

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

This guidance applies to the U.S. Department of Agriculture’s (USDA) [meal patterns for the Summer Food Service Program \(SFSP\)](#). For more information, visit the “[Meal Patterns](#)” section of the Connecticut State Department of Education’s (CSDE) SFSP webpage. For information on the crediting requirements, visit the CSDE’s [Crediting Foods in the Summer Food Service Program](#) webpage and [Crediting Documentation for the Child Nutrition Programs](#) webpage.



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Meeting the Meal Component Requirements

SFSP sponsors must be able to verify the meal pattern contribution of all foods and beverages served in reimbursable meals and snacks. This document summarizes the crediting requirements and methods for the four food components of the SFSP meal patterns.

Chart 1 provides an overview of the crediting requirements for each meal component, including milk, meats/meat alternates (MMA), vegetables, fruits, and grains. Charts 2 through 5 summarize the specific crediting considerations for each meal component.

Required Crediting Documentation

SFSP sponsors must use appropriate crediting methods and maintain the applicable documentation for commercial products and foods made from scratch. Menu planners should follow the guidance below to ensure that SFSP menus comply with the meal pattern crediting requirements.

- **Use the Food Buying Guide for Child Nutrition Programs (FBG):** The USDA's [FBG](#) determines food yields and crediting information, and indicates the specific contribution of foods toward the meal pattern requirements. The FBG indicates how many servings a specific quantity of food will provide, what quantity of raw product will provide the amount of ready-to-cook food in a recipe, and how much food to buy to provide a specific meal pattern contribution.
- **Obtain a Child Nutrition (CN) label or product formulation statement (PFS) for all commercial processed products:** SFSP sponsors must have a CN label or PFS to document the meal pattern contribution of all commercial processed foods that are not listed in the FBG. Commercial processed foods without this documentation do not credit. Some examples of commercial processed foods include combination foods (e.g., pizza, breaded chicken nuggets, cheese ravioli, and hummus); foods with added liquids, binders, and extenders, e.g., deli meats, hotdogs, and sausages; dried meat, poultry, and seafood products, e.g., jerky and summer sausages; foods that contain alternate protein products (APPs), e.g., soy flour, soy concentrate, soy isolate, whey protein concentrate, whey protein isolates, and casein; fruits and vegetables with added ingredients, e.g., breaded onion rings, hash brown patties, coleslaw, and dried soup mix; and whole grain-rich (WGR) or enriched grain products that contain noncreditable grains, e.g., oat fiber, corn fiber, wheat starch, corn starch, and modified food starch (including potato, legume, and other vegetable flours).

For more information on crediting documentation, refer to the CSDE's resources, [Using Child Nutrition \(CN\) Labels in the Summer Food Service Program](#), [Using Product Formulation Statements in the Summer Food Service Program](#) and [Accepting Processed Product](#)

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[Documentation in the Summer Food Service Program](#). For guidance on how to review a PFS, visit the USDA's [Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement](#) webpage.

Additional resources are available on the CSDE's [Crediting Documentation for the Child 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: Meal Patterns for Grades K-12 in the School Nutrition Programs*.

- **Maintain standardized recipes for foods made from scratch:** SFSP sponsors must have recipes that document the crediting information for all foods made from scratch. The USDA recommends using standardized recipes because they ensure accurate meal component contributions and document that menus meet the meal pattern requirements. Determine the recipe's meal pattern contribution per serving by: 1) using the FBG to determine the weight or volume of each creditable ingredient in the recipe; and 2) dividing the weight or volume of each creditable ingredient by the number of servings.

The USDA defines a standardized recipe as one that has been tried, adapted, and retried at least three times and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.

The FBG's [Recipe Analysis Workbook](#) (RAW) allows menu planners to search for creditable ingredients and calculate the recipe's meal pattern contribution. For information on standardized recipes, visit the "[Standardized Recipes](#)" section of the CSDE's Crediting Documentation for the Child Nutrition Programs webpage.

When determining the meal pattern contribution of a creditable food or beverage, SFSP sponsors must round down all crediting amounts for commercial products and standardized recipes to the nearest minimum creditable amount. Chart 1 provides an overview of the crediting requirements for each meal component, including the meal pattern serving, the minimum creditable amount, crediting methods, and required crediting documentation.

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Storing crediting documentation

SFSP sponsors must maintain all crediting documentation on file in accordance with the records retention requirements for the SFSP (refer to the CSDE’s resource, [Records Retention Requirements for the Summer Food Service Program](#)). This documentation must be current and will be reviewed by the CSDE during the Administrative Review of the SFSP.

Chart 1 – Overview of Meal Component Crediting Requirements

Criteria	Milk	MMA	Grains	Vegetables	Fruits
Meal pattern serving	Volume: cups	<p>Weight (ounces) for most foods; e.g., lean meats, fish, and poultry, cheese, nuts and seeds, tempeh, surimi, and APPs</p> <p>Volume (cups) for some foods, e.g., beans, peas, and lentils and nut/seed butters</p> <p>Either weight or volume for some foods, e.g., yogurt and tofu</p>	<p>Servings: Weight for groups A-G Volume for groups H-I</p>	Volume: cups	Volume: cups
Minimum creditable amount	<p>Full serving: 1 cup</p> <p>Milk in smoothies: ¼ cup</p>	¼ ounce	¼ serving	⅛ cup	⅛ cup

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Criteria	Milk	MMA	Grains	Vegetables	Fruits
<p>Crediting methods: Round down all crediting amounts for products and standardized recipes to the nearest minimum creditable amount</p>	<p>Credit based on allowable types of milk (refer to chart 2).</p>	<p>MMA without added ingredients: Credit based on cooked weight, e.g., 1 ounce of cooked lean meat credits as 1 ounce of MMA. Use the FBG to determine the cooked yields or edible portions.</p> <p>Processed MMA with added ingredients: Credit based on CN label, PFS, or FBG. Note: The manufacturer’s serving weight does not indicate the MMA contribution because processed foods contain non-MMA ingredients in addition to their MMA component.</p>	<p>Method 1: Use the weight (groups A-G) or volume (groups H-I) in the USDA’s Exhibit A chart (refer to the CSDE’s resource, Servings for Grains/Breads in the Summer Food Service Program).</p> <p>Method 2: Determine the weight (grams) of the creditable grains per serving (refer to the CSDE’s resource, Calculation Methods for Grains/Bread Servings in the Summer Food Service Program): 1 serving = 14.75 grams of creditable grains (groups A-G) or 25 grams of creditable grains (group H).</p>	<p>Credit based on volume (cups) using the yields in the FBG.</p>	<p>Credit based on volume (cups) using the yields in the FBG.</p>

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Criteria	Milk	MMA	Grains	Vegetables	Fruits
Documentation for processed commercial products	Not applicable, except for milk in smoothies.	Must have CN label or PFS. For USDA Foods, use USDA Foods in Schools Product Information Sheets for USDA Foods. CSDE webpage: Crediting Documentation for the Child Nutrition Programs	Same	Same	Same
Documentation for foods made from scratch	Not applicable, except for milk in smoothies.	Must have recipe (preferably standardized). CSDE webpage: Crediting Documentation for the Child Nutrition Programs	Same	Same	Same

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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 information on the crediting requirements for the milk component, refer to the CSDE’s resource, [Requirements for the Milk Component of the Summer Food Service Program Meal Patterns](#), and visit the “Milk” section of the CSDE’s Crediting Foods in the Summer Food Service Program webpage. Training on the crediting requirements for the MMA component is available in the CSDE’s Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns Part 2: Milk Component](#).

Chart 2 – Crediting Foods in the Milk Component

Milk	Crediting Requirements and Resources
Fluid milk requirements	<p>The milk component requires fluid milk as a beverage. Milk does not credit when cooked or baked in foods, such as cereals, puddings, cream sauces, and other foods.</p> <p>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).</p> <p>The SFSP meal patterns do not require any restrictions on fat content or flavor (refer to “Allowable types of milk” in this chart).</p> <p>SFSP sponsors that operate on the premises of public schools: In addition to the USDA requirements, milk must also meet the state beverage requirements of Section 10-221q of the Connecticut General Statutes (C.G.S). The state beverage statute requires that milk cannot exceed 4 grams of sugars per fluid ounce and cannot contain artificial sweeteners.</p> <p>Resources</p> <p>Allowable Beverages for Connecticut Public Schools (CSDE) <i>Applies only to SFSP sponsors that operate in public schools</i></p> <p>Milk Component (CSDE’s Crediting Foods in the Summer Food Service Program webpage)</p>

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Milk	Crediting Requirements and Resources
Allowable types of milk	<p>Unflavored or flavored pasteurized whole milk, reduced-fat (2%) milk, low-fat (1%) milk, fat-free milk, buttermilk, lactose-reduced milk, and acidophilus milk.</p> <p>Resources</p> <p>List 16: Milk (CSDE's List of Acceptable Foods and Beverages)</p> <p>Milk Component (CSDE's Crediting Foods in the Summer Food Service Program webpage)</p>
Milk in fruit/vegetable smoothies	<p>The minimum creditable amount of milk in a smoothie is ¼ cup. If a smoothie contains less than the full serving of milk, the meal must include additional milk to provide the full serving.</p> <p>Resources</p> <p>Crediting Smoothies in the Summer Food Service Program (CSDE)</p>

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Milk	Crediting Requirements and Resources
Milk substitutes for non-disability reasons	<p>SFSP sponsors</p> <p>Nondairy milk substitutes are not allowed. Examples include soy milk, almond milk, cashew milk, rice milk, and oat milk.</p> <p>School food authorities (SFAs) operating the SFSP</p> <p>May serve nondairy milk substitutes that meet the USDA’s nutrition standards for fluid milk substitutes. Certain brands of soy and oat milk are the only nondairy milk products that currently meet the USDA’s nutrition standards for fluid milk substitutes. Nondairy milk substitutes must also meet the state beverage requirements for nondairy milk substitutes (Section 10-221q of the Connecticut General Statutes). The state beverage statute requires that nondairy milk substitutes cannot contain artificial sweeteners and cannot exceed 4 grams of sugars per fluid ounce, 35 percent of calories from fat, and 10 percent of calories from saturated fat.</p> <p>Juice, water, and other beverages cannot substitute for milk in meals or snacks for non-disability reasons.</p> <p>Resources</p> <p>Allowable Beverages for Connecticut Public Schools (CSDE) <i>Applies only to SFSP sponsors that operate in public schools</i></p> <p>Allowable Fluid Milk Substitutes for Non-Disability Reasons in the School Nutrition Programs (CSDE) <i>Applies only to SFSP sponsors that operate in public schools</i></p> <p>Identifying Products that Meet the USDA’s Nutrition Standards for Fluid Milk Substitutes in the School Nutrition Programs (CSDE) <i>Applies only to SFSP sponsors that operate in public schools</i></p>

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Milk	Crediting Requirements and Resources
Noncreditable foods	<p>The examples below are foods that do not credit as the milk component.</p> <ul style="list-style-type: none"> • Nondairy milk substitutes, e.g., soy milk, rice milk, almond milk, and cashew milk • Milk that is cooked or baked in prepared foods, e.g., cereals, puddings, and cream sauces • Nutrition supplement beverages • Powdered milk beverages • Reconstituted milk powder unless approved for use by the CSDE based on the continuing unavailability of milk, as specified by 7 CFR 225.16(f)(7) • <i>Applies only to SFSP sponsors that operate in public schools:</i> Milk that does not meet the state beverage requirements of Connecticut General Statute Section 10-221q (refer to "Fluid milk requirements" in this section) • <i>Applies only to SFAs operating the SFSP:</i> Nondairy milk substitutes that do not meet the USDA's nutrition standards for fluid milk substitutes and that do not meet the state beverage requirements of Section 10-221q of Connecticut General Statutes, e.g., rice milk, almond milk, and cashew milk (refer to "Milk substitutes for non-disability reasons" in this section) <p>Resources</p> <p>Noncreditable Foods in the Meal Patterns for the Summer Food Service Program (CSDE)</p>

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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.

For information on the crediting requirements for the MMA component, refer to the CSDE's resource, [Requirements for the Meats/Meat Alternates Component of the Summer Food Service Program Meal Patterns](#), and visit the "[Meats and Meat Alternates](#)" section of the CSDE's Crediting Foods in the Summer Food Service Program webpage. Training on the crediting requirements for the MMA component is available in the CSDE's Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns Part 3: Meats/Meat Alternates Component](#).

The manufacturer's serving weight is not the same as the MMA contribution. A 1-ounce serving does not equal 1 ounce of MMA, because processed foods (such as combination foods, deli meats, hot dogs, and sausages) contain non-MMA ingredients in addition to their MMA component. SFSP sponsors must obtain a CN label or PFS for all commercial processed products that are not listed in the FBG (refer to "[Required Crediting Documentation](#)" in this document).

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Chart 3 – Crediting Foods in the MMA Component

MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Alternate protein products (APPs), e.g., veggie burgers, meatless chicken nuggets, and soy hotdogs</p>	<p>1 ounce of APP</p> <p>Must have a CN label or PFS from the manufacturer with supporting documentation on company letterhead that the APP ingredient meets the USDA’s requirements (refer to “Required Crediting Documentation” on page 2 and “Commercial meat, poultry, or fish products with added ingredients” in this chart).</p>	<p>Resources</p> <p>Questions and Answers on Alternate Protein Products (USDA)</p> <p>Requirements for Alternate Protein Products in the Summer Food Service Program (CSDE)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Beans, peas, and lentils, e.g., kidney beans, black beans, and chickpeas</p>	<p>¼ cup of cooked beans, peas, and lentils</p> <p>1 ounce of roasted beans, peas, and lentils, e.g., roasted chickpeas and roasted soybeans (soy nuts)</p>	<p>The liquid served with beans, peas, and lentils does not credit, such as the sauce in baked beans.</p> <p>Beans, peas, and lentils may credit as either the MMA component or vegetables/fruits component but one serving cannot credit as both components in the same meal or snack. Refer to “Beans, peas, and lentils” in chart 4 for information on crediting beans, peas, and lentils as vegetables.</p> <p>Roasted or dried beans, peas, and lentils (such as roasted soybeans or roasted chickpeas) credit the same as nuts and seeds. A 1-ounce serving of roasted or dried beans, peas, or lentils credits as 1 ounce of the MMA component.</p> <p>Resources</p> <p>Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE)</p>
<p>Cheeses, e.g., cheddar, mozzarella, provolone, American, and cottage cheese</p>	<p>1 ounce of natural cheese and pasteurized process cheese, e.g., American</p> <p>¼ cup of cottage or ricotta cheese</p> <p>2 ounces of cheese substitute, cheese food substitute, and cheese spread substitute</p>	<p>Cream cheese does not credit.</p> <p>Foods that contain cheese (such as pizza and macaroni and cheese) require a CN label or PFS for commercial products and a standardized recipe for foods made from scratch (refer to “Required Crediting Documentation” on page 2).</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Commercial combination foods, e.g., pizza and chicken nuggets</p>	<p>Varies by commercial product: Must have a CN label or PFS to document the ounces of MMA per serving (refer to “Required Crediting Documentation” on page 2 and “Commercial meat, poultry, or fish products with added ingredients” in this chart).</p>	<p>Resources</p> <p>Accepting Processed Product Documentation in the Summer Food Service Program (CSDE)</p> <p>Crediting Commercial Meat/Meat Alternate Products in the Summer Food Service Program (CSDE)</p> <p>Crediting Documentation for the Child Nutrition Programs (CSDE webpage)</p>
<p>Commercial meat, poultry, or fish products with added ingredients, e.g., hotdogs, deli meats, and sausages</p>	<p>Varies by commercial product: Must have a CN label or PFS to document the ounces of MMA per serving (refer to “Required Crediting Documentation” on page 2 and “Commercial meat, poultry, or fish products with added ingredients” in this chart).</p>	<p>Regular bacon does not credit. Some brands of turkey bacon might credit with the appropriate documentation from a CN label or PFS.</p> <p>Resources</p> <p>Accepting Processed Product Documentation in the Summer Food Service Program (CSDE)</p> <p>Child Nutrition Programs: Tips for Evaluating a Manufacturer’s Product Formulation Statement (USDA webpage)</p> <p>Crediting Commercial Meat/Meat Alternate Products in the Summer Food Service Program (CSDE)</p> <p>Crediting Documentation for the Child Nutrition Programs (CSDE webpage)</p> <p>Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE)</p> <p>Using Product Formulation Statements in the Summer Food Service Program (CSDE)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Cooked lean meat, poultry, or fish, i.e., without bone, skin, or added ingredients</p>	<p>1 ounce: Refer to the FBG for cooked yields of meat, poultry, and fish.</p>	<p>The USDA defines lean meat and poultry as meat and poultry that contains less than 10 grams of fat, no more than 4.5 grams of saturated fat, and less than 95 milligrams of cholesterol per 100 grams and per labeled serving size, based on the USDA’s definitions for food label use. Examples include 95 percent lean cooked ground beef, beef top round steak or roast, beef tenderloin, pork top loin chop or roast, pork tenderloin, ham or turkey deli slices, skinless chicken breast, and skinless turkey breast.</p>
<p>Deli meats, e.g., turkey, ham, roast beef, salami, and bologna</p>	<p>Varies by commercial product: Must have a CN label or PFS to document the ounces of MMA per serving (refer to “Required Crediting Documentation” on page 2 and “Commercial meat, poultry, or fish products with added ingredients” in this chart).</p>	<p>Many deli meats contain added binders, extenders, and liquids, and do not credit based on serving weight. Some deli meats require several ounces to credit as 1 ounce of MMA.</p> <p>Resources</p> <p>Accepting Processed Product Documentation in the Summer Food Service Program (CSDE)</p> <p>Crediting Deli Meats in the Summer Food Service Program (CSDE)</p> <p>What’s in a Meal Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products (CSDE)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Dried meat, poultry, and seafood products, e.g., jerky and summer sausage</p>	<p>Varies by commercial product: Must have a CN label or PFS to document the ounces of MMA per serving (refer to “Required Crediting Documentation” on page 2 and “Commercial meat, poultry, or fish products with added ingredients” in this chart).</p>	<p>Must evaluate the product’s PFS to ensure it meets the following USDA crediting principles: 1) The creditable meat ingredient must match, or have a similar description to, the ingredient listed on the product’s label; 2) the creditable meat ingredient must have a similar description to a food item in the FBG; and 3) the creditable amount cannot exceed the finished weight of the product. For example, a 1-ounce serving of beef jerky cannot credit for more than 1 ounce of MMA.</p> <p>Ground pork and beef ingredients must include the percent fat because the fat content has a direct correlation to the cooking yield. To credit in the Child Nutrition Programs, the fat content of ground beef or ground pork in dried meat products cannot exceed 30 percent.</p> <p>Resources</p> <p>Moving Forward: Update on Food Crediting in Child Nutrition Programs with Guidance for Dried Meat Products (USDA webinar)</p> <p>USDA Memo SP 21-2019, CACFP 08-2019 and SFSP 07-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs</p>
<p>Eggs</p>	<p>½ large</p>	<p>Only whole eggs credit. Liquid egg substitutes are not whole eggs and do not credit. Egg whites served alone do not credit.</p> <p>Foods that contain eggs (such as quiche or frittata) require a CN label or PFS for commercial products and a standardized recipe for foods made from scratch (refer to “Required Crediting Documentation” on page 2).</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Foods made from scratch, e.g., pizza and macaroni and cheese</p>	<p>Varies by food: Must have a standardized recipe to document the ounces of MMA per serving.</p>	<p>Resources</p> <p>Standardized Recipes (CSDE's Crediting Documentation for the Child Nutrition Programs webpage)</p> <p>USDA Recipe Standardization Guide for School Nutrition Programs (Institute of Child Nutrition)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Hummus or bean dip made with beans, peas, and lentils) and tahini (or other nut/seed butters)</p>	<p>Varies by commercial product and standardized recipe. The serving must contain at least ¼ ounce of MMA combined from the beans, peas, and lentils and tahini (sesame paste) or other nut/seed butters.</p> <p>Commercial products require a CN label or PFS to document the ounces of MMA per serving (refer to “Required Crediting Documentation” on page 2 and “Commercial meat, poultry, or fish products with added ingredients” in this section).</p> <p>Hummus and bean dips made from scratch must have a recipe (preferably standardized) to document the ounces of MMA per serving (refer to “Required Crediting Documentation” on page 2).</p>	<p>Bean dip is a spread made from ground pulses (beans, peas, and/or lentils) with one or more of the following optional ingredients: ground nut/seed butter (such as tahini [ground sesame] or peanut butter; vegetable oil (such as olive oil, canola oil, soybean oil); seasoning (such as salt, citric acid); vegetables and juice for flavor (such as olives, roasted peppers, garlic, lemon juice); and for manufactured bean dip, ingredients necessary as preservatives and/or to maintain freshness.</p> <ul style="list-style-type: none"> • A ¼-cup serving of beans, peas, or lentils credits as 1 ounce of MMA. The minimum creditable amount is 1 tablespoon (¼ ounce). • Two tablespoons of tahini or other nut/seed butters credit as 1 ounce of MMA. The minimum creditable amount is ½ tablespoon (¼ ounce). • The beans, peas, or lentils in hummus or bean dips may credit as either the MMA component or vegetables/fruits component but one serving cannot credit as both components in the same meal or snack. Refer to “Hummus or bean dip made with beans, peas, or lentils and tahini (or other nut/seed butters)” in chart 4 for information on crediting hummus as the vegetables/fruits component. <p>Resources</p> <p>Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Nut/seed butters, e.g., peanut butter, almond butter, sunflower seed butter, and soy nut butter</p>	<p>2 tablespoons</p> <p>The meal patterns require volume (tablespoons) not weight (ounces). Measuring 1 ounce by weight does not provide 1 ounce of MMA. The FBG indicates that 1.1 ounces of nut/seed butter credits as 1 ounce of MMA.</p>	<p>Consider if the serving size is appropriate for each age or grade group. It may be unreasonable to provide the full serving of a nut or seed butter in one menu item. For example, a peanut butter sandwich must contain 4 tablespoons of peanut butter to credit as 2 ounces of MMA at lunch or supper. The CSDE recommends providing a smaller portion of peanut butter and supplementing it with another MMA to provide the full serving.</p> <p>Reduced-fat peanut butter must meet the Food and Drug Administration’s (FDA) standard of identity for peanut butter (21 CFR 164.150), which requires that products contain at least 90 percent peanuts.</p> <p>Resources</p> <p>Crediting Nuts and Seeds in the Summer Food Service Program (CSDE)</p>
<p>Nuts/seeds, e.g., almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, walnuts, pine nuts, pistachios, pumpkin seeds, soy nuts, and sunflower seeds</p>	<p>1 ounce</p>	<p>Acorns, chestnuts, and coconuts do not credit.</p> <p>Resources</p> <p>Crediting Nuts and Seeds in the Summer Food Service Program (CSDE)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Pasta products made of 100 percent bean, pea, and lentil flour, e.g., chickpea flour pasta and lentil flour pasta</p>	<p>¼ cup of cooked 100 percent bean, pea, and lentil flour pasta</p>	<p>School menus must offer an additional MMA with bean, pea, and lentil flour pasta. Examples include tofu, cheese, or meat.</p> <p>Pasta made of 100 percent beans, peas, or lentils may credit as either the MMA component or vegetables/fruits component but one serving cannot credit as both components in the same meal or snack. Refer to "Pasta products made of 100 percent vegetable flours" in chart 4 for information on crediting beans, peas, and lentils as vegetables.</p> <p>USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs</p>
<p>Surimi</p>	<p>3 ounces</p>	<p>A PFS is required to credit a surimi product differently (refer to "Commercial meat, poultry, or fish products with added ingredients" in this section).</p>
<p>Tempeh</p>	<p>1 ounce</p>	<p>A PFS is required if the product's ingredients contain anything other than soybeans (or other legumes), water, tempeh culture, vinegar, seasonings, and herbs (refer to "Commercial meat, poultry, or fish products with added ingredients" in this section).</p> <p>Resources</p> <p>USDA Memo SP 25-2019, CACFP 12-2019 and SFSP 11-2019: Crediting Tempeh in the Child Nutrition Programs</p> <p>Additional Meat/Meat Alternate Options for CNPs: Crediting Tempeh and Surimi (USDA webinar)</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
Tofu (commercial)	1 ounce	<p>Products must meet three crediting criteria: 1) Must be commercially prepared; 2) must be easily recognized as meat substitutes, such as tofu burgers and tofu sausages; and 3) must contain 5 grams of protein in 2.2 ounces.</p> <p>Resources</p> <p>Crediting Tofu and Tofu Products in the Summer Food Service Program (CSDE)</p> <p>USDA Memo SP 02-2024, CACFP 02-2024, and SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meal Programs, CACFP, and SFSP</p>
Yogurt and soy yogurt, plain or flavored; sweetened or unsweetened; and with or without added fruit, either blended or on the bottom or top	½ cup or 4 ounces weight	<p>Fruits in commercially prepared yogurt (either blended or on the bottom or top) do not credit toward the fruits component. Menu planners may credit fruits offered as a separate meal component, such as yogurt topped with fresh blueberries or sliced strawberries in a yogurt-fruit parfait (refer to “Fresh fruits” in chart 4).</p> <p>Yogurt and soy yogurt mixed in smoothies credits as the MMA component. Crediting requires a recipe for foods made from scratch and a PFS or CN label for commercial products.</p> <p>Noncreditable yogurt products include homemade yogurt and commercial yogurt products like drinkable or squeezable yogurt, frozen yogurt, yogurt bars, yogurt-covered fruits and nuts, and yogurt-flavored products.</p> <p>Resources</p> <p>Crediting Smoothies in the Summer Food Service Program (CSDE)</p> <p>Crediting Yogurt in the Summer Food Service Program (CSDE)</p> <p>USDA Memo SP 02-2024, CACFP 02-2024, and SFSP 02-2024: Revised: Crediting Tofu and Soy Yogurt Products in the School Meal Programs, CACFP, and SFSP</p>

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MMA	1 ounce of MMA =	Crediting Requirements and Resources
<p>Noncreditable foods</p>	<p>Not applicable.</p>	<p>The examples below are foods that do not credit as the MMA component.</p> <ul style="list-style-type: none"> • Bacon • Commercial canned soups (e.g., beef barley, beef noodle, turkey or chicken noodle, and turkey or chicken rice) • Cream cheese • Drinkable yogurt • Egg whites • Frozen yogurt • Imitation cheese • Products made with tofu that are not easily recognized as meat substitutes or that contain less than 5 grams of protein in 2.2 ounces • Salt pork • Scrapple • Sour cream <p>Yogurt products, e.g., drinkable or squeezable yogurt, frozen yogurt, yogurt bars, yogurt-covered breakfast bars, and yogurt-covered fruits and nuts</p> <p>Resources</p> <p>Noncreditable Foods in the Meal Patterns for the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits Component

The vegetables/fruits component includes fresh vegetables and fruits; frozen vegetables and fruits; drained canned vegetables, canned fruits in juice, water, or light syrup; rehydrated dried vegetables; dried fruits; and pasteurized 100 percent full-strength juices (fruit, vegetable, or combination).

For information on the meal pattern requirements for the vegetables/fruits component, refer to the CSDE’s resource, [Requirements for the Vegetables/Fruits Component of the Summer Food Service Program Meal Pattern](#). Training on the crediting requirements for the MMA component is available in the CSDE’s Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns Part 5: Vegetables/Fruits Component](#).

Chart 4 – Crediting Foods in the Vegetables/Fruits Component

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Beans, peas, and lentils, e.g., kidney beans, black beans, and chickpeas</p>	<p>Served volume: Includes cooked beans, peas, and lentils and roasted beans, peas, and lentils (e.g., roasted chickpeas and soy nuts)</p>	<p>Refer to the FBG for yields.</p> <p>The liquid served with beans, peas, and lentils does not credit, such as the sauce in baked beans.</p> <p>Beans, peas, and lentils may credit as either the vegetables/fruits component or MMA component but one serving cannot credit as both components in the same meal or snack. Refer to “Beans, peas, and lentils” in chart 3 for information on crediting beans, peas, and lentils as MMA.</p> <p>Resources</p> <p>Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Canned fruits in juice, water, or syrup, e.g., canned peaches and pineapple tidbits</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>The serving of canned fruit may include the 100 percent juice in which the fruit is packed but cannot include water or syrup. For example, ½ cup of canned peaches in juice credits as ½ cup of the fruits component. Refer to the FBG for yields.</p> <p>The juice in canned fruit is not subject to the juice limit (refer to “Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination” in this section).</p>
<p>Canned vegetables, e.g., corn, peas, and kidney beans</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Must be drained. The packing liquid does not credit, e.g., water in canned corn or sauce in baked beans.</p> <p>Refer to the FBG for yields.</p>
<p>Coconut</p>	<p>Fresh, frozen, and dried coconut: Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p> <p>Coconut water labeled as 100 percent juice: Credits as juice (refer to “Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination” in this section).</p>	<p>Coconut flour, coconut oil, and coconut milk do not credit.</p> <p>USDA Memo SP 22-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Commercial products containing vegetables, e.g., hummus, vegetable pizza, vegetable egg rolls, breaded onion rings, and soups</p>	<p>Varies by commercial product: Must have a CN label or PFS to document the cups of vegetables per serving (refer to “Required Crediting Documentation” on page 2).</p> <p>Note: CN labels are available only for main dish commercial products that contribute to the MMA component, but typically also indicate the contribution of other meal components that are part of these products, such as vegetables, fruits, and grains.</p>	<p>Resources</p> <p>Accepting Processed Product Documentation in the Summer Food Service Program (CSDE)</p> <p>Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA webpage)</p> <p>Crediting Documentation for the Child Nutrition Programs (CSDE webpage)</p> <p>Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE)</p> <p>Using Product Formulation Statements in the Summer Food Service Program (CSDE)</p>
<p>Commercial vegetable soups, e.g., vegetable soups (such as minestrone and tomato) and soups made with beans, peas, and lentils (such as split pea, lentil, and black bean)</p>	<p>Yields in FBG:</p> <p>Vegetable soup: 1 cup = ¼ cup of vegetables/fruits component</p> <p>Bean, pea, and lentil soup: 1 cup = ½ cup of vegetables/fruits component</p>	<p>Only certain types of vegetable soups credit (refer to the FBG).</p> <p>Cream vegetable soups do not credit. Examples include cream of broccoli, cream of mushroom, and cream of celery.</p> <p>Must have a PFS to credit a commercial soup differently from the FBG yields. Refer to “Commercial products containing vegetables” in this section.</p> <p>Resources</p> <p>Crediting Soup in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Dried fruits, e.g., raisins, apricots, and cherries</p>	<p>Served volume, e.g., $\frac{1}{2}$ cup = $\frac{1}{2}$ cup of the vegetables/fruits component</p>	<p>Dried coconut, banana chips, and fruit snacks (e.g., fruit roll-ups and yogurt-covered fruit snacks) do not credit.</p>
<p>Dried vegetables, e.g., potato flakes and dried soup mix</p>	<p>Varies by commercial product: Must have a PFS to document the rehydrated volume of vegetables per serving (refer to "Required Crediting Documentation" on page 2).</p>	<p>Credits based on the rehydrated volume (cups) of each vegetable subgroup.</p> <p>Dehydrated vegetables used for seasoning do not credit, such as dried parsley and onion flakes.</p>
<p>Fresh fruits, e.g., apples, bananas, and pears</p>	<p>Served volume, e.g., $\frac{1}{2}$ cup = $\frac{1}{2}$ cup of the vegetables/fruits component</p>	<p>Refer to the FBG for yields.</p> <p>Depending on the size, one piece of fresh fruit might not provide the full serving of the vegetables/fruits component. For example, one 60-count plum and one 88-count peach each credit as $\frac{3}{8}$ cup of fruit; one 100-120-count banana and one 138-count orange each credit as $\frac{1}{2}$ cup of fruit; and one 113-count or 125-count orange credits as $\frac{5}{8}$ cup of fruit. Check the FBG to ensure proper crediting.</p>
<p>Fresh vegetables, e.g., broccoli, carrots, and spinach</p>	<p>Served volume, e.g., $\frac{1}{2}$ cup = $\frac{1}{2}$ cup of the vegetables/fruits component</p>	<p>Refer to the FBG for yields.</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Frozen fruits, e.g., berries, and melon</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>For some frozen fruits (like frozen sliced strawberries and frozen apricots), the serving includes the juice or liquid that accumulates during thawing. For other frozen fruits (like frozen berry blends, frozen sweet cherries, and frozen mangoes), the serving is for the thawed, drained fruit.</p> <p>Check the FBG for the specific serving and crediting requirements for different types of frozen fruits.</p>
<p>Frozen vegetables, e.g., corn, peas, and green beans</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Refer to the FBG for yields.</p>
<p>Fruit juices, pasteurized full-strength, e.g., apple juice, orange juice, and mixed fruit juice</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Refer to "Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination" in this chart.</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Hummus or bean dip made with beans, peas, or lentils and tahini (or other nut/seed butters)</p>	<p>Varies by commercial product and recipe. The serving must contain at least $\frac{1}{8}$ cup of beans, peas, or lentils to credit toward the vegetables/fruits component.</p> <p>Commercial products require a CN label or PFS to document the cups of beans, peas, and lentils per serving (refer to "Required Crediting Documentation" on page 2).</p> <p>Hummus and bean dips made from scratch must have a recipe (preferably standardized) to document the cups of beans, peas, and lentils per serving (refer to "Required Crediting Documentation" on page 2).</p>	<p>Bean dip is a spread made from ground pulses (beans, peas, and/or lentils) with one or more of the following optional ingredients: ground nut/seed butter (such as tahini [ground sesame] or peanut butter; vegetable oil (such as olive oil, canola oil, soybean oil); seasoning (such as salt, citric acid); vegetables and juice for flavor (such as olives, roasted peppers, garlic, lemon juice); and for manufactured bean dip, ingredients necessary as preservatives and/or to maintain freshness.</p> <p>Hummus and bean dips credits as the vegetables/fruits component (beans, peas, and lentils subgroup) based on the amount of beans, peas, and lentils per serving. For example, hummus that contains $\frac{1}{4}$ cup of chickpeas per serving credits as $\frac{1}{4}$ cup of the beans, peas, and lentils subgroup. The minimum creditable amount is $\frac{1}{8}$ cup.</p> <p>The beans, peas, or lentils in hummus and bean dips may credit as either the MMA component or vegetables/fruits component but one serving cannot credit as both components in the same meal or snack. Refer to "Hummus or bean dip made with beans, peas, or lentils and tahini (or other nut/seed butters)" in chart 3 for information on crediting hummus and bean dips as the MMA component.</p> <p>Resources</p> <p>Crediting Beans, Peas, and Lentils in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Lunch and supper: Juice cannot credit for more than half (½ cup) of the required ¾-cup serving of the vegetables/fruits component, regardless of how much juice is served. For example, ½ cup of orange juice credits as ¼ cup of the vegetables/fruits component. In addition, the juice must be a different kind from the other offered vegetable or fruit. For example, a lunch menu could offer apple juice and orange slices, but not orange juice and orange slices.</p> <p>Snack: Juice cannot be served when milk is the only other snack component. In addition, juice and a vegetable or fruit (such as fruit juice and carrot sticks) cannot be the only two snack components because both food items are from the vegetables/fruits component. Snack must include two different components.</p> <p>Crediting Juices in the Summer Food Service Program (CSDE)</p>
<p>Leafy greens, e.g., kale, greens (e.g., beet, collard, mustard, and turnip), spinach, arugula, and lettuce such as iceberg, romaine, Boston, Bibb, red leaf, and spring mix</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Refer to the FBG for yields.</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
Hominy, drained canned or cooked whole hominy from dried hominy	Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component	Hominy grits credit as the grains component (refer to “ Hominy grits ” in chart 5). Resources USDA Memo SP 22-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs
Mixed fruits , e.g., fruit salad and mixed berries	Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component	Refer to the FBG for yields. Lunch and supper: Must contain at least two different servings of vegetables and/or fruits. Mixed fruits count as only one of the two required servings.
Mixed vegetables , e.g., three-bean salad and peas and carrots	Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component	Refer to the FBG for yields. Lunch and supper: Must contain at least two different servings of vegetables and/or fruits. Mixed vegetables count as only one of the two required servings.
Mixtures of vegetables and fruits , e.g., carrot-raisin salad	Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component	Refer to the FBG for yields. Lunch and supper: Must contain at least two different servings of vegetables and/or fruits. Mixtures of vegetables and fruits count as only one of the two required servings.

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Pasta products made of 100 percent vegetable flours, e.g., chickpea flour pasta and lentil flour pasta</p>	<p>Served volume: ½ cup of pasta made of 100 percent vegetable flour credits as ½ cup of the vegetables/fruits component.</p>	<p>Pasta products made of 100 percent vegetable flour may credit as either the vegetables/fruits component or MMA component but one serving cannot credit as both components in the same meal or snack. Refer to “Pasta products made of 100 percent vegetable flours” in chart 3 for information on crediting 100 percent bean, pea, and lentil flour pasta products as MMA.</p> <p>Pasta products made of vegetable flour with other non-vegetable ingredients require a PFS detailing the volume of vegetable flour per serving (refer to “Commercial products containing vegetables” in this section).</p>
<p>Pureed fruits, e.g., applesauce</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Must be recognizable (visible), e.g., applesauce.</p> <p>Pureed fruits do not credit as the vegetables/fruits component when they are not recognizable, such as using applesauce or prune puree to replace the oil in muffins.</p> <p>Pureed fruits in smoothies credit only as juice (refer to “Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination” in this chart).</p> <p>Resources</p> <p>Crediting Smoothies in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Pureed vegetables, e.g., sweet potatoes, tomato sauce, and butternut squash</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Must be recognizable (visible), e.g., tomato sauce, split pea soup, mashed potatoes, mashed sweet potatoes, and pureed butternut squash.</p> <p>Pureed vegetables do not credit as the vegetables/fruits component when they are not recognizable unless the food also provides at least ⅛ cup of a visible creditable vegetable. For example, a serving of macaroni and cheese that contains ⅛ cup of diced butternut squash (visible) and ⅛ cup of pureed carrots (not visible) credits as ¼ cup of the red/orange vegetables subgroup.</p> <p>Pureed vegetables in smoothies credit only as juice (refer to “Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination” in this chart).</p> <p>Resources</p> <p>Crediting Smoothies in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Smoothies made of fruits/vegetables/juice</p>	<p>Pureed fruits and vegetables in smoothies credit only as juice and must meet the same requirements as juice (refer to "Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination" in this chart).</p> <p>Crediting is based on the volume (cups) of pureed fruits and vegetables per serving. Refer to "Commercial products containing vegetables/fruits" in this chart.</p>	<p>Commercial smoothies require a PFS (or CN label, if available) to credit (refer to "Required Crediting Documentation" on page 2). Commercial smoothies cannot contain dietary or herbal supplements.</p> <p>Resources</p> <p>Crediting Smoothies in the Summer Food Service Program (CSDE)</p>
<p>Vegetable juices, pasteurized full-strength, e.g., tomato juice and mixed vegetable juice</p>	<p>Served volume, e.g., ½ cup = ½ cup of the vegetables/fruits component</p>	<p>Refer to "Juices, pasteurized full-strength (100 percent) fruit, vegetable, or combination" in this chart.</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Noncreditable vegetables</p>	<p>Not applicable.</p>	<p>The examples below are foods that do not credit as the vegetables.</p> <ul style="list-style-type: none"> • Chili sauce • Dehydrated vegetables used for seasoning • Cream vegetable soups, e.g., cream of broccoli and cream of mushroom • Home-canned products (for food safety reasons) • Ketchup • Pickle relish • Snack-type foods made from vegetables, such as potato chips and corn chips <p>Resources</p> <p>Noncreditable Foods in the Meal Patterns for the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Vegetables/Fruits	Credit Based On	Crediting Requirements and Resources
<p>Noncreditable fruits</p>	<p>Not applicable.</p>	<p>The examples below are foods that do not credit as the fruits.</p> <ul style="list-style-type: none"> • Banana chips • Dried coconut • Fruit snacks (e.g., fruit roll-ups, fruit leathers, fruit wrinkles, fruit twists, yogurt-covered fruit snacks) • Home-canned products (for food safety reasons) • Jams, jellies, and preserves • Juice drinks that are not 100 percent juice such as grape juice drink, orange juice drink, pineapple-grapefruit drink, cranberry juice cocktail, and lemonade <p>Resources</p> <p>Noncreditable Foods in the Meal Patterns for the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads Component

The grains/breads 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); pasta; and grain-based desserts (e.g., cookies, brownies, cakes, and granola bars).

For information on the crediting requirements for the grains/breads component, refer to the resource, [Requirements for the Grains/Breads Component of the Summer Food Service Program Meal Patterns](#), and visit the “[Grains and Breads](#)” section of the CSDE’s Crediting Foods in the Summer Food Service Program webpage. Training on the crediting requirements for the MMA component is available in the CSDE’s Summer Meals annual training module, [Crediting Foods in the Summer Food Service Program Meal Patterns Part 4: Grains/Breads Component](#).

Chart 5 – Crediting Foods in the Grains/Breads Component

Grains/Breads	1 serving =	Crediting Requirements and Resources
Breakfast cereals: cold RTE in group I, e.g., flaked cereals, round cereals, puffed cereals, and granola	$\frac{3}{4}$ cup or 1 ounce, whichever is less	The first ingredient must be a creditable grain or the cereal must be fortified. Resources Crediting Breakfast Cereals in the Summer Food Service Program (CSDE) Servings for Grains/Breads in the Summer Food Service Program (CSDE)

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
Breakfast cereals: cooked hot in group H, e.g., oatmeal, cream of wheat, and farina	½ cup cooked or 25 grams dry	The first ingredient must be a creditable grain or the cereal must be fortified. Resources Crediting Breakfast Cereals in the Summer Food Service Program (CSDE) Servings for Grains/Breads in the Summer Food Service Program (CSDE)
Cereal grains in group H, e.g., pasta and other cereal grains, e.g., amaranth, barley, buckwheat, cornmeal, corn grits, farina, kasha, millet, oats, quinoa, wheat berries, and rolled wheat	½ cup cooked or 25 grams dry	The first ingredient (excluding water) must be a creditable grain. Resources Crediting Enriched Grains in the Summer Food Service Program (CSDE) Crediting Whole Grains in the Summer Food Service Program (CSDE) Servings for Grains/Breads in the Summer Food Service Program (CSDE) When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program (CSDE)

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
<p>Commercial grain products in groups A-G, e.g., crackers, breads, rolls, taco shells, muffins, waffles, pancakes, and grain-based desserts (e.g., cookies, cake, sweet crackers like animal crackers and graham crackers, granola bars, cereal bars, and pastries)</p>	<p>Varies by product. Use method 1 (USDA’s Exhibit A chart). Refer to the CSDE’s resource, Servings for Grains/Breads in the Summer Food Service Program, following the instructions in the CSDE’s resource, How to Use the Grains/Breads Servings Chart for the Summer Food Service Program.</p>	<p>The first ingredient (excluding water) must be a creditable grain. Grain-based desserts credit only at breakfast and snack and have certain restrictions (refer to “Grain-based desserts in groups C-G” in this chart).</p> <p>Resources</p> <p>Crediting Enriched Grains in the Summer Food Service Program (CSDE)</p> <p>Crediting Grain-based Desserts in the Summer Food Service Program (CSDE)</p> <p>Crediting Whole Grains in the Summer Food Service Program (CSDE)</p> <p>Servings for Grains/Breads in the Summer Food Service Program (CSDE)</p> <p>When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
<p>Commercial combination products that contain a grain portion from groups A-I, e.g., pizza, breaded chicken nuggets, and macaroni and cheese</p>	<p>Varies by product: Must have a CN label or PFS to document the creditable grains per serving.</p> <p>Note: CN labels are available only for main dish commercial products that contribute to the meats/meat alternates component. However, CN labels typically indicate the contribution of other meal components that are part of these products, e.g., vegetables, fruits, and grains.</p>	<p>Ingredients listed together: First grain ingredient must be a creditable grain.</p> <p>Grain portion listed separately: First ingredient in the grain portion must be a creditable grain.</p> <p>Resources</p> <p>Child Nutrition Programs: Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA webpage)</p> <p>Crediting Documentation for the Child Nutrition Programs (CSDE webpage)</p> <p>Crediting Enriched Grains in the Summer Food Service Program (CSDE)</p> <p>Crediting Whole Grains in the Summer Food Service Program (CSDE)</p> <p>Using Child Nutrition (CN) Labels in the Summer Food Service Program (CSDE)</p> <p>Using Product Formulation Statements in the Summer Food Service Program (CSDE)</p> <p>What's in a Meal Module 8: Meal Pattern Documentation for Crediting Commercial Processed Products (CSDE's Training Program, What's in a Meal: Meal Patterns for Grades K-12 in the School Nutrition Programs)</p> <p>When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
<p>Foods made from scratch: grain foods in groups A-G, e.g., breads, rolls, muffins, waffles, pancakes, and grain-based desserts (e.g., cookies, cake, granola bars, and pastries)</p>	<p>Varies by recipe.</p> <p>Serving weight known: Use method 1 (USDA’s Exhibit A chart). Refer to the CSDE’s resource, Servings for Grains/Breads in the Summer Food Service Program, following the instructions in the CSDE’s resource, How to Use the Grains/Breads Servings Chart for the Summer Food Service Program. Note: If the recipe does not provide the serving weight, SFSP sponsors must determine the average serving weight by weighing several portions (refer to the CSDE’s resource, Yield Study Data Form for Child Nutrition Programs) or use method 2 (creditable grains) below.</p> <p>Serving weight not known: Obtain a PFS and use method 2 (creditable grains per serving). Refer to the CSDE’s resource, Calculation Methods for Grains/Breads Servings in the Summer Food Service Program.</p>	<p>Must be made with creditable grains. Grain-based desserts credit only at breakfast and snack and have certain restrictions (refer to “Grain-based desserts in groups C-G” in this chart).</p> <p>SFSP sponsors must have a recipe (preferably standardized) to document the grams of creditable grains per serving (refer to “Required Crediting Documentation” on page 2).</p> <p>Resources</p> <p>Calculation Methods for Grains/Breads Servings in the Summer Food Service Program (CSDE)</p> <p>Crediting Enriched Grains in the Summer Food Service Program (CSDE)</p> <p>Crediting Whole Grains in the Summer Food Service Program (CSDE)</p> <p>How to Use the Grains/Breads Servings Chart for the Summer Food Service Program (CSDE)</p> <p>Servings for Grains/Breads in the Summer Food Service Program (CSDE)</p> <p>Standardized Recipes (CSDE’s Crediting Documentation for the Child Nutrition Programs webpage)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
<p>Foods made from scratch: combination foods that contain a grain portion from groups A-I, e.g., pizza, breaded chicken nuggets, and macaroni and cheese</p>	<p>Varies by recipe.</p> <p>Serving weight (groups A-G) or volume (group H-I) known: Use method 1 (USDA’s Exhibit A chart). Refer to the CSDE’s resource, Servings for Grains/Breads in the Summer Food Service Program, following the instructions in the CSDE’s resource, How to Use the Grains/Breads Servings Chart for the Summer Food Service Program. Note: If the recipe does not provide the serving weight, SFSP sponsors must determine the average serving weight by weighing several portions (refer to the CSDE’s resource, Yield Study Data Form for Child Nutrition Programs) or use method 2 (creditable grains) below.</p> <p>Serving weight (groups A-G) or volume (group H-I) of grain portion not known: Obtain a PFS and use method 2 (creditable grains per serving). Refer to the CSDE’s resource, Calculation Methods for Grains/Breads Servings in the Summer Food Service Program.</p>	<p>The grain portion of the recipe must be made with creditable grains. SFSP sponsors must have a recipe (preferably standardized) to document the grams of creditable grains per serving (refer to “Required Crediting Documentation” on page 2).</p> <p>Resources</p> <p>Calculation Methods for Grains/Breads Servings in the Summer Food Service Program (CSDE)</p> <p>Crediting Enriched Grains in the Summer Food Service Program (CSDE)</p> <p>Crediting Whole Grains in the Summer Food Service Program (CSDE)</p> <p>How to Use the Grains/Breads Servings Chart for the Summer Food Service Program (CSDE)</p> <p>Servings for Grains/Breads in the Summer Food Service Program (CSDE)</p> <p>Standardized Recipes (CSDE’s Crediting Documentation for the Child Nutrition Programs webpage)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
<p>Grain-based desserts in groups C-G, e.g., plain brownies, cookies, sweet crackers (such as animal crackers, and graham crackers), cakes, cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, and toaster pastries</p>	<p>Varies by commercial product or recipe.</p>	<p>Grain-based desserts do not credit at lunch or supper. Only certain grain-based desserts are allowed at breakfast and snack. Allowable grain-based desserts are indicated in groups C-G of the CSDE’s resource, Servings for Grains/Breads in the Summer Food Service Program. Grain-based desserts in blue are allowed for breakfast and snack. Grain-based desserts in red are allowed for snack only.</p> <p>Sweet crackers (like graham crackers and animal crackers) are not included in the restrictions for grain-based desserts. They may be served at any meal or snack. However, as a best practice, the USDA encourages limiting sweet crackers due to their higher sugar content.</p> <p>Breakfast and Snack: Examples of grain-based desserts allowed at breakfast and snack include coffee cakes, cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, toaster pastries, and fruit turnovers.</p> <p>Snack: Examples of grain-based desserts allowed only at snack include cookies, cakes, cupcakes, plain brownies, and piecrusts in sweet pies like apple, coconut, blueberry, and pecan.</p> <p>Best practice: Limit all grain-based desserts and sweet crackers to no more than twice per week and offer nutrient-dense whole grains instead. For example, if the weekly SFSP menu includes cookies at Monday’s snack and granola bars at Thursday’s breakfast, other grain-based desserts should not be served that week.</p> <p>Resources</p> <p>Crediting Grain-based Desserts in the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Grains/Breads	1 serving =	Crediting Requirements and Resources
Hominy grits	½ cup cooked or 25 grams dry	<p>Dried hominy credits as a whole grain.</p> <p>Refer to “Hominy, drained canned or cooked whole hominy from dried hominy” in chart 4 for information on crediting canned or cooked whole hominy as the vegetables/fruits component.</p> <p>Resources</p> <p>USDA Memo SP 22-2019, CACFP 15-2019, and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs</p>
Noncreditable foods	Not applicable	<p>The examples below are foods that do not credit as the grains/breads component.</p> <ul style="list-style-type: none"> • Commercial grain products that do not contain a creditable grain as the first ingredient or the greatest ingredient by weight • Breakfast cereals (ready-to-eat and cooked) that are not whole grain, WGR, enriched, or fortified • Recipes that are not made with creditable grains • Grain-based desserts at lunch and supper <p>Resources</p> <p>Noncreditable Foods in the Meal Patterns for the Summer Food Service Program (CSDE)</p>

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

Resources

[Accepting Processed Product Documentation in the Summer Food Service Program](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfspaccepting_processed_product_documentation_sfsp.pdf) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfspaccepting_processed_product_documentation_sfsp.pdf

[Crediting Documentation for the Child Nutrition Programs](https://portal.ct.gov/sde/nutrition/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 the Summer Food Service Program](https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program) (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-the-summer-food-service-program>

[Food Buying Guide for Child Nutrition Programs](https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs) (USDA):

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

[Meal Pattern and Crediting Resources for the Summer Food Service Program](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/resources_sfsp_meal_patterns.pdf) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/resources_sfsp_meal_patterns.pdf

[Meal Patterns](https://portal.ct.gov/sde/nutrition/summer-food-service-program/meal-patterns) (CSDE's SFSP webpage):

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/meal-patterns>

[Noncreditable Foods in the Meal Patterns for the Summer Food Service Program](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/noncreditable_foods_sfsp.pdf) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/noncreditable_foods_sfsp.pdf

[Nutrition Guide: Summer Food Service Program](https://www.fns.usda.gov/sfsp/nutrition-guide) (USDA):

<https://www.fns.usda.gov/sfsp/nutrition-guide>

[Records Retention Requirements for the Summer Food Service Program](https://portal.ct.gov/-/media/sde/nutrition/sfsp/records_retention_sfsp.pdf) (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/records_retention_sfsp.pdf

[Summer Meals Annual Training Module: Crediting Documentation for Summer Meals](https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training) ("Annual Training" section of CSDE's SFSP webpage)

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training>
#CreditingDocumentation

[Summer Meals Annual Training Module: Crediting Foods in the SFSP Meal Patterns](https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training) ("Annual Training" section of CSDE's SFSP webpage)

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training>#CreditingFoods

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

[Summer Meals Annual Training Module: SFSP Meal Patterns](#) (“Annual Training” section of CSDE’s SFSP webpage)

<https://portal.ct.gov/sde/nutrition/summer-food-service-program/annual-training>
#SFSPMealPatterns

[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 Foods in Schools Product Information Sheets](#) (USDA):

<https://www.fns.usda.gov/usda-fis/usda-foods-product-information-sheets>

[USDA Memo SP 05-2025, CACFP 04-2025, and SFSP 02-2025: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements](#):

<https://www.fns.usda.gov/cn/labeling/guidance-accepting-processed-product-documentation>

For more information, visit the CSDE’s [Meal Patterns for the SFSP](#) and [Crediting Foods in the SFSP](#) sections of the CSDE’s SFSP webpage or contact the [Summer Meals 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/sfsp/creditingfsp/crediting_summary_charts_sfsp.pdf.



Crediting Summary Charts for the Summer Food Service Program Meal Patterns

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