Overview of Menu Planning for Grades K-12 in the School Breakfast Program

School Year 2026-27 (July 1, 2026, through June 30, 2027)

This guidance helps school food authorities (SFAs) meet the U.S. Department of Agriculture's (USDA) School Breakfast Program (SBP) meal pattern requirements for grades K-12 and encourage student selections of reimbursable meals with offer versus serve (OVS). The SBP meal patterns also apply to the Seamless Summer Option (SSO) of the NSLP.

For detailed guidance on the SBP meal pattern requirements, refer to the Connecticut State Department of Education's (CSDE) *Menu Planning Guide for Grades K-12 in the National School Lunch Program and School Breakfast Program* and visit the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage. The CSDE's training program, What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12, provides comprehensive guidance on the meal pattern and crediting requirements.



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Breakfast Meal Patterns

The SBP meal patterns for grades K-12 use a food-based menu planning approach for three required grade groups (K-5, 6-8, and 9-12). The breakfast meal patterns for each grade group require minimum daily and weekly amounts of five meal components, including grains and meats/meat alternates (MMA), fruits (including optional vegetable substitutions), and milk.

The minimum daily requirements for all grades are 1 ounce equivalent (oz eq) of the grains/MMA component, 1 cup of the fruits component, and 1 cup of unflavored or flavored low-fat or fat-free milk. The weekly requirements for fruits and milk are the sum of the daily requirements. The weekly requirements for the grains/MMA component are ranges; menus must provide at least the minimum but may exceed the maximum. The maximum provides a guide for planning meals that meet the weekly dietary specifications.

School food authorities (SFAs) may offer larger amounts of any meal component if the weekly breakfast weekly menu meets the dietary specifications (refer to "Dietary Specifications (Nutrition Standards)" in this document).

> The SBP meal patterns are available in the "Breakfast Meal Patterns" section of the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage. For guidance on the crediting requirements, visit the CSDE's Crediting Foods in School Nutrition Programs webpage and Crediting Documentation for the Child Nutrition Programs webpage.

Required Crediting Documentation

SFAs must be able to document that all menu items in reimbursable breakfasts meet the crediting requirements of the SBP meal patterns. Documentation must be based on the food yields and crediting information in the USDA's *Food Buying Guide for Child Nutrition Programs* (FBG).

Documentation for commercial processed products

SFAs must have a Child Nutrition (CN) label or product formulation statement (PFS) on file for all commercial processed products that are not listed in the FBG. For guidance on CN labels and PFS forms, refer to the CSDE's resources, *Using Child Nutrition (CN) Labels in the School*

Nutrition Programs and *Using Product Formulation Statements in the School Nutrition Programs*. 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: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

For guidance on reviewing PFS forms, visit the USDA's Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement webpage. Guidance on how to review a grain PFS is available in the CSDE's resource, *When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs*.

For more information on crediting documentation, refer to the CSDE's resource, *Accepting Processed Product Documentation in the School Nutrition Programs,* and USDA Memo SP 05-2025, CACFP 04-2025, SFSP 02-2025: *Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements*. Additional guidance is available on the CSDE's Crediting Documentation for the Child Nutrition Programs webpage.

Documentation for foods made from scratch

SFAs must have standardized recipes on file that document meal pattern contribution for all foods prepared from scratch. For information on standardized recipes, refer to the CSDE's *Guide to Menu Documentation for the School Nutrition Programs* and the Institute of Child Nutrition's USDA Recipe Standardization Guide for School Nutrition Programs, and visit the "Standardized Recipes" section of the CSDE's Crediting Documentation for the Child Nutrition Programs webpage.

Training on the requirements for standardized recipes is available in Module 7: Meal Pattern Documentation for School Menus of the CSDE's training program, *What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

Storing crediting documentation

SFAs must maintain all crediting documentation on file in accordance with the records retention requirements for the school nutrition programs (refer to the CSDE's resource, *Records Retention Requirements for the School Nutrition Programs*). This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the school nutrition programs.

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Milk Component

Effective June 8, 2026, the USDA final rule, *Expanding Fluid Milk Options in Child Nutrition Programs*, revised the allowable types of milk to include whole and reduced fat (2%) milk, in addition to low-fat (1%) and fat-free milk. Allowable types of milk also include lactose-free and lactose-reduced milk, acidified milk, cultured milk, cultured buttermilk, and Ultra High Temperature (UHT). These types of milk may be unflavored or flavored.

The USDA final rule, *Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans*, requires that flavored milk in reimbursable meals 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.

Breakfast menus must offer at least 1 cup of milk daily for all grades. SFAs may choose which types of milk to offer but must provide a variety (at least two different choices) including at least one unflavored milk choice.

For more information on the milk component, refer to the CSDE's resource, *Comparison of the Milk Component Requirements in the Meal Patterns for School Nutrition Programs*, and *USDA Memo SP 01-2025: Fluid Milk Requirements for School Meals*, and visit the "Milk" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Additional milk requirements for public schools

Milk available for sale to students in public schools must also meet the requirements of Section 10-221q of the Connecticut General Statutes (C.G.S.). The state beverage requirements apply to milk sold as part of and separately from reimbursable meals and snacks in the school nutrition programs. The state beverage statute does not apply to private schools or residential child care institutions (RCCIs). For more information, refer to the CSDE's resource, Allowable Beverages for Connecticut Public Schools, and visit the CSDE's Beverage Requirements webpage.

The state beverage statute requires that milk cannot exceed 4 grams of sugars per ounce. Products that meet the federal and state requirements for milk are in list 16 on the CSDE's List of Acceptable Foods and Beverages webpage. This webpage includes brand-specific lists of foods that meet the Connecticut Nutrition Standards and beverages that meet the requirements of the state beverage statute.

Fruits Component

The fruits component includes fresh, frozen, and dried fruits; canned fruits in juice, water, or light syrup; and pasteurized 100 percent fruit juices. All fruits credit based on volume except dried fruits, which credit as twice the volume served. For example, ¼ cup of raisins or dried apricots credits as ½ cup of the fruits component.

Breakfast menus must offer at least 1 cup of fruits daily for all grades. For more information on the fruits component, visit the "Fruits" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Optional vegetable substitutions

Vegetables are optional at breakfast. SFAs may substitute vegetables for the fruits component at any breakfast. The vegetables component includes fresh, frozen, canned, and rehydrated dried vegetables, and pasteurized 100 percent vegetable juices.

The vegetable subgroups (dark green, red/orange, beans/peas/lentils, starchy, and other) are not required at breakfast. For information on the vegetable subgroups, refer to the CSDE's resource, *Vegetable Subgroups in the National School Lunch Program*.

All vegetables credit based on volume except raw leafy greens, which credit as half the volume served. For example, 1 cup of spinach or lettuce credits as ½ cup of the vegetables component. For more information on the vegetables component, visit the "Vegetables" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

For school year 2026-27, the Continuing Appropriations, Agriculture, Legislative Branch, Military Construction and Veterans Affairs, and Extensions Act, 2026 (Public Law 119-37, the 2026 Appropriations Act), enacted on November 12, 2025, supersedes the requirements for vegetables at breakfast in the USDA final rule, *Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans*. The 2026 Appropriations Act allows SFAs participating in the SBP to credit any vegetable offered in place of fruit without including vegetables from other subgroups in the weekly menus. For additional guidance, refer to USDA Memo SP 05-2026, CACFP 03-2026, SFSP 03-2026: 2026 Appropriations Act: Effect on Child Nutrition Programs.

Fruit and vegetables juices

Fruit and vegetable juices must be pasteurized 100 percent juices. The combined total of all fruit and vegetable juices offered in the weekly breakfast menu cannot exceed half of the weekly fruits and vegetables offered in the weekly breakfast menu. For example, if a five-day breakfast menu offers 5 cups of the fruits component (including optional vegetable substitutions), the weekly amount of all offered fruit/vegetable juices cannot exceed 2½ cups.

The juice limit applies to all sources of 100 percent juice served at breakfast during the week, including fruit and vegetable juices, frozen juice pops made from 100 percent juice, and pureed fruits and vegetables in smoothies. For more information, refer to the CSDE's resources, *Crediting Juices in the School Nutrition Programs* and *Crediting Smoothies in the School Nutrition Programs*.

Grains and Meats/Meat Alternates (MMA) Component

The breakfast meal pattern requires a combined grains and MMA component. For all grades, breakfast menus must offer at least 1 oz eq daily of grains, MMA, or a combination of both.

The minimum weekly grains/MMA for five-day menus are 7 oz eq for grades K-5, 8 oz eq for grades 6-8, and 9 oz eq for grades 9-12. The minimum weekly grains/MMA for seven-day menus are 10 oz eq for grades K-5, 11 oz eq for grades 6-8, and 12.5 oz eq for grades 9-12. The weekly maximums are not required but provide a guide for planning meals that meet the dietary specifications (refer to "Dietary Specifications (Nutrition Standards)" in this document).

Requirements for grains

Commercial grain products and grain foods made from scratch must be whole grain-rich (WGR) or enriched. Cooked and ready-to-eat (RTE) breakfast cereals must be WGR, enriched, or fortified, and cannot exceed 6 grams of added sugars per dry ounce. For more information on the grains component, visit the "Grains" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

WGR requirement

At least 80 percent of the grains offered at breakfast must be WGR based on the total oz eq of all offered grains (refer to the CSDE's resource, *Calculating the Weekly Percentage of Whole Grain-rich Menu Items in the School Nutrition Programs*). For more information on the WGR

requirement and criteria, visit "Whole Grain-rich Requirement" in the "Grains" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Grains that are not WGR must be enriched and cannot exceed 20 percent of the offered weekly grains. For guidance on enriched grains, refer to the CSDE's resource, *Crediting Enriched Grains in the School Nutrition Programs*.

WGR criteria

The WGR criteria depend on the grain group where the grain item belongs in the USDA's chart, *Exhibit A: Grain Requirements for Child Nutrition Programs*. The CSDE's resource, *Grain Ounce Equivalents Chart for the School Nutrition Programs*, indicates the applicable Exhibit A quantities and requirements.

- **Commercial grain products (groups A-H):** Grain products in groups A-G (such as breads, muffins, pancakes, and crackers) and group H (such as rice, pasta, and quinoa) must meet two WGR criteria: 1) the product is 100 percent whole grain or contains 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.

- **RTE breakfast cereals (group I):** RTE breakfast cereals must meet three WGR criteria: 1) the first ingredient is a whole grain and the cereal is fortified or the cereal is 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 RTE breakfast cereals that are 100 percent whole grain. For more information, refer to the CSDE's resource, *Crediting Breakfast Cereals in the School Nutrition Programs*.

- **Cooked breakfast cereals (group H):** Cooked breakfast cereals must meet three WGR criteria: 1) the product is 100 percent whole grain or contains 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. For more information, refer to the CSDE's resource, *Crediting Breakfast Cereals in the School Nutrition Programs*.

- **Commercial combination foods containing a grain portion from groups A-I:** The grain portion (such as pizza crust in pizza, noodles in lasagna, and breading on chicken nuggets) must meet two WGR criteria: 1) the grain portion is 100 percent whole grain or contains a blend of whole and enriched grains that is at least 50 percent whole grain;

and 2) noncreditable grains in the grain portion cannot exceed 3.99 grams per portion for groups A-G or 6.99 grams per portion for groups H-I.

For comprehensive guidance on the WGR criteria, refer to the CSDE's *Guide to Meeting the Whole Grain-rich Requirement for the Meal Patterns for Grades K-12 in the School Nutrition Programs*.

Required ounce equivalents (oz eq) of grains

The CSDE's resource, *Grain Ounce Equivalents Chart for the School Nutrition Programs*, indicates the Exhibit A oz eq for the grains component. The serving size of commercial grain products and standardized recipes used in school breakfast menus must meet the required weight (groups A-G) or volume (groups H-I) in the USDA's Exhibit A chart or provide the minimum creditable grains. For additional guidance, refer to the CSDE's resources, *How to Use the Grain Ounce Equivalents Chart for the School Nutrition Programs*, *Calculation Methods for Grain Ounce Equivalents in the School Nutrition Programs*, and *When Commercial Grain Products Require a Product Formulation Statement to Credit in the School Nutrition Programs*.

Required oz eq of MMA

The quantities for MMA refer to the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, extenders, or other ingredients. A 1-oz eq serving of the MMA component equals:

- 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;
- 2 ounces of cottage or ricotta cheese, cheese food/spread, or cheese substitute;
- 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*);

- 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 resources, *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*).

Commercial processed products (such as combination foods, deli meats, and sausages) do not credit based on weight; 1 ounce does not equal 1 oz eq of MMA. These foods require a CN label or PFS to document crediting information (refer to "Crediting Documentation" in this document and the CSDE's resources, *Crediting Commercial Meat/Meat Alternate Products in the School Nutrition Programs* and *Crediting Deli Meats in the School Nutrition Programs*).

For more information on the MMA component, visit the "Meats and Meat Alternates" section of the CSDE's Crediting Foods in School Nutrition Programs webpage.

Dietary Specifications (Nutrition Standards)

Breakfast menus for each grade group must meet the weekly limits for calories, saturated fat, and sodium. These nutrition standards are indicated at the bottom of each SBP meal pattern. When selecting food items to help school breakfast menus meet the dietary specifications, menu planners should consider nutrition information and limit noncreditable foods (refer to the CSDE's resource, *Noncreditable Foods in the Meal Patterns for the School Nutrition Programs*).

For information on the nutrition standards for calories and sodium, refer to the CSDE's resources, *Weekly Calorie Ranges for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12* and *Sodium Limits for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12*.

For additional guidance on the dietary specifications, refer to the CSDE's *Guide to the Dietary Specifications for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12* and visit the "Dietary Specifications" section of the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage.

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Changes for school year 2027-28

Effective with school year 2027-28 (July 1, 2027), the USDA final rule, *Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans*, requires a new dietary specification for added sugars in school meals (less than 10 percent of calories) and the final sodium limit applies. Schools must implement a 10 percent reduction for breakfast from the current sodium limits.

Offer versus Serve (OVS) at Breakfast

OVS allows students to decline a certain number of food items in the meal and select the foods they prefer to eat, while reducing food cost and waste. OVS is optional for all grades at breakfast, but the USDA encourages SFAs to implement OVS at all meals for grades K-12.

For reimbursable meals with OVS, breakfast menus must offer at least four food items from the three meal components (grains/MMA, fruits, and milk) and students must select at least three food items, including at least ½ cup of fruit or vegetable and the full serving of at least two other food items. Except for fruits and vegetables, student selections of less than the minimum daily serving do not count as a food item for reimbursable meals with OVS.

Sample OVS daily breakfast menu for grades 9-12

MMA and grains	**Fruits**	**Milk**
Choose one	**Choose two (limit of one juice)**	**Choose one**
Assorted whole-grain cereals	Apple	Fat-free milk
Whole-grain muffins	Banana	Low-fat milk
WGR pancakes	Blueberries	Low-fat chocolate milk (no more than 10 grams of added sugars per 8 fluid ounces)
Yogurt	Sliced peaches	
Cheese stick	Assorted fruit juices	
Peanut butter		

For more information about OVS, refer to the CSDE's resources, *Overview of Offer Versus Serve (OVS) in the School Breakfast Program* and *Offer versus Serve Guide for School Meals*, and visit the CSDE's Offer versus Serve for School Nutrition Programs webpage.

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Training on the OVS requirements for breakfast is available in Module 18: Offer versus Serve (OVS) in the School Breakfast Program (SBP) of the CSDE's training program, *What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

Staff training for OVS

SFAs must provide adequate training for school food service staff on how to recognize reimbursable meals with OVS. In addition to regular training, a recommended best practice for cafeteria managers is conducting a daily pre-service meeting with cashiers and servers to review each menu choice and what students must select for a reimbursable meal. This helps to ensure that all food service staff (including substitutes) can accurately identify reimbursable meals.

Required cafeteria signage

SFAs are required to post two different types of cafeteria signage for lunch. This signage must clearly indicate the meal components for each daily menu choice and what students may select for a reimbursable meal.

1. **Signage to identify the foods and amounts offered for all planned reimbursable meals:** SFAs must post signage to identify all planned reimbursable meals (i.e., offered full meals), including the meal components and portions and any choices or combination of choices available within each meal component. This signage must be located near or at the beginning of each serving line. This requirement applies to all schools, including schools that do not implement OVS and schools that implement family-style meal service.

2. **Signage that indicates the required student selections for reimbursable meals with OVS:** SFAs must post signage that indicates the required student selections for all reimbursable meal choices with OVS. This signage must be located at all applicable points in the serving line where the meal components are available. For example, if the breakfast menu for grades 9-12 offers all fruits in ½-cup servings, the serving line signage must indicate that students may select up to two choices but must select at least one choice. This requirement applies only to schools that implement OVS.

For more information, refer to the CSDE's resource, *Signage Requirements for the National School Lunch Program and School Breakfast Program*, and visit the "Required Signage for OVS" section of the CSDE's Offer versus Serve for School Nutrition Programs webpage.

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Resources

Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA):
https://www.fna.usda.gov/cn/labeling/tips-evaluating-pfs

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

Crediting Guide for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/mpg/guide_crediting_snp.pdf

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

Dietary Specifications (CSDE's Meal Patterns for Grades K-12 in School Nutrition Program webpage):
https://portal.ct.gov/sde/nutrition/meal-patterns-school-nutrition-programs/dietary-specifications

Exhibit A: Grain Requirements for Child Nutrition Programs (USDA):
https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/Exhibit_A_Grain_Requirements_For_Child_Nutrition_Programs.pdf

Food Buying Guide for Child Nutrition Programs (USDA):
https://www.fna.usda.gov/tn/fbg

Grain Ounce Equivalents Chart for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/grain_oz_eq_snp.pdf

Guide to Meeting the Whole Grain-rich Requirement for the Meal Patterns for Grades K-12 in the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/guide_wgr_requirement_snp_grades_k-12.pdf

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Guide to Menu Documentation for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/mpg/guide_menu_documentation_snp.pdf

Guide to the Dietary Specifications for the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/mpg/guide_dietary_specifications_nslp_sbp_k12.pdf

Guide to the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12 (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/mpg/guide_meal_patterns_nslp_sbp_k12.pdf

Meal Pattern and Crediting Resources for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/meal_pattern/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

Menu Planning for Child Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/menu-planning

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/noncreditable_foods_snp.pdf

Offer versus Serve for School Nutrition Programs (CSDE webpage):
https://portal.ct.gov/sde/nutrition/offer-versus-serve-for-school-nutrition-programs

Offer versus Serve Guide for School Meals (CSDE):
https://portal.ct.gov/sde/nutrition//-/media/sde/nutrition/nslp/ovs/ovs_guide_snp.pdf

Signage Requirements for the National School Lunch Program and School Breakfast Program (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/ovs/signage_requirements_nslp_sbp.pdf

Sodium Limits for the National School Lunch Program and School Breakfast Program Meal Patterns for School Meals for Grades K-12 (CSDE):
https://portal.ct.gov/-/media/sde/nutrition/nslp/mealpattern/sodium_limits_nslp_sbp.pdf

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Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Program webpage):
https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs/standardized-recipes

USDA Final Rule: Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans (89 FR 31962):
https://www.fna.usda.gov/cn/fr-042524

USDA Final Rule: Expanding Fluid Milk Options in Child Nutrition Programs (91 FR 25073):
https://www.fna.usda.gov/cn/fr-050826

USDA Memo SP 05-2026, CACFP 03-2026, SFSP 03-2026: 2026 Appropriations Act: Effect on Child Nutrition Programs:
https://www.fna.usda.gov/schoolmeals/appropriations-act-effect-cnp2026

USDA Memo SP 08-2026 and CACFP 04-2026: Expanding Fluid Milk Options in Child Nutrition Programs:
https://www.usda.gov/sites/default/files/guidance-documents/fns-SP08-CACFP04-2026expandingFluidMilkOptions.pdf

Using Child Nutrition (CN) Labels in the School Nutrition Programs (CSDE):
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: Meal Patterns for Grades K-12 in the School Nutrition Programs (CSDE Training Program):
https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials

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For more information, visit the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs webpage and Crediting Foods 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/sbp/overview_menu_planning_sbp_ grades_k-12.pdf.

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Overview of Menu Planning for Grades K-12 in the School Breakfast Program

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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
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