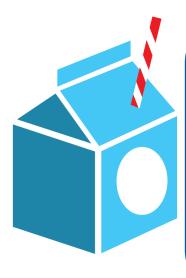
## Milk

	Ages 1 - 2	Ages 3 - 5	Ages 6 - 12	Ages 13 - 18
Breakfast/Lunch/ Supper	½ cup	³⁄₄ cup	1 cup	1 cup
Snack	½ cup	½ cup	1 cup	1 cup



### Allowable Milk Options:

- 1 year old: Whole Milk (including lactose-free options)
- **2 year old and older:** Fat-Free/Skim or Low-Fat/1% (including lactose-free options)
- **Flavored Milk:** Must be Fat-Free/Skim or Low-Fat/ 1% (including lactose-free options) and only allowed for children ages 6 and up
- Non-Dairy Beverages: Creditable for all children ages 1 year and older when a Request for Fluid Milk Substitution is on file; Must meet the Nutrition Requirements for Fluid Milk Substitutes below

#### **Best Practice:**

Serve only unflavored milk. If flavored milk is served limit to ≤ 22 grams
of sugar per 8 ounces of flavored milk

## **Nutrition Requirements for Fluid Milk Substitutes:**

Nutrient	Requirement per cup (8 fluid ounces)
Protein	8 grams
Calcium	276 mg
Vitamin A	150 mcg
Vitamin D	2.5 mcg
Magnesium	24 mg
Phosphorus	222 mg
Potassium	349 mg
Riboflavin	0.44 mg
Vitamin B12	1.1 mcg

## **Vegetables**

Meal	Food Components	Ages 1 - 2	Ages 3 - 5	Ages 6 - 12	Ages 13 - 18
Breakfast	Fruit or Vegetable	⅓ cup	½ cup	½ cup	½ cup
Lunch/Supper	Vegetable	⅓ cup	⅓ cup	½ cup	½ cup
Snack	Vegetable	½ cup	½ cup	³⁄₄ cup	³⁄₄ cup

- Vegetables can be fresh, frozen, or canned
- Vegetable may replace fruit at lunch—but must be 2 different vegetables
- 100% juice only (limit to 1 time per day)
- ½ cup raw, leafy greens = ¼ cup vegetable serving
- Vegetables in amounts of less than 1/8 cup do not credit toward a reimbursable meal

### **Best Practice:**

• Serve a variety of vegetables throughout the week.

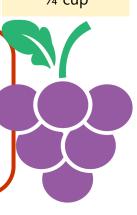


Meal	Food Components	Ages 1 - 2	Ages 3 - 5	Ages 6 - 12	Ages 13 - 18
Breakfast	Fruit or Vegetable	⅓ cup	½ cup	½ cup	½ cup
Lunch/Supper	Fruit	⅓ cup	1⁄4 cup	⅓ cup	1⁄4 cup
Snack	Fruit	½ cup	½ cup	³⁄₄ cup	³⁄₄ cup

- Fruit can be fresh, frozen, dried, or canned
- Dried fruit credits for twice the amount served
   Example: ¼ cup dried fruit = ½ cup fruit serving
- 100% juice only (limit juice to 1 time per day)

#### **Best Practice:**

Serve a variety of fruits and choose whole fruits more often than juice



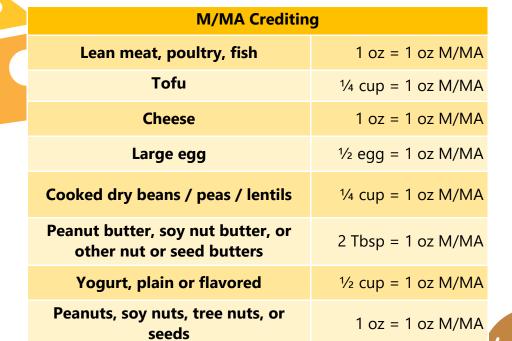
## **Meat / Meat Alternate**

Meal	Ages 1 - 2	Ages 3 - 5	Ages 6 - 12	Ages 13 - 18
Breakfast	Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.			
Lunch/Supper	1 oz M/MA 1½ oz M/MA		2 oz M/MA	2 oz M/MA
Snack	½ oz M/MA	½ oz M/MA	1 oz M/MA	1 oz M/MA

- Yogurt must contain no more than 12 grams of added sugars per 6 oz
- **Peanuts, soy nuts, tree nuts, or seeds** may be used to meet the full M/MA component at all meals
- **Tofu** must be commercially prepared and be soybean derived with the basic ingredients being whole soybeans, one or more food-grade coagulants, and water AND contain at least 5 grams of protein per 2.2 oz

#### **Best Practice:**

- Serve only lean meats, nuts, and legumes
- Limit serving processed meats to no more than one serving per week
- Serve only natural cheeses and choose low-fat or reduced fat cheeses



## **Grains**

	Ages 1 - 2	Ages 3 - 5	Ages 6 - 12	Ages 13 - 18
All meals and snacks	½ oz eq	½ oz eq	1 oz eq	1 oz eq



- Grain products must be made with whole grains or enriched meal and/or enriched flour, or bran or germ
- Grain products served are credited based on ounce equivalents (oz eq)
- At least 1 serving per day, across all meals and snacks, must be whole grain-rich
- Grain-based desserts do not count towards meeting the grains requirement
- Breakfast cereals must contain no more than 6 grams of added sugars per dry ounce

### **Best Practice:**

• Make at least two grain servings each day whole grain-rich

## **Whole Grain-Rich means:**

the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.

<b>Examples of Whole Grains</b>			
Brown Rice	White Whole Wheat Flour		
Oatmeal	Whole Wheat Flour		
Quinoa	Whole Corn (dried)		
Wheat Berries	Wild Rice		

## **Additional Best**

## **Practices**

- Incorporate seasonal and locally produced foods into meals
- Limit serving purchased pre-fried foods to no more than one serving per week
- Avoid serving non-creditable foods that are sources of added sugars, such as sweet toppings, mix-in ingredients sold with yogurt and sugar-sweetened beverages







Child Nutrition

## **Menu Planning Principles**

#### **Balance**

- Balance higher fat foods with foods that have less fat
- Balance higher sodium foods with lower sodium foods

## **Variety**

- Use a combination of mild and strong flavors
- Use a variety of shapes and sizes
- Include variéty in day to day menu choices

#### **Contrast**

- Think about the texture of foods as well as taste and appearance
- Use a variety of textures (soft/crispy/smooth/firm/ chewy)
- Use a combination of sizes and shapes of foods

#### Color

- Avoid using too many foods of the same color in the same meal
- Use colorful foods in combination dishes

## **Eye Appeal**

- Think about total presentation
- Plan the way you will place the menu items on the plate

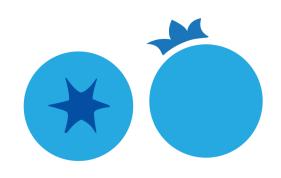
### **Offer Choices**

Plan some choices for individual taste preferences



# **Calculation Quick Reference Guide**

Yogurt Added Sugar Limits		
Serving size	Added sugars must not be more than:	
2.25 ounce	4 grams	
3.5 ounce	7 grams	
4 ounce	8 grams	
5.3 ounce	10 grams	
6 ounce	12 grams	
8 ounce	16 grams	





Cereal Added Sugar Limits				
Serving size	Added sugars must not be more than:			
22-25 grams	5 grams			
26-30 grams	6 grams			
31-35 grams	7 grams			
36-40 grams	8 grams			
41-44 grams	9 grams			
45-49 grams	10 grams			
50-54 grams	11 grams			
55-58 grams	12 grams			
59-63 grams	13 grams			

Tofu Protein Requirements		
Serving size	Protein in Grams	
2 ounce (57g)	≥5 grams	
2.2 ounce (62.37g)	≥5 grams	
2.6 ounce (75g)	≥6 grams	
3 ounce (85g)	≥7 grams	
3.21 ounce (91g)	≥8 grams	
4.76 ounce (135g)	≥11 grams	