CACFP Adult Meal Pattern Chart

Breakfast (All three components required for a reimbursable meal)

Components and Food Items	Minimum Quantities
Fluid Milk - Unflavored 1% or unflavored or flavored non-fat - 6 oz (¾ cup) of yogurt may be used to meet the milk requirement one time per day when yogurt is not served as a meat alternate in the same meal	1 cup
Vegetables or Fruits (or portions of both) - Juice may only be used to meet the fruit or vegetable requirement at one meal per day	½ cup
Grains (in ounce equivalents) Bread, Rolls, Muffins, Biscuits Ready-to-Eat Breakfast Cereal	2 oz eq
Flakes or Rounds Puffed Cereal Granola Cooked Cereals, Grains, Rice, Pastas	2 cups 2 ½ cups ½ cup 1 cup
Meat/Meat Alternates* *Optional, may be served in place of grain up to three times per week	2 oz eq*

Snack (Select two of the five components for a reimbursable snack)

Components and Food Items	Minimum Quantities
Fluid Milk	1 cup
Meat/Meat Alternates	1 oz eq
Vegetables	½ cup
Fruits	½ cup
Grains (in ounce equivalents)	1 oz eq



Lunch and Supper (All five components required for a reimbursable lunch)

Components and Food Items	Minimum Quantities
Fluid Milk -Unflavored 1% or unflavored or flavored non-fat	1 cup*
 6 oz (3/4 cup) of yogurt may be used to meet the milk requirement one time per day when yogurt is not served as a meat alternate in the same meal 	
*A serving of milk is not required at Supper for Adults	
Meat/Meat Alternates	2 oz eq
Lean Meat, Poultry, Fish	2 oz
Cheese	2 oz
Egg	1 egg
Yogurt	1 cup
Cooked Beans	½ cup
Tofu	2 oz
Nut or Seed Butters	4 Tbsp
Vegetables	½ cup
Fruits (or a second different vegetable)	½ cup
Grains (in ounce equivalents)	
Bread, Rolls, Muffins, Biscuits, Crackers, and other Bread Products	2 oz eq
Cooked Cereals, Grains, Rice, Pastas	1 cup

Reference

- 7 CFR 226.20(c)

Resources

- <u>CACFP Grain Requirements Reference Sheet</u>
- CACFP Grain Requirements- Whole Grain-Rich Reference Sheet
- Grain-Based Desserts Reference Sheet
- OSPI Child Nutrition Services CACFP Meal Pattern Trainings
- Meal Patterns and Menu Planning Webpage
- CACFP Requirements and Materials Webpage