

Preschool Meal Pattern Training Modules

- 1. Introduction to Training
- 2. Introduction to Preschool Meal Patterns
- 3. Meal Pattern Comparison of Preschool and Grades K-12
- 4. Milk Component

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- 5. Meat/Meat Alternates Component
- 6. Fruits Component and Vegetables Component
- 7. Grains Component
- 8. Meal Service for
- Preschoolers

https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs/How-To

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- Required servings of grains
- Allowable grain foods
- Whole grain-rich (WGR) requirement
- WGR criteria
- Grain-based desserts
- Serving same grain foods to preschoolers and grades K-12
- How to determine grain ounce equivalents (oz eq)

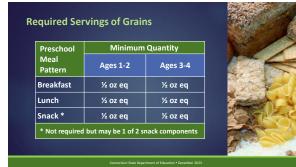
Resources

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- Required Servings of Grains
- **Ounce Equivalents** (oz eq)

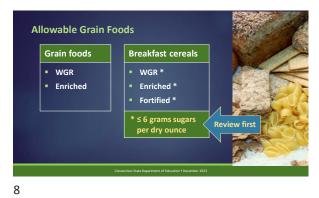




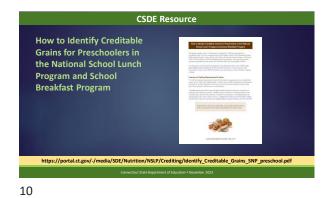
- Minimum creditable amount = ¼ oz eq
- For many grain foods, 1 ounce does not equal 1 oz eq
- Serving size on commercial product's package may or may not equal 1 oz eq







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WGR Requirement

- ≥ 1 WGR serving per day
- USDA's Best Practices recommend ≥ 2 WGR servings per day
- May serve WGR food at any preschool meal or snack



Menu Planning Cor or WGR Requirem		
SFA serves	Requirement	
Only 1 meal	Grain must be WGR	17
Only breakfast with MMA substitution	WGR food not required	A HAN
Only snack	If offer grain, must be WGR	
> 1 meal with different groups of children	Only 1 meal must contain WGR food	

Menu Planning Considerations for WGR Requirement

USDA encourages SFAs to vary meals and snacks that include a WGR food



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Whole grain-rich (WGR)

A food that contains at least 50 percent whole grains and the remaining grain ingredients are enriched, bran, or germ

- 1. 100 percent whole grain
- 2. Blend of whole and enriched grains (≥ 50% whole grain)

Applies only to preschool meal patterns

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Stricter WGR criteria for grades K-12

 Grain foods that meet K-12 WGR criteria also meet preschool WGR criteria, except

(limit for noncreditable grains)

grain-based desserts Grain foods that meet preschool WGR criteria may or may not meet K-12 WGR criteria

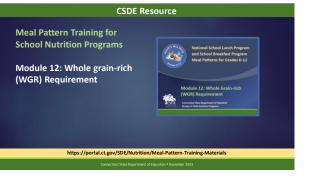


Methods to Determine if Foods Meet Preschool WGR Criteria

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Methods for Preschool Meal Patterns	Commercial products	Foods made from scratch
1. Rule of Three	1	
2. WIC Whole-Grain Foods List	1	
3. Documentation (CN label, PFS, standardized recipe)	1	1
4. NSLP WGR Criteria (except grain-based desserts)	 Image: A second s	×
5. Food and Drug Administration (FDA) Whole Grain Health Claim	1	
6. Labels for foods with FDA Standard of Identity (whole wheat, entire wheat, or graham)	1	

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Methods to Determine if Foods are WGR

Documentation (CN label, PFS, standardized recipe)

NSLP WGR Criteria (except grain-based desserts) Food and Drug Administration (FDA) Whole Grain Health Claim

6. Labels for foods with FDA Standard of Identity

(whole wheat, entire wheat, or graham)

Methods for Preschool Meal Patterns

WIC Whole-Grain Foods List

1. Rule of Three

Commercial products

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Foods made from scratch

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Rule of Three

- Review first 3 grain ingredients
 First ingredient (excluding water)
- is a whole grain • Next two grain ingredients (if any)
- Next two grain ingredients (if any are creditable grains



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Methods to Identify Grain-based Desserts

 USDA's Exhibit A Chart
 Common perceptions of food



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Brownies

quick breads

and granola bars

Cakes, coffee cake, cupcakes,

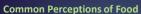
Cereal bars, breakfast bars,

gingerbread, cinnamon streusel

Cookies and bars, e.g., chocolate

chip, vanilla wafers, fig bars,

marshmallow cereal treats, and sweet biscotti

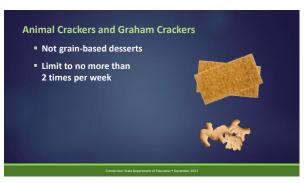


- Is it thought of or served as a dessert?
- Is it frosted, iced, or dessert-flavored?
- Does it contain custard filling or candy?
- Is it in the shape of a cookie or packaged like a dessert





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Examples of Grain-based Desserts (Not Creditable)

Doughnuts and pastries

sweet rice puddings

Sweet pita chips, e.g.,

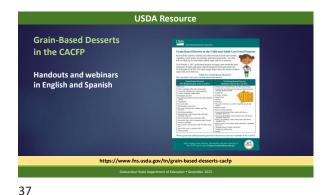
cinnamon-sugar

Pie crusts of dessert pies, fruit

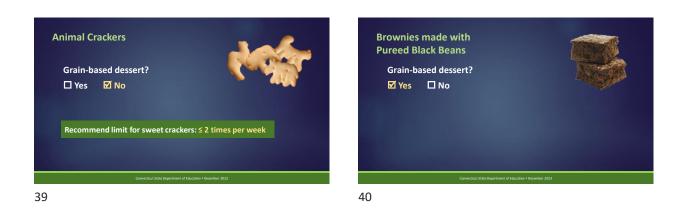
cobblers, and fruit turnovers

Sweet scones, sweet croissants,

and sweet bread puddings, and

















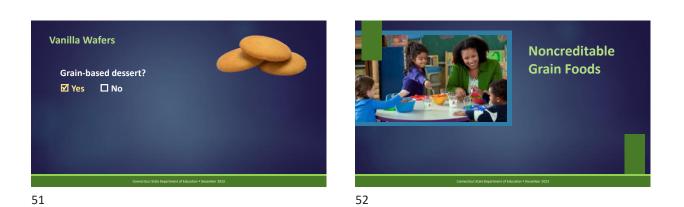








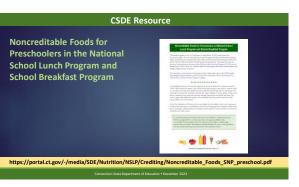
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Examples of Noncreditable Grains

- Grain-based desserts
- Commercial grain products that are not WGR or enriched
- Standardized recipes that are not WGR or enriched
- Breakfast cereals that are not WGR, enriched, or fortified
- Breakfast cereals that contain > 6 grams of sugars per ounce







Serving Same **Grain Foods to** Preschoolers and Grades K-12

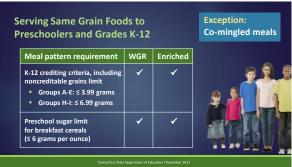


Serving Same Grain Foods to **Preschoolers and Grades K-12**

Must meet stricter requirements of each meal pattern



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How to Determine Grain Oz Eq

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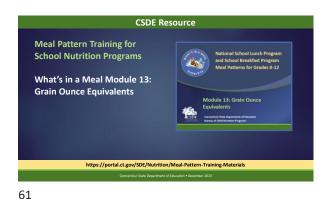


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Terms to Know

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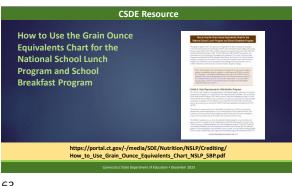
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Summary of Methods to Determine Grain Oz Eq

Considerations	
 Common for most commercial products 	
 Must know serving weight for baked goods made from scratch 	
	 Common for most commercial products Must know serving weight for baked goods made from

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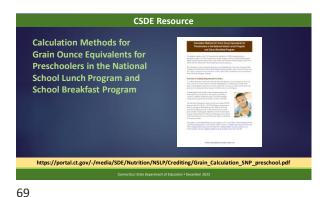
Summary of Methods to Determine Grain Oz Eq

Method 2: Creditable Grains	Considerations
Determine grams of creditable grains per serving	 Requires PFS for commercial products
	 Requires standardized recipe for foods made from scratch
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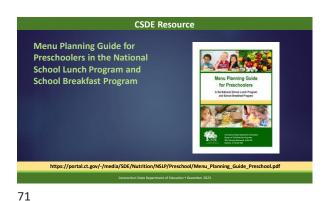


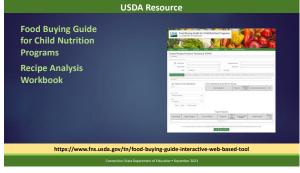


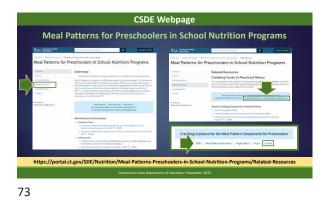
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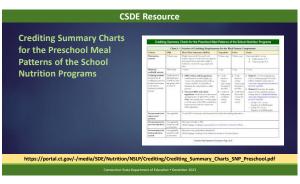












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