



**Summer Meals  
Annual Sponsor Training**

**Crediting Foods in the Summer  
Food Service Program (SFSP)  
Meal Patterns**

**Part 5: Vegetables/Fruits  
Component**

**SUN**  
SUMMER NUTRITION PROGRAMS FOR KIDS


**CONNECTICUT**  
Education

Connecticut State Department of Education  
Bureau of Child Nutrition Programs  
Revised March 2026

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### Summer Meals Recorded Training Modules


- Part of CSDE's required annual training for Summer Meals sponsors
- Reflects current requirements of the SFSP regulations



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### Crediting Foods in the SFSP Meal Patterns: 5 Modules

- Part 1: Introduction to Crediting Foods
- Part 2: Milk Component
- Part 3: Meats/Meats Alternate Component
- Part 4: Grains/Breads Component
- Part 5: Vegetables/Fruits Component



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### Annual Training Section of SFSP Webpage




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



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### This Module Applies Only To

- Summer Meals sites that follow SFSP meal patterns



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### This Module Does Not Apply To

- School food authority (SFA) sponsors of SFSP that choose to follow school meal patterns
  - National School Lunch Program (NSLP)
  - School Breakfast Program (SBP)
  - Afterschool Snack Program (ASP)
- Seamless Summer Option (SSO) of NSLP



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### CSDE Webpage

#### Meal Pattern Training for School Nutrition Programs

- What's in a Meal: National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12



<https://portal.ct.gov/sde/nutrition/meal-pattern-training-materials>

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### Topics

- Allowable vegetables and fruits
- Serving size requirements
- Crediting whole fresh fruits, canned fruits, frozen fruits, dried fruits, and coconut
- Crediting canned vegetables, mixed vegetables/fruits, beans, peas, and lentils, dried vegetables, 100% vegetable flour pastas, and soups
- Commercial processed products
- Crediting juices
- Juice limit for lunch and supper
- Crediting pureed fruits and vegetables, including smoothies
- Noncredible vegetables and fruits
- Best practices for offering vegetables and fruits
- Resources

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### Allowable Vegetables and Fruits

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### Allowable Vegetables

- Fresh vegetables
- Frozen vegetables
- Canned vegetables (must be drained)
- Rehydrated dried vegetables (require PFS)
- Pasteurized 100% vegetable juice




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### Allowable Fruits

- Fresh fruits
- Frozen fruits (includes thawed juice)
- Canned fruits in water, 100% juice, or light syrup
- Pasteurized 100% fruit juice



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### Serving Size Requirements

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### Serving Size Requirements

- Measured by volume (cups)
  - Example:  $\frac{1}{2}$  cup of vegetable or fruit credits as  $\frac{1}{2}$  cup of vegetables/fruits component
- Minimum creditable amount =  $\frac{1}{2}$  cup



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### Meal Pattern Servings for Vegetables/Fruits

- Breakfast:  $\frac{1}{2}$  cup (any combination)
- Lunch/supper:  $\frac{3}{4}$  cup (2 different servings)
  - 2 different fruits
  - 2 different vegetables
  - 1 fruit and 1 vegetable
- Snack:  $\frac{3}{4}$  cup (any combination)



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### USDA Resource

Food Buying Guide for Child Nutrition Programs (FBG)

- Section 2: Vegetables
- Section 2: Fruits



<https://www.fns.usda.gov/tn/fbg/food-buying-guide>

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### Crediting Whole Fresh Fruits

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### Meal Pattern Contribution of Fresh Fruit Varies

- Depends on type and size (count pack)
  - Count pack = number of pieces per case
  - Smaller count = larger fruit
- An individual piece of fresh fruit might not provide correct serving for each SFSP meal and snack



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### Example 1: Crediting Plums at Breakfast

- SFSP breakfast meal pattern requires  $\frac{1}{2}$  cup of fruits, vegetables, or both
- Size 60 or 65 plum credits as  $\frac{3}{4}$  cup of fruit
- Reimbursable meal
  - Must include additional  $\frac{1}{4}$  cup of vegetables or fruits



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Part 5: Vegetables/Fruits Component

Example 2: Crediting Oranges at Snack

- SFSP snack meal pattern requires 1/4 cup of fruits, vegetables, or both
- 113-count orange credits as 1/4 cup of fruit
- Reimbursable meal  
Must include additional 1/4 cup of vegetables or fruits



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Example: Using the FBG for Oranges



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Cut-up Fruit Must Provide Full Serving



138-count orange = 1/2 cup of fruit



1/2 cup of wedges = entire orange

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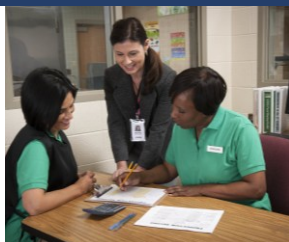
Crediting Whole Fruits at Breakfast and Snack

Fruit (1 piece)	FBG meal pattern contribution	Additional amount for 1/2 cup (Breakfast)	Additional amount for 1/4 cup (Snack)
Apricot, medium (1 1/2-inch diameter)	1/4 cup	1/4 cup	1/4 cup
Clementine, whole, peeled	1/4 cup	1/4 cup	1/4 cup
Kiwi, 33-39 count	1/4 cup	1/4 cup	1/4 cup
Plum, Japanese or hybrid, size 60 and 65	1/4 cup	1/4 cup	1/4 cup
Tangerine, 120 count	1/4 cup	1/4 cup	1/4 cup

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Reminder for Menu Planners

- Use FBG to determine correct crediting information




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Crediting Canned Fruits

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**Canned Fruits**

- May be packed in juice, water, or light syrup
- Juice in canned fruits may count toward vegetables/fruits component



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**Crediting Frozen Fruits**




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**Frozen Fruits**

- Credit based on volume served
- Includes thawed liquid for some fruits
  - Check FBG



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**Crediting Dried Fruits**




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**Dried Fruits**

- Based on volume served
  - Raisins
  - Dates
  - Dried apricots
  - Dried cherries
  - Dried cranberries



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**Crediting Coconut**



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### Coconut

- High in calories and saturated fat
- Fresh, frozen, and dried coconut credit based on volume (cups) served
- Coconut water labeled as 100% juice credits as juice
  - Counts toward juice limit



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### Noncreditable Coconut Products

- Coconut flour
- Coconut oil
- Coconut milk



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### USDA Resource

USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs



<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

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### Crediting Canned Vegetables



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### Canned Vegetables

- Credited serving cannot include packing liquid, e.g., water, sauce
- Must be
  - drained **or**
  - contain minimum amount of vegetables before added liquid



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### Crediting Example for Canned Green Beans

- To credit as ½ cup of vegetables/fruits component, the ½-cup serving must be drained



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### Crediting Example for Canned Baked Beans

- To credit as ½ cup of vegetables/fruits component, the serving must contain ½ cup of beans **before added sauce**



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### Crediting Mixed Vegetables/Fruits

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### Examples of Mixed Vegetables/Fruits

- |  |  |  |
|--|--|--|
| <p><b>Mixed Vegetables</b></p> <ul style="list-style-type: none"> <li>Carrots, peas, and corn</li> <li>Three-bean salad</li> <li>California blend of broccoli, cauliflower, and carrots</li> </ul> | <p><b>Mixed Fruits</b></p> <ul style="list-style-type: none"> <li>Fruit salad</li> <li>Fruit cocktail</li> <li>Mixed berries (strawberries and blueberries)</li> </ul> | <p><b>Mixed Fruits and Vegetables</b></p> <ul style="list-style-type: none"> <li>Carrot-raisin salad</li> <li>Waldorf salad</li> </ul> |
|--|--|--|



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### Mixed Vegetables/Fruits at Lunch and Supper

- At least 2 **different** servings of vegetables/fruits that total ¾ cup
- Mixed vegetables/fruits count as **only 1** of the 2 required servings



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### Example of Mixed Fruits at Lunch and Supper

**Lunch Menu**  
 Grilled chicken, 3 ounces  
 Whole-grain bun, 2 ounces  
**Fruit salad, ¾ cup = 1 serving**  
 Low-fat milk, 1 cup

**Not reimbursable**



**For Reimbursable Meal Must Include**

- At least ¾ cup vegetable
- OR**
- At least ¾ cup different fruit


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### Mixed Vegetables/Fruits at Breakfast and Snack

- May credit as full serving
- Required meal pattern servings of vegetables/fruits component
  - Breakfast = ½ cup
  - Snack = ¾ cup



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### Crediting Beans, Peas, and Lentils

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### Examples of Beans, Peas, and Lentils


- Black beans
- Edamame (soybeans)
- Garbanzo beans (chickpeas)
- Kidney beans
- Lentils
- Navy beans
- Split peas
- White beans



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### Beans, Peas, and Lentils


- Credit based on cooked volume
  - 1/2 cup cooked = 1/2 cup vegetables/fruits component
- Liquid from canned beans, peas, and lentils does not credit



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### Menu Planning Considerations for Beans, Peas, Lentils


- One serving may credit as vegetables/fruits or MMA but not both in same meal or snack
- May credit as either vegetables/fruits or MMA in different meals
- If 2 different servings
  - 1 serving may credit as vegetables/fruits
  - 1 serving may credit as MMA



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### Crediting Example for Lunch/Supper

Chili (kidney beans)	MMA
Salad with chickpeas	Vegetables/Fruits
Whole-grain roll	Grains/Breads
Orange slices	Vegetables/Fruits
Low-fat milk	Milk



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### More Information About Crediting Beans, Peas, and Lentils

- CSDE Summer Meals Annual Sponsor Training
  - Crediting Foods in the SFSP Meal Patterns Part 3: Meats/Meat Alternates Component



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

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### Crediting Dried Vegetables

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### Examples of Dried Vegetables

- Dried potato flakes
- Dried beans, peas, and lentils
- Dried soup mix



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### Dried Vegetables

- Based on rehydrated volume (cooked with added liquid)
- Require PFS unless in FBG
  - Must document cups of vegetables per serving in rehydrated volume



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### Noncreditable Dried Vegetables

- Seasonings, e.g., dried onion and dried parsley



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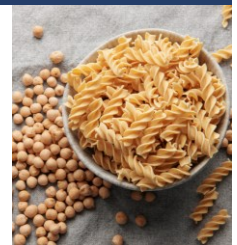
### Crediting 100% Vegetable Flour Pasta

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### 100% Vegetable Flour Pasta

- Sponsors choose to credit as vegetables/fruits component



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### Crediting Examples for 100% Vegetable Flour Pasta

- **Example 1: Red Lentil Pasta**  
Ingredients: Red lentil flour
- **Example 2: Green Lentil, Cauliflower, and Parsnip Pasta**  
Ingredients: Green lentils, cauliflower, parsnips

100% vegetable flours



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### Serving Size for 100% Vegetable Flour Pasta

- ½ cup cooked = ½ cup of vegetables/fruits component



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### Crediting Considerations for 100% Vegetable Flour Pasta

- Many products contain other non-vegetable ingredients
  - May or may not credit
  - PFS required



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### Example 1: Vegetable Pasta Product

Ingredients: Semolina (wheat), durum flour (wheat), **dried carrots, dried tomato, dried spinach**, niacin, ferrous sulfate (iron), thiamin mononitrate, riboflavin, folic acid

Might credit with PFS



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### Example 2: Spinach Pasta Product

Ingredients: Semolina (wheat), durum flour (wheat), **dried spinach**, niacin, ferrous sulfate (iron), thiamin mononitrate, riboflavin, folic acid

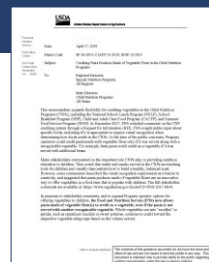
Does not credit



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### USDA Resource

USDA Memo SP 26-2019, CACFP 13-2019, and SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs



<https://www.fns.usda.gov/cn/crediting-pasta-products-made-vegetable-flour-child-nutrition-programs>

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## Crediting Soups

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### Different Crediting Requirements


- Commercial soups
- Soups made from scratch



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### Crediting Commercial Vegetable Soups

- Based on FBG yields
- Only certain types credit
  - Vegetable soups
  - Bean, pea, and lentil soups



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### Allowable Commercial Vegetable Soups

- Minestrone
- Tomato
- Tomato with other basic components, e.g., rice
- Vegetable (only vegetables)
- Vegetable with meat/poultry

**1 cup = ½ cup vegetables/fruits**



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### Allowable Commercial Bean, Pea, and Lentil Soups

- Lentil
- Pea, e.g., split pea
- Bean, e.g., black bean, navy bean, and mixed bean

**1 cup = ½ cup vegetables/fruits**



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### Examples of Noncreditable Commercial Soups


- Beef barley soup
- Chicken or turkey noodle soup
- Chicken or turkey rice soup
- Cream vegetable soups, e.g., cream of broccoli, cream of mushroom, and cream of celery



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### Crediting Soups Made from Scratch


- Based on cups of vegetables per serving
- Document with recipe using FBG yields
- At least 1/4 cup of vegetables per serving to credit



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### CSDE Resource


Crediting Soups in the Summer Food Service Program



[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit\\_soups\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit_soups_sfsp.pdf)

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### Crediting Commercial Processed Products




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### Commercial Processed Products

- Crediting applies only to vegetable or fruit portion
- Examples
  - Entrees, e.g., pizza, bean burritos
  - Breaded vegetables, e.g., green beans, onion rings
  - Hash brown patties, coleslaw, potato salad
  - Hummus and other bean dips
  - Fruit turnovers




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### Require Specific Crediting Documentation

- Indicate how credit toward vegetables/fruits component
  - Child Nutrition (CN) label
  - Product formulation statement (PFS)


Sponsors must review PFS for accuracy before purchasing product



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### More Information About Commercial Processed Products

- CSDE Summer Meals Annual Sponsor Training
  - Crediting Documentation for Summer Meals




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

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**USDA Resource**

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>

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**Crediting Fruit and Vegetable Juices**



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**Requirements for Fruit and Vegetable Juices**


- Must be pasteurized 100% full strength juice
- No added sugars



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**Allowable Types of 100% Juices**

- Fresh
- Frozen
- Made from concentrate



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**100% Juice =**


- Juice
- Full-strength juice
- 100% Juice
- Reconstituted juice
- Juice from concentrate



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**Crediting Considerations for Juices**

- Juice concentrates must be reconstituted to 100% juice
- Does not credit as ingredient in another food or beverage
  - Exception: 100% juice in smoothies



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### Menu Planning Requirements for Juice at Snack

- Only one meal component may be creditable beverage
- Cannot serve juice if milk is only other meal component




**Not reimbursable**



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### Juice Limit for Lunch and Supper




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### Juice Limit for Lunch and Supper


- No more than half of vegetables/fruits component



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### Juice Limit Includes All Types of Juice

- 100% juices (fresh, frozen, and made from concentrate)
- Frozen 100% juice pops
- Pureed fruits and vegetables in smoothies



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### Juice and Vegetable/Fruit Must Be Different


- Cannot offer only two servings of the same type of vegetable or fruit
- Must contain a different type of fruit or a vegetable



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### Examples of Unallowable Servings of Vegetables/Fruits

- Orange juice
- Orange



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### Examples of Allowable Servings of Vegetables/Fruits

- Orange juice
- Strawberries
- Orange juice
- Broccoli



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### CSDE Resource

Crediting Juices in the Summer Food Service Program



[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfsp/credit\\_juice\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfsp/credit_juice_sfsp.pdf)

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### Crediting Pureed Vegetables and Fruits

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### Crediting Pureed Vegetables and Fruits

- Must be recognizable (visible)
  - Applesauce
  - Pureed sweet potatoes
  - Mashed potatoes
  - Pureed butternut squash
  - Tomato sauce

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### Noncreditable Pureed Vegetables and Fruits

- Not visible
  - Example: Applesauce or pureed sweet potatoes in baked goods
- Exception for pureed vegetables and fruits in smoothies

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### Crediting Pureed Fruits and Vegetables in Smoothies

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### Pureed Fruits and Vegetables Credit as Juice


- Based on pureed volume (cups) in serving
  - ½ cup of pureed fruit/vegetable = ½ cup of juice
- Count toward juice limit for lunch/supper



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### Required Documentation for Smoothies


- Commercial products**
  - CN label or PFS
- Foods made from scratch**
  - Recipe



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### CSDE Resource


Crediting Smoothies in the Summer Food Service Program



[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit\\_smoothies\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/credit_smoothies_sfsp.pdf)

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### Noncredible Vegetables



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### Examples of Noncredible Vegetables




- Chili sauce, ketchup, pickle relish
- Dehydrated vegetables used for seasoning
- Cream vegetable soups (e.g., cream of broccoli and cream of mushroom)
- Home-canned vegetable products (for food safety reasons)
- Snack-type foods made from vegetables, e.g., potato chips and corn chips

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### Noncredible Fruits



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### Examples of Noncredible Fruits


- Fruit snacks, e.g., fruit roll-ups, fruit leathers, fruit wrinkles, fruit twists, yogurt-covered fruit snacks
- Banana chips
- Home-canned products (for food safety reasons)
- Jams, jellies, and preserves
- Juice drinks that are not 100% juice, e.g., grape juice drink, orange juice drink, pineapple-grapefruit drink, cranberry juice cocktail, and lemonade

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### CSDE Resource

Noncredible Foods in the Meal Patterns for the Summer Food Service Program



[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/noncredible\\_foods\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsfp/noncredible_foods_sfsp.pdf)

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### USDA's Best Practices for Vegetables and Fruits

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### Recommendations for Vegetables and Fruits

- Offer a variety of vegetables and fruits each week
- Limit sodium, saturated fat, and added sugars in preparation
- Serve whole fruits instead of juices
- Incorporate seasonal and locally produced foods
- Offer a vegetable or fruit for at least one of the two required meal components at snack



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### USDA Webpage


Farm to Summer



<https://www.fns.usda.gov/fzs/farm-summer>

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### Resources

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**CSDE Resource**

Requirements for the Vegetables/Fruits Component of the Summer Food Service Program Meal Patterns

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/component\\_vegetables\\_fruits\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/component_vegetables_fruits_sfsp.pdf)

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**USDA Resource**

Crediting Vegetables in the Child Nutrition Programs Tip Sheet

<https://www.fns.usda.gov/tn/crediting-vegetables-child-nutrition-programs-tip-sheet>

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**USDA Resource**

Crediting Fruits in the Child Nutrition Programs Tip Sheet

<https://www.fns.usda.gov/tn/crediting-fruits-child-nutrition-programs-tip-sheet>

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**CSDE Webpage**

Vegetables and Fruits section of CSDE's Crediting Foods in the Summer Food Service Program webpage

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

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**CSDE Webpage**

Crediting Summary Charts for the Summer Food Service Program Meal Patterns

[https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/crediting\\_summary\\_charts\\_sfsp.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/creditingfsp/crediting_summary_charts_sfsp.pdf)

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**CSDE Webpage**

Crediting Documentation for the Child Nutrition Programs


- Child Nutrition labels
- Product formulation statements
- Nutrition information
- Accepting product documentation
- Standardized recipes
- Food Buying Guide for Child Nutrition Programs

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs>

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**CSDE Resource**

Meal Pattern and Crediting Resources for the Summer Food Service Program



[https://portal.ct.gov/-/media/sde/nutrition/sfsp/mealpattern/resources\\_sfsp\\_meal\\_patterns.pdf](https://portal.ct.gov/-/media/sde/nutrition/sfsp/mealpattern/resources_sfsp_meal_patterns.pdf)

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**Questions? Contact CSDE's Summer Meals Staff**



[https://portal.ct.gov/-/media/sde/nutrition/cnstaff/county\\_assign\\_summer\\_meals.pdf](https://portal.ct.gov/-/media/sde/nutrition/cnstaff/county_assign_summer_meals.pdf)

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**Thanks for participating!**

More guidance and resources



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

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3. email: [gprogram.intake@usda.gov](mailto:gprogram.intake@usda.gov)

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