

What's in a Meal

Meal Patterns for Grades K-12 in the School Nutrition Programs

Module 13: Grains Component

Connecticut State Department of Education
Bureau of Child Nutrition Programs

School Year 2025-26

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What's in a Meal Training Modules

- 1: Introduction to Training
- 2: Introduction to School Meal Patterns
- 3: National School Lunch Program (NSLP) Meal Pattern
- 4: School Breakfast Program (SBP) Meal Pattern
- 5: Afterschool Snack Program (ASP) Meal Pattern
- 6: Dietary Specifications
- 7: Meal Pattern Documentation for School Menus
- 8: Meal Pattern Documentation for Crediting Commercial Processed Products
- 9: Milk Component
- 10: Meats/Meat Alternates Component
- 11: Fruits Component
- 12: Vegetables Component
- 13: Grains Component
- 14: Whole Grain-rich (WGR) Requirement
- 15: Grain Ounce Equivalents
- 16: Water Availability During Meal Service
- 17: Offer versus Serve (OVS) in the NSLP
- 18: Offer versus Serve (OVS) in the SBP

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

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Topics

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Topics

- Required servings for breakfast, lunch, and snack
- Allowable grains
- Creditable grain ingredients
- Crediting requirements
- Resources

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Key Messages

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Key Messages About Grains


- Minimum daily and weekly ounce equivalents (oz eq) at lunch
- Minimum daily and weekly oz eq of combined grains/MMA component at breakfast
- May be offered at snack
- Weekly limit for grain-based desserts at lunch

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Key Messages About Grains

- All grains must be whole rich (WGR) or enriched
- ≥ 80% must be WGR
- Limit for noncreditable grains



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Minimum Daily and Weekly Servings for Lunch



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Grains Component for Lunch Meal Patterns

5-day week (oz eq)

Grades	Daily	Weekly
K-5	1	8-9
6-8	1	8-10
9-12	2	10-12
K-8 option	1	8-9

7-day week (oz eq)

Grades	Daily	Weekly
K-5	1	11-12½
6-8	1	11-14
9-12	2	14-17
K-8 option	1	11-12½

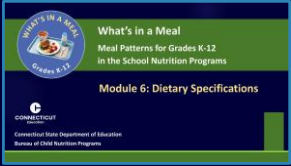
- May serve larger amounts if menu meets dietary specifications

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More Information on Dietary Specifications

- Module 6: Dietary Specifications




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Weekly Grains Maximums for Lunch

- Provide menu planning target to meet weekly dietary specifications
- Lunch menus that regularly include larger amounts might not comply




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Weekly Minimums at Lunch for Grades K-5, 6-8, and K-8 Option

- Minimum weekly oz eq = more than sum of daily oz eq
- Must offer more than minimum daily oz eq on some days



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Must Offer More Than Minimum Daily Oz Eq on Some Days for Grades K-5, 6-8, and K-8 Option

5-day lunch (oz eq)

- 1 oz eq daily = 5 oz eq weekly

Grades	Daily	Weekly
K-5	1	8-10
6-8	1	9-10
K-8 option	1	8-9

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Offering Daily Minimum = Weekly Minimum for Grades 9-12

5-day week (oz eq)

Grades	Daily	Weekly
9-12	2	10-12

7-day week (oz eq)

Grades	Daily	Weekly
9-12	2	14-17

- 2 oz eq daily = 10 oz eq
- 2 oz eq daily = 14 oz eq

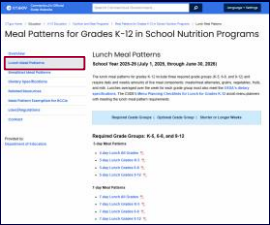
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CSDE Resource

Meal Patterns for Grades K-12 in School Nutrition Programs

- Lunch meal patterns



<https://portal.ct.gov/sde/nutrition/meal-patterns-school-nutrition-programs/lunch-meal-patterns>

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Minimum Daily and Weekly Servings for Breakfast

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Grains/MMA Component for Breakfast Meal Pattern

5-day week (oz eq)

Grades	Daily	Weekly
K-5	1	7-10
6-8	1	8-10
9-12	1	9-10

7-day week (oz eq)

Grades	Daily	Weekly
K-5	1	10-14
6-8	1	11-14
9-12	1	12½-14

- 1 oz eq of grains OR 1 oz eq MMA OR 1 oz eq combination

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Grains/MMA Component of Breakfast Meal Pattern

5-day week (oz eq)

Grades	Daily	Weekly
K-5	1	7-10
6-8	1	8-10
9-12	1	9-10

7-day week (oz eq)

Grades	Daily	Weekly
K-5	1	10-14
6-8	1	11-14
9-12	1	12½-14


- May serve larger amounts if menu meets dietary specifications

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Weekly Maximum Oz Eq for Grains/MMA at Breakfast

- Provide menu planning target to meet weekly dietary specifications
- Breakfast menus that regularly include larger amounts might not comply




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Weekly Minimum Oz Eq for Grains/MMA at Breakfast

- More than sum of daily 1 oz eq for all grades
- Must offer more than minimum daily 1 oz eq on some days



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Breakfast Must Offer More 1 Oz Eq on Some Days

Example for 5-day week (oz eq)

- 1 oz eq daily = 5 oz eq weekly

Grades	Daily	Weekly
K-5	1	7-10
6-8	1	8-10
9-12	1	9-10


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Three Optional Grade Groups for Breakfast Meal Pattern

- Grades K-8
- Grades 6-12
- Grades K-12

- Same daily requirements for grains/MMA component
- Different weekly requirements
 - Narrower range for grains/MMA
 - Narrower weekly calorie range
 - Stricter sedum limits





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More Information

- Module 2: Introduction to School Meal Patterns
- Module 4: School Breakfast Program Meal Pattern



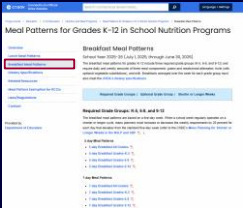
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CSDE Resource

Meal Patterns for Grades K-12 in School Nutrition Programs

- Breakfast meal patterns



<https://portal.ct.gov/sde/nutrition/meal-patterns-school-nutrition-programs/breakfast-meal-patterns>

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Minimum Serving for Snack

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Snack Meal Pattern for Grades K-12

- Must offer minimum serving of any 2 meal components
- Same servings for grades K-12
 - Minimum serving for grains = 1 oz eq



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Allowable Grains and Grain Products

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Allowable Grain Products

- Breads and bread products
- Snack products, e.g., crackers, hard pretzels, tortilla chips, popcorn
- Cereal grains, e.g., brown rice, quinoa
- Ready-to-eat (RTE) breakfast cereals
- Cooked breakfast cereals
- Bread products as ingredient in another item
- Pasta products
- Grain-based desserts



Different crediting requirements and considerations

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Creditable Grain Foods

Commercial products and foods made from scratch that contain a sufficient quantity of creditable grains and do not exceed the limit for noncreditable grains


Terms to Know

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Two Types of Creditable Grain Foods

1. Whole grain-rich (WGR)
2. Enriched



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Whole Grain-rich (WGR) Foods

- 100% whole grain
- Blend of whole and enriched grains (at least 50% whole grain)

At least 80% weekly

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Enriched Grain Foods

- Includes bran and germ

No more than 20% weekly

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Creditable Grain Ingredients

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Creditable Grains

The ingredients in a commercial product or standardized recipe that count toward the grains component of the school meal patterns

- Whole grains
- Enriched grains
- Bran
- Germ

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Whole Grains

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Whole Grains

- Consist of entire grain kernel

Whole Grain Kernel

Bran

"Outer shell" protects seed
fiber, B vitamins, trace minerals

Endosperm

Provides energy
Carbohydrate, protein

Germ

Nourishment for the seed
Antioxidants, vitamin E,
B-vitamins

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How to Identify Whole Grains

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How to Identify Whole Grains

1. Contains “whole” before grain name
2. Other names for whole grains
3. Food and Drug Administration (FDA) standard of identity
4. Corn ingredients are nixtamalized



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Identify Whole Grains Method 1: Contains “Whole” Before Grain Name




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“Whole” Before Grain Name

- Whole grain [name of grain, e.g., wheat, rye, oats]
- Whole wheat
- Whole [name of grain]
- Stoneground whole [name of grain]



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Check Ingredients for “Stoneground” Products

- Describes process used for making flour or meal
- Does not necessarily mean product is whole grain




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Example of Stoneground Wheat Crackers

Ingredients: Unbleached enriched wheat flour (wheat flour, niacin, iron, thiamine, riboflavin, folic acid), canola oil, salt, yeast, malted barley flour, baking soda



Ingredient	Whole grain?
Stone-ground whole wheat	Yes
Stone-ground wheat	No

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Identify Whole Grains Method 2:
Other Names for Whole Grains




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Other Names for Whole Grains

- Berries
- Groats
- Oats and oatmeal
- Graham flour
- Brown rice
- Other grains, e.g., quinoa, millet, amaranth, sorghum buckwheat, bulgur (cracked wheat), and sprouted wheat



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Identify Whole Grains Method 3:
Whole-wheat Products with FDA Standard of Identity




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FDA Standard of Identity

A set of rules for what a certain product, such as whole-wheat bread, must contain or may contain to be legally labeled with that product name

- Only for certain types of whole-wheat breads, rolls, buns, and pastas



Terms to Know

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FDA Standard of Identity Only for Certain Types of Whole-wheat Products

Breads, Rolls, Buns

- Whole-wheat bread, rolls, buns
- Entire wheat bread, rolls, buns
- Graham bread, rolls, buns
 - Does not include graham crackers



Must have exact product name

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FDA Standard of Identity Only for Certain Types of Whole-wheat Products

Pastas

- Whole-wheat spaghetti
- Whole-wheat vermicelli
- Whole-wheat macaroni
- Whole-wheat macaroni products



Must have exact product name


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Other Grain Products without These Exact Bread or Pasta Names

▪ Do not have an FDA standard of identity



Examples

▪ Whole wheat crackers

▪ Whole wheat tortillas

▪ Whole wheat bagels

▪ Whole wheat biscuits

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Identify Whole Grains Method 4: Nixtamalized Corn



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Nixtamalization

The process of soaking and cooking dried corn in an alkaline (or slaked lime) solution


Terms to Know

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CSDE Resource

Crediting Whole Grains in the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/credit_whole_grains_snp.pdf

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Enriched Grains


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Enriched Grains

▪ Refined grains
e.g., wheat, rice, and corn

▪ Refined grain products
e.g., cereal, pasta, and bread



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5 Vitamins and Minerals Added to Enriched Grains

- Thiamin
- Riboflavin
- Niacin
- Folic acid
- Iron




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Examples of Enriched Grains

- Enriched corn flour
- Enriched durum flour
- Enriched farina
- Enriched rice
- Enriched rye flour
- Enriched wheat flour
- Enriched white flour
- Any grains stating “enriched”




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Two Ways to Identify Enriched Grains

- Labeled as “enriched”
 - Example: enriched long grain rice
- Enriched grain is first ingredient, excluding water




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Example 1 Enriched Grains

- Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate riboflavin folic acid), canola oil, palm oil, sea salt, salt, baking soda, yeast




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Example 2 Enriched Grains

- Ingredients: Water, enriched flour (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), high fructose corn syrup, canola oil




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CSDE Resource


Crediting Enriched Grains in the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/credit_enriched_grains_smp.pdf

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Bran and Germ

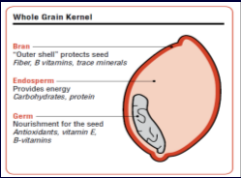
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Bran and Germ

- Bran = seed husk or outer coating of cereal grains
- Germ = vitamin-rich sprouting section of whole-grain kernel

Credit the same as enriched grains



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Crediting Requirements for Grain Products

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How to Credit Different Types of Grains

- Commercial grain products
- Breakfast cereals
- Corn ingredients
- Popcorn
- Grain foods made from scratch
- Grain-based desserts




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Two Ways to Credit Grains

Different Requirements

1. Credit as enriched grain
 - No more than 20 percent of weekly offered grains
2. Credit as WGR grain
 - At least 80 percent of weekly offered grains at breakfast, lunch, and snack



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Crediting Commercial Grain Products

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Two Types of Commercial Grain Products

Grain only

- Breads
- Muffins
- Crackers
- Breakfast cereals
- Pancakes
- Rice
- Pasta

Combination foods

- Pizza
- Lasagna
- Breaded chicken nuggets
- Egg rolls



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Crediting Criteria for Commercial Grain Products

1. Must be WGR or enriched

2. Cannot exceed limit for noncreditable grains

- Groups A-G: ≤ 3.99 grams
- Groups H-I: ≤ 6.99 grams

Cannot credit if exceed limit




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Reminder About Groups A-I

- USDA's Exhibit A: Grain Requirements for Child Nutrition Programs




<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

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Reminder About Groups A-I

- USDA's Exhibit A: Grain Requirements for Child Nutrition Programs
- Required weight/volume for 1 oz eq




<https://foodbuyingguide.fns.usda.gov/Content/TablesFBG/ExhibitA.pdf>

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CSDE Resource

Grain Ounce Equivalents Chart for the School Nutrition Programs




https://portal.ct.gov/-/media/sde/nutrition/nsp/crediting/grain_oz_eq_snp.pdf

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Examples of Noncreditable Grain Ingredients

- Count toward limit
- Limit for noncreditable grains applies to all grains
 - WGR
 - Enriched



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Examples of Noncreditable Grain Ingredients

- Corn (not whole grain, enriched, or nixtamalized), e.g., cornmeal, corn flour, degermed corn, stone-ground corn, yellow corn flour
- Fiber, e.g., corn fiber, soluble corn fiber, oat fiber, oat hull fiber, soy fiber
- Flour (not whole grain or enriched), e.g., durum flour, malted barley flour, fermented wheat flour, rice flour, semolina flour, stone-ground corn flour, white flour, wheat flour
- Grits (not whole grain, enriched, or nixtamalized), e.g., corn grits, durum grits, barley grits

- Modified food starch, e.g., modified cornstarch, modified rice starch, modified tapioca starch, modified wheat starch
- Rice, white (not enriched)
- Soy products, e.g., soy flakes, soy fiber, soy grits
- Starch, e.g., cornstarch, cultured wheat starch, hydrolyzed starch, potato starch, rice starch, tapioca starch
- Vegetable and legume flours, e.g., chickpea flour, fava bean flour, pea flour, potato flour


Not all-inclusive

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CSDE Resource

Guide to Meeting the Whole Grain-rich Requirement for the Meal Patterns for Grades K-12 in the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/wgr_requirement_snp_grades_k-12.pdf

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Crediting Breakfast Cereals

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Breakfast Cereals Include

- Ready-to-eat (RTE) cold breakfast cereals
- Cooked instant and regular hot cereals




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Crediting Requirements for RTE and Cooked Breakfast Cereals

1. Must be WGR, enriched, or fortified
2. Cannot exceed limit for added sugars




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New Added Sugars Limit for Breakfast Cereals as of July 1, 2025


- USDA final rule, Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans
- ≤ 6 grams per dry ounce



<https://www.federalregister.gov/documents/2024/04/25/2024-08098/child-nutrition-programs-meal-patterns-consistent-with-the-2020-2025-dietary-guidelines-for>

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WGR Breakfast Cereals

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WGR Breakfast Cereals

- Different WGR criteria for RTE and cooked cereals




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WGR Criteria for RTE Breakfast Cereals

1. Whole grain is first ingredient and cereal is fortified **OR** cereal is **100% whole grain**
 - Fortification not required if 100% whole grain
2. Noncreditable grains cannot exceed 6.99 grams per portion
3. ≤ 6 grams added sugars per dry ounce

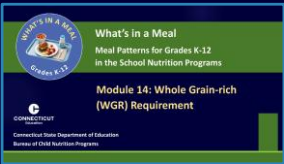


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More Information on WGR Criteria

- **Module 14: Whole Grain-rich Requirement**




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WGR Criteria for Cooked Breakfast Cereals

1. **100% whole grain OR** contain blend of whole and enriched grains with at least 50% whole grain
2. Noncreditable grains cannot exceed 6.99 grams per portion
3. ≤ 6 grams added sugars per dry ounce



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Enriched Breakfast Cereals

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Identifying Enriched Breakfast Cereals

- Contain 5 nutrients
 - Thiamin
 - Riboflavin
 - Niacin
 - Folic acid
 - Iron




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Identifying Enriched Breakfast Cereals

- Food is labeled “enriched”
 - Enriched puffed rice cereal
 - Enriched farina
- First ingredient is enriched grain




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Crediting Enriched Breakfast Cereals

- Must meet limits for
 - noncreditable grains ≤ 6.99 grams per portion
 - added sugars ≤ 6 grams per dry ounce


Count toward 20% weekly limit



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Fortified Breakfast Cereals




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Fortified Breakfast Cereals Contain Added Nutrients

- Nutrients not found in grains or added in higher levels
- Different cereal brands may list different nutrients
 - 5 enrichment nutrients
 - Additional vitamins and minerals




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Identifying Fortified Breakfast Cereals

- “Fortified” listed on product label
 - Example: Fortified wheat flakes
- Ingredients statement includes added vitamins and minerals




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Example of Fortified Breakfast Cereal

Ingredients: Whole-grain wheat, raisins, wheat bran, sugar, brown sugar syrup, contains 2% or less of salt, malt flavor

Vitamins and Minerals: Potassium chloride, niacinamide, reduced iron, vitamin B6 (pyridoxine hydrochloride), zinc oxide, vitamin B2 (riboflavin), vitamin B1 (thiamin hydrochloride), vitamin A palmitate, folic acid, vitamin D, vitamin B12




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CSDE Resource


Crediting Breakfast Cereals in the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/credit_cereals_snp.pdf

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Crediting Corn Masa, Masa Harina, Corn Flour, Cornmeal, and Hominy

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Creditable Corn Ingredients

- Whole grain
- Enriched
- Nixtamalized



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Nixtamalized Corn is Used to Make

- Hominy
- Masa harina
- Corn masa
- Certain types of cornmeal




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How to Identify Nixtamalized Corn

- Ingredients statement indicates corn is treated with lime
 - Ground corn with trace of lime
 - Ground corn treated with lime
- Package includes FDA whole grain health claim



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FDA Whole Grain Health Claims

Low-fat claim

Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol, may reduce the risk of heart disease and some cancers

Moderate-fat claim

Diets rich in whole grain foods and other plant foods, and low in saturated fat and cholesterol, may help reduce the risk of heart disease

Not common on most products

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Crediting Dried Milled Hominy Grits

Credits as WGR food

½ cup cooked or 28 grams dry = 1 oz eq

Canned hominy or cooked dried whole hominy credits as starchy vegetable subgroup




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USDA Resource

USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina 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 Popcorn



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Crediting Popcorn

WGR food


3 cups popped (1 ounce) = 1 oz eq

Minimum creditable amount = ¼ oz eq (⅓ cup popped)

Consider serving size

Maintain crediting documentation for foods containing popcorn

Consider dietary specifications




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USDA Resource

USDA Memo SP 23-2019, CACFP 10-2019 and SFSP 9-2019: Crediting Popcorn in the Child Nutrition Programs



<https://www.fns.usda.gov/school-meals/crediting-popcorn-child-nutrition-programs>

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Crediting Grain Foods Made from Scratch

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Crediting Criteria for Grain Foods Made from Scratch

1. Must be WGR or enriched

2. Cannot exceed limit for noncreditable grains

- Groups A-G: ≤ 3.99 grams
- Groups H-I: ≤ 6.99 grams




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Crediting Criteria for Grain Foods Made from Scratch

▪ Must maintain standardized recipes


- Crediting (WGR or enriched)
- Oz eq contribution per serving



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

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Crediting Grain-based Desserts

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Grain-based Desserts Not Allowed at Snack Except

▪ Not allowed except

- animal crackers
- graham crackers



▪ Recommended limit for sweet crackers ≤ 2 times per week



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Grain-based Desserts at Breakfast and Lunch

▪ Allowed but different restrictions



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Examples of Grain-based Desserts

- Animal crackers and graham crackers
- Brownies, plain
- Cakes, e.g., coffee cake, cupcakes, gingerbread
- Cereal bars, breakfast bars, and granola bars
- Cookies, e.g., plain and with chocolate, nuts, fruits
- Doughnuts, plain, frosted, filled
- Fruit-filled rolls, bars, cookies, e.g., fig bars
- Dessert pies, fruit cobblers, fruit crisps, fruit turnovers
- Sweet bread puddings, e.g., cinnamon, fruits, chocolate, icing
- Sweet biscotti, e.g., with fruits, chocolate, icing
- Sweet croissants, e.g., chocolate or almond filled
- Sweet pita chips, e.g., cinnamon-sugar
- Sweet rice puddings, e.g., cinnamon, vanilla
- Sweet scones, e.g., with fruits, chocolate, icing
- Pastries, e.g., sweet rolls, cinnamon rolls, danish, toaster pastries

This list is not all-inclusive

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A photograph of two students, a girl and a boy, sitting at a table in a school cafeteria, eating lunch. The girl is holding a red apple and the boy is holding a sandwich.


Restrictions for Grain-based Desserts at Lunch

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Restrictions for Grain-based Desserts at Lunch

- No more than 2 oz eq per week
 - Applies to WGR and enriched menu items
 - Cannot serve graham/animal crackers as daily grain choice

A photograph showing a plate of chocolate chip cookies, a bowl of eggs, and a small bowl of what appears to be a grain-based dessert or sauce.


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Example of Lunch Menu for Grades 9-12 with Grain-based Dessert

- Yogurt, 1 cup
- Fresh fruit, 1 cup
- Fresh vegetables, 1 cup
- Graham crackers, 2 oz eq
- Low-fat or fat-free milk, 1 cup

Not allowed as daily lunch choice

A photograph showing a variety of lunch menu items: a cup of yogurt, a carton of milk, a red apple, a bunch of carrots, and a box of graham crackers.

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A photograph of two students, a girl and a boy, sitting at a table in a school cafeteria, eating breakfast. The girl is holding a red apple and the boy is holding a sandwich.


Restrictions for Grain-based Desserts at Breakfast

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Restrictions for Grain-based Desserts at Breakfast

- No limit but only certain types are allowed

A photograph showing a plate of chocolate chip cookies, a bowl of eggs, and a small bowl of what appears to be a grain-based dessert or sauce.

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Crediting Grain-based Desserts at Breakfast

Allowed

- Plain animal/graham crackers
- Cereal bars
- Granola bars
- Doughnuts
- Fruit turnovers
- Pastries
- Sweet rolls

Not Allowed


- Brownies
- Cakes (except coffee cake)
- Cookies
- Fruit crisps and cobbles
- Fruit dessert pies



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How to Identify Grain-based Desserts




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Identifying Grain-based Desserts

- No USDA definition
- Two methods



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Two Methods to Identify Grain-based Desserts

1. CSDE's Grain Oz Eq Chart

Grain Ounce Equivalents for the School Nutrition Programs

2. Common perceptions of food and how its typically served




https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/grain_oz_eq_snp_grades_k-12.pdf

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Method 1: CSDE's Grain Ounce Equivalents Chart

- Blue = lunch and breakfast
- Red = lunch only



https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/grain_oz_eq_snp_grades_k-12.pdf

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Common Perceptions and How Typically Served




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Common Perceptions and How Typically Served

- Thought of or served as dessert?
- Frosted, iced, or dessert-flavored?
- Contains custard filling or candy?
- In shape of cookie or packaged like dessert?

Yes = grain-based dessert





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Common Perceptions and How Typically Served

- Name does not indicate if product is grain-based dessert
 - No FDA standard of identity
 - Manufacturers may use any terms

“Breakfast Rounds”

“Breakfast Bars”



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Consider Weekly Dietary Specifications for Breakfast and Lunch

- Grain-based desserts often contain more fat and added sugars
- Replace with whole-grain foods




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CSDE Resource

Crediting Grain-based Desserts in the National School Lunch Program and School Breakfast Program Meal Patterns for Grades K-12




https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/credit_grain_based_desserts_grades_k-12_nslp_sbp.pdf

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Noncreditable Grain Foods



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Examples of Noncreditable Grain Foods


- 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 more than 6 grams per dry ounce
- Grain foods that exceed limit for noncreditable grains

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CSDE Resource

Noncreditable Foods in the Meal Patterns for the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/noncreditable_foods_snp.pdf

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Resources




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USDA Resource

USDA Memo SP 05-2022: Meal Requirements Under the National School Lunch Program and School Breakfast Program: Questions and Answers for Program Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022




<https://www.fns.usda.gov/cn/sp052022-questions-answers-program-operators>

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CSDE Resource

Calculation Methods for Grain Ounce Equivalents for the Meal Patterns for School Nutrition Programs




https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/grain_calculation_snp.pdf

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CSDE Resource

How to Use the Grain Ounce Equivalents Chart for the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nsip/crediting/how_to_use_grain_ounce_equivalents_chart_nsip_sbp.pdf

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USDA Resource

Recipe Analysis Workbook (RAW): Standardized Recipes

- Food Buying Guide for Child Nutrition Programs



<https://www.fns.usda.gov/tn/food-buying-guide-interactive-web-based-tool>


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CSDE Webpage

Crediting Foods in School Nutrition Programs

- MMA
- Grains
- Vegetables
- Fruits
- Milk




<https://portal.ct.gov/sde/nutrition/crediting-foods-in-school-nutrition-programs/grains>

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CSDE Resource

Crediting Summary Charts for the Meal Patterns for the School Nutrition Programs



https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/crediting_summary_charts_snp.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 School Nutrition Programs

- NSLP
- SBP
- ASP



https://portal.ct.gov/-/media/sde/nutrition/nslp/crediting/resources_school_meal_patterns_snp.pdf

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Questions?

- Contact CSDE's school nutrition programs staff

<https://portal.ct.gov/-/media/sde/nutrition/cnstaff/countyassign.pdf>

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Thanks for participating!



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

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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: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, 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:

1. 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

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