

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

School Year 2025-26 (July 1, 2025, through June 30, 2026)

This document compares the meal pattern requirements for the U.S. Department of Agriculture’s (USDA) preschool meal patterns (ages 1-5) with the meal patterns for grades K-12 in the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Seamless Summer Option (SSO) of the NSLP, including the updates required by the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#) (89 FR 31962).

For a comparison of the Afterschool Snack Program (ASP) meal pattern requirements for preschool and grades K-12, refer to the Connecticut State Department of Education’s (CSDE) [Comparison of Meal Pattern Requirements for Preschool and Grades K-12 in the Afterschool Snack Program](#).



Contents

Meeting the Meal Component Requirements2

Serving the Same Foods to Preschool and Grades K-122

 Co-mingled meal service.....3

Considerations for Reducing Choking Risks for Young Children4

Required Crediting Documentation4

Chart 1 – Meal Pattern Overview5

Chart 2 – Milk Component8

Chart 3 – Meats/Meat Alternates (MMA) Component.....13

Chart 4 – Vegetables Component16

Chart 5 – Fruits Component.....20

Chart 6 – Grains Component24

Regulations and Policy36

Resources.....37



Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Meeting the Meal Component Requirements

The lunch and breakfast meal patterns for preschool and grades K-12 have different requirements.

- The meal pattern requirements for grades K-12 are defined by [7 CFR 210](#) (lunch) of the NSLP regulations and [7 CFR 220](#) (breakfast) of the SBP regulations. The SSO follows the NSLP and SBP meal patterns.
- The preschool meal pattern requirements are defined by [7 CFR 210.10\(p\)](#) (lunch) of the NSLP regulations and [7 CFR 220.8\(o\)](#) (breakfast) of the SBP regulations. The preschool meal patterns are the same as the Child and Adult Care Food Program (CACFP) meal patterns for children ([7 CFR 226.20](#)).

School food authorities (SFAs) must ensure that all foods served in school meals meet the specific meal pattern requirements for each grade group.

- For information on the breakfast and lunch meal patterns for grades K-12, refer to the CSDE's [Guide to the Meal Patterns for Grades K-12 in National School Lunch Program and School Breakfast Program](#) and visit the CSDE's webpages, [Meal Patterns for Grades K-12 in School Nutrition Programs](#) and [Crediting Foods in School Nutrition Programs](#).
- For information on the preschool breakfast and lunch meal patterns, 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.

Summary charts of the crediting requirements are available in the CSDE's resource, [Crediting Summary Charts for the Meal Patterns for the School Nutrition Programs](#).

Serving the Same Foods to Preschool and Grades K-12

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

- The NSLP and SBP meal patterns for grades K-12 have stricter whole grain-rich (WGR) criteria than the preschool meal patterns (refer to "[G3: WGR requirement](#)" in chart 6). 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 "[G7: Grain-based desserts](#)" in chart 6).

School menus must meet these requirements unless meals are co-mingled.

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Co-mingled meal service

“Co-mingling” is the practice of serving meals or afterschool snacks to a variety of grades in the same service area at the same time. This typically occurs due to operational constraints within a school, such as limited time and space.

When preschoolers and older grades are co-mingled, SFAs may use the meal pattern of the older grades for preschoolers if the meal service meets three criteria: 1) the preschoolers and students from older grade groups are served together in the same place at the same time; 2) it is hard to tell the preschoolers from older students; and 3) it would be operationally difficult to serve different foods or different amounts of foods during the combined meal or snack service.

For example, SFAs that serve lunch or breakfast to preschoolers and grades K-5 in the same service area at the same time may choose to follow the K-5 lunch or breakfast meal pattern for both groups because it would be difficult for food service staff to determine which children are in preschool or kindergarten.

SFAs must use the preschool meal pattern when meals or afterschool snacks are served to preschoolers in a different area or at a different time than students in older grades. 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.

For additional guidance, refer to the USDA’s [Serving School Meals to Preschoolers](#) and [USDA Memo SP 37-2017: Flexibility for Co-Mingled Preschool Meals: Questions and Answers](#), and visit the “Co-mingled Meals or Afterschool Snacks” section of the CSDE’s Meal Patterns for Preschoolers in School Nutrition Programs webpage. Training on co-mingled meal service is available in “[Module 10: Comingled Meal Service](#)” of the CSDE’s Preschool Meal Pattern Training for the School Nutrition Programs.

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Considerations for Reducing Choking Risks for Young Children

Children younger than age 4 are at the highest risk of choking. SFAs should consider children's ages and developmental readiness when deciding what foods to offer in school menus. This consideration is especially important when serving young children or children with a disability. Serve foods in the appropriate sizes, shapes, and textures to reduce choking risks. Avoid serving foods that are as wide around as a nickel, which is about the size of a young child's throat. For additional guidance, visit the "[Choking Prevention](#)" section of the CSDE's [Food Safety for Child Nutrition Programs](#) webpage.

Required Crediting Documentation

SFAs must be able to document that lunch and breakfast menus provide the required meal components and quantities. Menu planners must use the USDA's [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine how foods credit and the amount that provides the required meal component serving. Commercial processed foods not listed in the FBG require a Child Nutrition (CN) label or product formulation statement (PFS) to document crediting information. Some examples include combination foods (e.g., pizza and chicken nuggets), deli meats, hot dogs, sausages, breaded vegetables, and other commercial products with added ingredients.

For information on crediting documentation, 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](#), [Accepting Processed Product Documentation in the School Nutrition Programs](#), and [Crediting Commercial Meat/Meat Alternate Products in the School Nutrition Programs](#), and visit the "[Crediting Commercial Processed Products](#)" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Training on the requirements for CN labels and PFS forms is available in [Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products](#), 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..

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Chart 1 – Meal Pattern Overview

Meal Pattern Overview Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MP1: Regulations	<p>The preschool meal pattern requirements are defined in 7 CFR 210.10(p) (lunch) of the NSLP regulations and 7 CFR 220.8(o) (breakfast) of the SBP regulations, and the updates required by the USDA final rule, Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans. The preschool meal patterns are the same as the Child and Adult Care Food Program (CACFP) meal patterns for children (7 CFR 226.20).</p> <p>Resources</p> <p>Guide to the Preschool Meal Patterns for the School Nutrition Programs (CSDE)</p> <p>NSLP regulations 7 CFR 210.10(p) and 7 CFR 210.10(o)(3)</p> <p>SBP regulations 7 CFR 220.8(o)</p> <p>USDA Final Rule (81 FR 24347): CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010</p> <p>USDA Final Rule Corrections (81 FR 75671): CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010</p> <p>USDA Final Rule 89 FR 31962: Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</p>	<p>The meal pattern requirements for grades K-12 are defined in 7 CFR 210 (lunch) of the NSLP regulations and 7 CFR 220 (breakfast) of the SBP regulations, and the updates required by the USDA final rule, Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans.</p> <p>Resources</p> <p>Guide to the Meal Patterns for Grades K-12 in National School Lunch Program and School Breakfast Program (CSDE)</p> <p>NSLP regulations 7 CFR 210.10</p> <p>SBP regulations 7 CFR 220.8(c)</p> <p>USDA Final Rule 89 FR 31962: Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Meal Pattern Overview Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MP2: Age/grade groups	<p>Two age groups: Ages 1-2 and 3-5.</p> <p>When a 5-year-old is in preschool or a 4-year-old is in kindergarten, SFAs may continue to serve the appropriate meal pattern for that grade.</p> <p>Resources</p> <p>Breakfast Meal Pattern for Preschoolers (CSDE)</p> <p>Lunch Meal Pattern for Preschoolers (CSDE)</p> <p>USDA Memo SP 37-2017: Flexibility for Co-Mingled Preschool Meals: Questions and Answers</p>	<p>Three grade groups: K-5, 6-8, and 9-12.</p> <p>Resources</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p>
MP3: Meal components for breakfast	<p>Three required meal components: 1) milk; 2) grains; and 3) vegetables, fruits, or both.</p>	<p>Three required meal components: 1) milk; 2) grains/MMA; and 3) fruits. The fruits component includes optional vegetable substitutions (refer to VF1: Components).</p> <p>Resources</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>Menu Planning Guide for Grades K-12 in the National School Lunch Program and School Breakfast Program (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Meal Pattern Overview Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MP4: Meal components for lunch	<p>Five required meal components: 1) milk; 2) meats/meat alternates (MMA); 3) grains; 4) vegetables; and 5) fruits.</p> <p>Resources</p> <p>Breakfast Meal Pattern for Preschoolers (CSDE)</p> <p>Lunch Meal Pattern for Preschoolers (CSDE)</p> <p>Menu Planning Guide for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p>	<p>Same</p> <p>Resources</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>Menu Planning Guide for Grades K-12 in the National School Lunch Program and School Breakfast Program (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Chart 2 – Milk Component

The milk component requires fluid milk as a beverage. Milk must be pasteurized, meet all state and local requirements, and contain vitamins A and D at levels specified by the Food and Drug Administration (FDA). Milk must also meet the fat content and flavor restrictions for each age or grade group.

For more information on crediting milk, refer to the CSDE's resources, [Comparison of the Milk Component Requirements in the Meal Patterns for School Nutrition Programs](#), and [Crediting Guide for the School Nutrition Programs](#), and visit the "Milk" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Milk Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MMA1: Meal pattern for milk	<p>Breakfast: Milk is required.</p> <p>Lunch: Milk is required.</p> <p>Resources</p> <p>Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage)</p> <p>Milk Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Menu Planning Guide for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p> <p>Module 4: Milk Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs)</p> <p>Serving Milk in the CACFP (USDA)</p>	<p>Breakfast: Requires minimum daily and weekly servings of milk.</p> <p>Lunch: Requires minimum daily and weekly servings of milk.</p> <p>Resources</p> <p>Guide to the Meal Patterns for Grades K-12 in National School Lunch Program and School Breakfast Program (CSDE)</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>Milk Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>What's in a Meal Module 9: Milk Component (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>
M2: Fat content	<p>Age 1: Whole milk</p> <p>Ages 2-5: Low-fat or fat-free milk</p>	Low-fat or fat-free milk

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Milk Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
M3: Flavored milk	Not allowed. Milk must be unflavored.	<p>Flavored milk must be low-fat or fat-free and must meet the limit for added sugars.</p> <ul style="list-style-type: none"> Flavored milk served in reimbursable meals and afterschool snacks cannot exceed 10 grams of added sugars per 8 fluid ounces. Flavored milk sold as a competitive food in middle and high schools cannot exceed 15 grams of added sugars per 12 fluid ounces.
M4: Allowable types of milk	<p>Any of the following types of unflavored milk that meet the fat content restrictions for each age group (refer to “M2: Fat content”): lactose-reduced milk, lactose-free milk, acidified milk, cultured milk, cultured buttermilk, and Ultra High Temperature (UHT) milk. Breastmilk meets the milk component and may be served in place of fluid milk.</p> <p>Resources</p> <p>Milk Component (CSDE’s Crediting Foods in School Nutrition Programs webpage)</p> <p>Module 4: Milk Component (CSDE’s Preschool Meal Pattern Training for the School Nutrition Programs)</p> <p>Serving Milk in the CACFP (USDA)</p>	<p>Any of the following types of low-fat (1%) milk and fat-free milk, either unflavored or flavored: lactose-reduced milk, lactose-free milk, acidified milk, cultured milk, cultured buttermilk, and Ultra High Temperature (UHT) milk.</p> <p>Resources</p> <p>CSDE Operational Memorandum No. 06-19: Summary of Federal and State Milk Requirements for the NSLP, SBP, SSO of the NSLP, ASP of the NSLP, and Special Milk Program (SMP)</p> <p>Milk Component (CSDE’s Crediting Foods in School Nutrition Programs webpage)</p> <p>What’s in a Meal Module 9: Milk Component (CSDE’s What’s in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Milk Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
M5: Additional state milk requirements for public schools	<p>In addition to the USDA requirements (refer to M1-M4), milk available for sale to students in public schools (as part of and separately from school meals) must comply with the state beverage requirements of C.G.S. Section 10-221q. Milk cannot contain more than 4 grams of sugars per ounce. Products that meet the federal and state requirements are in list 16 on the CSDE's List of Acceptable Foods and Beverages webpage.</p> <p>Resources</p> <p>Allowable Beverages for Connecticut Public Schools (CSDE)</p> <p>Beverage Requirements (CSDE webpage)</p> <p>List of Acceptable Foods and Beverages (CSDE webpage)</p>	<p>Same</p>
M6: Milk variety	<p>Not required. SFAs may serve one type of allowable milk to all children (refer to “M4: Allowable types of milk”).</p>	<p>Must serve a variety of milk (at least two different choices of fat content or flavor). At least one milk choice must be unflavored.</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Milk Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>M7: Nondairy milk substitutes for non-disability reasons</p>	<p>Nondairy beverages that are nutritionally equivalent to cow's milk may be served to children whose dietary needs do not constitute a disability, if requested in writing by a parent or guardian. The nutrition standards for fluid milk substitutes are defined by the NSLP regulations (7 CFR 210.10).</p> <p>SFAs cannot offer any other beverages (including water and juice) in place of milk for reimbursable meals.</p> <p>Resources</p> <p>Allowable Fluid Milk Substitutes for Non-disability Reasons in the School Nutrition Programs (CSDE)</p> <p>Determining if Nondairy Beverages Meet the USDA's Nutrition Standards for Fluid Milk Substitutes in School Nutrition Programs (CSDE)</p> <p>Guide to Meal Modifications in School Nutrition Program (CSDE)</p> <p>USDA Memo SP 07-2010, CACFP 04-2010, and SFSP 05-2010: Questions and Answers: Fluid Milk Substitutions</p>	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Milk Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
M8: Additional state nondairy milk substitute requirements for public schools	<p>In addition to the USDA requirements (refer to “M7: Nondairy milk substitutes for non-disability reasons”) nondairy milk substitutes available for sale to students in public schools must meet the beverage requirements of C.G.S. Section 10-221q: Nondairy milk substitutes cannot contain artificial sweeteners and cannot exceed 4 grams of sugar per fluid ounce, 35 percent of calories from fat, and 10 percent of calories from saturated fat.</p> <p>Products that meet the federal and state requirements are in list 17 on the CSDE’s List of Acceptable Foods and Beverages webpage.</p> <p>Resources</p> <p>Allowable Beverages for Connecticut Public Schools (CSDE)</p> <p>Beverage Requirements (CSDE webpage)</p> <p>List of Acceptable Foods and Beverages (CSDE webpage)</p>	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Chart 3 – Meats/Meat Alternates (MMA) Component

The MMA component includes fresh and frozen meats (e.g., lean beef, pork, poultry, fish, and shellfish), processed meats (e.g., chicken nuggets, deli meats, and fish sticks), canned meats (e.g., chicken, tuna, and salmon), and meat alternates such as eggs, cheese, yogurt, nuts and seeds and their butters, beans, peas, and lentils, tofu, and tempeh. The crediting requirements for these foods are the same for the preschool meal patterns and the meal patterns for grades K-12.

For more information on crediting MMA, refer to the CSDE's [Crediting Guide for the School Nutrition Programs](#) and visit the "[Meats and Meat Alternates](#)" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

MMA Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MMA1: Meal pattern for MMA	<p>Breakfast: The MMA component is not required but SFAs may substitute MMA for the entire grains component up to three times per week (regardless of the number of days in the week).</p> <p>Lunch: The MMA component is required. MMA must be served in the main dish or the main dish and one other food item.</p> <p>Resources</p> <p>Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage)</p> <p>Meats/Meat Alternates Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Menu Planning Guide for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p> <p>Module 5: Meats/Meat Alternates (MMA) Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs)</p> <p>Serving Meat and Meat Alternates at Breakfast (USDA)</p>	<p>Breakfast: Requires minimum daily and weekly servings of the combined grains and MMA component. SFAs may offer grains, MMA, or a combination of both.</p> <p>Lunch: Requires minimum daily and weekly servings of the MMA component. MMA must be served in the main dish or the main dish and one other food item.</p> <p>Resources</p> <p>Guide to the Meal Patterns for Grades K-12 in National School Lunch Program and School Breakfast Program (CSDE)</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>Meats/Meat Alternates Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>What's in a Meal Module 10: Meats/Meat Alternates (MMA) Component (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

MMA Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MMA2: Serving size (ounce equivalents [oz eq])	<p>The serving size of the MMA component refers to the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, extenders, or other ingredients. One oz eq of MMA equals:</p> <ul style="list-style-type: none"> • 1 ounce of lean meat, poultry, or fish without added liquid, binders, and extenders (refer to the CSDE's resource, Crediting Deli Meats in the School Nutrition Programs); • 1 ounce of cheese (low-fat recommended); • 2 ounces of cottage or ricotta cheese, cheese food/spread, or cheese substitute (low-fat recommended); • ¼ cup of cooked beans, peas, and lentils (refer to the CSDE's resource, Crediting Beans, Peas, and Lentils in the School Nutrition Programs); • ½ large egg; • 2 tablespoons of nut or seed butters, e.g., peanut butter, almond butter, cashew butter, and sunflower seed butter (refer to the CSDE's resource, Crediting Nuts and Seeds in the School Nutrition Programs); • 1 ounce of nuts or seeds, e.g., almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, pine nuts, pistachios, soy nuts, and walnuts (refer to the CSDE's resource, Crediting Nuts and Seeds in the School Nutrition Programs); • ¼ cup (2.2 ounces) of commercial tofu containing at least 5 grams of protein (refer to the CSDE's resource, Crediting Tofu and Tofu Products in the School Nutrition Programs); 	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

MMA Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
MMA2: Serving size, continued	<ul style="list-style-type: none"> • 1 ounce of tempeh that contains only soybeans (or other beans, peas, and lentils), water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs ingredients (tempeh products with other ingredients require a CN label or PFS) 3 ounces of surimi (alternate crediting amounts must be documented with a PFS); • ½ cup of yogurt or soy yogurt that does not exceed 2 grams of added sugars per ounce (refer to the CSDE's resource, Crediting Yogurt in the School Nutrition Programs); and • 1 ounce of alternate protein product (APP) that meets the USDA's APP requirements (refer to the CSDE's resource, Requirements for Alternate Protein Products in the School Nutrition Programs). <p>Resources</p> <p>Food Buying Guide Section 1: Overview of Crediting Requirements for the Meats/Meat Alternates Component (USDA)</p> <p>Food Buying Guide Section 1: Yield Table for Meats/Meat Alternates (USDA)</p> <p>Meats/Meat Alternates Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Recipe Analysis Workbook (USDA's Food Buying Guide for Child Nutrition Programs)</p>	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Chart 4 – Vegetables Component

The vegetables component includes fresh, frozen, and canned vegetables; rehydrated dried vegetables; and pasteurized 100 percent full-strength vegetable juices. The crediting requirements for these foods are the same for the preschool meal patterns and the meal patterns for grades K-12.

For more information on crediting vegetables, refer to the CSDE's [Crediting Guide for the School Nutrition Programs](#) and visit the "[Vegetables](#)" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Vegetables Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
V1: Meal pattern for vegetables	<p>Breakfast: Vegetables and fruits are one meal component. Breakfast menus may include vegetables, fruits, or both.</p> <p>Lunch: Vegetables may substitute for the entire fruits component at any lunch. If the lunch menu includes two servings of vegetables, they must be different kinds.</p> <p>Resources</p> <p>USDA Memo CACFP 09-2017: Vegetable and Fruit Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Module 6: Vegetables Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs)</p> <p>Vegetables Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p>	<p>Breakfast: Vegetables are not required but SFAs may offer vegetable substitutions from any of the five vegetable subgroups (refer to "VF2: Vegetable subgroups"). SFAs that offer vegetable substitutions on one day per school week may offer any vegetable. SFAs that offer vegetable substitutions on two or more days per school week must offer at least two different subgroups.</p> <p>Lunch: Requires minimum daily and weekly servings of the vegetables component, including minimum weekly servings of the five vegetable subgroups (refer to "VF2: Vegetable subgroups").</p> <p>Resources</p> <p>Vegetables Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Vegetable Subgroups in the National School Lunch Program (CSDE)</p> <p>Vegetables at Breakfast ("Vegetables" section of CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>What's in a Meal Module 12: Vegetables Component (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Vegetables Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>V2: Vegetable subgroups</p>	<p>Not required but the USDA's CACFP best practices recommend that preschool menus include at least one serving per week of each vegetable subgroup.</p> <p>Resources</p> <p>Vegetable Subgroups in the Child and Adult Care Food Program (CSDE)</p> <p>USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP</p> <p>USDA Memo CACFP 25-2016: Vegetable and Fruit Requirements in the Child and Adult Care Food Program; Questions and Answers</p>	<p>Breakfast: Not required. Vegetables may substitute for the fruits component but must follow certain requirements (refer to "V1: Meal pattern for vegetables").</p> <p>Lunch: In addition to the daily requirement, lunch menus must include minimum weekly amounts of the five vegetable subgroups (refer to "VF2: Vegetable subgroups"). The vegetable subgroups include dark green vegetables; red/orange vegetables; beans, peas, and lentils; starchy vegetables; and other vegetables.</p> <p>Resources</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>Vegetable Subgroups in the National School Lunch Program (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Vegetables Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
V3: Crediting vegetables	<p>All vegetables credit based on the served volume (cups) except raw leafy greens like kale, greens (e.g., beet, collard, mustard, and turnip), spinach, arugula, and lettuce such as iceberg, romaine, Boston, Bibb, red leaf, and spring mix. Raw leafy greens credit as half the amount served, e.g., 1 cup of raw leafy greens credits as ½ cup of the vegetables component.</p> <p>Resources</p> <p>Food Buying Guide Section 2: Overview of Crediting Requirements for the Vegetables Component (USDA)</p> <p>Food Buying Guide Section 2: Yield Table for Vegetables (USDA)</p> <p>Food Buying Guide Section 3: Overview of Crediting Requirements for the Fruits Component (USDA)</p> <p>Food Buying Guide Section 3: Yield Table for Fruits (USDA)</p> <p>Fruits Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Product Formulation Statement for Documenting Vegetables and Fruits in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA)</p> <p>Recipe Analysis Workbook (USDA's Food Buying Guide for Child Nutrition Programs)</p> <p>Vegetables Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p>	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Vegetables Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>V5: Crediting vegetable juices</p>	<p>Vegetable juices must be pasteurized 100 percent juices.</p> <p>Juice limit for all preschool meals and snacks: Juice credits as either the vegetables component or the fruits component at only one preschool meal or afterschool snack per day. The juice limit includes fruit and vegetable juice, frozen pops made from 100 percent juice, and pureed fruits and vegetables in smoothies.</p> <p>Resources</p> <p>Crediting Juices in the School Nutrition Programs (CSDE)</p> <p>Crediting Smoothies in the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP</p> <p>USDA Memo SP 40-2019, CACFP 17-2019, and SFSP 17-2019: Crediting of Smoothies in Child Nutrition Programs</p>	<p>Vegetable juices must be pasteurized 100 percent juices.</p> <p>Vegetable juice limit at lunch: Vegetable juice cannot exceed half of the weekly amount (cups) of vegetables offered at lunch. The juice limit includes vegetable juice, frozen pops made from 100 percent juice, and pureed vegetables in smoothies.</p> <p>Juice limit at breakfast: Fruit juice together with vegetable juice (including fruit/vegetable juice blends) cannot exceed half of the total amount (cups) of fruits and vegetables offered at breakfast during the week. The juice limit includes fruit and vegetable juices, frozen pops made from 100 percent juice, and pureed vegetables in smoothies.</p> <p>Resources</p> <p>Crediting Juices in the School Nutrition Programs (CSDE)</p> <p>Crediting Smoothies in the School Nutrition Programs (CSDE)</p> <p>USDA Memo SP 40-2019, CACFP 17-2019, and SFSP 17-2019: Crediting of Smoothies in Child Nutrition Programs</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Chart 5 – Fruits Component

The fruits component includes fresh, frozen, and dried fruits; canned fruits in juice, water, or light syrup; and pasteurized 100 percent full-strength fruit juices. The crediting requirements for these foods are the same for the preschool meal patterns and the meal patterns for grades K-12.

For more information on crediting fruits, refer to the CSDE's [Crediting Guide for the School Nutrition Programs](#) and visit the “[Fruits](#)” section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Fruits Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>F1: Meal pattern for fruits</p>	<p>Breakfast: Vegetables and fruits are one meal component. Breakfast menus may include vegetables, fruits, or both.</p> <p>Lunch: Vegetables may substitute for the entire fruits component at any lunch. If the lunch menu includes two servings of vegetables, they must be different kinds.</p> <p>Resources</p> <p>USDA Memo CACFP 09-2017: Vegetable and Fruit Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Fruits Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Module 7: Fruits Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs)</p> <p>USDA Memo CACFP 09-2017: Vegetable and Fruit Requirements in the Child and Adult Care Food Program; Questions and Answers</p>	<p>Breakfast: The SBP meal pattern requires the fruits component but allows optional vegetable substitutions from any of the five vegetable subgroups (refer to "VF2: Vegetable subgroups"). SFAs that choose to offer vegetable substitutions on one day per school week have the option to offer any vegetable, including a starchy vegetable. SFAs that choose to offer vegetable substitutions on two or more days per school week must offer vegetables from at least two different subgroups.</p> <p>Lunch: The fruits component is required. Vegetable substitutions are not allowed.</p> <p>Resources</p> <p>USDA Memo SP 06-2020: School Breakfast Program: Continuation of the Substitution of Vegetables for Fruit Flexibility</p> <p>Fruits Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Vegetables at Breakfast ("Vegetables" section of CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>What's in a Meal Module 11: Fruits Component (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Fruits Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>F2: Crediting fruits</p>	<p>All fruits credit based on the served volume (cups) except dried fruits like raisins, apricots, dried cherries, dried cranberries, dried blueberries, mixed dried fruit, and dried coconut. Dried fruits credit as twice the amount served, e.g., $\frac{1}{4}$ cup of dried fruit credits as $\frac{1}{2}$ cup of the fruits component.</p> <p>Resources</p> <p>Food Buying Guide Section 2: Overview of Crediting Requirements for the Vegetables Component (USDA)</p> <p>Food Buying Guide Section 2: Yield Table for Vegetables (USDA)</p> <p>Food Buying Guide Section 3: Overview of Crediting Requirements for the Fruits Component (USDA)</p> <p>Food Buying Guide Section 3: Yield Table for Fruits (USDA)</p> <p>Fruits Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Product Formulation Statement for Documenting Vegetables and Fruits in the Child and Adult Care Food Program, Summer Food Service Program, and NSLP Afterschool Snacks (USDA)</p> <p>Recipe Analysis Workbook (USDA's Food Buying Guide for Child Nutrition Programs)</p>	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Fruits Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>F3: Crediting fruit juices</p>	<p>Fruit juices must be pasteurized 100 percent juices.</p> <p>Juice limit for all meals and snacks: Juice may count toward the entire fruits component or vegetables component at only one preschool meal or afterschool snack per day. The juice limit includes fruit and vegetable juice, frozen pops made from 100 percent juice, and pureed fruits and vegetables in smoothies.</p> <p>The USDA's CACFP best practices recommend serving a variety of fruits and choosing whole fruits (fresh, canned, dried, or frozen) more often than juice.</p> <p>Resources</p> <p>Crediting Juices in the School Nutrition Programs (CSDE)</p> <p>Crediting Smoothies in the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP</p> <p>USDA Memo SP 40-2019, CACFP 17-2019, and SFSP 17-2019: Crediting of Smoothies in Child Nutrition Programs</p>	<p>Fruit juices must be pasteurized 100 percent juices.</p> <p>Fruit juice limit at lunch: Fruit juice cannot exceed half of the weekly amount (cups) of fruits offered at lunch. The juice limit includes fruit juice, frozen pops made from 100 percent juice, and pureed vegetables in smoothies.</p> <p>Juice limit at breakfast: Fruit juice together with vegetable juice (including fruit/vegetable juice blends) cannot exceed half of the total amount (cups) of fruits and vegetables offered at breakfast during the week. The juice limit includes fruit and vegetable juices, frozen pops made from 100 percent juice, and pureed vegetables in smoothies.</p> <p>Resources</p> <p>Crediting Juices in the School Nutrition Programs (CSDE)</p> <p>Crediting Smoothies in the School Nutrition Programs (CSDE)</p> <p>USDA Memo SP 40-2019, CACFP 17-2019, and SFSP 17-2019: Crediting of Smoothies in Child Nutrition Programs</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Chart 6 – Grains Component

The grains component includes whole grain-rich (WGR) and enriched breads and bread products (e.g., biscuits, bagels, rolls, tortillas, and muffins), snack products (e.g., crackers, animal crackers, graham crackers, hard pretzels, tortilla chips, and popcorn); cereal grains (e.g., buckwheat, brown rice, bulgur, and quinoa); ready-to-eat (RTE) breakfast cereals; cooked breakfast cereals (e.g., oatmeal); bread products used as an ingredient in another menu item such as combination foods (e.g., breading on fish or poultry and pizza crust in pizza); and pasta. The WGR and crediting requirements for these foods are the different for the preschool meal patterns and the meal patterns for grades K-12.

For more information on crediting grains, refer to the CSDE's [Comparison of the Grains Component Requirements in the Meal Patterns for School Nutrition Programs](#) and the CSDE's [Crediting Guide for the School Nutrition Programs](#) and visit the "Grains" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
G1: Meal pattern for grains	<p>Breakfast: The grains component is required but SFAs may substitute MMA for the entire grains component up to three times per week (regardless of the number of days in the week).</p> <p>Lunch: The grains component is required.</p> <p>Resources</p> <p>Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage)</p> <p>Grains Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>Menu Planning Guide for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p> <p>Module 8: Grains Component (CSDE's Preschool Meal Pattern Training for the School Nutrition Programs)</p>	<p>Breakfast: Requires minimum daily and weekly servings of the combined grains and MMA component. SFAs may offer grains, MMA, or a combination of both.</p> <p>Lunch: Requires minimum daily and weekly servings of the grains component.</p> <p>Resources</p> <p>Guide to the Meal Patterns for Grades K-12 in National School Lunch Program and School Breakfast Program (CSDE)</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>Grains Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>What's in a Meal Module 13: Grains Component (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
G2: Creditable grains	<p>Creditable grains include 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>Resources</p> <p>Crediting Enriched Grains in the School Nutrition Programs (CSDE)</p> <p>Crediting Whole Grains in the School Nutrition Programs (CSDE)</p> <p>Grains Component (CSDE's Crediting Foods in School Nutrition Programs webpage)</p> <p>How to Identify Creditable Grains for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>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</p>	<p>Same</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G3: WGR requirement</p>	<p>At least one serving per day must be WGR, between all meals and ASP snacks served to preschoolers. The USDA recommends at least two servings of WGR grains per day.</p> <p>SFAs must maintain documentation to indicate that 1) preschool menus contain at least one WGR serving per day; and 2) all grain foods counted toward the daily WGR requirement meet the preschool WGR criteria (refer to “Crediting Documentation” on page 3).</p> <p>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. When SFAs serve the same grain foods to preschoolers and grades K-12, these foods must meet the WGR criteria for grades K-12.</p> <p>Resources</p> <p>Adding Whole Grains to Your CACFP Menu (USDA)</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</p> <p>Whole Grain-rich Requirement (“Grains” section of CSDE’s Crediting Foods in School Nutrition Programs webpage)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>USDA Memo CACFP 15-2016: Optional Best Practices to Further Improve Nutrition in the CACFP</p>	<p>At least 80 percent of the weekly grains offered at breakfast and at least 80 percent of the weekly grains offered at lunch must be WGR, based on the total oz eq of all offered grains. Grains that are not WGR must be enriched and cannot exceed 20 percent of all grains offered during the week.</p> <p>SFAs must maintain documentation to indicate that 1) at least 80 percent of the weekly grains offered in school meals are WGR; and 2) grain foods counted toward the 80 percent WGR requirement meet the WGR criteria (refer to “Crediting Documentation” on page 3).</p> <p>Resources</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE)</p> <p>Worksheet to Calculate the Weekly Percentage of Whole Grain-rich Menu Items in School Lunch and Breakfast Menus for Grades K-12 (CSDE)</p> <p>Whole Grain Resource for the National School Lunch and School Breakfast Programs (USDA)</p> <p>Whole Grain-rich Requirement (“Grains” section of CSDE’s Crediting Foods in School Nutrition Programs webpage)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G4: WGR criteria for commercial products in groups A-G (e.g., breads, muffins, pancakes, and crackers) and group H (e.g., rice, pasta, quinoa, and cooked breakfast cereals):</p>	<p>These commercial grain products must meet the “Rule of Three,” which applies only to the preschool meal pattern: 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>Preschool menus may also include commercial grain products that meet the WGR criteria for grades K-12. Grain foods that meet the WGR criteria for grades K-12 will meet the preschool WGR criteria.</p> <p>Resources</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</p> <p>How to Spot Whole Grain-Rich Foods for the CACFP (USDA)</p> <p>Identifying Whole Grain-rich Foods for the CACFP (USDA)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Whole Grain-rich Requirement (“Grains” section of CSDE’s Crediting Foods in School Nutrition Programs webpage)</p>	<p>These commercial grain products must meet two WGR criteria: 1) 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 groups H-I.</p> <p>Resources</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE)</p> <p>Whole Grain Resource for the National School Lunch and School Breakfast Programs (USDA)</p> <p>Whole Grain-rich Requirement (“Grains” section of CSDE’s Crediting Foods in School Nutrition Programs webpage)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G5: WGR criteria for foods made from scratch</p>	<p>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> <p>Resources</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</p> <p>How to Spot Whole Grain-Rich Foods for the CACFP (USDA)</p> <p>Identifying Whole Grain-rich Foods for the CACFP (USDA)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Whole Grain-rich Requirement ("Grains" section of CSDE's Crediting Foods in School Nutrition Programs webpage)</p>	<p>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. 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>Resources</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE)</p> <p>Whole Grain Resource for the National School Lunch and School Breakfast Programs (USDA)</p> <p>Whole Grain-rich Requirement ("Grains" section of CSDE's Crediting Foods in School Nutrition Programs webpage)</p>
<p>G6: Enriched grain products, e.g., enriched white bread, enriched crackers, enriched white rice, enriched cream of wheat cereal, and enriched corn grits</p>	<p>Enriched grain products credit as the grains component but at least one grain menu item per day must be WGR.</p> <p>Resources</p> <p>Crediting Enriched Grains in the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p>	<p>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. Enriched grains must comply with the limit for noncreditable grains: no more than 3.99 grams per portion for groups A-G and no more than 6.99 grams per portion for groups H-I.</p> <p>Resources</p> <p>Crediting Enriched Grains in the School Nutrition Programs (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G7: Grain-based desserts</p>	<p>Grain-based desserts are not allowed in preschool meals and ASP snacks. Examples of grain-based desserts include 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>Grain-based desserts do not include muffins, quick breads, e.g., banana bread and zucchini bread (except cinnamon streusel), cornbread, pancakes, waffles, French toast, savory scones (e.g., cheese and herb), and piecrusts in entrees like quiche, meat pies, and chicken potpie.</p> <p>Resources</p> <p>Grain-based Desserts in the CACFP (USDA)</p> <p>Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 16-2017: Grain-based Desserts in the Child and Adult Care Food Program</p>	<p>Restrictions at breakfast: Only certain types of grain-based desserts credit at breakfast. The inclusion of grain-based desserts cannot cause the breakfast menu to exceed the weekly dietary specifications (refer to “NS1: Dietary specifications”). The CSDE recommends limiting grain-based desserts to no more than twice per week and serving whole grains instead.</p> <p>Restrictions at lunch: Grain-based desserts cannot exceed 2 oz eq per week. Grain-based desserts served as extra menu items are included in this limit. The inclusion of grain-based desserts cannot cause the lunch menu to exceed the weekly dietary specifications (refer to “NS1: Dietary specifications”).</p> <p>Resources</p> <p>Crediting Grain-based Desserts in the Meal Patterns for Grades K-12 in the School Nutrition Programs (CSDE)</p> <p>Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>USDA Memo SP 30-2012: Grain Requirements for the National School Lunch Program and School Breakfast Program</p> <p>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</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G8: Sweet crackers (graham crackers and animal crackers)</p>	<p>Graham crackers and animal crackers are the only grain-based desserts allowed in the preschool meal patterns.</p> <p>The USDA encourages SFAs to limit sweet crackers in preschool menus 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> <p>Resources</p> <p>Grain-based Desserts in the CACFP (USDA)</p> <p>Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 16-2017: Grain-based Desserts in the Child and Adult Care Food Program</p>	<p>Graham crackers and animal crackers are subject to the crediting restrictions for breakfast and lunch (refer to “G7: Grain-based Desserts”). They count toward the weekly limit of grain-based desserts at lunch: no more than 2 oz eq per week.</p> <p>Graham crackers and animal crackers cannot be offered as part of a daily alternate lunch choice because this exceeds the limit of 2 oz eq per week.</p> <p>Resources</p> <p>Crediting Grain-based Desserts in the Meal Patterns for Grades K-12 in the School Nutrition Programs (CSDE)</p> <p>Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G9: Crediting criteria for breakfast cereals (RTE and cooked)</p>	<p>Must meet two crediting criteria: 1) The first ingredient must be a creditable grain, or the cereal must be fortified; and 2) added sugars cannot exceed 6 grams per dry ounce. The serving must provide the required volume or weight (refer to “G13: Serving size for breakfast cereals”).</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE)</p> <p>Choose Breakfast Cereals That Are Lower in Added Sugars in the CACFP (USDA)</p> <p>How to Identify Creditable Grains for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Worksheet for Crediting Cooked Breakfast Cereals in the Child and Adult Care Food Program (CSDE)</p> <p>Worksheet for Crediting Ready-to-eat (RTE) Breakfast Cereals in the Child and Adult Care Food Program (CSDE)</p>	<p>Must meet three crediting criteria: 1) The cereal must be WGR, enriched, or fortified; 2) noncreditable grains cannot exceed 6.99 grams per portion; and 3) added sugars cannot exceed 6 grams per dry ounce. The serving must provide the required volume or weight (refer to “G13: Serving size for breakfast cereals”).</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE)</p> <p>Nutrition Standards for Added Sugars: Breakfast Cereals Fact Sheet (Institute of Child Nutrition)</p> <p>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</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G10: WGR criteria for RTE breakfast cereals (group I)</p>	<p>Must meet two WGR criteria: 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) added sugars cannot exceed 6 grams per dry ounce. Fortification is not required for RTE breakfast cereals that are 100 percent whole grain.</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE)</p> <p>Choose Breakfast Cereals That Are Lower in Added Sugars in the CACFP (USDA)</p> <p>How to Identify Creditable Grains for the Preschool Meal Patterns of the School Nutrition Programs (CSDE)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Worksheet for Crediting Cooked Breakfast Cereals in the Child and Adult Care Food Program (CSDE)</p> <p>Worksheet for Crediting Ready-to-eat (RTE) Breakfast Cereals in the Child and Adult Care Food Program (CSDE)</p>	<p>Must meet three WGR criteria: 1) The first ingredient must be a whole grain and the cereal must be fortified, or the cereal must be 100 percent whole grain; 2) noncreditable grains cannot exceed 6.99 grams per portion; and 3) added sugars cannot exceed 6 grams per dry ounce. Fortification is not required for 100 whole grain cereals.</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE)</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE)</p> <p>Nutrition Standards for Added Sugars: Breakfast Cereals Fact Sheet (Institute of Child Nutrition)</p> <p>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</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G11: WGR criteria for cooked breakfast cereals (group H)</p>	<p>Must meet three WGR criteria: 1) The first ingredient must be a whole grain (or water is the first ingredient and a whole grain is the next ingredient); 2) the next two grain ingredients (if any) must be whole grain, enriched, bran, or germ; and 3) added sugars cannot exceed 6 grams per dry ounce.</p> <p>Resources</p> <p>Calculating Sugar Limits for Breakfast Cereals in the Child and Adult Care Food Program (USDA)</p> <p>Choose Breakfast Cereals That Are Lower in Added Sugars in the CACFP (USDA)</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE)</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the CACFP (CSDE)</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers</p> <p>Worksheet for Crediting Cooked Breakfast Cereals in the Child and Adult Care Food Program (CSDE)</p> <p>Worksheet for Crediting Ready-to-eat (RTE) Breakfast Cereals in the Child and Adult Care Food Program (CSDE)</p>	<p>Must meet three WGR criteria: 1) Must be 100 percent whole grain or contain a blend of whole and enriched grains that is at least 50 percent whole grain; 2) noncreditable grains cannot exceed 6.99 grams per portion; and 3) added sugars cannot exceed 6 grams per dry ounce. Breakfast cereals that are not WGR must be enriched or fortified.</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE)</p> <p>Guide to Meeting the Whole Grain-rich Requirement for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE)</p> <p>Nutrition Standards for Added Sugars: Breakfast Cereals Fact Sheet (Institute of Child Nutrition)</p> <p>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</p> <p>Worksheet for Crediting Cooked Breakfast Cereals in the CACFP (CSDE)</p> <p>Worksheet for Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
<p>G12: Serving size for grains</p>	<p>A food must contain 8 grams of credible grains to credit as ½ oz eq of the grains component, i.e., the required preschool serving. The amount of grain foods that provide ½ oz eq varies because different types of foods contain different amounts of creditable grains.</p> <p>Resources</p> <p>Calculation Methods for Grain Ounce Equivalents in the School Nutrition Programs (CSDE)</p> <p>Exhibit A: Grain Requirements for Child Nutrition Programs (USDA)</p> <p>Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>How to Use the Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage)</p> <p>What's in a Meal Module 15: Grain Ounce Equivalents (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>	<p>A food must contain 16 grams of credible grains to credit as 1 oz eq of the grains component. The amount of grain foods that provide 1 oz eq varies because different types of foods contain different amounts of creditable grains.</p> <p>Resources</p> <p>Calculation Methods for Grain Ounce Equivalents in the School Nutrition Programs (CSDE)</p> <p>Exhibit A: Grain Requirements for Child Nutrition Programs (USDA)</p> <p>Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>How to Use the Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p> <p>Meal Patterns for Grades K-12 in School Nutrition Programs (CSDE webpage)</p> <p>What's in a Meal Module 15: Grain Ounce Equivalents (CSDE's What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Grains Requirements	NSLP and SBP Meal Patterns: Preschool (Ages 1-5)	NSLP and SBP Meal Patterns: Grades K-12
G13: Serving size for breakfast cereals	<p>Cooked breakfast cereals (group H): ½ oz eq = ¼ cup cooked or 14 grams dry</p> <p>RTE breakfast cereals (group I): ½ oz eq = ½ cup of flaked or round cereal, ¾ cup of puffed cereal, and ⅓ cup of granola.</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE) Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p>	<p>Cooked breakfast cereals (group H): 1 oz eq = ½ cup cooked or 28 grams dry</p> <p>RTE breakfast cereals (group I): 1 oz eq = 1 cup of flaked or round cereal, 1½ cups of puffed cereal, and ¼ cup of granola.</p> <p>Resources</p> <p>Crediting Breakfast Cereals in the School Nutrition Programs (CSDE) Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE)</p>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Regulations and Policy

Laws and Regulations for Child Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/laws-and-regulations-for-child-nutrition-programs>

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

<https://www.federalregister.gov/documents/2016/11/01/2016-26339/child-and-adult-care-food-program-meal-pattern-revisions-related-to-the-healthy-hunger-free-kids-act>

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

<https://www.federalregister.gov/documents/2016/04/25/2016-09412/child-and-adult-care-food-program-meal-pattern-revisions-related-to-the-healthy-hunger-free-kids-act>

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 Final Rule: Nutrition Standards in the National School Lunch and School Breakfast Programs (77 FR 4087):

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

USDA Memo CACFP 09-2017: Vegetable and Fruit Requirements in the Child and Adult Care Food Program; Questions and Answer:

<https://www.fns.usda.gov/cacfp/vegetable-and-fruit-requirements-cacfp-qas>

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 04-2022 and CACFP 04-2022: Question and Answer Guidance on the Final Rule Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022:

<https://www.fns.usda.gov/cn/question-answer-final-rule-transitional-standards>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition 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>

USDA Memo SP 37-2017: Flexibility for Co-Mingled Preschool Meals: Questions and Answers:

<https://www.fns.usda.gov/school-meals/flexibility-co-mingled-preschool-meals-questions-and-answers>

USDA NSLP Regulations (7 CFR 210):

<https://www.ecfr.gov/current/title-7/subtitle-B/chapter-II/subchapter-A/part-210>

USDA SBP Regulations (7 CFR 220):

<https://www.ecfr.gov/current/title-7/subtitle-B/chapter-II/subchapter-A/part-220>

Resources

Crediting Documentation for the Child Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs>

Crediting Foods in School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs/grains>

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

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

Guide to the Preschool Meal Patterns for the School Nutrition Programs (CSDE):

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

Laws and Regulations for Child Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/laws-and-regulations-for-child-nutrition-programs>

Meal Pattern and Crediting Resources for the School Nutrition Programs (CSDE):

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

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

<https://portal.ct.gov/sde/nutrition/meal-patterns-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>

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

<https://portal.ct.gov/sde/nutrition/menu-planning-guidance-for-school-meals>

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

Nutrition Standards for CACFP Meals and Snacks (USDA webpage):

<https://www.fns.usda.gov/cacfp/meals-and-snacks>

Operational Memoranda for School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/lists/operational-memoranda-for-school-nutrition-programs>

Program Guidance for School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/program-guidance-school-nutrition-programs>

Special Diets in School Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/special-diets-in-school-nutrition-programs>

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

Comparison of Lunch and Breakfast Meal Pattern Requirements for Preschool and Grades K-12 in the School Nutrition Program

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/asp/comparison_preschool_grades_k-12_snp.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.

