

Meal Service Styles: CACFP Requirements Adult Daycare Centers

Meal Service Style	Definition	Requirement	Best Practices
Pre-plated Visit of the second of the secon	Staff serve all components on the plate or into cups	Minimum serving size per the CACFP meal pattern must be placed on plate and in cup	Have plates/cups prepared prior to participants being seated Use scoop sizes or measuring cups Provide staff with summary sheets of how much to serve (i.e. 4 apple slices)
Family Style Dining	Common serving dishes of each component is placed on the table Participants serve themselves	Minimum serving size per the CACFP meal pattern must be available for each participant seated at the table Encourage participants to take all components in the minimum serving size, but do not require	Place components/ common serving dishes on table prior to participants being seated Use appropriate size bowls, utensils, tables, chairs
Combination of Pre-plated and Family Style Dining The style Dinin	 These two meal services may be combined to better accommodate the participant's abilities or the foods being served All meal components must be served: When foods are served pre-plated: Quantities placed on plates and in cups by staff must meet the minimum serving size When foods are served family style: Quantities available in common serving dishes must provide minimum serving size for each participant seated at the table 		
Cafeteria Style Dining	Participants move through a serving line and serve themselves food or staff serve the food. Quantities taken by participants or served by staff must meet the minimum serving size		

Offer versus Serve (OVS) is allowed in Adult Day Care. Programs

must indicate when a site will use OVS in the CACFP online contract on the Site Application page. Refer to the <u>USDA Offer</u>

<u>Versus Serve for ADC</u> handout for OVS requirements.