

Meal Planning & Production

Form/Resource	Description	Form Location
CACFP Meal Pattern (1-18 year olds)	Specifies components and amounts to serve to children	GM Website (GM 12): https://dpi.wi.gov/community-nutrition/cacfp/child-care/memos
Production Records	Record daily to document amounts of food prepared	GM Website (GM 12)
Production Record Instructions	Detailed steps on how to complete production records	GM Website (GM 12)
Meal Requirements Calculator	Assists in determining the minimum amounts required	GM Website (GM 12)
Food Buying Guide Calculator	Assists with purchasing the right amount of food	GM Website (GM 12) Online: http://fbg.theicn.org/
CACFP Grains Chart	Lists of commonly served grain items and the serving size	GM Website (GM 12)
Store-Bought Combination Foods Handout	<ul style="list-style-type: none"> • Information on CN labels and Product Formulation Statements • How to use CN labels to determine serving sizes 	GM Website (GM 12)
Common Serving Amounts Reference (Cheat Sheet)	Used for your program to list commonly served foods and how much to serve to each age group	GM Website (GM 12)
Standardized Recipes		
CACFP Recipes	Recipes from around the world (Africa, Central/South America, Europe, Asia and Pacific Islands)	www.fns.usda.gov/cacfp-recipes
Recipes for Healthy Kids: Cookbook for Child Care Centers CACFP Crediting Chart	Healthy recipes with dark green and orange vegetables, dry beans and peas, and whole grains	https://www.fns.usda.gov/tn/recipes-healthy-kids-cookbook-child-care-centers
USDA Mixing Bowl	Interactive tool designed to help find nutritious and budget-friendly standardized recipes	http://www.whatscooking.fns.usda.gov/

Menus

Dated menus for each meal service being claimed must be on file, with substitutions

Production Records

Completed Production Records must be dated and on file for each meal service being claimed for reimbursement

Meal Service

- Each required meal component must be offered at each meal service
- Minimum amount of each component for each child must be available
- If serving Program adults, include them on the Production Record in the Projected Meal Counts section so that kitchen staff can prepare enough food for children and adults (**Adult meals cannot be claimed for reimbursement**)
- Leftovers cannot go home with staff and/or families

Lunch and Supper All five components required for a reimbursable meal				
Food Components and Food Items	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 (At-risk afterschool programs and emergency shelters)
Fluid Milk <ul style="list-style-type: none"> • 1 year olds: Unflavored whole milk • 2-5 year olds: Unflavored 1% or skim • 6-18 year olds: Unflavored or flavored 1% or skim 	½ cup (4 oz)	¾ cup (6 oz)	1 cup (8 oz)	1 cup (8 oz)
Meat/Meat Alternates				
Lean meat, poultry, or fish	1 oz	1½ oz	2 oz	2 oz
Cheese (natural and processed; soft and hard)	1 oz (¼ cup shredded)	1½ oz (¾ cup shredded)	2 oz (½ cup shredded)	2 oz (½ cup shredded)
Cottage cheese, ricotta cheese, cheese spread, cheese food	2 oz (¼ cup)	3 oz (¾ cup)	4 oz (½ cup)	4 oz (½ cup)
Large egg	½ egg	¾ egg	1 egg	1 egg
Cooked dry beans or peas	¼ cup	¾ cup	½ cup	½ cup
Peanut butter, soy nut butter or other nut or seed butters	2 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp
Peanuts, soy nuts, tree nuts or seeds <ul style="list-style-type: none"> - May be used to meet no more than ½ the M/MA serving size - Must be combined with another M/MA to meet the full minimum serving size 	½ oz = 50%	¾ oz = 50%	1 oz = 50%	1 oz = 50%
Yogurt (regular and soy) <i>Must contain no more than 23 grams of total sugars per 6 ounces</i>	½ cup (4 oz)	¾ cup (6 oz)	1 cup (8 oz)	1 cup (8 oz)
Tofu (commercially prepared) <i>2.2 oz. (¼ cup) must contain at least 5 grams of protein</i>	¼ cup (2.2 oz)	¾ cup (3.3 oz)	½ cup (4.4 oz)	½ cup (4.4 oz)
Soy products or alternate protein products <i>Must meet the requirements in Appendix A to Part 226</i>	1 oz	1½ oz	2 oz	2 oz
Vegetables				
<ul style="list-style-type: none"> • May replace fruit, but must offer two different vegetables • Full-strength juice may only be used to meet the fruit or vegetable requirement at one meal or snack per day 	⅛ cup	¼ cup	½ cup	½ cup
Fruits				
<ul style="list-style-type: none"> • Full-strength juice may only be used to meet the fruit or vegetable requirement at one meal or snack per day 	⅛ cup	¼ cup	¼ cup	¼ cup
Grains				
<ul style="list-style-type: none"> • Must be whole grain-rich, enriched, or fortified • At least one serving per day must be whole grain-rich • Grain-based desserts are not creditable (Refer to the CACFP Grains Chart) • Cereals must contain no more than 6 grams of sugar per dry ounce 				
Bread	½ slice	½ slice	1 slice	1 slice
Bread products, such as biscuits, rolls, or muffins <i>Refer to the CACFP Grains Chart for options and serving sizes</i>	½ serving	½ serving	1 serving	1 serving
Rice, pasta, grains, and/or cooked cereals	¼ cup	¼ cup	½ cup	½ cup