This guidance applies to meals and snacks served in the U.S. Department of Agriculture's (USDA) Summer Food Service Program (SFSP). For additional guidance on the SFSP meal pattern and crediting requirements for the grains/breads component, refer to the CSDE's resource, *Requirements for the Grains/Breads Component of the Summer Food Service Program Meal Patterns*, and visit the "Meal Patterns for the SFSP" and "Grains/Breads Component for the SFSP" sections of the CSDE's SFSP webpage.



#### **Contents**

Overview of Grains/Breads Servings Chart	2
Creditable Grain Foods	2
Whole Grain-rich (WGR) Foods	2
Grain-based Desserts	2
Using the Grains/Breads Servings Chart	3
When a Product Formulation Statement (PFS) is Required	3
Grains/Breads Servings Chart	4
Resources	6



#### **Overview of Grains/Breads Servings Chart**

The U.S. Department of Agriculture's (USDA) *Exhibit A: Grain Requirements for Child Nutrition Programs*, summarizes the required quantities for nine groups (A-I) of grain foods. These quantities are not the same for all Child Nutrition Programs because the meal patterns are different. The chart in this document lists the Exhibit A servings that apply to creditable grain foods in the SFSP meal patterns.

The amount of a creditable grain food that provides one serving of the grains/breads component varies because different types of foods contain different amounts of creditable grains. For example, to credit as one serving of the grains/breads component, a roll (group B) must weigh 25 grams or 0.9 ounce and a blueberry muffin (group D) must weigh 50 grams or 1.8 ounces. The minimum amount that credits toward the grains/breads component is ½ serving.

#### **Creditable Grain Foods**

To credit as the grains/breads component, commercial grain products and foods made from scratch must be made with creditable grains. Creditable grains include whole grains, enriched grains, bran (such as oat bran, wheat bran, corn bran, rice bran, and rye bran), and germ (such as wheat germ). Bran and germ credit the same as enriched grains.

 Creditable foods include commercial grain products and foods made from scratch that are whole grain or enriched, or contain a blend of whole and enriched grains. For guidance on the grains/breads crediting requirements and how to identify whole and enriched grains, refer to the Connecticut State Department of Education's (CSDE) resources, Crediting Whole Grains in the Summer Food Service Program and Crediting Enriched Grains in the Summer Food Service Program.

 Creditable cooked and ready-to-eat (RTE) breakfast cereals include whole grain, enriched, and fortified cereals. For crediting guidance, refer to the CSDE's Crediting Breakfast Cereals in the Summer Food Service Program.

Additional guidance on the grains/breads component is available in the "Grains/Breads Component for the SFSP" section of the CSDE's Summer Food Service Program (SFSP) webpage.

### Whole Grain-rich (WGR) Foods

WGR foods include 100 percent whole grains and foods that contain a blend of whole (at least 50 percent) and enriched grains. The SFSP meal patterns do not have a WGR requirement. The CSDE encourages SFSP sponsors to include WGR foods in SFSP menus.

#### Grain-based Desserts

Grain-based desserts are in groups C-G and are indicated in blue or red. Grain-based desserts cannot credit at lunch or supper. Only certain grain-based desserts are allowed at snack and breakfast. Sweet crackers (such as animal crackers and graham crackers) credit at all meals and snacks.

 Breakfast and snack: Grain-based desserts in blue (footnote 2) are allowed at breakfast and snack. Examples include coffee cakes, cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, toaster pastries, and fruit turnovers.

 Snack only: Grain-based desserts in red (footnote 3) are only allowed at snack. Examples include cookies, cakes, cupcakes, plain brownies, and piecrusts in sweet pies like apple, coconut, blueberry, and pecan.

Grain-based desserts often contain more fat and added sugars than traditional grains. The CSDE recommends limiting the total servings of all grain-based desserts (including animal/graham crackers) to no more than twice per week, between all SFSP meals and snacks served to children.

### **Using the Grains/Breads Servings Chart**

The grains/breads servings chart in this document (refer to pages 4-5) indicates the required weight (groups A-G) or volume (groups H and I) for each group of grain products. The chart also indicates the required quantities for 3/4 serving, 1/2 serving, and 1/4 serving (the minimum creditable amount).

SFSP sponsors must know the grain item's serving weight (groups A-G) or volume (groups H and I) to use this chart. Grains/breads servings are calculated by dividing the grain item's serving weight/volume by the required weight/volume for 1 serving of the applicable grain group.

- The serving weight/volume for commercial products is listed on the Nutrition Facts label or product formulation statement (PFS).
- The serving weight/volume for foods made from scratch is determined from the SFSP sponsor's recipe. If the recipe does not provide this information, SFSP sponsors must either determine the average serving weight/volume by weighing or

measuring several portions (refer to the CSDE's *Yield Study Data Form for Child Nutrition Programs*) or use the creditable grains method for determining grains/breads servings (refer to the CSDE's resource, *Calculation Methods for Grains/Breads Servings in the Summer Food Service Program*.

The steps for using the grains/breads servings chart are indicated in the CSDE's resource, *How to Use the Grains/Breads Servings Chart for the Summer Food Service Program*. For detailed guidance on both methods for determining the grains/breads servings of commercial grain products and standardized recipes, refer to the CSDE's resource, *Calculation Methods for Grains/Breads Servings in the Summer Food Service Program*.

#### When a Product Formulation Statement (PFS) is Required

The grains/breads servings chart can be used only for creditable grain foods. A manufacturer's PFS is required when a commercial product's ingredients statement and packaging do not provide sufficient information to determine if it meets the crediting criteria. For guidance on when a PFS is required and what it must include, refer to the CSDE's resources, *When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program.* 

### **Grains/Breads Servings Chart**

This chart reflects the required quantities for nine groups (A-I) of grain foods in the USDA's *Exhibit A: Grain Requirements for Child Nutrition Programs*. Grain-based desserts in groups B-G are indicated in red or blue. Grain-based desserts in red (footnote 2) are allowed only at snack. Grain-based desserts in blue (footnote 3) are allowed at breakfast and snack. Grain-based desserts do not credit at lunch or supper.

Group A	Group A Servings	Group B	<b>Group B Servings</b>	Group C	Group C Servings
Bread-type coating Breadsticks, hard Chow Mein noodles Crackers, savory, e.g., saltines and snack crackers Croutons Pretzels, hard Stuffing, dry (weights apply to bread in stuffing)	1 serving = 20 grams or 0.7 ounce 3/4 serving = 15 grams or 0.5 ounce 1/2 serving = 10 grams or 0.4 ounce 1/4 serving = 5 grams or 0.2 ounce	Bagels Batter-type coating Biscuits Breads, e.g., white, wheat, whole wheat, French, Italian Buns, hamburger and hot dog Crackers, sweet, e.g., graham crackers and animal crackers, all shapes <sup>1</sup> Egg roll skins English muffins Pita bread Pizza crust Pretzels, soft Rolls Taco shells Tortilla chips Tortillas	1 serving = 25 grams or 0.9 ounce 3/4 serving = 19 grams or 0.7 ounce 1/2 serving = 13 grams or 0.5 ounce 1/4 serving = 6 grams or 0.2 ounce	Cookies, plain, including vanilla wafers <sup>2</sup> Cornbread Corn muffins Croissants Pancakes Piecrust (dessert pies <sup>2</sup> , cobblers <sup>2</sup> , fruit turnovers <sup>3</sup> , and meat or meat alternate pies) Waffles	1 serving = 31 grams or 1.1 ounces 3/4 serving = 23 grams or 0.8 ounce 1/2 serving = 16 grams or 0.6 ounce 1/4 serving = 8 grams or 0.3 ounce

<sup>&</sup>lt;sup>1</sup> Sweet crackers (such as animal crackers and graham crackers) are allowed at all meals and snacks.

<sup>&</sup>lt;sup>2</sup> These grain-based desserts are allowed only at snack. The CSDE recommends not serving grain-based desserts more than twice per week.

<sup>&</sup>lt;sup>3</sup> These grain-based desserts are allowed at breakfast and snack. The CSDE recommends not serving grain-based desserts more than twice per week.

Group D	Group D Servings
Cereal bars, breakfast bars, granola bars, plain <sup>2</sup> Doughnuts, cake and yeast raised, unfrosted <sup>2</sup> Muffins, all except corn Sweet rolls, unfrosted <sup>2</sup> Toaster pastries, unfrosted <sup>2</sup>	1 serving = 50 grams or 1.8 ounces
	3/4 serving = 38 grams or 1.3 ounces 1/2 serving = 25 grams or 0.9 ounce
	1/4 serving = 13 grams or 0.5 ounce

Group E	Group E Servings
Cereal bars, breakfast bars, granola bars, with nuts, dried fruit, and/or chocolate	1 serving = 63 grams or 2.2 ounces
Cookies, with fillings or coverings, nuts, raisins, chocolate pieces, and/or fruit purees <sup>2</sup> Doughnuts, cake and yeast raised, frosted	3/4 serving = 47 grams or 1.7 ounces 1/2 serving = 31 grams
	or 1.1 ounces  1/4 serving = 16 grams or 0.6 ounce
Sweet rolls, frosted <sup>3</sup> Toaster pastries, frosted <sup>3</sup>	

Group G	Group G Servings
Brownies, plain <sup>2</sup> Cake, all varieties, frosted <sup>2</sup>	1 serving = 115 grams or 4 ounces
	3/4 <b>serving</b> = 86 grams or 3 ounces
	1/2 <b>serving</b> = 58 grams or 2 ounces
	1/4 serving = 29 grams or 1 ounce

Group H		Group H Servings
Barley Breakfast cereals, cooked <sup>3</sup> Bulgur or cracked wheat Cereal grains, e.g., amaranth, buckwheat, cornmeal, corn grits, farina, kasha, millet, oats, quinoa, wheat berries, and rolled wheat	Macaroni, all shapes Noodles, all varieties Pasta, all shapes Ravioli, noodle only Rice, brown or enriched white	1 serving =  ½ cup cooked (or 25 grams dry)  ½ serving =  ¼ cup cooked (or 13 grams dry)

Group I	Group I Servings
Ready-to-eat (RTE) breakfast cereals (cold dry) <sup>4</sup>	1 serving = ¾ cup or 1 ounce* ½ serving = ⅓ cup or ½ ounce* ⅓ serving = ¼ cup or ⅓ ounce * * whichever is less

**Group F** 

Cake, plain,

Coffee cake 3

unfrosted<sup>2</sup>

**Group F Servings** 

1 serving = 75 grams

3/4 **serving** = 56 grams or 3.0 ounces

½ serving = 38 grams
or 1.3 ounces

¼ serving = 19 grams
or 0.7 ounce

or 2.7 ounces

- <sup>1</sup> Sweet crackers (such as animal crackers and graham crackers) are allowed at all meals and snacks.
- <sup>2</sup> These grain-based desserts are allowed only at snack. The CSDE recommends not serving grain-based desserts more than twice per week.
- <sup>3</sup> These grain-based desserts are allowed at breakfast and snack. The CSDE recommends not serving grain-based desserts more than twice per week.
- <sup>4</sup> RTE breakfast cereals must be whole, enriched, or fortified. For more information, refer to the CSDE's resource, *Crediting Breakfast Cereals in the Summer Food Service Program.* Breakfast cereals may be served at any meal or snack.

#### Resources

- Calculation Methods for Grains/Breads Servings in the Summer Food Service Program (CSDE):
  - https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/grain\_calculation\_sfsp.pdf
- Crediting Breakfast Cereals in the Summer Food Service Program (CSDE):
  - https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/credit cereals sfsp.pdf
- Crediting Enriched Grains in the Summer Food Service Program (CSDE):
  - https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/credit enriched grains sfsp.pdf
- Crediting Whole Grains in the Summer Food Service Program (CSDE): https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/ credit\_whole\_grains\_sfsp.pdf
- Exhibit A: Grain Requirements for Child Nutrition Programs (USDA): https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf
- Food Buying Guide Section 4: Overview of Crediting Requirements for the Grains Component (USDA):
  - https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/USDA\_FBG\_Section4\_Grains.pdf
- Food Buying Guide Section 4: Yield Table for Grains (USDA): https://foodbuyingguide.fns.usda.gov/files/Reports/USDA\_FBG\_Section4\_GrainsYieldTable.pdf

- Food Buying Guide Exhibit A Grains Tool (USDA): https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool
- Grains/Breads Component for the SFSP (CSDE webpage): https://portal.ct.gov/sde/nutrition/summer-food-serviceprogram/documents#GrainsBreads
- How to Use the Grains/Breads Servings Chart for the SFSP (CSDE): https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/ how to use grains breads servings chart sfsp.pdf
- Meal Patterns for the SFSP ("How To" Section of CSDE's SFSP webpage):
  - https://portal.ct.gov/sde/nutrition/summer-food-service-program/how-to#MealPatterns
- Product Formulation Statement for Documenting Grains/Breads
  Servings in the Child and Adult Care Food Program, Summer Food
  Service Program, and NSLP Afterschool Snacks (USDA):
  https://www.fns.usda.gov/sites/default/files/resourcefiles/PFS\_Document\_Grains\_Breads\_Servings.pdf
- Requirements for the Grains/Breads Component of the Summer Food Service Program (CSDE):
  - https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/component grains breads sfsp.pdf

Resources for the Summer Food Service Program Meal Patterns (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/mealpattern/resources\_sfsp\_meal\_patterns.pdf

Tips for Evaluating a Manufacturer's Product Formulation Statement (USDA):

https://fns-prod.azureedge.us/sites/default/files/resource-files/manufacturerPFStipsheet.pdf

Using Product Formulation Statements in the Summer Food Service Program (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingsfsp/product\_formulation\_statements\_sfsp.pdf

When Commercial Grain Products Require a Product Formulation Statement to Credit in the Summer Food Service Program (CSDE): https://portal.ct.gov/sde/nutrition/-/media/sde/nutrition/sfsp/meal pattern/when\_commercial\_grain\_products\_require\_pfs\_sfsp.pdf

For more information, visit the "Grains/Breads Component for the SFSP" section 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/sde/nutrition//-/media/sde/nutrition/sfsp/mealpattern/servings grains breads sfsp.pdf.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <a href="https://www.usda.gov/sites/default/files/documents/ad-3027.pdf">https://www.usda.gov/sites/default/files/documents/ad-3027.pdf</a>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

- mail: U.S. Department of Agriculture
   Office of the Assistant Secretary for Civil Rights
   1400 Independence Avenue, SW
   Washington, D.C. 20250-9410; or
- 2. fax: (833) 256-1665 or (202) 690-7442; or
- 3. email: program.intake@usda.gov

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race; color; religious creed; age; sex; pregnancy; sexual orientation; workplace hazards to reproductive systems, gender identity or expression; marital status; national origin; ancestry; retaliation for previously opposed discrimination or coercion, intellectual disability; genetic information; learning disability; physical disability (including, but not limited to, blindness); mental disability (past/present history thereof); military or veteran status; status as a victim of domestic violence; or criminal record in state employment, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes. Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Attorney Louis Todisco, Connecticut State Department of Education, by mail 450 Columbus Boulevard, Hartford, CT 06103-1841; or by telephone 860-713-6594; or by email louis.todisco@ct.gov.

