

# Comparison of Meal Pattern Requirements for the Grains Component in the School Nutrition Programs

**School Year 2023-24 (July 1, 2023, through June 30, 2024)**

The U.S. Department of Agriculture (USDA) has different crediting requirements for the grains component of the meal patterns for preschoolers (ages 1-4) and grades K-12 in the National School Lunch Program (NSLP), School Breakfast Program (SBP), Seamless Summer Option (SSO) of the NSLP, and Afterschool Snack Program (ASP) of the NSLP. The SSO follows the NSLP and SBP meal patterns. The requirements for preschoolers follows the Child and Adult Care Food Program (CACFP) snack meal pattern and is defined by the CACFP regulations ([7 CFR 226.20\(c\)](#)).

This document summarizes the meal pattern requirements and applicable resources for the grains component of each school nutrition program. School food authorities (SFAs) must ensure that all foods served as the grain component meet the specific meal pattern requirements for each school nutrition program.

For additional guidance on the grains component, visit the “[Grains Component for Grades K-12](#),” “[Grains Component for Preschoolers](#),” and “[Crediting Foods for Grades K-12 in the ASP](#)” sections of the Connecticut State Department of Education’s (CSDE) webpages for school nutrition programs.

For a comparison of the meal pattern requirements for preschoolers and grades K-12, refer to the CSDE’s *Comparison of Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Programs*. For more information on the meal patterns and crediting foods, refer to the CSDE’s *Menu Planning Guide for School Meals for Grades K-12*, *Menu Planning Guide for Preschoolers in the National School Lunch Program and School Breakfast Program*, and *Afterschool Snack Program Handbook*.

For summary charts of the crediting requirements, refer to the CSDE’s *Crediting Summary Charts for the Meal Patterns for Grades K-12 in the School Nutrition Programs* and *Crediting Summary Charts for the Preschool Meal Patterns of the School Nutrition Programs*.

This information is subject to change based on the USDA’s policy guidance for the school meal patterns. The CSDE will notify SFAs when new guidance is available.

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## Serving the Same Grain Foods to Preschoolers and Grades K-12

The meal patterns for preschoolers and grades K-12 have different requirements. SFAs must consider these requirements when making menu planning and purchasing decisions for school meals that will be served to both groups. When SFAs serve the same grain foods to both groups, these foods must comply with whichever meal pattern requirements are stricter. The examples below illustrate this requirement:

- The NSLP and SBP meal patterns for grades K-12 have stricter whole grain-rich (WGR) criteria than the preschool meal patterns. Grain foods served to both groups must comply with the WGR criteria for grades K-12.
- Grain-based desserts credit in the NSLP and SBP meal patterns for grades K-12, but not the preschool meal patterns (refer to “[R8: Grain-based Desserts](#)” in this document).
- The preschool meal patterns require a sugar limit for breakfast cereals, but the meal patterns for grades K-12 do not. Breakfast cereals served to both groups must comply with the preschool sugar limits (refer to “[R12: Sugar Limit for Breakfast Cereals](#)” in this document).

The only exceptions to these requirements are when SFAs choose to use the K-5 meal pattern for preschoolers and grades K-5 who eat together in the same service area at the same time, or the ASP K-12 meal pattern for preschoolers and grades K-12 who eat together in the same service area at the same time.

## Preschoolers and grades K-5 eating together in the NSLP, SBP, and SSO

SFAs that serve meals to preschoolers and grades K-12 in the same service area at the same time may choose one of the following menu planning options: 1) use the grade-appropriate meal patterns for each grade group, i.e., use the preschool meal pattern for ages 1-4 and use the K-5 meal pattern for grades K-5; or 2) use the K-5 meal pattern for both grade groups. SFAs must use the preschool meal pattern when meals are served to preschoolers in a different area or at a different time than K-5 students. For more information, refer to [USDA Memo SP 37-2017: Flexibility for Co-Mingled Preschool Meals: Questions and Answers](#).

The preschool meal patterns provide the amounts and types of foods that most younger children need for healthy growth and development. The USDA strongly encourages SFAs to find ways to serve grade-appropriate meals to preschoolers and older students to best address their nutritional needs.

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## Preschoolers and grades K-12 eating together in the ASP

SFAs that serve ASP snacks to preschoolers and grades K-12 in the same service area at the same time may choose one of the following menu planning options: 1) follow the grade-appropriate ASP meal patterns for each grade group, i.e., use the preschool ASP meal pattern for ages 1-4 and use the K-12 ASP meal pattern for grades K-12; or 2) use the K-12 ASP meal pattern for both grade groups. SFAs must use the preschool ASP meal pattern when ASP snacks are served to preschoolers in a different area or at a different time than K-12 students. The USDA allows the option to serve the K-12 ASP meal pattern to preschoolers **only** when preschoolers are co-mingled with K-12 students during the ASP snack service. For more information, refer to [USDA Memo SP 37-2017: Flexibility for Co-Mingled Preschool Meals: Questions and Answers](#).

## Considerations for Reducing Choking Risks for Young Children

Children younger than 4 are at the highest risk of choking. Examples of grain foods that may cause choking include hard pretzels; pretzel chips; corn chips; breakfast cereals that contain nuts, whole-grain kernels (such as wheat berries), and hard chunks (such as granola); and crackers or breads with seeds, nut pieces, or whole-grain kernels. Consider children's age and developmental readiness when deciding what types of grain foods to offer in preschool menus and modify foods and menus as appropriate. For additional guidance, visit the "[Choking Prevention](#)" section of the CSDE's [Food Safety for Child Nutrition Programs](#) webpage.

## Crediting Documentation

SFAs must be able to document that grain menu items meet the crediting and whole grain-rich (WGR) requirements of the school meal patterns. SFAs must obtain a PFS from the manufacturer if the product's ingredients statement and packaging do not provide sufficient information to determine if the product meets these requirements. For more information, refer to the CSDE's resources, [When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs](#), [Using Product Formulation Statements in the School Nutrition Programs](#), and [How to Use the Grain Ounce Equivalents Chart for the NSLP and SBP](#). Training on the requirements for CN labels and PFS forms is available in Module 6: Meal Pattern Documentation of the CSDE's training program, [What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12](#).

Foods made from scratch must have a standardized recipe that documents the crediting information per serving. For more information, visit the "[Crediting Foods Made from Scratch](#)" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R1:</b> <b>Component name</b>	<p><b>Name:</b> Grains</p> <p><b>Resources:</b>  <a href="#">Grains Component for Grades K-12</a> (CSDE webpage)  <a href="#">Meal Patterns for Grades K-12 in School Nutrition Programs</a> (CSDE webpage)  <a href="#">NSLP Regulations (7 CFR 210.10)</a>  <a href="#">SBP Regulations (7 CFR 220.8)</a></p>	<p><b>Name:</b> Grains/breads.</p> <p>The ASP meal pattern for grades K-12 refers to the grains/breads component instead of the grains component because the USDA’s final rule (77 FR 4087), <i>Nutrition Standards for the National School Lunch and School Breakfast Programs</i>, does not apply to the ASP meal pattern for grades K-12.</p> <p><b>Resources:</b>  <a href="#">Grains/Breads Component for Grades K-12 in the ASP</a> (CSDE webpage)</p>	<p><b>Name:</b> Grains</p> <p><b>Resources:</b>  <a href="#">Grains Component for Preschoolers</a> (CSDE webpage)  <a href="#">Final Rule (81 FR 24347)</a>: Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010  <a href="#">Final Rule Correction (81 FR 75671)</a>: CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010</p>

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R2: Creditable Grains</b>	<p><b>Creditable grains:</b> Whole grains, enriched grains, bran (such as oat bran, wheat bran, corn bran, rice bran, and rye bran) and germ (such as wheat germ). Bran and germ credit the same as enriched grains.</p> <p><b>Corn:</b> Corn ingredients credit if they are whole grain, enriched, or treated with lime (nixtamalized). Nixtamalization is a process in which dried corn is soaked and cooked in an alkaline (slaked lime) solution. This process results in a product with similar nutrition to whole-grain corn.</p> <p><b>Hominy, corn masa, and masa harina:</b> Ingredients labeled as hominy, corn masa, or masa harina are nixtamalized, and therefore credit as whole grains. However, cornmeal and corn flour do not credit unless they are whole grain, enriched, or nixtamalized. If the product’s ingredients statement does not provide sufficient information, SFAs must obtain a product formulation statement (PFS) from the manufacturer to document that cornmeal and corn flour ingredients meet one of these requirements. Corn flour ingredients that are not whole grain, enriched, or nixtamalized count toward the limit for noncreditable grains under the WGR criteria (refer to “<a href="#">R6: WGR Criteria</a>”).</p>	Same.	Same.

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R2:</b> <b>Creditable Grains,</b> <i>continued</i>	<b>Resources:</b> <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a> <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a> <a href="#">Grains Component for Grades K-12 (CSDE webpage)</a> <a href="#">Meeting the Whole Grain-rich Requirement for the NSLP and SBP Meal Patterns for Grades K-12 (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a> <a href="#">USDA Memo SP 34-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs</a> <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a> <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a>	<b>Resources:</b> <a href="#">Afterschool Snack Program Handbook (CSDE)</a> <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a> <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a> <a href="#">Grains/Breads Component for Grades K-12 in the ASP (CSDE webpage)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA)</a> <a href="#">USDA Memo SP 34-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs</a>	<b>Resources:</b> <a href="#">Child Care Worksheet 1: Crediting Commercial Grains in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP (CSDE)</a> <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a> <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a> <a href="#">Grains Component for Preschoolers (CSDE webpage)</a> <a href="#">How to Identify Creditable Grains for Preschoolers in the NSLP and SBP (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a> <a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</a> <a href="#">USDA Memo SP 34-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs</a> <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a>

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R3: Serving Size</b>	<p><b>Required amounts:</b> The required quantities for the grains component are in ounce equivalents (oz eq). Oz eq are a unit of measure that indicates the contribution of a given serving size toward the grains component of the NSLP and SBP meal patterns. One oz eq provides 16 grams of credible grains. The amount of a grain food that provides 1 oz eq varies because different types of foods contain different amounts of creditable grains.</p> <p><b>Methods to determine oz eq:</b> The USDA allows two methods for determining the oz eq of creditable grain products and recipes. Method 1 is used for commercial grain products and may also be used for standardized recipes that indicate the weight of the prepared (cooked) serving. Method 2 is used for standardized recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving (refer to “<a href="#">Crediting Documentation</a>” on page 3). SFAs may use either method but must document how the crediting information was obtained.</p>	<p><b>Required amounts:</b> The required quantities for the grains/breads component are in servings. One grains/breads serving provides 14.75 grams of credible grains. The amount of a grain food that provides one grains/breads serving varies because different types of foods contain different amounts of creditable grains. One grains/breads serving is slightly less than 1 oz eq.</p> <p><b>Methods to determine servings:</b> The USDA allows two methods for determining the grains/breads servings of creditable products and recipes. Method 1 is used for commercial grain products and may also be used for standardized recipes that indicate the weight of the prepared (cooked) serving. Method 2 is used for standardized recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving (refer to “<a href="#">Crediting Documentation</a>” on page 3). SFAs may use either method but must document how the crediting information was obtained.</p>	<p><b>Required amounts:</b> The required quantities for the grains component are in ounce equivalents (oz eq). Oz eq are a unit of measure that indicates the contribution of a given serving size toward the grains component of the NSLP and SBP meal patterns. One oz eq provides 16 grams of credible grains. The amount of a grain food that provides 1 oz eq varies because different types of foods contain different amounts of creditable grains. The required preschool amount is ½ oz eq.</p> <p><b>Methods to determine oz eq:</b> The USDA allows two methods for determining the oz eq of creditable grain products and recipes. Method 1 is used for commercial grain products and may also be used for standardized recipes that indicate the weight of the prepared (cooked) serving. Method 2 is used for standardized recipes and may also be used for commercial grain products that have a PFS stating the weight of creditable grains per serving (refer to “<a href="#">Crediting Documentation</a>” on page 3). SFAs may use either method but must document how the crediting information was obtained.</p>

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R3:</b> Serving Size, <i>continue</i></p>	<ul style="list-style-type: none"> <li><b>Method 1</b> uses the amount for the appropriate grain group in the USDA’s chart, <i>Exhibit A: Grain Requirements for Child Nutrition Programs</i>. Exhibit A provides minimum weights (groups A-G) and volumes (groups H-I) for nine groups of grain foods, based on the average grain content of similar products. The CSDE’s <i>Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP</i> lists the Exhibit A oz eq that apply to the NSLP and SBP meal patterns for grades K-12. Refer to the CSDE’s <i>How to Use the Grain Ounce Equivalents Chart for the NSLP and SBP</i>.</li> <li><b>Method 2</b> calculates the total weight (grams) of creditable grains (whole and enriched) per manufacturer’s serving or recipe serving. <b>To credit as 1 oz eq of an enriched grain</b>, foods in groups A-E must contain 16 grams of creditable grains and noncreditable grains cannot exceed 3.99 grams per portion; and foods in group H must contain 28 grams of creditable grains and noncreditable grains cannot exceed 6.99 grams per portion. <b>To credit as 1 oz eq of a WGR food</b>, foods in groups A-E must contain 16 grams of creditable grains (including at least 8 grams of</li> </ul>	<ul style="list-style-type: none"> <li><b>Method 1</b> uses the amount for the appropriate grain group in the USDA’s chart, <i>Exhibit A: Grain Requirements for Child Nutrition Programs</i>. Exhibit A provides minimum weights (groups A-G) and volumes (groups H-I) for nine groups of grain foods, based on the average grain content of similar products. The CSDE’s <i>Servings for Grains/Breads for Grades K-12 in the ASP</i> lists the Exhibit A servings that apply to the ASP meal pattern for grades K-12. Refer to the CSDE’s <i>How to Use the How to Use the Grains/Breads Servings Chart for Grades K-12 in the ASP</i>.</li> <li><b>Method 2</b> calculates the total weight (grams) of creditable grains (whole and enriched) per manufacturer’s serving or recipe serving. To credit as one serving, foods in groups A-G must contain 14.75 grams of creditable grains, and foods in group H must contain 25 grams of creditable grains. Required documentation for method 2 is a PFS for commercial products (stating the weight of creditable grains per serving) and a standardized recipe for foods prepared from scratch that lists</li> </ul>	<ul style="list-style-type: none"> <li><b>Method 1</b> uses the amount for the appropriate grain group in the USDA’s chart, <i>Exhibit A: Grain Requirements for Child Nutrition Programs</i>. Exhibit A provides minimum weights (groups A-G) and volumes (groups H-I) for nine groups of grain foods, based on the average grain content of similar products. The CSDE’s <i>Grain Ounce Equivalents for Preschoolers in the NSLP and SBP</i> lists the Exhibit A oz eq that apply to the NSLP and SBP preschool meal patterns. Groups F and G (grain-based desserts) are not included because grain-based desserts do not credit as the grains component in the preschool meal patterns. Refer to the CSDE’s <i>How to Use the Grain Ounce Equivalents Chart for the NSLP and SBP</i>.</li> <li><b>Method 2</b> calculates the total weight (grams) of creditable grains (whole and enriched) per manufacturer’s serving or recipe serving. <b>To credit as ½ oz eq of an enriched grain</b>, foods in groups A-E must contain 8 grams of creditable grains; and foods in group H must contain 14 grams of creditable grains. <b>To credit as ½ oz eq of a WGR food</b>, foods in groups A-E must contain 8 grams of creditable grains (including at least 4 grams of whole grains); and foods in group H must contain 14 grams of creditable grains (including at least 7 grams of whole grains).</li> </ul>



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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R3:</b> <b>Serving Size,</b> <i>continued</i></p>	<p>whole grains) and noncreditable grains cannot exceed 3.99 grams per portion; and foods in group H must contain 28 grams of creditable grains (including at least 14 grams of whole grains) and noncreditable grains cannot exceed 6.99 grams per portion. Required documentation for method 2 is a PFS for commercial products that states the weight of creditable grains per serving or a standardized recipe for foods prepared from scratch that lists the weight of creditable grains (refer to “<a href="#">Crediting Documentation</a>” on page 3).</p> <p>For detailed guidance on both methods, refer to the CSDE’s <i>Calculation Methods for Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP</i> and module 13 of the CSDE’s training program, <i>What’s in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12</i>.</p> <p><b>When method 2 is required:</b> There are specific situations when SFAs must use method 2 (instead of the USDA’s Exhibit A chart) to determine the grain oz eq for commercial products (refer to the CSDE’s <i>When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs</i>).</p>	<p>the weight of creditable grains (refer to “<a href="#">Crediting Documentation</a>” on page 3).</p> <p>For detailed guidance on both methods, refer to the CSDE’s <i>Calculation Methods for Grains/Breads Servings for Grades K-12 in the ASP</i>.</p> <p><b>When method 2 is required:</b> There are specific situations when SFAs must use method 2 (instead of the USDA’s Exhibit A chart) to determine the grain servings for commercial products (refer to the CSDE’s <i>When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs</i>).</p> <p><b>Option to use oz eq:</b> SFAs may choose to use the oz eq in <i>Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP</i>, instead of servings. This provides consistency with NSLP and SBP meals and more nutritious choices for children.</p> <p><b>Resources:</b>  <a href="#">Afterschool Snack Program Handbook</a> (CSDE)  <a href="#">ASP Meal Pattern for Grades K-12</a> (CSDE)  <a href="#">Calculation Methods for Grains/Breads Servings for Grades K-12 in the ASP</a> (CSDE)  <a href="#">Exhibit A: Grain Requirements for Child Nutrition Programs</a> (USDA)</p>	<p>Required documentation for method 2 is a PFS for commercial products that states the weight of creditable grains per serving or a standardized recipe for foods prepared from scratch that lists the weight of creditable grains (refer to “<a href="#">Crediting Documentation</a>” on page 3).</p> <p>For detailed guidance on both methods, refer to the CSDE’s <i>Calculation Methods for Grain Ounce Equivalents for Preschoolers in the NSLP and SBP</i> and module 13 of the CSDE’s training program, <i>What’s in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12</i>.</p> <p><b>When method 2 is required:</b> There are specific situations when SFAs must use method 2 (instead of the USDA’s Exhibit A chart) to determine the grain oz eq for commercial products (refer to the CSDE’s <i>When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs</i>).</p>

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R3:</b> <b>Serving Size,</b> <i>continued</i>	<b>Resources:</b> <a href="#">Calculation Methods for Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP (CSDE)</a> <a href="#">Exhibit A: Grain Requirements for Child Nutrition Programs (USDA)</a> <a href="#">Food Buying Guide Exhibit A Grains Tool (USDA)</a> <a href="#">Grain Ounce Equivalents for Grades K-12 in School Nutrition Programs (CSDE)</a> <a href="#">How to Use the Grain Ounce Equivalents Chart for the NSLP and SBP (CSDE)</a> <a href="#">Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a> <a href="#">Recipe Analysis Workbook (USDA’s Food Buying Guide for Child Nutrition Programs)</a> <a href="#">USDA Memo SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program</a>	<a href="#">Food Buying Guide Exhibit A Grains Tool (USDA)</a> <a href="#">How to Use the Grains/Breads Servings Chart for Grades K-12 in the ASP (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA)</a> <a href="#">Recipe Analysis Workbook (USDA’s Food Buying Guide for Child Nutrition Programs)</a> <a href="#">Servings for Grains/Breads for Grades K-12 in the ASP (CSDE)</a>	<b>Resources:</b> <a href="#">Calculation Methods for Grain Servings for Preschoolers in the NSLP and SBP (CSDE)</a> <a href="#">Child Care Worksheet 1: Crediting Commercial Grains in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP (CSDE)</a> <a href="#">Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP (CSDE)</a> <a href="#">Exhibit A: Grain Requirements for Child Nutrition Programs (USDA)</a> <a href="#">Food Buying Guide Exhibit A Grains Tool (USDA)</a> <a href="#">How to Use the Grain Ounce Equivalents Chart for the NSLP and SBP (CSDE)</a> <a href="#">Grain Ounce Equivalents for Preschoolers in the NSLP and SBP (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a>

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Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R3:</b> <b>Serving Size,</b> <i>continued</i>	<a href="#">Whole Grain Resource for the National School Lunch and School Breakfast Programs (USDA)</a> Webinar: <a href="#">Exhibit A Grains Tool to the Rescue (USDA)</a> Webinar: <a href="#">How to Maximize the Exhibit A Grains Tool (USDA)</a>	Webinar: <a href="#">Exhibit A Grains Tool to the Rescue (USDA)</a> Webinar: <a href="#">How to Maximize the Exhibit A Grains Tool (USDA)</a>	<a href="#">Recipe Analysis Workbook (USDA’s Food Buying Guide for Child Nutrition Programs)</a> Webinar: <a href="#">Exhibit A Grains Tool to the Rescue (USDA)</a> Webinar: <a href="#">How to Maximize the Exhibit A Grains Tool (USDA)</a>

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Requirement	Grades K-12		Preschoolers (Ages 1-4)																														
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP																														
<p><b>R4:</b> Weekly Ranges for Grains</p>	<p><b>Weekly requirement:</b> The lunch and breakfast meal patterns require weekly ranges for the grains component. Menus are not required to comply with the maximums but must meet the minimums and stay within the weekly calorie range for each age group. The weekly maximum provides a guide for planning age-appropriate meals that meet the dietary specifications for calories, saturated fat, and sodium. For information on the dietary specifications, visit the <a href="#">“Dietary Specifications (Nutrition Standards for School Meals)”</a> section of the CSDE’s Meal Patterns for Grades K-12 in School Nutrition Programs webpage and section 6 of the CSDE’s guide, <i>Menu Planning Guide for School Meals for Grades K-12</i>.</p> <table border="1" style="margin: 10px auto; border-collapse: collapse; text-align: center;"> <thead> <tr> <th colspan="3">Required weekly grain oz eq at breakfast</th> </tr> <tr> <th>Grade group</th> <th>Five-day week</th> <th>Seven-day week</th> </tr> </thead> <tbody> <tr> <td>K-5</td> <td>7-10</td> <td>10-14</td> </tr> <tr> <td>6-8</td> <td>8-10</td> <td>11-14</td> </tr> <tr> <td>9-12</td> <td>9-10</td> <td>12½-14</td> </tr> </tbody> </table> <table border="1" style="margin: 10px auto; border-collapse: collapse; text-align: center;"> <thead> <tr> <th colspan="3">Required weekly grain oz eq at lunch</th> </tr> <tr> <th>Grade group</th> <th>Five-day week</th> <th>Seven-day week</th> </tr> </thead> <tbody> <tr> <td>K-5</td> <td>8-9</td> <td>11-12½</td> </tr> <tr> <td>6-8</td> <td>8-10</td> <td>11-14</td> </tr> <tr> <td>9-12</td> <td>10-12</td> <td>14-17</td> </tr> </tbody> </table> <p><b>Resources:</b>  <a href="#">Meal Patterns for Grades K-12 in School Nutrition Programs</a> (CSDE webpage)  <a href="#">Menu Planning Guide for School Meals for Grades K-12 (Grades K-12)</a> (CSDE)</p>	Required weekly grain oz eq at breakfast			Grade group	Five-day week	Seven-day week	K-5	7-10	10-14	6-8	8-10	11-14	9-12	9-10	12½-14	Required weekly grain oz eq at lunch			Grade group	Five-day week	Seven-day week	K-5	8-9	11-12½	6-8	8-10	11-14	9-12	10-12	14-17	<p><b>Weekly requirement:</b> None</p>	<p><b>Weekly requirement:</b> None</p>
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# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R5: WGR Requirement</b>	<p><b>Frequency:</b> At least 80 percent of the weekly grains offered at lunch must be WGR. At least 80 percent of the weekly grains offered at breakfast must be WGR. Grains that are not WGR must be enriched and cannot exceed 20 percent of all grains offered during the week.</p> <p><b>Documentation:</b> SFAs must maintain documentation to indicate that 1) at least 80 percent of the weekly grains offered in school meals are WGR (refer to the CSDE’s <i>Calculating the Weekly Percentage of Whole Grain-rich Menu Items in the NSLP and SBP</i>); and 2) grain foods counted toward the 80 percent WGR requirement meet the WGR criteria. Documentation of the WGR criteria includes a PFS for commercial foods and a standardized recipe for foods made from scratch (refer to “<a href="#">Crediting Documentation</a>” on page 3).</p> <p><b>Best practice:</b> Serve only WGR grains and serve 100 percent whole grains most often.</p> <p><b>Resources:</b>  <a href="#">Calculating the Weekly Percentage of Whole Grain-rich Menu Items in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Commercial Processed Products for Grades K-12 in School Nutrition Programs (CSDE webpage)</a>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Foods Made from Scratch for Grades K-12 in School Nutrition Programs (CSDE webpage)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Meeting the Whole Grain-rich Requirement for the NSLP and SBP Meal Patterns for Grades K-12 (CSDE)</a>  <a href="#">USDA Memo SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program</a></p>	<p><b>Frequency:</b> None</p> <p><b>Documentation:</b> None</p> <p><b>Best practice:</b> Serve only WGR grains and serve 100 percent whole grains most often.</p>	<p><b>Frequency:</b> At least one serving per day must be WGR, between all meals and ASP snacks served to preschoolers. The USDA’s <i>CACFP Best Practices</i> recommends at least two servings of WGR grains per day.</p> <p><b>Documentation:</b> SFAs must maintain documentation to indicate that 1) preschool menus contain at least one WWGR serving per day; and 2) grain foods counted toward the daily WGR requirement meet the preschool WGR criteria. Documentation of the WGR criteria includes a PFS for commercial foods and a standardized recipe for foods made from scratch (refer to “<a href="#">Crediting Documentation</a>” on page 3).</p> <p><b>Best practice:</b> Serve only WGR grains and serve 100 percent whole grains most often.</p> <p><b>Resources:</b>  <a href="#">Adding Whole Grains to Your CACFP Menu (USDA)</a>  <a href="#">CACFP Best Practices (USDA)</a>  <a href="#">Crediting Commercial Processed Products in Preschool Menus (CSDE webpage)</a>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Foods Made from Scratch in Preschool Menus (CSDE webpage)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R5:</b> <b>WGR Requirement,</b> <i>continued</i>	<a href="#">Whole Grain-rich Requirement for Grades K-12</a> (CSDE webpage) <a href="#">Worksheet to Calculate the Weekly Percentage of Whole Grain-rich Menu Items in School Lunch and Breakfast Menus for Grades K-12</a> (CSDE)		<a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</a> <a href="#">Whole Grain-rich Requirement for Preschoolers</a> (CSDE webpage)
<b>R6:</b> <b>WGR Criteria</b>	<p><b>Commercial grain products in groups A-G (e.g., breads, muffins, pancakes, and crackers) and group H (e.g., rice, pasta, quinoa, and cooked breakfast cereals):</b> Two WGR criteria: 1) must contain 100 percent whole grain or a blend of whole and enriched grains that is at least 50 percent whole grain; and 2) noncreditable grains cannot exceed 3.99 grams per portion for groups A-G or 6.99 grams per portion for group H.</p> <p><b>RTE breakfast cereals (group I):</b> refer to “<a href="#">R10: WGR Criteria for Breakfast Cereals.</a>”</p> <p><b>Foods made from scratch:</b> The weight of whole grains in the SFA’s standardized recipe must be equal to or more than the combined weight of the other creditable grains (enriched grains., bran, and germ). Noncreditable grains cannot exceed 3.99 grams per portion for groups A-G or 6.99 grams per portion for groups H-I.</p>	None	<p><b>Commercial grain products in groups A-G (e.g., breads, muffins, pancakes, and crackers) and group H (e.g., rice, pasta, quinoa, and cooked breakfast cereals):</b> Commercial products must meet the “Rule of Three,” which applies only to the preschool meal pattern (refer to the CSDE’s <a href="#">Guide to Meeting the Whole Grain-rich Requirement for the CACFP</a>). The first ingredient must be a whole grain (or water is the first ingredient and a whole grain is the next ingredient), and the next two grain ingredients (if any) are whole, enriched, bran, or germ. The preschool WGR criteria do not require a specific limit for noncreditable grains.</p> <p><b>RTE breakfast cereals (group I):</b> refer to “<a href="#">R10: WGR Criteria for Breakfast Cereals.</a>”</p> <p><b>Foods made from scratch:</b> The weight of whole grains in the SFA’s standardized recipe must be equal to or more than the combined weight of the other creditable grains (enriched grains., bran, and germ).</p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R6:</b> <b>WGR</b> <b>Criteria,</b> <i>continued</i></p>	<p><b>Serving the same WGR foods to preschoolers and grades K-12:</b> Grain foods that meet the WGR criteria for grades K-12 will meet the preschool WGR criteria. However, grain foods that meet the preschool WGR criteria may or may not meet the WGR criteria for grades K-12. The same grain foods served to preschoolers and grades K-5 must meet the WGR criteria for grades K-12, and the same breakfast cereals must meet the preschool sugar limit (refer to “<a href="#">R9: Crediting Criteria for Breakfast Cereals</a>”).</p> <p><b>Resources:</b>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Meeting the Whole Grain-rich Requirement for the NSLP and SBP Meal Patterns for Grades K-12 (CSDE)</a>  <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a>  <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a>  <a href="#">Tools for Schools: Serving WGR (USDA website)</a>  <a href="#">USDA Memo SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program</a>  <a href="#">USDA Memo SP 34-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs</a>  <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a>  <a href="#">Whole Grain Resource for the National School Lunch and School Breakfast Programs (USDA)</a></p>	<p>None</p>	<p><b>Serving the same WGR foods to preschoolers and grades K-12:</b> Grain foods that meet the WGR criteria for grades K-12 will meet the preschool WGR criteria. However, grain foods that meet the preschool WGR criteria may or may not meet the WGR criteria for grades K-12. The same grain foods served to preschoolers and grades K-5 must meet the WGR criteria for grades K-12, and the same breakfast cereals must meet the preschool sugar limit (refer to “<a href="#">R9: Crediting Criteria for Breakfast Cereals</a>”).</p> <p><b>Resources:</b>  <a href="#">Child Care Worksheet 1: Crediting Commercial Grains in the CACFP (CSDE)</a>  <a href="#">Child Care Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP (CSDE)</a>  <a href="#">Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE)</a>  <a href="#">Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP (CSDE)</a>  <a href="#">Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP (CSDE)</a>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</a>  <a href="#">How to Spot Whole Grain-Rich Foods for the CACFP (USDA)</a>  <a href="#">Identifying Whole Grain-rich Foods for the CACFP (USDA)</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R6: WGR Criteria, <i>continued</i></b>			<a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a> <a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers (CSDE webpage)</a> <a href="#">USDA Memo SP 34-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs</a> <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a> <a href="#">Whole Grain-rich Requirement for Preschoolers</a>



# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R7:</b> <b>Enriched Grain Products</b>, e.g., enriched white bread, enriched crackers, enriched white rice, enriched cream of wheat cereal, and enriched corn grits</p>	<p><b>Crediting:</b> Enriched grain products may credit for up to 20 percent of all grains offered at lunch and up to 20 percent of all grains offered at breakfast (refer to “<a href="#">R5: WGR Requirement</a>”). The limit for noncreditable grains applies to enriched grains. Noncreditable grains cannot exceed 3.99 grams per portion for groups A-G or 6.99 grams per portion for groups H-I.</p> <p><b>Resources:</b> <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a> <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a> <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a></p>	<p><b>Crediting:</b> Enriched grain products credit as the grains/breads component.</p> <p><b>Resources:</b> <a href="#">7 CFR 210.10 (o)(2)(iv): Meal requirements for lunches and requirements for afterschool snacks</a> <a href="#">ASP Meal Pattern for Grades K-12 (CSDE)</a> <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA)</a> <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a></p>	<p><b>Crediting:</b> Enriched grain products credit as the grains component but at least one grain menu item per day must be WGR (refer to “<a href="#">R5: WGR Requirement</a>”).</p> <p><b>Resources:</b> <a href="#">ASP Meal Pattern for Preschoolers (CSDE)</a> <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a> <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a> <a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

<p><b>R8:</b> <b>Grain-based Desserts</b></p>	<p><b>Restrictions at breakfast:</b> Only certain types of grain-based desserts credit at breakfast (refer to the CSDE’s <a href="#">Crediting Grain-based Desserts in the School Nutrition Programs</a>). The inclusion of grain-based desserts cannot cause the menu to exceed the weekly dietary specifications (nutrition standards), i.e., limits for calories, saturated fat, and sodium. The CSDE recommends limiting grain-based desserts to no more than twice per week and serving whole grains instead. Grain-based desserts often contain more solid fats and added sugars than traditional grains.</p> <p><b>Restrictions at lunch:</b> Grain-based desserts cannot exceed 2 oz eq per week. Grain-based desserts served as extra menu items are included in this limit and must fit within the weekly dietary specifications (refer to “<a href="#">DS1: Dietary Specifications</a>”).</p> <p><b>Examples of grain-based desserts:</b> Sweet crackers (graham crackers and animal crackers), brownies, cookies, cakes, coffee cakes, cinnamon streusel quick breads, piecrusts in sweet pies (e.g., apple and blueberry), cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, toaster pastries, sweet scones (e.g., blueberry and raisin), rice pudding, and sweet bread pudding. The CSDE’s resource, <a href="#">Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP</a>, indicates grain-based desserts with the footnote 1 (allowed for lunch and breakfast) or 2 (allowed only for lunch).</p>	<p><b>Restrictions at snack:</b> None. The CSDE recommends limiting grain-based desserts to no more than twice per week and serving whole grains instead. Grain-based desserts often contain more solid fats and added sugars than traditional grains.</p> <p><b>Examples of grain-based desserts:</b> Sweet crackers (graham crackers and animal crackers), brownies, cookies, cakes, coffee cakes, cinnamon streusel quick breads, piecrusts in sweet pies (e.g., apple and blueberry), cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, toaster pastries, sweet scones (e.g., blueberry and raisin), rice pudding, and sweet bread pudding. The CSDE’s <a href="#">Servings for Grains/Breads for Grades K-12 in the ASP</a> indicates grain-based desserts with the footnote 1.</p> <p><b>Resources:</b> <a href="#">ASP Meal Pattern for Grades K-12</a> (CSDE) <a href="#">Servings for Grains/Breads for Grades K-12 in the ASP</a> (CSDE)</p>	<p><b>Restrictions at breakfast, lunch, and snack:</b> Grain-based desserts cannot credit in preschool meals and ASP snacks.</p> <p><b>Examples of grain-based desserts:</b> Breakfast bars, brownies, cakes (including cupcakes and coffee cakes), cereal bars, cinnamon rolls, cinnamon streusel quick breads, cookies (all kinds, including vanilla wafers), doughnuts, gingerbread, granola bars, ice cream cones, marshmallow cereal treats, pastries (e.g., cinnamon buns, Danish, eclairs, sweet buns, sweet rolls, and toaster pastries) piecrusts in sweet pies (e.g., apple, coconut, blueberry, and pecan), sweet biscotti (such as those made with fruits, chocolate, or icing) sweet bread pudding, sweet croissants (e.g., chocolate filled), sweet scones (e.g., blueberry, raisin, and orange cranberry), and rice pudding.</p> <p><b>Examples of foods that are not grain-based desserts:</b> Muffins, quick breads, e.g., banana bread and zucchini bread (except for cinnamon streusel), cornbread, pancakes, waffles, French toast, savory scones (such as cheese and herb), and piecrusts in entrees such as quiche, meat pies, and chicken potpie, and sweet crackers, e.g., graham crackers and animal crackers. <b>Note:</b> The USDA encourages preschool menus to limit sweet crackers because of their higher sugar content. The CSDE recommends not serving sweet crackers more than twice per week, between all meals and ASP snacks served to preschoolers.</p>
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# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R8:</b> <b>Grain-based Desserts,</b> <i>continued</i>	<p><b>Examples of foods that are not grain-based desserts:</b> Muffins, quick breads, e.g., banana bread and zucchini bread (except for cinnamon streusel), cornbread, pancakes, waffles, French toast, savory scones (such as cheese and herb), and piecrusts in entrees such as quiche, meat pies, and chicken potpie.</p> <p><b>Resources:</b>  <a href="#">Crediting Grain-based Desserts in the School Nutrition Programs</a> (CSDE)  <a href="#">Grain Ounce Equivalents for Grades K-12 in School Nutrition Programs</a> (CSDE)  <a href="#">Meal Patterns for Grades K-12 in School Nutrition Programs</a> (CSDE webpage)  <a href="#">USDA Memo SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program</a>  <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a></p>		<p><b>Resources:</b>  <a href="#">Grain-based Desserts in the CACFP</a> (USDA)  <a href="#">Grain Ounce Equivalents for Preschoolers in the NSLP and SBP</a> (CSDE)  <a href="#">Meal Patterns for Preschoolers in School Nutrition Programs</a> (CSDE webpage)  <a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</a>  <a href="#">USDA Memo CACFP 16-2017: Grain-based Desserts in the Child and Adult Care Food Program</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R9:</b> <b>Crediting Criteria for Breakfast Cereals</b></p>	<p><b>Allowable types:</b> Ready-to-eat (RTE) cereals in group I and cooked cereals in group H, such as oatmeal (including regular and instant) and cream of wheat.</p> <p><b>Crediting criteria:</b> 1) Must be WGR (refer to “<a href="#">R10: WGR Criteria for Breakfast Cereals</a>”), enriched, or fortified; and 2) noncreditable grains cannot exceed 6.99 grams per portion. and 3) The serving must provide the required volume or weight (refer to “<a href="#">R11: Serving Size for Breakfast Cereals</a>”).</p> <p><b>Resources:</b>  <a href="#">Crediting Breakfast Cereals for Grades K-12 in the NSLP and SBP and SBP (CSDE)</a>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a>                      USDA Final Rule (83 FR 63775): Child Nutrition Programs: Flexibilities for Milk, Whole Grains, and Sodium Requirements  <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a></p>	<p><b>Allowable types:</b> Same.</p> <p><b>Crediting criteria:</b> The first ingredient must be a creditable grain or the cereal must be fortified. The serving must provide the required volume or weight (refer to “<a href="#">R11: Serving Size for Breakfast Cereals</a>”).</p> <p><b>Resources:</b>  <a href="#">Crediting Breakfast Cereals for Grades K-12 in the NSLP and SBP and SBP (CSDE)</a>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a></p>	<p><b>Allowable types:</b> Same.</p> <p><b>Crediting criteria:</b> 1) The first ingredient must be a creditable grain, or the cereal must be fortified; and 2) the serving cannot exceed the sugar limit (refer to “<a href="#">R12: Sugar Limit for Breakfast Cereals</a>”). The serving must provide the required volume or weight (refer to “<a href="#">R11: Serving Size for Breakfast Cereals</a>”).</p> <p><b>Resources:</b>  <a href="#">Child Care Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP (CSDE)</a>  <a href="#">Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE)</a>  <a href="#">Crediting Breakfast Cereals for Preschoolers in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Enriched Grains in the NSLP and SBP (CSDE)</a>  <a href="#">Crediting Whole Grains in the NSLP and SBP (CSDE)</a>  <a href="#">How to Identify Creditable Grains for Preschoolers in the NSLP and SBP (CSDE)</a>  <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R10:</b> <b>WGR Criteria for Breakfast Cereals</b></p>	<p><b>RTE breakfast cereals (group I):</b> 1) The first ingredient must be a whole grain and the cereal must be fortified, or the cereal is 100 percent whole grain; and 2) noncreditable grains cannot exceed 6.99 grams per portion. Fortification is not required for 100 whole grain cereals.</p> <p><b>Cooked breakfast cereals (group H):</b> 1) Must be 100 percent whole grain or contain a blend of whole (at least 50 percent) and enriched grains; and 2) noncreditable grains cannot exceed 6.99 grams per portion. Breakfast cereals that are not WGR must be enriched or fortified.</p> <p><b>Serving the same WGR cooked breakfast cereals to preschoolers and grades K-12:</b> Cooked breakfast cereals that meet the preschool WGR criteria may or may not meet the WGR criteria for grades K-12. The same breakfast cereals served to preschoolers and grades K-5 must meet the WGR criteria for grades K-12 and the preschool sugar limit (refer to “<a href="#">Preschoolers and Grades K-5 Eating Together in the NSLP, SBP, and SSO</a>” on page 2).</p>	<p><b>RTE breakfast cereals (group I):</b> None. The ASP meal pattern for grades K-12 does not have a WGR requirement.</p> <p><b>Cooked breakfast cereals (group H):</b> None. The ASP meal pattern for grades K-12 does not have a WGR requirement.</p>	<p><b>RTE breakfast cereals (group I):</b> 1) The first ingredient must be a whole grain and the cereal must be fortified, or the cereal must be 100 percent whole grain; and 2) the cereal cannot exceed the sugar limit (refer to “<a href="#">R12: Sugar Limit for Breakfast Cereals</a>”).</p> <p><b>Cooked breakfast cereals (group H):</b> The first ingredient must be a whole grain (or water is the first ingredient and a whole grain is the next ingredient), and the next two grain ingredients (if any) are whole, enriched, bran, or germ. The cereal cannot exceed the sugar limit (refer to “<a href="#">R12: Sugar Limit for Breakfast Cereals</a>”).</p> <p><b>Serving the same WGR cooked breakfast cereals to preschoolers and grades K-12:</b> Cooked breakfast cereals that meet the preschool WGR criteria may or may not meet the WGR criteria for grades K-12. The same breakfast cereals served to preschoolers and grades K-5 must meet the WGR criteria for grades K-12 and the preschool sugar limit (refer to “<a href="#">Preschoolers and Grades K-5 Eating Together in the NSLP, SBP, and SSO</a>” on page 2).</p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R10:</b>  <b>WGR Criteria for Breakfast Cereals, <i>continued</i></b></p>	<p><b>Resources:</b>  <a href="#">Crediting Breakfast Cereals for Grades K-12 in the NSLP and SBP (CSDE)</a>  <a href="#">Meeting the Whole Grain-rich Requirement for the NSLP and SBP Meal Patterns for Grades K-12 (CSDE)</a>  <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a>  <a href="#">When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a>  <a href="#">Whole Grain-rich Requirement for Grades K-12 (CSDE webpage)</a></p>		<p><b>Resources:</b>  <a href="#">Crediting Breakfast Cereals for Preschoolers in the NSLP and SBP (CSDE)</a>  <a href="#">Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</a>  <a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE)</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<b>R11:</b> <b>Serving Size for Breakfast Cereals</b>	<p><b>Amount for cooked breakfast cereals (group H):</b> 1 oz eq = ½ cup cooked or 1 ounce (28 grams) dry.</p> <p><b>Amount for RTE breakfast cereals (group I):</b> 1 oz eq = 1 ounce (28 grams), i.e., 1 cup of flaked or round cereal, 1¼ cup of puffed cereal, and ¼ cup of granola.</p> <p><b>Resources:</b>  <a href="#">Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP (CSDE)</a>  <a href="#">Meal Patterns for School Nutrition Programs (CSDE webpage)</a>  <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a>  <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a></p>	<p><b>Amount for cooked breakfast cereals (group H):</b> 1 serving = ½ cup cooked or 25 grams dry.</p> <p><b>Amount for RTE breakfast cereals (group I):</b> 1 serving = ¾ cup or 1 ounce, whichever or less.</p> <p><b>Resources:</b>  <a href="#">ASP Meal Pattern for Grades K-12 (CSDE)</a>  <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA)</a>  <a href="#">Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks: Completed Sample (USDA)</a>  <a href="#">Servings for Grains/Breads for Grades K-12 in the ASP (CSDE)</a></p>	<p><b>Amount for cooked breakfast cereals (group H):</b> ½ oz eq = ¼ cup cooked or 14 grams dry.</p> <p><b>Amount for RTE breakfast cereals (group I):</b> ½ oz eq = ½ cup of flaked or round cereal, ¾ cup of puffed cereal, and ⅛ cup of granola.</p> <p><b>Resources:</b>  <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA)</a>  <a href="#">Product Formulation Statement for Documenting Grains in Child Nutrition Programs: Completed Sample (USDA)</a></p>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Requirement	Grades K-12		Preschoolers (Ages 1-4)
	NSLP, SBP, and SSO	ASP	NSLP, SBP, SSO, and ASP
<p><b>R12:</b> Sugar Limit for Breakfast Cereals</p>	<p><b>Limit:</b> None</p> <p><b>Serving the same breakfast cereals to preschoolers and grades K-12:</b> The same breakfast cereals served to preschoolers and grades K-12 cannot exceed the preschool sugar limit. The exception is when SFAs choose to follow the K-5 meal pattern for preschoolers and grades K-5 who eat in the same service area at the same time (refer to <a href="#">“Preschoolers and Grades K-5 Eating Together in the ASP”</a> on page 2).</p> <p><b>Resources:</b> <a href="#">Crediting Breakfast Cereals for Grades K-12 in the NSLP and SBP</a> (CSDE) <a href="#">USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022</a></p>	<p><b>Limit:</b> None</p> <p><b>Serving the same breakfast cereals to preschoolers and grades K-12:</b> The same breakfast cereals served to preschoolers and grades K-12 cannot exceed the preschool sugar limit. The exception is when SFAs choose to follow the K-12 ASP meal pattern for preschoolers and grades K-12 who eat in the same service area at the same time (refer to <a href="#">“Preschoolers and Grades K-5 Eating Together in the ASP”</a> on page 2).</p> <p><b>Resources:</b> <a href="#">Crediting Breakfast Cereals for Grades K-12 in the NSLP and SBP</a> (CSDE)</p>	<p><b>Limit:</b> Breakfast cereals (RTE and cooked) cannot exceed 6 grams of sugar per dry ounce, i.e., ≤ 21.2 grams of sucrose and other sugars per 100 grams of dry cereal.</p> <p><b>Resources:</b> <a href="#">Calculating Sugar Limits for Breakfast Cereals in the CACFP</a> (USDA) <a href="#">Choose Breakfast Cereals that are Lower in Sugar</a> (USDA) <a href="#">Crediting Breakfast Cereals for Preschoolers in the NSLP and SBP</a> (CSDE) <a href="#">USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</a></p>



# Comparison of Requirements for the Grains Component in the School Nutrition Programs

## Regulations and Policy

Final Rule (81 FR 24347) and Final Rule Corrections (81 FR 75671): CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010:

<https://www.fns.usda.gov/cacfp/fr-042516>

Final Rule (84 FR 50287): Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium:

<https://www.federalregister.gov/documents/2022/02/07/2022-02327/child-nutrition-programs-transitional-standards-for-milk-whole-grains-and-sodium>

How Do They Compare? Child Nutrition Programs' Meal Pattern Requirements (USDA):

<https://portal.ct.gov/-/media/SDE/Nutrition/CNPMealPatternComparison.pdf>

Nutrition Standards in the National School Lunch and School Breakfast Programs (77 FR 4088):

<https://www.fns.usda.gov/school-meals/fr-012612>

School Meals Legislation and Regulations (USDA):

<https://www.fns.usda.gov/school-meals/program-legislation-regulations>

USDA Memo CACFP 08-2017: Questions and Answers on the Updated Meal Pattern Requirements for the Child and Adult Care Food Program:

<https://www.fns.usda.gov/cacfp/questions-and-answers-updated-meal-pattern-requirements>

USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers:

<https://www.fns.usda.gov/cacfp/grain-requirements-cacfp-questions-and-answers>

USDA Memo CACFP 16-2017: Grain-based Desserts in the Child and Adult Care Food Program:

<https://www.fns.usda.gov/cacfp/grain-based-desserts-child-and-adult-care-food-program>

USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022:

<https://www.fns.usda.gov/cn/sp052022-questions-answers-program-operators>

USDA Memo SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program:

<https://www.fns.usda.gov/school-meals/grain-requirements-national-school-lunch-program-and-school-breakfast-program>

USDA Memo SP 34-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

## Resources

Afterschool Snack Program Handbook (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/ASP/ASP\\_Handbook.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/ASP/ASP_Handbook.pdf)

Crediting Summary Charts for the Meal Patterns for Grades K-12 in the School Nutrition Programs (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Crediting\\_Summary\\_Charts\\_SNP\\_Grades\\_K-12.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Crediting_Summary_Charts_SNP_Grades_K-12.pdf)

Crediting Summary Charts for the Preschool Meal Patterns of the School Nutrition Programs (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Crediting\\_Summary\\_Charts\\_SNP\\_Preschool.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/Crediting_Summary_Charts_SNP_Preschool.pdf)

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):

<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

Food Buying Guide Exhibit A Grains Tool (USDA):

<https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool>

Food Buying Guide Section 4: Overview of Crediting Requirements for the Grains Component (USDA):

[https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/USDA\\_FBG\\_Section4\\_Grains.pdf](https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/USDA_FBG_Section4_Grains.pdf)

Food Buying Guide Section 4: Yield Table for Grains (USDA):

[https://foodbuyingguide.fns.usda.gov/files/Reports/USDA\\_FBG\\_Section4\\_GrainsYieldTable.pdf](https://foodbuyingguide.fns.usda.gov/files/Reports/USDA_FBG_Section4_GrainsYieldTable.pdf)

Grains Component for Grades K-12 (CSDE):

<https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-School-Nutrition-Programs/Documents#Grains>

Grains Component for Preschoolers (CSDE):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs/Related-Resources#Grains>

Grains/Breads Component for Grades K-12 in the ASP (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Afterschool-Snack-Program/Documents#GrainsBreadsK12>

How to Use the Grain Ounce Equivalents Chart for the NSLP and SBP (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/How\\_to\\_Use\\_Ounce\\_Equivalents\\_Chart.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/How_to_Use_Ounce_Equivalents_Chart.pdf)

How to Use the Grains/Breads Servings Chart for Grades K-12 in the ASP (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/How\\_to\\_Use\\_Grains\\_Breads\\_Servings\\_Chart\\_ASP\\_K-12.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/How_to_Use_Grains_Breads_Servings_Chart_ASP_K-12.pdf)

# Comparison of Requirements for the Grains Component in the School Nutrition Programs

Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs>

Meal Patterns for School Nutrition Programs (Grades K-12) (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Meal-Pattern-Training-Materials>

Menu Planning Guide for School Meals for Grades K-12 (CSDE):

<https://portal.ct.gov/SDE/Nutrition/Menu-Planning-Guide-for-School-Meals>

Menu Planning Guide for Preschoolers in the National School Lunch Program and School Breakfast Program (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Menu\\_Planning\\_Guide\\_Preschool.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Menu_Planning_Guide_Preschool.pdf)

Operational Memoranda for School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Lists/Operational-Memoranda-for-School-Nutrition-Programs>

Product Formulation Statement for Documenting Grains in Child Nutrition Programs (USDA):

[https://www.fns.usda.gov/sites/default/files/resource-files/PFS\\_Grains\\_Oz\\_Eq\\_Fillable\\_508.pdf](https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains_Oz_Eq_Fillable_508.pdf)

Product Formulation Statement for Documenting Grains/Breads Servings in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA):

[https://www.fns.usda.gov/sites/default/files/resource-files/PFS\\_Grains-Breads\\_Servings\\_Fillable\\_508.pdf](https://www.fns.usda.gov/sites/default/files/resource-files/PFS_Grains-Breads_Servings_Fillable_508.pdf)

Policy Memos for Child Nutrition Programs (USDA webpage):

<https://www.fns.usda.gov/resources>

Program Guidance for School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/SDE/Nutrition/Program-Guidance-School-Nutrition-Programs>

Resources for the Preschool Meal Patterns (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Resources\\_Preschool\\_Meal\\_Patterns.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Resources_Preschool_Meal_Patterns.pdf)

Resources for the School Meal Patterns for Grades K-12 (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/MealPattern/Resources\\_School\\_Meal\\_Patterns\\_grades\\_K-12.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/MealPattern/Resources_School_Meal_Patterns_grades_K-12.pdf)

When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs (CSDE):

[https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/When\\_Commercial\\_Grain\\_Products\\_Require\\_PFS\\_SNP.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/When_Commercial_Grain_Products_Require_PFS_SNP.pdf)

Whole Grain Resource for the National School Lunch and Breakfast Programs (USDA):

<https://www.fns.usda.gov/tn/whole-grain-resource-national-school-lunch-and-breakfast-programs>

# Comparison of Requirements for the Grains Component in the School Nutrition Programs



For more information, refer to the CSDE's *Menu Planning Guide for School Meals for Grades K-12* and *Menu Planning Guide for Preschoolers in the National School Lunch Program and School Breakfast Program*, and visit the "Grains Component" section of the [Crediting Foods in School Nutrition Programs](#) and [Meal Patterns for Preschoolers in School Nutrition Programs](#) webpages, or contact the [school nutrition programs 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/NSLP/Crediting/Comparison\\_Grain\\_Crediting\\_SNP.pdf](https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/Comparison_Grain_Crediting_SNP.pdf).

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1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or
2. fax: (833) 256-1665 or (202) 690-7442; or
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