

Child and Adult Care Food Program (CACFP) Lunch and Supper Meal Pattern for Children

July 1, 2024, through September 30, 2025

Lunch/supper meal components ¹	Minimum for ages 1-2	Minimum for ages 3-5	Minimum for ages 6-12	Minimum for ages 13-18 ²
Milk, fluid ³ Age 1: Whole milk, unflavored Ages 2 and older: Low-fat (1%) or fat-free milk, unflavored	4 fluid ounces (½ cup)	6 fluid ounces (¾ cup)	8 fluid ounces (1 cup)	8 fluid ounces (1 cup)
Meats/meat alternates (MMA), ounce equivalents (oz eq) ⁴	1 oz eq =	1½ oz eq =	2 oz eq =	2 oz eq =
Lean meat, poultry, or fish; cheese; alternate protein products (APPs) ⁵ ; or tempeh ⁶	1 ounce	1½ ounces	2 ounces	2 ounces
Surimi ⁷	3 ounces	4.4 ounces	6 ounces	6 ounces
Tofu ⁸	2.2 ounces (¼ cup)	3.3 ounces (⅜ cup)	4.4 ounces (½ cup)	4.4 ounces (½ cup)
Cottage cheese	2 ounces (¼ cup)	3 ounces (⅜ cup)	4 ounces (½ cup)	4 ounces (½ cup)
Egg, large	½	¾	1	1
Beans, peas, and lentils ⁹	¼ cup	⅜ cup	½ cup	½ cup
Peanut butter, soy nut butter, or other nut/seed butters	2 tablespoons	3 tablespoons	4 tablespoons	4 tablespoons
Peanuts, soy nuts, tree nuts, or seeds ¹⁰	1 ounce	1½ ounces	2 ounces	2 ounces
Yogurt or soy yogurt, plain or flavored, unsweetened or sweetened ¹¹	4 ounces (½ cup)	6 ounces (¾ cup)	8 ounces (1 cup)	8 ounces (1 cup)
Vegetables, cups ^{12, 13}	⅛ cup	¼ cup	½ cup	½ cup
Fruits, cups ^{13, 14, 15}	⅛ cup	¼ cup	¼ cup	¼ cup
Grains, oz eq ^{16, 17, 18, 19}	½ oz eq =	½ oz eq =	1 oz eq =	1 oz eq =
Whole grain-rich (WGR) or enriched bread or bread product, e.g., biscuit, roll, or muffin	½ oz eq ¹⁹	½ oz eq ¹⁹	1 oz eq ¹⁹	1 oz eq ¹⁹
WGR, enriched, or fortified cooked breakfast cereal ²⁰ , cereal grain ²¹ , or pasta	¼ cup	¼ cup	½ cup	½ cup
WGR, enriched, or fortified ready-to-eat (RTE) breakfast cereal (dry, cold): Flakes or rounds ²⁰	½ cup	½ cup	1 cup	1 cup
Puffed ²⁰	¾ cup	¾ cup	1¼ cups	1¼ cups
Granola ²⁰	⅛ cup	⅛ cup	¼ cup	¼ cup

◀ Refer to pages 2-3 for important menu planning notes ▶

CACFP Lunch and Supper Meal Pattern for Children

Menu planning notes

- ¹ Lunch and supper must include the minimum serving of the five meal components. Use the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine the amount of purchased food that meets the requirements. Commercial processed foods not listed in the FBG require a Child Nutrition (CN) label or product formulation statement (PFS) to document crediting information (refer to the Connecticut State Department of Education's (CSDE) resources, [Using Child Nutrition \(CN\) Labels in the CACFP](#), [Using Product Formulation Statements in the CACFP](#), and [Accepting Processed Product Documentation in the CACFP](#)). Foods made from scratch must have a recipe that documents the crediting information per serving. For information on crediting documentation, visit the "[Crediting Commercial Processed Products](#)" section and "[Crediting Foods Made from Scratch](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ² This age group applies only to at-risk afterschool programs and emergency shelters. Larger portions may be needed to meet the nutritional needs of children ages 13-18.
- ³ Milk must be unflavored whole milk for age 1 and unflavored low-fat (1%) or fat-free milk for ages 2 and older. Flavored low-fat or fat-free milk may be served to ages 6 and older, but the USDA's [CACFP best practices](#) recommend serving only unflavored milk. For more information, visit the "[Milk Component](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ⁴ MMA must be served in a main dish or a main dish and one other food item. The serving size refers to the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, fillers, or other ingredients. Commercial processed products that contain added ingredients (such as combination entrees, deli meats, hot dogs, and sausages) require a CN label or PFS to document crediting information (refer to the CSDE's resources, [Crediting Commercial Meat/Meat Alternate Products in the CACFP](#) and [Crediting Deli Meats in the CACFP](#)). The USDA's [CACFP best practices](#) recommend serving only lean meats, nuts, and legumes; limiting processed meats to one serving per week; and serving only low-fat or reduced-fat natural cheese. For more information, visit the "[Meats/Meat Alternates Component](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ⁵ APPs must meet the requirements in [appendix A of 7 CFR 226](#). For more information, refer to the CSDE's [Requirements for Alternate Protein Products in the CACFP](#).
- ⁶ For a 1-ounce serving of tempeh to credit as 1 oz eq of MMA, the product's ingredients must include only soybeans (or other beans, peas, and lentils), water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs. Tempeh products that contain other ingredients require a CN label or PFS to document crediting information.
- ⁷ Surimi seafood is a pasteurized, ready-to-eat, restructured seafood product usually made from pollock (fish). A CN label or PFS is required for commercial products that indicate a different crediting amount.
- ⁸ Tofu must contain at least 5 grams of protein in 2.2 ounces (¼ cup) to credit as 1 oz eq of MMA (refer to the CSDE's [Crediting Tofu and Tofu Products in the CACFP](#)).
- ⁹ Beans, peas, and lentils credit as either the MMA component or the vegetables component but one serving cannot credit as both components in the same meal (refer to the CSDE's [Crediting Beans, Peas, and Lentils in the CACFP](#)).
- ¹⁰ Creditable nuts and seeds include almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, walnuts, pine nuts, pistachios, and soy nuts (refer to the CSDE's [Crediting Nuts and Seeds in the CACFP](#)). **Note:** Children younger than 4 are at the highest risk of choking. The USDA recommends that any nuts or seeds served to young children are in a prepared food and are ground or finely chopped.
- ¹¹ Yogurt and soy yogurt cannot contain more than 23 grams of total sugars per 6 ounces, i.e., no more than 3.83 grams per ounce (refer to the CSDE's [Crediting Yogurt in the CACFP](#)). **Note:** Effective July 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the limit for yogurt to no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce).
- ¹² The vegetables component includes fresh, frozen, canned, and rehydrated dried vegetables, and pasteurized 100 percent full-strength vegetable juice. Vegetables credit based on volume (cups), except raw leafy greens credit as half the volume

CACFP Lunch and Supper Meal Pattern for Children

- served, e.g., 1 cup of lettuce or spinach credits as ½ cup of the vegetables component. A serving of canned vegetables must be drained. Dried vegetables (such as potato flakes and dried soup mix) credit based on their rehydrated volume and require a PFS. The USDA's [CACFP best practices](#) recommend that child care menus include at least one serving per week of each vegetable subgroup (dark green; red/orange; beans, peas, and lentils; starchy; and other). For more information, refer to the CSDE's [Vegetable Subgroups in the CACFP](#) and visit the "[Vegetables Component](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ¹³ Pasteurized full-strength juice credits as either the vegetables component or fruits component at only one meal or snack per day. The juice limit includes fruit and vegetable juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice (refer to the CSDE's resources, [Crediting Juice in the CACFP](#) and [Crediting Smoothies in the CACFP](#)). The USDA's [CACFP best practices](#) recommend serving whole fruits (fresh, frozen, canned, and dried) more often than juice.
- ¹⁴ Vegetables may substitute for the entire fruits component at any lunch or supper. If lunch or supper includes two servings of vegetables, they must be different kinds.
- ¹⁵ The fruits component includes fresh, frozen, and dried fruits, canned fruit in juice, water, or light syrup, and pasteurized 100 percent full-strength fruit juice. The creditable serving of canned fruit in 100 percent juice may include the juice but cannot include water or syrup. Fruits credit based on volume (cups), except dried fruits credit as twice the volume served, e.g., ¼ cup of raisins credits as ½ cup of the fruits component. For more information, visit the "[Fruits Component](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ¹⁶ Grain products and recipes must be made with creditable grains (whole grains, enriched grains, bran, and germ). For information on identifying creditable grains, refer to the CSDE's resources, [How to Identify Creditable Grains in the CACFP](#), [Crediting Whole Grains in the CACFP](#), and [Crediting Enriched Grains in the CACFP](#), and visit the "[Grains Component](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ¹⁷ At least one serving of grains per day must be WGR. The USDA's [CACFP best practices](#) recommend at least two servings of WGR grains per day. To meet the CACFP WGR criteria, foods must contain at least 50 percent whole grains and the remaining grain ingredients must be enriched, bran, or germ. For more information, refer to the CSDE's [Guide to Meeting the Whole Grain-rich Requirement for the CACFP](#) and visit the "[Whole Grain-rich Requirement](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ¹⁸ Grain based desserts do not credit as the grains component. Examples include cookies, piecrusts in sweet pies, doughnuts, cereal bars, granola bars, sweet rolls, pastries, toaster pastries, cake, and brownies. Sweet crackers such as graham crackers and animal crackers are not grain-based desserts and may credit as the grains component. However, the CSDE recommends limiting sweet crackers to no more than twice per week between all meals and snacks. For more information, visit the USDA's [Grain-based Desserts in the CACFP](#) webpage.
- ¹⁹ To credit as the required oz eq, the serving of grain products and recipes must provide either:: 1) the required serving weight (groups A-E) or volume (groups H-I) in the USDA's Exhibit A chart (refer to the CSDE's resources, [Grain Ounce Equivalents for the CACFP](#) and [How to Use the Grain Ounce Equivalents Chart for the CACFP](#)); or 2) the minimum creditable grains per serving (refer to the CSDE's resources, [Calculation Methods for Grains Ounce Equivalents for the CACFP](#) and [When Commercial Grain Products Require a Product Formulation Statement to Credit in the CACFP](#)). For more information, visit the "[Ounce Equivalents](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- ²⁰ Breakfast cereals cannot contain more than 6 grams of sugars per dry ounce (refer to the CSDE's [Crediting Breakfast Cereals in the CACFP](#)). **Note:** Effective July 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the limit for breakfast cereals to no more than 6 grams of added sugars per dry ounce.
- ²¹ Examples of cereal grains include amaranth, barley, buckwheat, cornmeal, corn grits, kasha, millet, oats, quinoa, wheat berries, and rolled wheat.

CACFP Lunch and Supper Meal Pattern for Children

For more information on the CACFP meal patterns for children, refer to the CSDE's [Guide to Meeting the Meal Pattern Requirements for CACFP Child Care Programs](#) and visit the CSDE's [Meal Patterns for CACFP Child Care Programs](#) and [Crediting Foods in CACFP Child Care Programs](#) webpages, or contact the [CACFP staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/cacfp/mealpattern/cacfp_lunch_supper_meal_pattern.pdf.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
3. email: program.intake@usda.gov

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race; color; religious creed; age; sex; pregnancy; sexual orientation; workplace hazards to reproductive systems, gender identity or expression; marital status; national origin; ancestry; retaliation for previously opposed discrimination or coercion, intellectual disability; genetic information; learning disability; physical disability (including, but not limited to, blindness); mental disability (past/present history thereof); military or veteran status; status as a victim of domestic violence; or criminal record in state employment, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes. Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Attorney Louis Todisco, Connecticut State Department of Education, by mail 450 Columbus Boulevard, Hartford, CT 06103-1841; or by telephone 860-713-6594; or by email louis.todisco@ct.gov.

