c`fYU`W`h`]g`W`b`f`]M`h`cb`bc`"UH`f`h`Ub`A`UW`" S`Z`%`-`S`" `F`Y`j`]g`YX` product labels state, "This product conforms to USDA Child Nutrition Program specifications. For breakfast, it meets the requirements for juice/fruit/vegetable and one grains/breads."

### Bake Crafters Associated Bakeries

8% & `A`U]h`b`7`]f`W`Z`<`U`Y`f`g`k`b`Z`A`8`"8%+`(&` fR) `cn`b`Y`h`k`H`L`  
@UYg`VUf]b| `h`]g`d`f`c`X` W`b`l`a`Y`k`]"`U`Y`Y`h`Y`Z`"ck ]b| ]b| fYX]Ybhg`U`h`a`Y`h`"9b]f]WYX`U`i`f`z`g`[`U`z`U`d`Y`g`z`g`m`c`]`z` k` \c`Y`Y`[`g`z`k`U`h`z`b`c`b`Z`h`X`n`a`]"`z`]g`c`U`h`X`g`n`d`f`c`h`]b`z`V`U`]b| `d`c`k`X`f`z`V`U`]b| `g`c`X`Z`g`U`l`z`g`d`]W`g`z`X`]W`V`V`a` d`l`c`g`d`U`h`Z` a`U`b`Y`g`i`a` `c`l`]X`Z`W`U`h`X`U`g`W`f`V`W`U`W`X`z`j`]H`a`]b`9`U`W`U`h`z`j`]H`a`]b`5`d`U`a`]H`U`h`z`f`Y`X`W`X`]f`c`b`z`b`]U`W`b`l`a`]X`Z`d`n`f`]X`c`l`]b`Y` \n`X`c`W`c`f`]X`Z`h`]L`a`]b`a`c`b`c`b`]f`U`h`z`f`]V`c`U`j`]b`z`W`b`c`W`U`L`a`]b`%`d`f`W`b`h`k`]h`8`7`D`E`Z`]W`U`W`X`"

5 dd`Y`G`d`]W`A`i`Z`U`b`

### DCA Bakery Division

875`:`cc`X`-`b`X`i`g`f`]Y`g`z`-`b`W` ,`%`S`\*`G`U`h`c`b`8`f`]j`Y`z`>`Y`g`g`d`z`A`8`"8%+`(!`-`+`\*` fR) `cn`b`Y`h`k`H`L`  
@UYg`VUf]b| `Y`h`Y`f`c`Z`h`Y`g`d`f`c`X` W`b`l`a`Y`g`k`]"`U`Y`Y`h`Y`Z`"ck ]b| ]b| fYX]Ybhg`U`h`a`Y`h`"9b]f]WYX`V`U`W`X`U`i`f`z` k`U`h`z`f`Y`Y`H`U`Y`g`c`f`h`b`b`]b`]z`g`[`U`z`W`i`n`g`U`]b`Y`Z`i`W`g`Y`z`a`]"`d`f`c`h`]b`z`g`m`c`i`f`z`"Y`j`Y`b`b`]f`]M`U`]b| `g`c`X`Z`g`c`X`i`a` `U`W`X` d`n`f`c`d`c`g`d`U`h`Z`a`c`b`c`W`V`V`a` `d`l`c`g`d`U`h`Z`Y`[`k`]h`g`z`g`U`l`z`g`c`X`i`a` `g`h`f`c`m`"U`m`i`h`z`j`]H`a`]b`U`b`X`a`]b`Y`U`Y`b`f`]W`a`Y`b`h`i` f`M`V`V`a` `O`W`V`V`a` `g` `Z`H`Y`U`b`X`X`]W`V`V`a` `d`l`c`g`d`U`h`Z`c`d`c`g`d`c`f`i`g`O`X`W`V`V`a` `d`l`c`g`d`U`h`Y`U`b`X`a`U`b`Y`g`i`a` `d`l`c`g`d`U`h`Z` a`U`b`Y`g`i`a` `a`U`b`Y`g`i`a` `d`l`c`g`d`U`h`Z`]f`c`b`O`f`f`c`i`g`g` `Z`H`Z`b`]U`W`b`l`a`]X`Z`j`]H`a`]b`6`%`z`j`]H`a`]b`6`%`z`j`]H`a`]b`6`%`z`j`]H`a`]b` B`z`Z`]W`U`W`X`z`j`]H`a`]b`9`U`W`U`h`z`j`]H`a`]b`5`d`U`a`]H`U`h`L`b`U`i`f`U`U`j`c`f`g`"

8nb`U`a`]W`S`c`b`i`l`g`f`R) `cn`b`Y`h`k`H`L`

7Udh`b`];`f`Y`c`f`m`g`8`c`b`i`l`g`f`R) `cn`b`Y`h`k`H`L`

### Kerry—DCA

6U`Y`f`m`i`8`]j`]g`c`b`" ` fR) `cn`b`Y`h`k`H`L`  
%\$%9U`h`i`6U`W`b`G`f`Y`Y`z`<`]"`g`X`U`Y`Z`A`="(-`&`&`&`  
@UYg`VUf]b| `Y`h`Y`f`c`Z`h`Y`g`d`f`c`X` W`b`l`a`Y`g`k`]"`U`Y`Y`h`Y`Z`"ck ]b| ]b| fYX]Ybhg`U`h`a`Y`h`"9b]f]WYX`k` \`U`h`U`i`f` O`b`h`U`j`b`g`k` \`Y`h`U`i`f`z`b`]U`W`b`z`Z`f`c`i`g`g` `Z`H`Z`f`]V`c`U`j`]b`f`]H`a`]b`6`%`z`h`]L`a`]b`a`c`b`c`b`]f`U`h`z`f`]H`a`]b`6`%`z`Z`]W`U`W`X`z` d`U`f`]U`m`i`n`X`c`]Y`b`U`X`j`Y`Y`H`U`Y`g`c`f`h`b`b`]b`]f`c`n`M`U`b`U`b`X`e`f`W`h`c`b`g`Y`X`c`]g`z`g`[`U`z`k`U`h`z`n`Y`l`g`z`W`b`h`U`j`b`g`&` `c`f`"Y`g`g` c`Z`h`Y`Z`"ck ]b| ]b| fYX]Ybhg`"cb`Y`z`g`U`h`z`k` \`Y`z`g`m`c`i`f`z`"Y`j`Y`b`b`]f`]M`U`]b| `g`c`X`Z`g`c`X`i`a` `U`W`X`d`n`f`c`d`c`g`d`U`h`Z`a`c`b`c`W`V`V`a` `d`l`c`g`d`U`h`Z`W`V`V`a` `W`f`V`c`b`U`h`Z`a`c`b`c`U`b`X`X`]`n`W`f`]X`g`z`U`U`z`g`n`U`"Y`W`h`]b`z`g`c`f`V`]H`b`a`c`b`c`h`U`f`U`h`Z`X`i`f`c`g`z`b`c`b`Z`h`i` a`]"`z`j`]H`U`k` \`U`h`i` `i`h`b`z`X`c`i`[` \`W`b`X`]h`c`b`Y`g`f`M`V`V`a` `g` `Z`H`Z`W`f`b`g`h`f`W`Z`L`a`a`c`b`]i`a` `g` `Z`H`Z`U`g`W`f`V`W`U`W`X`z`U`c`X`]W`f`!` W`b`l`a`]X`Z`n`Y`"ck` `W`f`b`U`i`f`z`g`c`X`i`a` `g`h`f`c`m`"U`m`i`h`z`f`h`]U`M`U`U`j`c`f`g`z`W`c`f`Y`X`k`]h`U`b`b`U`h`c`U`b`X`h`i`f`a`Y`]W`V`H`U`M`g` U`b`X`U`f`h`]U`M`U`W`c`f`z`"U`M`U`V`a`]b`z`a`U`b`Y`g`i`a` `d`l`c`g`d`U`h`Z`X`]W`V`V`a` `d`l`c`g`d`U`h`Z`W`V`V`a` `g` `Z`H`z`j`]H`a`]b`9`z`j`]H`a`]b`5`z` j`]H`a`]b`6`%`z`j`]H`a`]b`6`%`z`]U`g`W`f`V`W`U`W`X`z`Y`b`n`a`Y`g`"

7Udh`b`];`f`Y`c`f`m`g`;`c`f`h`U`Y`X`<`c`b`Y`m`i`G`i`b`

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**Morning Harvest Baking Company**

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@UYgVMUf|b| h YUcj YdfcX Wtblá Yk |` \Uj YhYZ`ck |b| |b| fYX|Yb|gh|LHá Ybh ; ; fUj|ffc`YXcUgžk \YhŪci fž  
gmiŪci fžZi |h|f|W|bi lžV|b|U|g|c|XgžVfck b g | Ufžj Y| YLUVYg\cfh|b| |ždY|bi hžVf|b|gnŭi d'g|Xgžk \Yr|dfc!  
h|b| Wb|Wb|f|U|ž|g|n|d|f|c|h|b| |g|c| U|h|ž|a| c|U|g|ž|g|U|ž|`Y|W|A| |b|ž|b|U|i| fU| Ū|j| c|f|g|ž|@| |ng|b|Y|a| c|b|c|n|X|c|W|c|f|X|ž|j| |H|á| |b|  
|b|U|X|a| |b|Y|U| |Y|b|f|W|a| |Y|b|h|O|W|V|a| |d|c|g|l|U|h|ž|U|g|W|f|V|W|U|X|ž|j| |H|á| |b| 9| U|W|U|H|ž|j| |H|á| |b| 5| d|U|a| |H|U|H|ž|f|c|b| f|Y|W|f|c|n|h|!  
W|n|f|Y| W|X|ž|W|U|b|c|W|U|L|á| |b|ž|d|n|f|X|c| |b|Y|n|X|c|W|c|f|X|ž|h| |L|á| |b|Y|a| c|b|c|b| |f|U|H|ž|Z| :|W|U|X|ž|

**Morning Harvest**

6UbU7cWbi hA i ZŪb fR:cn"bYhik HĚ  
C Ua YU!FUg|b`A i ZŪb fR:cn"bYhik HĚ  
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fR:&`cn"bYhik HĚ

**Morning Harvest Baking Company**

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@UYgVMUf|b| h YUcj YdfcX Wtblá Yk |` \Uj YhYZ`ck |b| |b| fYX|Yb|gh|LHá Ybh ; ; fUj|ffc`YXcUgžk \YhŪci fž  
gmiŪci fžZi |h|f|U|g|b|g|ž|d|U|f|g|c|XgžVfck b g | Ufžj Y| YLUVYg\cfh|b| |ždY|bi hžVf|b|gnŭi d'g|Xgžk \Yr|dfc|h|b|  
Wb|Wb|f|U|H|ž|g|n|d|f|c|h|b| |g|c| U|h|ž|a| c|U|g|ž|g|U|ž|`Y|W|A| |b|ž|b|U|i| fU| Ū|j| c|f|g|ž|@| |ng|b|Y|a| c|b|c|n|X|c|W|c|f|X|ž|j| |H|á| |b| U|X|  
a| |b|Y|U| |Y|b|f|W|a| |Y|b|h|O|W|V|a| |d|c|g|l|U|h|ž|U|g|W|f|V|W|U|X|ž|j| |H|á| |b| 9| U|W|U|H|ž|j| |H|á| |b| 5| d|U|a| |H|U|H|ž|f|c|b| f|Y|W|f|c|n|h|W|n|f|  
Y| W|X|ž|W|U|b|c|W|U|L|á| |b|ž|d|n|f|X|c| |b|Y|n|X|c|W|c|f|X|ž|h| |L|á| |b|Y|a| c|b|c|b| |f|U|H|ž|Z| :|W|U|X|ž|

**Morning Harvest**

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C Ua YU!FUg|b`7UfcV`7\|d`A i ZŪb`  
fR:&`cn"bYhik HĚ

**Morning Harvest Baking Company**

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@UYgVMUf|b| h YUcj YdfcX Wtblá Yk |` \Uj YhYZ`ck |b| |b| fYX|Yb|gh|LHá Ybh ; ; fUj|ffc`YXcUgžk \YhŪci fž  
gmiŪci fžZi :fi |h|f|U|g|b|g|ž|d|U|f|g|c|XgžVfck b g | Ufžj Y| YLUVYg\cfh|b| |ždY|bi hžVf|b|gnŭi d'g|Xgžk \Yr|dfc|h|b|  
Wb|Wb|f|U|H|ž|W|f|c|V|W|d|ž|g|n|d|f|c|h|b| |g|c| U|h|ž|a| c|U|g|ž|g|U|ž|`Y|W|A| |b|ž|b|U|i| fU| Ū|j| c|f|g|ž|@| |ng|b|Y|a| c|b|c|n|X|c|W|c|f|X|ž|  
j| |H|á| |b| U|X|a| |b|Y|U| |Y|b|f|W|a| |Y|b|h|O|W|V|a| |d|c|g|l|U|h|ž|U|g|W|f|V|W|U|X|ž|j| |H|á| |b| 9| U|W|U|H|ž|j| |H|á| |b| 5| d|U|a| |H|U|H|ž|f|c|b|  
f|Y|W|f|c|n|h|W|n|f|Y| W|X|ž|W|U|b|c|W|U|L|á| |b|ž|d|n|f|X|c| |b|Y|n|X|c|W|c|f|X|ž|h| |L|á| |b|Y|a| c|b|c|b| |f|U|H|ž|Z| :|W|U|X|ž|

**Morning Harvest**

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**Morning Harvest Baking Company**

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@UYgVMUf|b| h YUcj YdfcX Wtblá Yk |` \Uj YhYZ`ck |b| |b| fYX|Yb|gh|LHá Ybh ; ; fUj|ffc`YXcUgžk \YhŪci fž  
gmiŪci fžZi :fi |h|f|U|g|b|g|ž|d|U|f|g|c|XgžVfck b g | Ufžj Y| YLUVYg\cfh|b| |ždY|bi hžVf|b|gnŭi d'g|Xgžk \Yr|  
dfc|h|b| Wb|Wb|f|U|H|ž|W|f|c|V|W|d|ž|g|n|d|f|c|h|b| |g|c| U|h|ž|a| c|U|g|ž|g|U|ž|`Y|W|A| |b|ž|b|U|i| fU| Ū|j| c|f|g|ž|@| |ng|b|Y|a| c|b|c|n|X|c|W|c|f|X|ž|  
W|c|f|X|ž|j| |H|á| |b| U|X|a| |b|Y|U| |Y|b|f|W|a| |Y|b|h|O|W|V|a| |d|c|g|l|U|h|ž|U|g|W|f|V|W|U|X|ž|j| |H|á| |b| 9| U|W|U|H|ž|j| |H|á| |b| 5| d|U|a| |H|U|H|ž|f|c|b|  
f|Y|W|f|c|n|h|W|n|f|Y| W|X|ž|W|U|b|c|W|U|L|á| |b|ž|d|n|f|X|c| |b|Y|n|X|c|W|c|f|X|ž|h| |L|á| |b|Y|a| c|b|c|b| |f|U|H|ž|Z| :|W|U|X|ž|

**Morning Harvest**

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**Morning Harvest Baking Company**

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@UYgVMUf|b| h YUcj YdfcX Wtblá Yk |` \Uj YhYZ`ck |b| |b| fYX|Yb|gh|LHá Ybh ; ; fUj|ffc`YXcUgžk \YhŪci fž  
gmiŪci fžZi :fi |h|f|U|g|b|g|ž|d|U|f|g|c|XgžVfck b g | Ufžj Y| YLUVYg\cfh|b| |ždY|bi hžVf|b|gnŭi d'g|Xgžk \Yr|  
dfc|h|b| Wb|Wb|f|U|H|ž|g|n|d|f|c|h|b| |g|c| U|h|ž|a| c|U|g|ž|g|U|ž|`Y|W|A| |b|ž|b|U|i| fU| Ū|j| c|f|g|ž|@| |ng|b|Y|a| c|b|c|n|X|c|W|c|f|X|ž|  
U|d|Y|i| |W|W|b|W|b|f|U|H|ž|g|f|V|h|c| ž|b|U|i| fU| U|X|U|H|Ū|U| Ū|j| c|f|g|ž|U|H|Ū|U| W|c|f|g|ž|W|f|V|W|U|X|ž|@| |ng|b|Y|a| c|b|c|n|X|c|W|c|f|X|ž|  
j| |H|á| |b| U|X|a| |b|Y|U| |Y|b|f|W|a| |Y|b|h|O|W|V|a| |d|c|g|l|U|h|ž|U|g|W|f|V|W|U|X|ž|j| |H|á| |b| 9| U|W|U|H|ž|j| |H|á| |b| 5| d|U|a| |H|U|H|ž|  
f|c|b| f|Y|W|f|c|n|h|W|n|f|Y| W|X|ž|W|U|b|c|W|U|L|á| |b|ž|d|n|f|X|c| |b|Y|ž|h| |L|á| |b|Y|a| c|b|c|b| |f|U|H|ž|Z| :|W|U|X|ž|

**Morning Harvest**

6i WYffmA i ZŪb fR:cn"bYhik HĚ  
6i WYffmA i ZŪb fR:cn"bYhik HĚ

**Super Bakery, Inc.**

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@UYgVUF]b[ h YUVj YdfcX WtbLá Yk ]``\Uj YhYZ`ck ]b[ ]b[ fYX]YbhighUhá Ybh`9bf]WYXŪci fZj Y YLUVY  
g\cfhb]b[ zWbYg [ Ufzk UhfzXI hfcgZmYUgZ`Yj Yb]b[ ža ]\_`dfch]bžbcbZhhXma ]\_gc`XgZgUlzX]YX] [ `nc`gZ  
WV]a WfVcbUhá U bYgi a `d\cgt\UhfZffci gg `d\UhfZ`Y]h]bZwfb`gLFWZXi [ \ WbX]hcbYzUgWfV]WUWZ  
j ]Há ]b`5`dUa ]HhZUd\UhcWd\Yfc`UWUhfZb]U]bLá ]XZdní]Xcl ]bY`nXfcWcf]XZ]h]Lá ]bYa ccb]hUhfZf]Vc!  
Ūj ]bZj ]Há ]b`6`žZ`]WUWZbUi fU`UbX]a ]Hhcb Ūj cf`UbXW`cfZj Y YLUVY]i a gZgcX]i a `dfcd]cbUhfUdfYg] U  
Hj Y"

**Super Bakery Inc.**

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@UYgVUF]b[ h YUVj YdfcX WtbLá Yk ]``\Uj YhYZ`ck ]b[ ]b[ fYX]YbhighUhá Ybh`9bf]WYXŪci fZk UhfZj Y!  
YLUYg\cfhb]b[ žg [ Uza ]\_`dfch]bžXI hfcgZbcbZhhXma ]\_žgmiŪci fZ`Yj Yb]b[ žgUlzX]YX] [ `nc`žWV]a  
WfVcbUhá U bYgi a `d\cgt\UhfZffci gg `d\UhfZ`Y]h]bZa cbc UbXX] [ `nW]XgZgLFWZUgWfV]WUWZj ]Há ]b`  
5`dUa ]HhZUd\UhcWd\Yfc`UWUhfZb]U]bLá ]XZdní]Xcl ]bY`nXfcWcf]XZ]h]Lá ]bYa ccb]hUhfZf]VcŪj ]bZ  
j ]Há ]b`6`žZ`]WUWZbUi fU`Ūj cf`UbXW`cfg"

# Approved List of Enriched Macaroni With Fortified Protein

<u>Company</u>	<u>Product</u>
<b>Borden Foods Corporation</b> 2001 Polaris Parkway Columbus, OH 43215	FU Uf bc/ : fYg\Wj\VLbX D9B B 9 F= 5H9'9bf WYXK \YUa UMFcb DfcXi Vmk Jh : cfHjUYXDfcHj b'a UXYk Jh Whey Protein Concentrate
	FU Uf bc/ : fYg\Wj\VLbX9@6CK G 9bf WYXK \YUa UMFcb k Jh : cfHjUYXDfcHj b'a UXYk Jh K \YmDfcHj b'7cbWbHfUH @UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`8i fi a Úci fzk \Yndfch b WbWbHfUHk \YU  i hbz hcfi `UnMgZ@`ng bYZZfci gg`ZHZb UMbz H Lá  bYa ccb HfUHZZf VcÚj  bZz` VUMX`
<b>Enway Foods</b> 16940 SE 130th Ave. Clackamas, OR 97015	DcflcÚbc\VLbX -E: : i`m7cc_XX9bf WYXK \YUgmiA UMFcb DfcXi Vmk Jh : cfHjUYXDfcHj b
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`K UhfZyf WXXgá c bUÚci f fcbzb UMbz H Lá  bY f VcÚj  bZz g`UHxgndfch bzk \c`Y   Zz` VUMX`
	H.YZ`ck  b  `Wa dU YgdfcXi Wdfch b Zf HjUYXa UMFcb Zf i gY b hY f dfcXi Vgcb`n`h g bchZf`gUYTe`ch Yf`a Ubi ZUMi fYfg`
<b>International Home Foods</b> 685 3rd Avenue New York, New York	7\YZ6cni5f18YY9bf WYXK \YUa UMFcb k Jh : cfHjUYXDfcHj b'A UXYk Jh`7UgY b`
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YcbYcZ YZ`ck b   b fYX Yblgg Há Yblg`%": `ci fZMgY bzk \YU  i hbzb Wb b VUMXZ H U a  bY`nXcWcf XZf VcÚj  bZLbXfYi WX fcb`&": `ci fZMgY bzb Wb b VUMXZ H U bZ H Lá  b`nXcWcf XZf Yi WX fcbzLbXf VcÚj  b`
<b>Ateco Inc.</b> 600 East Center Street Shenandoah, Pennsylvania	9bf WYXA UMFcb k Jh : cfHjUYXDfcHj b
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`9bf WYX: `ci fzk UhfZMgY bZLbXgU H`
<b>Lucca Packing</b> 360 Harbor Way South San Francisco, CA 94080	9bf WYXA UMFcb k Jh : cfHjUYXDfcHj b
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`Gá c bUUbXXi fi a Úci fzk \Ym dfch b WbWbHfUHZgcXi a WgY bUHZY   k  HgZ `nMfmi a cbcg MFUHZb UMbz fcbz H Lá  b`a ccb HfUHZZf VcÚj  b`
<b>Ragozzino Foods, Inc.</b> 10 Ames Avenue, P.O. Box 116 Meriden, CT 06450	9bf WYXK \YUa UMFcb DfcXi Vmk Jh : cfHjUYXDfcHj b'a UXYk Jh k \Yndfch b WbWb- trate
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`9bf WYXfi a Úci f b UMbzZfci gg`ZHZb Lá  bY a ccb HfUHZZf VcÚj  bZz` VUMXZk \Yndfch b WbWbHfUHZk UhfZb UMbz H Lá  bY fcb`
<b>Rocca's Italian Foods, Inc.</b> 520 South Mill Street New Castle, PA 16101	9bf WYXK \YUa UMFcb DfcXi Vmk Jh : cfHjUYXDfcHj b'a UXYk Jh WgY b
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`K \YUÚci fZ7UgY bzb UMbz Wb b VUMXZ fcbz Yi WX  fcbz H Lá  bYa ccb HfUHfj  Há  b`6Zz H Lá  bY`nXcWcf XZf VcÚj  b fj  Há  b`6Zz` VUMX`
<b>Venice Maid Foods</b> 270 North Mill Road Vineland, New Jersey 08360	9bf WYXK \YUa UMFcb DfcXi Vmk Jh : cfHjUYXDfcHj b'a UXYk Jh`Cmi-gc`UH`
	@UYg\VLf b  hYUvj YdfcX Wblá Yk]""\j YhYZ`ck b   b fYX Yblgg Há Ybh`": `ci fZ g`UHxgndfch bZxmi    k  Hk \YU  i hbzb UMbz fcbz H Lá  bY f VcÚj  b`