School Year 2024-25 (July 1, 2024, through June 30, 2025)

This guidance applies to the U.S. Department of Agriculture's (USDA) preschool meal patterns (ages 1-5) 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 preschool meal patterns. The requirements for the preschool meal patterns are the same as the Child and Adult Care Food Program (CACFP) meal patterns. For information on the preschool meal patterns and crediting foods, refer to the CSDE's *Menu Planning Guide for the Preschool Meal Patterns of the School Nutrition Programs* and visit the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage.



Contents

Definition of Noncreditable Foods	2
Allowable Noncreditable Foods	2
Meal Pattern Changes for School Year 2025-26	2
Federal and State Requirements for A La Carte Sales	
Examples of Noncreditable Foods	
Menu Planning Notes	
Resources	



Definition of Noncreditable Foods

Noncreditable foods are foods and beverages that do not count toward the five meal components (meats/meat alternates, grains, vegetables, fruits, and milk) required by the USDA's preschool meal patterns. Noncreditable foods include:

- foods and beverages in amounts that are too small to credit (i.e., less than the minimum creditable amount required by the preschool meal patterns), such as 1 tablespoon of applesauce or ½ ounce of cheese; and
- foods and beverages that do not belong to the five meal components. Some examples include potato chips, pudding, ice cream, gelatin, cream cheese, bacon, condiments (e.g., syrup, jam, ketchup, mustard, mayonnaise, and butter), and water.

The list on pages 4-5 includes additional examples of noncreditable foods for the preschool meal patterns. This list is not all-inclusive.

Allowable Noncreditable Foods

School food authorities (SFAs) may serve some noncreditable foods in addition to the meal components to add variety, help improve acceptability in the meal, and satisfy appetites. Examples include maple syrup on pancakes, salad dressing on tossed greens, and condiments such as ketchup or mustard on sandwiches and other entrees.

To ensure that preschool meals and ASP snacks meet children's nutritional needs, the CSDE encourages SFAs to use discretion when serving noncreditable foods. Noncreditable foods typically contain few nutrients and are higher in added sugars, saturated fats, and sodium. Menu planners should read labels, be aware of the ingredients in foods, and limit the frequency and amount of less nutritious choices.

Meal Pattern Changes for School Year 2025-26

Effective July 1, 2025, the USDA final rule, *Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans*, revises the sugar limits for yogurt and breakfast cereals in the preschool meal patterns. The product-based limit for yogurt changes from total sugars (no more 23 grams of total sugars per 6 ounces, i.e., no more than 3.83 grams per ounce) to added sugars (no more than 12 grams of added sugars per 6 ounces, i.e., 2 grams of added sugars per ounce). The product-based limit for breakfast cereals changes from total sugars (no more than 6 grams of sugars per dry ounce) to added sugars (no more

than 6 grams of added sugars per dry ounce). These new sugar limits will change what types of yogurts and breakfast cereals are noncreditable foods.

Federal and State Laws for A La Carte Sales of Foods and Beverages

Some noncreditable foods (such as candy, soda, coffee, tea, and sports drinks) cannot be sold in the school nutrition programs due to federal and state requirements. Before selling any noncreditable foods and beverages to students, SFAs must make sure they comply with the applicable federal and state laws.

Some a la carte sales of foods and beverages are prohibited due to federal and state laws.

All foods available for sale to students separately from reimbursable meals (a la carte sales) must meet the Connecticut Nutrition Standards (CNS) or the USDA Smart Snacks nutrition standards. The CNS are required for public school districts that participate in the NSLP and choose to implement the healthy food option of Healthy Food Certification (HFC). The USDA Smart Snacks nutrition standards are required for non-HFC public schools, private schools, and residential child care institutions (RCCIs) that participate in the NSLP.

All beverages available for sale to students as part of and separately from reimbursable meals in HFC and non-HFC public schools must comply with the state beverage requirements of Section 10-221q of the Connecticut General Statutes (C.G.S.) and the USDA Smart Snacks beverage standards. Beverages sold in private schools and RCCIs must comply with the USDA Smart Snacks beverage standards.

In addition to these nutrition standards for foods and beverages, other federal and state laws determine what and when foods and beverages may be sold or given to students on school premises, and where the income must accrue. For more information, visit the CSDE's Competitive Foods in Schools webpage and Beverage Requirements webpage.

Examples of Noncreditable Foods

The foods and beverages below do not credit in the preschool meal patterns. This list is not all-inclusive. For additional guidance, refer to the menu planning notes on page 6.

Almond flour

Almond milk 1

Bacon (pork)

Bacon bits, regular or imitation

Banana chips

Bread products that are not whole grain, whole grain-rich (WGR), or enriched ²

Breakfast cereals (ready-to-eat and cooked) that are not whole grain, whole grain-rich, enriched, or fortified ³

Breakfast cereals (ready-to-eat and cooked) with more than 6 grams of sugar per dry ounce ³

Brownies 4

Butter

Cake 4

Candy

Candy-coated popcorn

Caramel popcorn

Cashew milk 1

Cereal bars 4

Chocolate milk-based drinks,

e.g., Yoo-Hoo

Cinnamon buns or rolls 4

Coconut flour

Coconut milk

Coffee (regular, decaffeinated, and iced)

Commercial processed products without a Child Nutrition (CN) label or product formulation statement (PFS), e.g., entrees, smoothies, and breaded vegetables ⁵ Commercial smoothies that contain dietary or herbal supplements

Condiments, e.g., ketchup, mustard, relish, and barbecue sauce

Cookies ⁴, except animal crackers and graham crackers

Cranberry cocktail drink

Cream cheese

Cream soups, canned, e.g., cream of mushroom, cream of celery, and cream of broccoli

Cream, half and half

Drinkable or squeezable yogurt and yogurt drinks

Egg whites without the yolk

Eggnog

Frozen yogurt

Fruit drink, fruit beverage, powdered fruit drink

Fruit leathers (100 percent fruit)

Fruit punch (not 100 percent juice

Fruit snacks, e.g., fruit roll-ups, wrinkles, twists

Gelatin, regular and sugar free

Grain-based desserts, e.g., cookies, sweet piecrusts, doughnuts, cereal bars, granola bars, sweet rolls, pastries, toaster pastries, cake, and brownies ⁴

Grains that are not whole grain, WGR, or enriched ²

Granola bars 4

Home-canned products, e.g., vegetables and fruits

Honey

Hot chocolate

Ice cream and ice cream novelties

Ice milk

Iced coffee

Iced tea

Jam and jelly

Ketchup

Lemonade

Limeade

Liquid egg substitutes

Maple syrup

Margarine

Marshmallows

Mayonnaise

Milk for age 1: Plain or flavored reduced fat (2%), plain or flavored low-fat (1%), and plain or flavored fat-free

Milk for ages 2-5: Plain or flavored whole, plain or flavored reduced fat (2%), and flavored low-fat (1%)

Mustard

Nondairy milk that does not meet the USDA's nutrition standards for fluid milk substitutes ¹

Nutritional beverage supplements, e.g., Abbott's Pediasure

Oat milk that does not meet the USDA's nutrition standards for fluid milk substitutes ¹

Pastries 4

Pickle relish

Pies, e.g., coconut, fruit, pecan ⁴

Popsicles (not 100 percent juice)

Potato chips

Powdered milk beverages, e.g., Nestle's NIDO

Probiotic dairy drinks

Pudding

Pudding pops

Puffs, fruit and vegetable

Rice milk 1

Salad dressings

Salt pork

Scones, sweet, e.g., blueberry, raisin, or orange cranberry ⁴

Scrapple

Sherbet

Soda, regular and diet

Soups, commercial cream of vegetable, e.g., cream of broccoli, cream of mushroom, and cream of celery

Soups, commercial non-vegetable, canned, e.g., beef barley, beef noodle, turkey or chicken noodle, and turkey or chicken rice

Sour cream

Soy milk that does not meet the USDA's nutrition standards for fluid milk substitutes ¹

Sports drinks, regular and diet

Spreadable fruit

Sweet rolls 4

Syrup

Tea, regular, herbal, and iced

Toaster pastries 4

Tofu with less than 5 grams of protein in 2.2 ounces (weight) or ½ cup (volume) 6

Water 7

Yogurt or soy yogurt with more than 3.83 grams of total sugars per ounce 8

Yogurt products, e.g., drinkable or squeezable yogurt, frozen yogurt, yogurt bars, and yogurt-covered fruits and nuts

Menu Planning Notes

- Milk children without a disability must meet the USDA's nutrition standards for fluid milk substitutes (refer to the to the CSDE's resource, Allowable Milk Substitutes for Children without Disabilities in School Nutrition Programs).
- ² For guidance on identifying creditable grains, refer to the CSDE's resources, *Crediting Whole Grains in the School Nutrition Programs*, *Crediting Enriched Grains in the School Nutrition Programs*, and *How to Identify Creditable Grains for the Preschool Meal Patterns of the School Nutrition Programs*.
- ³ For guidance on creditable breakfast cereals, refer to the CSDE's resource, *Crediting Breakfast Cereals in the Preschool Meal Patterns for the School Nutrition Programs*.
- ⁴ Grain-based desserts do not credit in the preschool meal patterns. For more information, refer to the USDA's webpage, *Grain-based Desserts in the CACFP*.
- Commercial products without a CN label or PFS cannot credit in preschool meals and ASP snacks. For more information, refer to the CSDE's resources, *Using Child Nutrition (CN)* Labels in the School Nutrition Programs, Using Product Formulation Statements in the School Nutrition Programs, and Accepting Processed Product Documentation in the School Nutrition Programs; and the USDA's Tips for Evaluating a Manufacturer's Product Formulation Statement. Additional guidance is available in the "Crediting Commercial Processed Products" section of the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage. 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.
- ⁶ For guidance on crediting tofu, refer to the CSDE's resource, *Crediting Tofu and Tofu Products in the School Nutrition Programs*.
- SFAs must make drinking water available to children at no charge where meals are served during service of meals and ASP snacks. However, SFAs cannot promote or offer water or any other beverage as an alternative selection to fluid milk throughout the food service area. For more information, refer to USDA Memo SP 49-2016 and CACFP 18-2016: Resources for Making Potable Water Available in Schools and Child Care Facilities and USDA Memo SP 19-2018: Clarification on the Milk and Water Requirements in the School Meal Programs. Training on the water requirement is available in Module 14: Water Availability during Meal Service 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.
- ⁸ For guidance on crediting yogurt, refer to the CSDE's resource, *Crediting Yogurt in the Preschool Meal Patterns for the School Nutrition Programs*.

Resources

Afterschool Snack Program Handbook (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/asp/asp handbook.pdf

Allowable Milk Substitutes for Children without Disabilities in School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/specdiet/milk_substitutes_snp.pdf

Competitive Foods in Schools (CSDE webpage):

https://portal.ct.gov/sde/nutrition/competitive-foods

Connecticut Nutrition Standards (CSDE webpage):

https://portal.ct.gov/sde/nutrition/connecticut-nutrition-standards

Crediting Breakfast Cereals in the Preschool Meal Patterns for the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit cereals snp preschool.pdf

Crediting Commercial Meat/Meat Alternate Products in the School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit_commercial_mma_snp.pdf

Crediting Enriched Grains in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit enriched grains snp.pdf

Crediting Foods in Preschool Menus ("Related resources" section of the CSDE's Crediting Foods in School Nutrition Programs webpage):

https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/related-resources

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

https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting_summary_charts_snp_preschool.pdf.

Crediting Tofu and Tofu Products in the School Nutrition Programs (CSDE): https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit tofu snp.pdf

Crediting Whole Grains in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/credit whole grains snp.pdf

Food Buying Guide for Child Nutrition Programs (USDA):

https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs

Healthy Food Certification (CSDE webpage):

https://portal.ct.gov/SDE/Nutrition/Healthy-Food-Certification

How to Identify Creditable Grains for the Preschool Meal Patterns of the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/identify_creditable_grains_preschool.pdf

List of Acceptable Foods and Beverages (CSDE webpage):

https://portal.ct.gov/sde/nutrition/list-of-acceptable-foods-and-beverages

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

https://portal.ct.gov/sde/nutrition/meal-patterns-preschoolers-in-school-nutrition-programs/documents

Menu Planning Guide for the Preschool Meal Patterns of the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/preschool/menu_planning_guide_preschool.pdf

Resources for the Preschool Meal Patterns (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/preschool/resources_preschool_meal_patterns.pdf

Upcoming Meal Pattern Changes (CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage):

https://portal.ct.gov/sde/nutrition/meal-patterns-school-nutrition-programs#Upcoming_Meal_ Pattern Changes

USDA Final Rule: Child Nutrition Programs: Meal Patterns Consistent with The 2020-2025 Dietary Guidelines For Americans (89 FR 31962):

https://www.federalregister.gov/documents/2024/04/25/2024-08098/child-nutrition-programs-meal-patterns-consistent-with-the-2020-2025-dietary-guidelines-for

USDA Memo SP 49-2016 and CACFP 18-2016: Resources for Making Potable Water Available in Schools and Child Care Facilities:

https://www.fns.usda.gov/resources-making-potable-water-available-schools-and-child-care-facilities-0

Using Child Nutrition (CN) Labels in the School Nutrition Programs (CDSE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/cn_labels_snp.pdf

Using Product Formulation Statements in the School Nutrition Programs (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/product_formulation_statements.pdf

What's in a Meal Module 6: Meal Pattern Documentation (CSDE's training program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12):

https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials

What's in a Meal Module 14: Water Availability during Meal Service (CSDE's training program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12):

https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials

For more information visit the CSDE's Meal Patterns for Preschoolers in School Nutrition Programs webpage 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/noncreditable_foods_snp_preschool.pdf.

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 Washington, D.C. 20250-9410; or
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