



#### **Agenda**

- Responsibilities of the menu planner
- Food Components
- NSLP Meal Pattern
- SBP Meal Pattern
- Offer Versus Serve (OvS)
- Meal Pattern Activity



#### **Handouts**

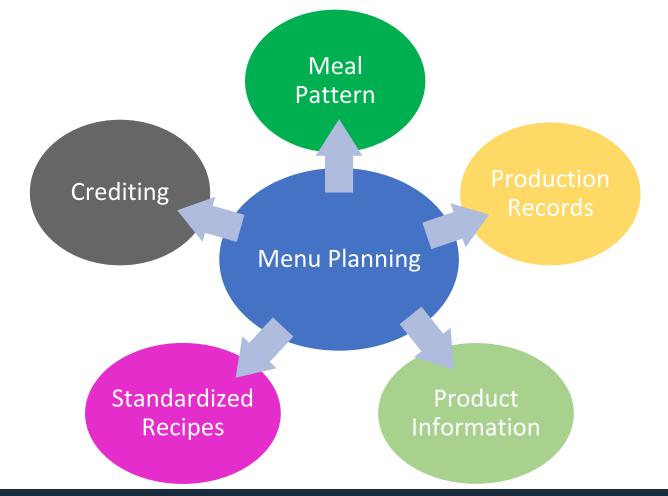
- NSLP Meal Pattern
- NSLP Quick Guide
- SBP Meal Pattern
- SBP Quick Guide
- Vegetable Subgroups



#### The Job of the Menu Planner...

- Plan meals that are:
  - Follow meal pattern requiremeths
  - Pleasing to students (choices, cultural diversity,...)
  - Can be prepared within the limits of the operation
- Communicate menu information with:
  - Cooks product/item specific information
  - Servers serving sizes and instructions for serving
  - Cashiers recognizing a complete meal







#### **Food Based Meal Pattern**

#### 5 Food components

- Fruits
- Vegetables
  - subgroups
- Grain
- Meat/Meat Alternate
- Fluid Milk



#### Creditable vs. Non-creditable Foods

- Creditable foods are those that may be counted toward meal pattern requirements for a reimbursable meal
  - Nutrient content
  - FDA standard of identity
  - Function of the food in a meal
  - Meal pattern requirements
- Non-creditable foods do not count toward meal pattern



#### **Food Based Meal Pattern**

#### 5 Food components

- Fruits
- Vegetables
  - subgroups
- Grain
- Meat/Meat Alternate
- Fluid Milk





#### **Lunch Meal Pattern**

- 5 Food Components
- Grade groupings
- Different daily & weekly minimums across grade groups





#### National School Lunch Program Meal Pattern

	Grades K-5	Grades 6-8	Grades 9-12
Meal Components	Amount of Food <sup>1</sup> per Week		
	(n	ninimum per day	)
Fruits (cups) <sup>2</sup>	2 1/2 ( 1/2 )	2 ½ (½)	5 (1)
Vegetables (cups) <sup>2</sup>	3 3/4 (3/4)	3 3/4 (3/4)	5 (1)
Dark Green Subgroup <sup>3</sup>	1/2	1/2	1/2
Red/Orange Subgroup <sup>3</sup>	3/4	3/4	1 1/4
Beans, Peas, and Lentils Subgroup <sup>3</sup>	1/2	1/2	1/2
Starchy Subgroup <sup>3</sup>	1/2	1/2	1/2
Other Vegetables Subgroup3 4	1/2	1/2	3/4
Additional Vegetables from Any Subgroup to Reach Total	1	1	1 1/2
Grains (oz. eq.) <sup>5</sup>	8-9(1)	8-10(1)	10-12 (2)
Meats/Meat Alternates (oz. eq.) <sup>6</sup>	8-10(1)	9-10(1)	10-12 (2)
Fluid Milk (cups) <sup>7</sup>	5 (1)	5 (1)	5 (1)
Dietary Specifications: Daily Amou	nt Based on the A	Average for a 5-D	ay Week 8
Minimum-Maximum Calories (kcal)	550-650	600-700	750-850
Saturated Fat (% of total calories)	<10	<10	<10
Added Sugars (% of total calories)	<10	<10	<10
Sodium Limit: In place through June 30, 2027	≤1,110 mg	≤1,225 mg	≤1,280 mg
Sodium Limit: Must be implemented by July 1, 2027	≤935 mg	≤1,035 mg	≤1,080 mg

#### **Breakfast Meal Pattern**

- 3 Food Components
   Fruit (Vegetable)
   Grain and Meat/Meat Alternate
   Fluid Milk
- Grade groupings
- Different daily & weekly minimums across grade groups





United States Department of Agriculture

#### School Breakfast Program Meal Pattern

	Grades K-5	Grades 6-8	Grades 9-12
Meal Components	Amou	nt of Food <sup>1</sup> pe	r Week
	(m	inimum per d	lay)
Fruits (cups) <sup>2</sup>	5(1)	5(1)	5(1)
Vegetables (cups) <sup>2</sup>	0	0	0
Dark Green Subgroup	0	0	0
Red/Orange Subgroup	0	0	0
Beans, Peas, and Lentils Subgroup	0	0	0
Starchy Subgroup	0	0	0
Other Vegetables Subgroup	0	0	0
Grains or Meats/Meat Alternates (oz.	7-10(1)	8-10(1)	9-10(1)
$eq)^3$			
Fluid Milk (cups) <sup>4</sup>	5(1)	5(1)	5 (1)
Dietary Specifications: Daily Amoun	t Based on the	Average for a	5-Day Week <sup>5</sup>
Minimum-Maximum Calories (kcal)	350-500	400-550	450-600
Saturated Fat (% of total calories)	<10	<10	<10
Added Sugars (% of total calories)	<10	<10	<10
Sodium Limit: In place through June 30, 2027	≤540 mg	≤600 mg	≤640 mg
Sodium Limit: Must be implemented by July 1, 2027	≤485 mg	≤535 mg	≤570 mg

#### Recognizable Meal Components

A food item visible in the breakfast or lunch offered that allows students to identify the food groups and amounts recommended for consumption at mealtime





## **Dietary Specifications**



CALORIC RANGES



SODIUM LIMITS



SATURATED FAT LIMITS



ADDED SUGAR LIMITS

#### **Dietary Specifications: Caloric Ranges**

• Based on a 5-Day Average

	K-5	6-8	9-12
<b>Breakfast</b> Average Calories	350-500 K-8 4	400-550 <mark>00-500</mark>	450-600
<b>Lunch</b> Average Calories	550-650 K-8 6	600-700 <mark>00-650</mark>	750-850



#### **Dietary Specifications: Sodium**

- Maximum allowable amount when averaged for a 5-day week
- Current limits are in place through SY 2027

	K-5	6-8	9-12
Breakfast	<u>&lt;</u> 540 mg	<u>&lt;</u> 600 mg	<u>&lt;</u> 640 mg
Lunch	<u>&lt;</u> 1110 mg	<u>&lt;</u> 1225 mg	<u>&lt;</u> 1280 mg



#### **Dietary Specifications: Saturated Fat**



Calories from saturated fat must not exceed **10**% of calories based on a 5-day average



#### **Dietary Specifications: Added Sugars**

- Limits <u>added sugar</u>, not naturally occurring
- Phased in approach:
  - Phase 1: July 1, 2025 product specific limits on added sugar found in cereal, yogurt and flavored milk
  - Phase 2: July 1, 2027 overall weekly limits on added sugars
    - <10% of weekly calories form added sugars</li>





#### **Dietary Specifications: Added Sugars**

#### SY 26 product specific limits

Breakfast cereals may have no more than 6 grams of added sugar per dry ounce Yogurt may have no more than 12 grams of added sugar per 6 ounces (2 grams of added sugars per ounce)

Flavored milk may have no more than 10 grams of added sugars per 8 fluid ounces



#### **Fruit Component**



- Daily & weekly minimum quantities that must be offered
- Measured in volume (cups) not weight (ounces)
- Students may select more than the minimum serving



#### Fruit Component: Lunch

	Fruit (cups)	
	<u>Daily</u>	Weekly
Grades K-5	½ cup	2½ cups
Grades 6-8	½ cup	2½ cups
Grades 9-12	1 cup	5 cups



#### Fruit Component: Breakfast

Fruit (cups)				
	<u>Daily</u>	Weekly		
<b>Grades K-5</b>	1 cup	5 cups		
Grades 6-8	1 cup	5 cups		
Grades 9-12	1 cup	5 cups		



#### **Fruit Component**

- Fresh, Frozen, Canned, Dried, or 100% Juice
- Canned 100% fruit, packed in light syrup, 100% juice, or water
- Credit as volume, not weight



#### **Dried Fruit**

- Credits as double the volume
   (¼ cup = credits as ½ cup fruit)
- Choose options with no added sugar





#### Juice

- Must be pasteurized, 100% fruit juice
- Fruit juice is limited to half or less of the fruits planned for the week





## Fruit Component Activity: <u>Lunch</u>

Lunch	Monday	Tuesday	Wednesday	Thursday	Friday
K-5 & 6-8	½ cup Grapes	½ cup kiwi	½ cup orange slices	¼ cup craisins	½ cup apple slices
9-12	<ul><li>¼ cup applesauce</li><li>¼ cup fruit cocktail</li></ul>	½ cup peaches ½ cup orange wedges	½ cup strawberries ½ cup grapes	½ cup banana 4 oz Orange Juice	¼ cup craisins ½ cup apple slices

Review the fruit options offered for lunch.

Does the amount of fruit offered meet the fruit component criteria for lunch?



### Fruit Component Activity: <u>Lunch</u>

Lunch	Monday	Tuesday	Wednesday	Thursday	Friday
K-5 & 6-8	½ cup Grapes Yes	½ cup kiwi Yes	½ cup orange slices Yes	¼ cup craisins Yes	½ cup apple slices Yes
9-12	½ cup applesauce	½ cup peaches	½ cup strawberries	½ cup banana	¼ cup craisins
	¼ cup fruit	½ cup orange wedges	½ cup grapes	4 oz Orange Juice	½ cup apple slices
	cocktail No	Yes	Yes	Yes	Yes

Review the fruit options offered for lunch.

Does the amount of fruit offered meet the fruit component criteria for lunch?



## Fruit (and Vegetable)Component: School Breakfast Program

- NEW! SY 2025, any vegetable may be offered in place of fruit
- If offering vegetables at breakfast 2 or more days/week, must offer from two different vegetable subgroups





#### Fruit Component Activity: Breakfast

Breakfast	Monday	Tuesday	Wednesday	Thursday	Friday
K-12	½ cup kiwi	¼ cup raisins ½ cup 100%	½ cup home fries	½ cup 100% juice	¼ cup blueberries
	½ cup 100% juice	juice	½ cup 100% juice	½ cup 100% juice	½ cup 100% juice



Review the fruit options offered for breakfast.

Does the amount of fruit offered meet the fruit component criteria for breakfast?



#### Fruit Component Activity: Breakfast

Yes

Yes

	103	103	103	103	110
Breakfast	Monday	Tuesday	Wednesday	Thursday	Friday
K-12	½ cup kiwi	¼ cup raisins ½ cup 100%	½ cup home fries	½ cup 100% juice	¼ cup blueberries
	½ cup 100% juice	juice	½ cup 100% juice	½ cup 100% juice	½ cup 100% juice

Yes

Yes

No

Review the fruit options offered for breakfast. Does the amount of fruit offered meet the fruit component criteria for breakfast?



#### Vegetable Component



- Daily & weekly minimum quantities that must be offered
- Measured in volume (cups) not weight (ounces)
- Students may select more than the minimum serving



## Vegetable Component: Lunch

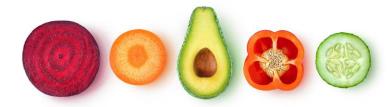
Vegetables (cups)				
	<u>Daily</u>	<u>Weekly</u>		
Grades K-5	¾ cup	3 ¾ cups		
Grades 6-8	¾ cup	3 ¾ cups		
Grades 9-12	1 cup	5 cups		





#### Vegetable Component

- Fresh, Frozen, Canned
- Leafy greens credit as half the amount (1 cup lettuce = ½ cup vegetable)
- Beans, peas, lentils may be offered as either a vegetable <u>OR</u> a meat/meat alternate component
- Weekly vegetable subgroup requirements
- Not required at breakfast





#### **Vegetable Subgroups**

Subgroup	Examples
Dark Green	Broccoli, romaine lettuce, baby spinach
Red/Orange	Tomatoes, red peppers, orange carrots, sweet potato, winter squash, pumpkin
Beans, peas, lentils	Kidney beans, lentils, chickpeas, refried beans, hummus, edamame
<u>Starchy</u>	White potato, corn, green peas
Other	Iceberg lettuce, green beans, beets, onions



#### **Vegetable Component**

Food Components	Grades K-8		Grades 9-12	
	Daily	Weekly	Daily	Weekly
<u>Vegetables (cups)</u>	3/4	3 ¾	1	5
Dark Green		1/2		1/2
Red/Orange		3/4		1 ¼
Beans/Legumes		1/2		1/2
<u>Starchy</u>		1/2		1/2
<u>Other</u>		1/2		3/4
Additional Vegetables to Reach Total		1		1 ½

- Different minimum daily amounts by grade groups
- Different weekly subgroup amounts

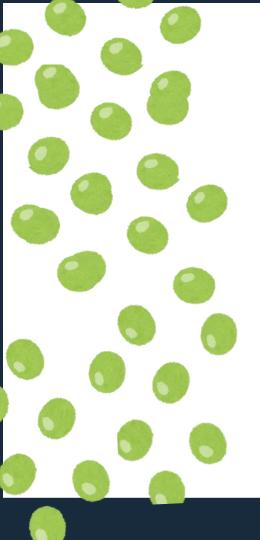




# Which Subgroup Do I Belong To?

Dark green

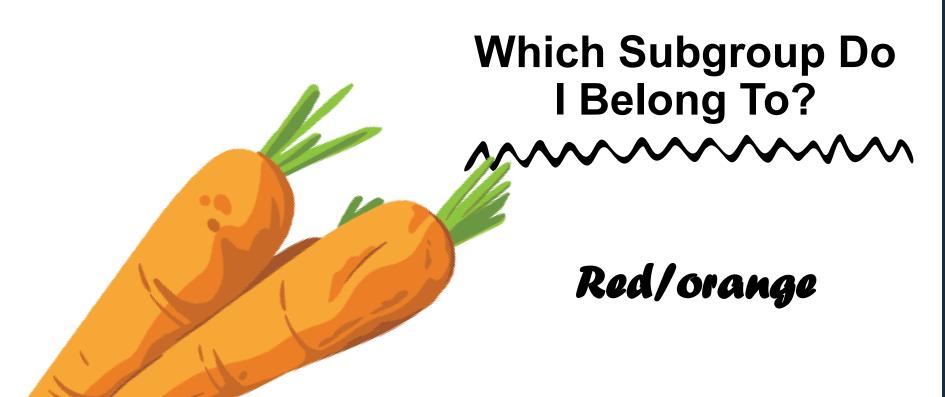




## Which Subgroup Do I Belong To?

Starchy









# Which Subgroup Do I Belong To?

Dark Green

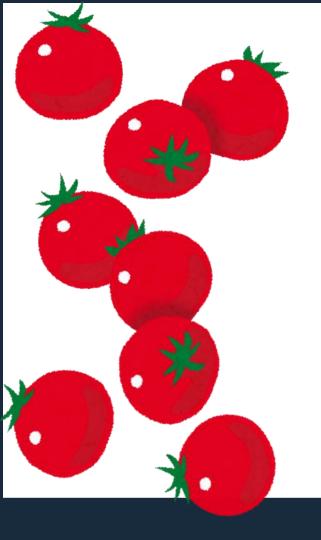


# Which Subgroup Do I Belong To?

Beans, peas, lentils



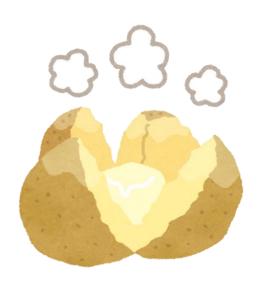




## Which Subgroup Do I Belong To?

Red/orange





### 

Starchy





# Which Subgroup Do I Belong To?

Beans, peas, lentils





# Which Subgroup Do I Belong To?

Dark green





## Which Subgroup Do I Belong To?

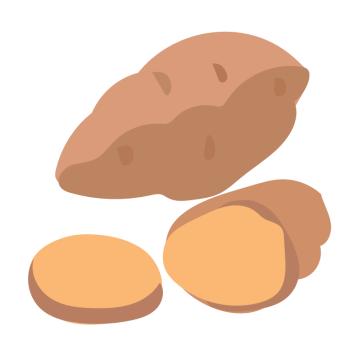
Starchy



# Which Subgroup Do I Belong To?

Other





# Which Subgroup Do I Belong To?

Red/orange

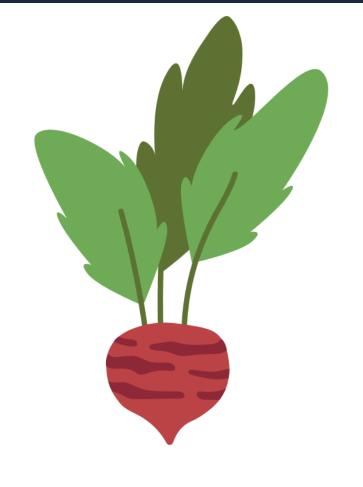




# Which Subgroup Do I Belong To?

Other





## Which Subgroup Do I Belong To?

Other





# Which Subgroup Do I Belong To?

Beans, peas, lentils



#### Vegetable Component Activity: Lunch

	Monday	Tuesday	Wednesday	Thursday	Friday
K-5, 6-8	½ cup Carrots	¼ cup tomatoes	½ cup corn	½ cup lettuce	¼ cup peas
	½ cup Celery	½ Cucumber		¼ cup broccoli	¼ cup carrots
9-12	½ cup Carrots	½ cup tomatoes	½ cup corn	½ cup lettuce	¼ cup peas
	½ cup Celery	½ Cucumber	½ cup beans	½ cup broccoli	½ cup Fries

Review the vegetable options offered for lunch.

Does the amount offered meet the vegetable component criteria for lunch?



#### **Vegetable Component Activity: Lunch**

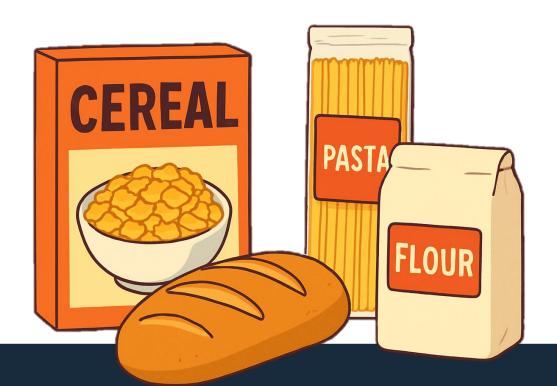
	Monday	Tuesday	Wednesday	Thursday	Friday
K-5, 6-8	½ cup Carrots Yes ½ cup Celery	¼ cup tomatoes Yes ½ Cucumber	½ cup corn No	½ cup lettuce No ¼ cup broccoli	¼ cup peas No ¼ cup carrots
9-12	½ cup Carrots Yes ½ cup Celery	½ cup tomatoes Yes ½ Cucumber	½ cup corn Yes ½ cup beans	½ cup lettuce No ½ cup broccoli	¼ cup peas No ½ cup Fries

Review the vegetable options offered for lunch.

Does the amount offered meet the vegetable component criteria for lunch?



### **Grain Component**





#### **Grains Component: Lunch**

#### **Grains (ounce equivalent)**

	<u>Daily</u>	Weekly
Grades K-5	1 oz eq	8 oz eq
Grades 6-8	1 oz eq	8 oz eq
Grades 9-12	2 oz eq	10 oz eq

- Measured in ounce equivalents (oz eq)
- Only offering daily minimum will not meet the weekly requirement
- 80% of the grains offered over the week must be whole grain-rich



#### **Grains Component: Breakfast**

#### **Grains (ounce equivalent)**

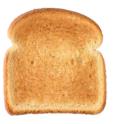
	<u>Daily</u>	<u>Weekly</u>
Grades K-5	1 oz eq	7 oz eq
Grades 6-8	1 oz eq	8 oz eq
Grades 9-12	1 oz eq	9 oz eq

- Measured in ounce equivalents (oz eq)
- Only offering daily minimum will not meet the weekly requirement
- 80% of the grains offered over the week must be whole grain-rich



### **Grains: Food Examples**

- Breads, biscuits, bagels, rolls, tortillas, crackers
- Ready-to-eat (RTE) breakfast cereals
- Pasta, rice
- Grain-based desserts
- Non-sweet snack food products





#### Whole Grain Rich Requirement

- Whole grain rich means the item is made from:
  - 100% whole grain ingredients (ex. Whole wheat flour); or
  - A blend of whole grain and enriched (ex. Half whole wheat flour & half enriched white flour)
- 80% of all grains offered over the week must be whole grain-rich

Monday	Tuesday	Wednesday	Thursday	Friday
WRG	WRG	WRG	WRG	Enriched
2 oz. eq.				



#### Whole Grain Rich – Don't be fooled!

- Whole grain should be the primary grain ingredient by weight
  - First ingredient listed: whole grain ingredient, such as "whole grain" or "whole wheat" <u>OR</u>
  - First ingredient listed: "water", then whole grain ingredient







#### **Grain-based Desserts**



- Typical desserts & other items
- NSLP Limited to 2 oz eq/week for NSLP
- SBP Restricts the types of Grain-based Desserts that may be offered.
  - May not offer cookies, pies, cobbler, brownies, cake (except coffee cake)
- Identified on Exhibit A Grain Chart (handout) with a superscript of 3, 4, or 5



## Grain and Meat/Meat Alternate Component: School Breakfast Program

- NEW! Grains and Meat/Meat Alternates are now combined
  - Previously, schools were required to always offer a grain at breakfast
- May offer grains, meat/meat alternate, or a combination of both







### **Meat/Meat Alternate Component**





### Meat/Meat Alternate Component: Lunch

#### M/MA (ounce equivalent)

	<u>Daily</u>	<u>Weekly</u>
Grades K-5	1 oz eq	8 oz eq
Grades 6-8	1 oz eq	9 oz eq
Grades 9-12	2 oz eq	10 oz eq

- Measured in ounce equivalents (oz eq)
- Only offering daily minimum will not meet the weekly requirement



### Meats/Meat Alternates Component

- Measured in ounce equivalents (oz eq)
  - Amount of the food that represents 1 ounce of edible portion of lean meat without the bone





### Meat/Meat Alternate Component: Breakfast

- Not a required component to be offered at breakfast
- If offered, counts toward the grain requirement \*



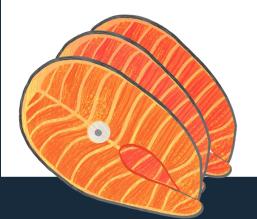
\*effective SY25



#### Meat/Meat Alternate (MMA) Component



- Meats, poultry & fish
- Nuts & seeds, eggs, yogurt, cheese, legumes, tofu, tempeh
  - Nuts may be used to satisfy 100% of the MMA\*
  - Yogurt may have no more than 12 grams of <u>added</u> sugar per 8 fluid ounces\*\*
- Beans/legumes may count as either M/MA or vegetable





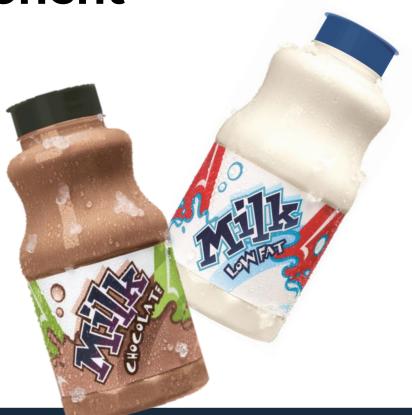
#### **Combination Foods**

- A food that contains more than one food components
- Usually a grain & MMA combination
  - Pizza, soup, casseroles, burritos, sandwiches





Milk Component





### Fluid Milk Component

Milk Component	Daily	Weekly
K-5, 6-8, 9-12	1 cup	5 cups



### Fluid Milk Component

- Must be pasteurized & have vitamin A and D at levels specified by the FDA
- Offer two choices both at breakfast and lunch
  - Fat-free (non-fat, skim) and/or Low-fat (1%)
  - Flavored and/or unflavored
  - Unflavored must always be offered
- Lactose-reduced or lactose-free milk may also be offered





### Flavored Milk and Added Sugar

• Flavored milk can contain no more than 10 grams of added sugar per 8 fluid ounces

Serving size 1 Carton	(236m)
Amount Per Serving Calories	110
-	Daily Value
Total Fat 0g	01
Saturated Fat 0g	01
Trans Fat 0g	
Sodium 190mg	85
Total Carbohydrate 18g	79
Dietary Fiber 0g	09
Total Sugars 18g	
Includes 6g Added Sugars	129
Protein 9g	
Not a significant source of cholesterol, vitamin D iron, and potassium	t, calcium,
-The % Cally Value (DV) tells you how much an serving of food contributes to a daily diet. 2,000 day is used for general nutrition advice.	



#### Non-dairy Milk Substitutes – Must Be Nutritionally Equivalent

- Optional to offer a fortified nondairy milk
  - Must meet USDA's nutrition standards (same nutrient profile as cow's milk)
  - Must have a written request from parent/guardian
  - Other plant-based beverages (oat, rice, almond "milk") are not allowable
- In cases of a disability, may provide the alternative specified by the medical provider



### Nondairy Milk Substitute Nutrition Standards

Nutrient	Requirement per Cup (8 fl oz)		
Protein	8 gm		
Calcium	276 mg		
Vitamin A	500 IU or 150 mcg		
Vitamin D	100 IU or 2.5 mcg		
Magnesium	24 mg		
Phosphorus	222 mg		
Potassium	349 mg		
Riboflavin	0.44 mg		
Vitamin B12	1.1 mcg	M Der Ex	

#### Non-Creditable "Extra" Foods

- Do not count as a food component
- Contribute to the average calorie & sodium weekly requirements
  - Imitation Cheese
  - Cream Cheese, sour cream, ice cream
  - Pudding
  - Bacon, Salami
  - Potato chips
  - Condiments





#### **Offer Versus Serve**



- Allows students to decline some components or items
- Reduces food waste & food costs



### **Offer Versus Serve**

- Offer food components in full serving sizes as specified in the meal pattern
- Students may decline a certain amount of components/items
- Students must ALWAYS take at least a ½ cup of fruit/vegetable
- Required at 9-12
- Optional at K-5, 6-8 grades
- Not allowed for PreK unless co-mingled



### **OVS: LUNCH**

- Offer all 5 components in full serving sizes
- Student must select at least:
  - ½ cup fruit or vegetable
  - 2 other components in their full serving size





### OVS With Fruits & Vegetables at Lunch

- Reminder Student must select a ½ cup fruit/vegetable & two other components in the full serving size
- Grades 9-12, a meal with ½ cup of fruit, ½ cup of vegetable, and a full serving of a third components is not reimbursable

Daily Amounts Offered			
	<u>Vegetable</u>	<u>Fruit</u>	
Grades K-8	¾ cup	½ cup	
Grades 9-12	1 cup	1 cup	



## Let's Practice!

**OVS** at Lunch

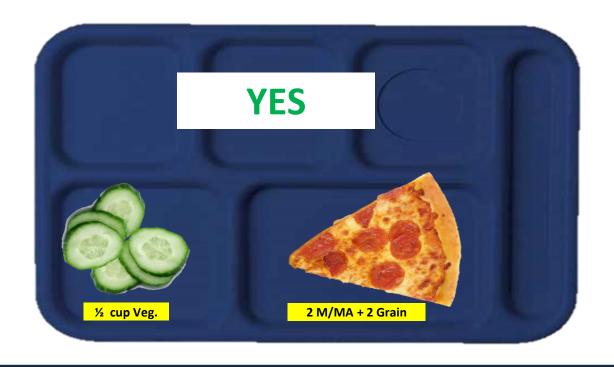


















## Field Trip Bag Lunch

All 5 meal components must be offered

- Milk (8 oz)
- Fruit (1/2 cup/1 cup)
- Vegetables (3/4 cup/1 cup)
- **Grains** (1 oz eq / 2 oz eq)
- **M/MA** (1 oz eq / 2 oz eq)





### **OVS: Breakfast**

- Offer 4 items from 3 components
- Student must select:
  - ½ cup fruit (veg)
  - 2 other items in full serving sizes





### **Component Versus Item**

- A <u>food component</u> is one of the food groups that comprise a reimbursable meal
  - Grains/MMA
  - Fruit/Vegetable
  - Milk
- A <u>food item</u> is a specific food offered within the three food components in a full serving size.



### Summary of OvS at Breakfast

# Must offer 4 food items from 3 food components

Option A	Option B	Option C
1 oz Grain	1 oz Grain	1 oz Grain
1 oz Grain	1 oz (M/MA)	½ cup Fruit
1 cup Fruit	1 cup Fruit	½ cup Fruit
1 cup Milk	1 cup Milk	1 cup Milk



### **OvS at Breakfast**

### Student may decline 1 item

Option A	Option B	Option C
1 oz Grain	1 oz Grain	1 oz Grain
1 oz Grain	1 oz (M/MA)	½ cup Fruit
1 cup Fruit	1 cup Fruit	½ cup Fruit
<del>1 cup Milk</del>	1 cup Milk	1 cup Milk



### **OVS: Fruit at Breakfast**

- 1 cup of fruit must be offered daily
- If using OVS, the minimum quantity of fruit a student must select is ½ cup
- OVS May offer two ½ cup servings of fruit to count as two items at breakfast plus two additional items





### **OVS: Breakfast**

This breakfast offers 4 items from

### 3 components

- 8 ounces milk
- 1-ounce eq grain
- 1-ounce eq grain
- 1 cup fruit
- Student may decline 1 item but can't decline the fruit





### **OVS: Breakfast**

This breakfast offers 4 items from

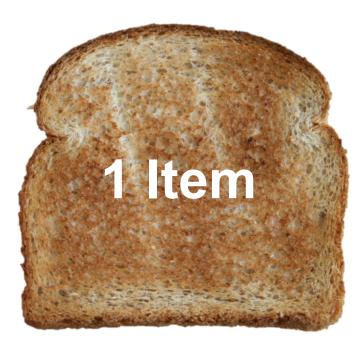
### 3 components

- 8 ounces milk
- 1-ounce eq grain
- ½ cup fruit
- ½ cup fruit
- Student may decline 1 item





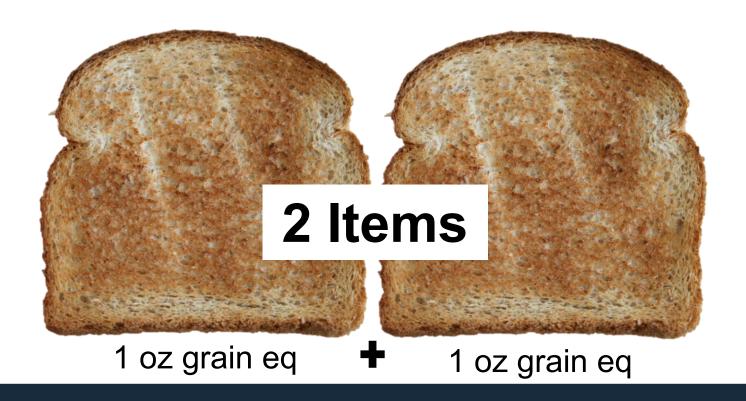
### **Offer Versus Serve - Items**



1 oz/28 grams = 1 oz grain eq



### Offer Versus Serve - Items





## Foods With More Than 1 Oz Eq

Some foods can count as more than 1 item



2 oz eq bagel = 2 food items (grains)



3 oz eq bagel = 3 food items (grains)



### **Combination Foods**

Combination foods can count as more than 1 item.



1 oz eq Grain + 1 oz eq M/MA = 2 food items



2 oz eq Grain + 2 oz eq M/MA = 4 food items



## Let's Practice!

**OVS** at Breakfast



### Offered

















### Identifying Reimbursable Meals Under OVS

- Students, servers and cashiers must be able to identify what constitutes a reimbursable meal
- Training for servers and cashiers is required
- Identify near or at the beginning of serving lines, what foods constitute reimbursable meals.



Item	Item Count
Breakfast Pizza	2
Breakfast Burrito	2
Breakfast Sandwich	2
Pancake	1
Mini Bagel	1
Cereal	1
Yogurt	1
Fruit (1/2 cup)	1
Juice (1/2 cup)	1
Milk	1





## Meal Pattern Activity- Lunch

- Menu analysis of Harvest Elementary School
- K-8 School
- Evaluate for daily & weekly requirements



### Tip: Exhibit A grain chart

**Monday** 

#### Harvest Elementary School Café **Lunch Menu** K-8

Wednesday

Bag Lunch

	Hamburger
	(2 oz eq M/MA)
Tipuopolyad	Whole Grain Bun
Tip: cooked	(1.5 oz eq G)
weight	Sweet Potato Oven
	Fries (1/4 cup)
	(1) ( 60)
	Green Beans
	(1/4 cup)
	Apple Slices
	(1/2 Cup)
	1% White Milk –
	8 oz
	FF Choc. Milk – 8 oz
	1 cugar
Reduced	7 2000,
choc mi	lk!
CHOCIII	

	Tuesday Whole Grain Pa (1 cup)
	Tomato Sauc (1/2 cup)
1	Caesar Salad (1 cup)
	Orange Wedgo (1/2 cup)
	Chilled Peache (1/2 cup)
	1% White Milk 8 oz
Z	FF Choc. Milk –

Whole Grain Pasta (1 cup)
Tomato Sauce (1/2 cup)
Caesar Salad (1 cup)
Orange Wedges (1/2 cup)
Chilled Peaches (1/2 cup)
1% White Milk – 8 oz FF Choc. Milk – 8 oz

Sun Butter & Jelly on WG Bread (2T = 1 M/MA & 2 oz eq G)
Carrot Sticks (½ cup)
Apple (½ cup)
100% Juice (4 oz)

(4 oz)	
WG Cookie (1 oz eq Grain)	

	<u>Thursday</u>
	Grilled Cheese on
١	Whole Grain Bread
	(1 oz M/MA &
	2 oz eq Grain)

Black Bean & Corn		
Salad		
(½ cup)		

**Celery Sticks** 

(½ cup)

•	•	
Chilled	P	ears
(1/4	cu	p)

1% White Milk –	
8 oz	
FF Choc. Milk – 8 oz	

### **Friday**

Brunch for Lunch WG French Toast Sticks (1.5 oz eq G) Sausage Patty (2 oz = .75 M/MA)

> **Potato Wedges** (½ Cup)

**Mandarin Oranges** (½ cup)

> 100% Juice (½ cup)

1% White Milk -8 oz FF Choc. Milk - 8 oz Sausage info from CN label



#### Harvest Elementary School Café Lunch Menu K-8

Daily Choice: Sunbutter & Jelly Sandwich

<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Hamburger	Whole Grain Pasta	Bag Lunch	Grilled Cheese on	Brunch for Lunch
(2 oz eq M/MA)	(1 cup)	Sun Butter & Jelly on	Whole Grain Bread	WG French Toast Sticks
		WG Bread	(1 oz M/MA &	(1.5 oz ea G)
Whole Grain Bun	Tomato Sauce	(2T = 1 M/MA &	2 oz eq Grain)	Sausage Patty
(2.5 OZ eq G)	(1/2 cup)	2 oz eq G)		(2 oz = .75 M/MA)
Sweet Potato Oven	Caesar Salad		Black Bean & Corn	Potato Wedges
Fries	(1 cup)	Carrot Sticks	Salad	(½ Cup)
(1/4 cup)		(½ cup)	(½ cup)	
Green Beans	Orange Wedges		Celery Sticks	Mandarin Oranges
(1/4 cup)	(1/2 cup)	Apple	(½ cup)	(½ cup)
		(½ cup)		
Apple Slices	Chilled Peaches		Chilled Pears	100% Juice
(1/2 Cup)	(1/2 cup)	100% Juice	(1/4 cup)	(½ cup)
1% White Milk –	1% White Milk –	(4 oz)	1% White Milk –	1% White Milk –
8 oz	8 oz	WG Cookie	8 oz	8 oz
FF Choc. Milk – 8 oz	FF Choc. Milk – 8 oz	(1 oz eg Grain)	FF Choc. Milk – 8 oz	FF Choc. Milk – 8 oz
TT CHOC. WIIK - 8 02	TT CHOC. WIIK — 8 02	(1 02 eq drain)	TT CHOC. WIIK - 8 02	11 CHOC. WIIK - 8 02
	? M/MA	? Milk choices		



### **Weekly Requirements for Lunch**

```
M/MA (9 oz)
YES NO
Grain (8 oz)
YES NO
Vegetables (3 ¾ cups)
YES NO
```



## Weekly Requirements Cont.

- Vegetable Subgroups:
  - Dark Green (1/2 cup)-YESNO
  - Red/Orange (3/4 cup)- YES NO
  - Legumes (1/2 cup)- YES NO
  - Starchy (1/2 cup)-YES NO
  - Other (1/2 cup)-YES NO



## Weekly Requirements Cont.

- Fruit (5 ½ cups)
  YES NO
- Milk (5 cups)YES NO
- Daily Choice: Sunbutter and Jelly
  - Sandwich contains 2 Tbsp sunbutter (1 M/MA) and 2 oz grains
  - Weekly M/MA and grain met?



## Meal Pattern Activity- Breakfast

- Menu analysis of Harvest High School
- 9-12 School
- Evaluate for daily & weekly requirements



Egg info from Food Buying Guide <

# Harvest High School Café Breakfast Menu 9-12

Pizza info from CN label

	Monday	Tuesday	Wednesday	<u>Thursday</u>	<u>Friday</u>	Were the Weekly
						Requirements met?
	Whole Grain Cereal	Breakfast Sandwich	Hard Boiled Egg	Fruit and Yogurt	Breakfast Pizza	Grain/M/MA (9 oz eq)?
	(1 oz eq Grain)	(2 oz eq WG English	(1 egg= 2 oz eq	Parfait	(2 oz eq Grain & 2 oz	YES NO
		muffin	M/MA)	w/Maine Blueberries	eq M/MA)	
	Whole Grain Toast	1 oz eq sausage patty		(1/2 cup blueberries		Fruit (5 cup)?
	(1 oz eq Grain)	1 oz eq egg patty)	Cheese stick	1 oz eq granola	Home Fries	YES NO
			(1 oz eq M/MA)	1 cup yogurt=	(1/2 Cup)	
	Banana	<b>Dried Cranberries</b>		2 oz eq M/MA)		
	(1/2 Cup)	(¼ Cup)	Fresh Maine Apple		Assorted 100% Juice	Milk (5 cup)?
			(½ Cup)		(1/2 Cup)	YES NO
	Assorted 100% Juice	Baby Carrots		1% White Milk - 8 oz		
	(1/2 Cup)	(1/2 Cup)	Cranberry Juice		Whole Milk - 8 oz	
			Cocktail (27% juice)		FF Choc. Milk - 8 oz	
	1% White Milk - 8 oz		(1/2 Cup)			
	FF Choc. Milk - 8 oz	" " A VOEL	rt!			
	, chod	milk and you	1% White Milk - 8 oz			
- 4.0	FF Choc. Milk - 8 oz	•	FF Choc. Milk - 8 oz			
Redu						



### Harvest High School Café Breakfast Menu

9-12

Monday	<u>Tuesday</u>	Wednesday	Thursday	<u>Friday</u>	Were the Weekly
					Requirements met?
Whole Grain Cereal	Breakfast Sandwich	Hard Boiled Egg	Fruit and Yogurt	Breakfast Pizza	Grain/M/MA (9 oz eq)?
(1 oz eq Grain)	(2 oz eq WG English	(1 egg= 2 oz eq	Parfait	(2 oz eq Grain & 2 oz	YES NO
	muffin	M/MA)	w/Maine Blueberries	eq M/MA)	
Whole Grain Toast	1 oz eq sausage patty		(1/2 cup blueberries		Fruit (5 cup)?
(1 oz eq Grain)	1 oz eq egg patty)	Cheese stick	i oz eq granoia	Home Fries	YES ( NO )
		(1 oz eq M/MA)	1 cup yogurt=	(1/2 Cup)	
Banana	Dried Cranberries		2 oz eq M/MA)		
(1/2 Cup)	(¼ Cup)	Fresh Maine Apple		Assorted 100% Juice	Milk (5 cup)?
		(½ Cup)		(1/2 Cup)	YES (NO)
Assorted 100% Juice	Baby Carrots		1% White Milk - 8 oz		
(1/2 Cup)	(1/2 Cup)	Cranberry Juice		Whole Milk - 8 oz	
		Cocktail (27% juice)		FF Choc. Milk - 8 oz	
1% White Milk - 8 oz		(1/2 Cup)			
FF Choc. Milk - 8 oz	( )				
		1% White Milk - 8 oz			
		FF Choc. Milk - 8 oz			



### **Questions**







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