

Preschool Meal Pattern Training for the School Nutrition Programs

Module 8: Meal Service for Preschoolers

Connecticut State Department of Education Bureau of Child Nutrition Programs School Year 2023-24

Preschoolers
acation
December 2023

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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
- 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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Module Topics

- Allowable types of meal service
- Classroom meals
- Offer versus serve (OVS) considerations
- Water availability during meal service
- Resources





Allowable Types of Meal Service

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Allowable Types of Meal Service

- Pre-plated meal service
- Cafeteria-style meal service
- Family-style meal service
- Combination-style meal service





Pre-plated Meal Service

- Staff pre-plate minimum portion of each component
- Best practices
 - Prepare plates and cups before children are seated
 - Measure required servings with appropriate serving utensils
 - Provide training and guidance on required servings to all staff



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Cafeteria-style Meal Service

- Food service staff serve meal components
- Children may self-serve some foods, e.g., milk or fruit
- Some young children may need assistance with carrying their tray









Family-style Meal Service

- Allows children to serve themselves from communal platters or bowls of food with assistance from supervising adults
- Helps children develop healthy eating habits



Requirements for Reimbursable Meals with Family Style

- Minimum portions for each child and supervising adults
- Supervising adults encourage full portions during meal
- Child must take ≥ ¼ cup of vegetable/fruit



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Best Practices for Family Style

- Place components in communal bowls or dishes on table before children are seated
- Use appropriately sized bowls, dishes, and serving utensils for children to serve themselves
- Serve milk in child-sized pitchers
- Have staff sit with children and assist with serving



Written Procedures for Family Style

Required

- Must indicate how SFA implements family-style meal service
- Must provide assurances that all meals will comply with preschool meal pattern requirements



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Maintain on file for CSDE's Administrative Review

service

Written Procedures for Family Style

Procedures for Family Style 1. SFA will prepare minimum

- serving for each required component
 - minimum serving of each required component to each child at table



Five Required Areas for Written Procedures for Family Style

2. Reimbursable meals will be monitored by a trained supervising adult who sits with children at each table

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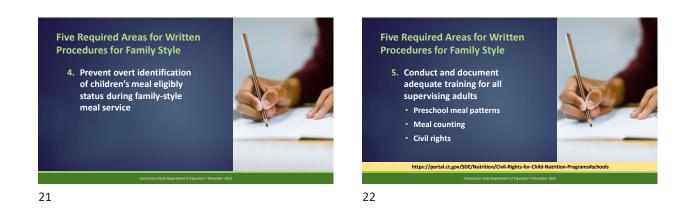


Five Required Areas for Written Procedures for Family Style

- 3. Supervising adults will determine meal counts at point of service
 - SFA will claim preschool meals based on meal counts



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Combination-style Meal Service

- Combines pre-plated meal service and family-style meal service
- Good option when meal contains foods that cannot be easily or safely passed in common serving dishes

Ensure supervising adults understand and meet requirements

Preschool lun	ch menu for ages 3-4
Turkey sandw	ich
Vegetable sou	p
Garden salad	
Diced peaches	
Low-fat milk,	unflavored
Pre-plated	Family style
i i e piatea	
	Turkey sandwich
 Vegetable soup 	 Turkey sandwich Garden salad

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Allowable Types of Meal Service

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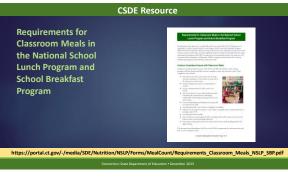
Considerations for Classroom Meals

Staff Must Understand and Follow USDA Requirements

- Food service staff
- Non-food service staff, e.g., teachers, teacher aides, and other applicable classroom staff

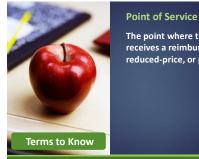
Develop standard operating procedures (SOPs) for classroom meals











The point where the child

receives a reimbursable free, reduced-price, or paid meal

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Accurate Meal Counts at Point of Service

- Designated staff determine meal counts at point of service
- Must prevent overt identification

Staff training is critical



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Offer versus Serve (OVS) Considerations

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A provision that allows students in grades K-12 to decline some of the offered foods in reimbursable meals

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Water Availability **During Meal** Service

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Potable Water

Drinking water that comes from surface and ground sources and is treated to levels that meet state and federal standards for consumption

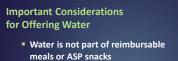
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Potable Water Must Be Available **During Meal Service**

- 1. No restrictions
- 2. No charge
- 3. Unflavored



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- Students are not required to take water
- Cannot promote or offer water as alternative selection to fluid milk throughout food service area

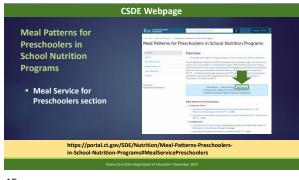
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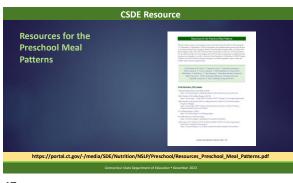
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