

Updated Infant and Pre-K Meal Pattern



CACFP Meal Pattern

No major meal pattern revisions since 1968

- Dietary Guidelines for Americans
- National Academy of Medicine
- American Academy of Pediatrics

2015-2020 Dietary Guidelines for Americans Overarching Themes

- 1 Follow a healthy eating pattern across the lifespan.**
All food and beverage choices matter. Choose a healthy eating pattern at an appropriate calorie level to help achieve and maintain a healthy body weight, support nutrient adequacy, and reduce the risk of chronic disease.
- 2 Focus on variety, nutrient density, and amount.**
To meet nutrient needs within calorie limits, choose a variety of nutrient-dense foods across and within all food groups in recommended amounts.
- 3 Limit calories from added sugars and saturated fats and reduce sodium intake.**
Consume an eating pattern low in added sugars, saturated fats, and sodium. Cut back on foods and beverages higher in these components to amounts that fit within healthy eating patterns.
- 4 Shift to healthier food and beverage choices.**
Choose nutrient-dense foods and beverages across and within all food groups in place of less healthy choices. Consider cultural and personal preferences to make these shifts easier to accomplish and maintain.
- 5 Support healthy eating patterns for all.**
Everyone has a role in helping to create and support healthy eating patterns in multiple settings nationwide, from home to school to work to communities.

Training Overview

Pre-K Meal Pattern and Components

Infant Meal Pattern

Recordkeeping

Claiming

After School Snack and Special Milk Program

Infants and Preschool Webpage



The screenshot shows the Wisconsin School Nutrition website. The breadcrumb trail is: SCHOOL NUTRITION / NATIONAL SCHOOL LUNCH PROGRAM / INFANTS AND PRESCHOOL IN NSLP AND SBP. The page title is "Infants and Preschool in NSLP and SBP". The main content area contains a paragraph of introductory text and a section titled "Updated CACFP Meal Pattern" with a sub-heading "USDA released final rule: April 25, 2016" and "Implementation Date: October 1, 2017". The sidebar menu includes: National School Lunch Program, Administrative Review, Civil Rights, Claiming, Community Eligibility Provision (CEP), Contracts, Financial Management, Free and Reduced Price Meal Applications and Eligibility, Infants and Preschool in NSLP (highlighted), Menu Certification, Menu Planning, and Provision 2.

Pre-K Meal Pattern

Meal Component Changes



Five components:

- Milk
- Meat/Meat Alternates
- **Vegetables**
- **Fruits**
- Grains

Breakfast Meal Pattern

	Ages 1-2	Ages 3-5
Milk	½ cup	¾ cup
Vegetables, fruit, or both	¼ cup	½ cup
Grains	½ oz. eq.	½ oz. eq.

Lunch Meal Pattern

	Ages 1-3	Ages 3-5
Milk	½ cup	¾ cup
Meat/Meat Alternates	1 oz. eq.	1 ½ oz. eq.
Vegetables	⅛ cup	¼ cup
Fruits	⅛ cup	¼ cup
Grains	½ oz. eq.	½ oz. eq.

Milk

One Year Olds

Whole, unflavored milk is required

- Non-dairy milk substitutes must be unflavored



Two to Five Year Olds



- **Unflavored low-fat (1%) or fat-free (skim) milk**
 - Includes non-dairy milk substitutes
- **Flavored milk is not creditable**
 - Cannot add syrup or flavored milk powder
- A variety of milk does not need to be offered

Question:

The meal pattern requires 3-5 year olds to be served 6 fluid ounces of milk.

Does this mean that 6 fluid ounces of milk should be poured into cups?



Answer:

The meal pattern table provides *minimum* serving sizes per meal. It is acceptable to serve 8 fluid ounce milk cartons to pre-K students.



Water

- Must be offered and made available throughout the day to children
- Mealtimes:
 - May not be served in place of milk, but can be offered alongside milk at meals



Meat/Meat Alternates

Meat/Meat Alternates at Breakfast

May substitute for the **entire** grain component at breakfast a **maximum of three times per week**

- ½ oz. eq. meat/meat alternate
- No grain has to be offered



Sugar in Yogurt

Yogurt must contain no more than **23 grams** of total sugars per **6 ounces**.



Sugar in Yogurt

Use one of the two options:

- USDA Sugar Limits Chart
- Complete a sugar calculation



USDA Sugar Limits Chart

Serving Size Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Sugars
If the serving size is:		Sugars must not be more than:
4.75 oz	135 g	18 g
5 oz	142 g	19 g
5.25 oz	149 g	20 g
5.3 oz	150 g	20 g
5.5 oz	156 g	21 g
5.75 oz	163 g	22 g
6 oz	170 g	23 g
6.25 oz	177 g	24 g
6.5 oz	184 g	25 g
6.75 oz	191 g	26 g
7 oz	198 g	27 g
7.25 oz	206 g	28 g
7.5 oz	213 g	29 g
7.75 oz	220 g	30 g
8 oz	227 g	31 g

Using the USDA Chart

- 1: Find the Nutrition Facts label on the package
- 2: Identify the *Serving Size: 6 oz.*
- 3: Find the amount for *Sugars: 19 grams*

Nutrition Facts

Serving Size 6 oz (170g)

Servings Per Container 1

Amount Per Serving

Calories 140

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Potassium 0mg **0%**

Sodium 65mg **3%**

Total Carbohydrate 22g **7%**

Dietary Fiber 1g **4%**

Sugars 19g

Protein 14g **28%**

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Using the USDA Chart

4: Compare to the
USDA chart

Serving size: **6 oz.**

Total sugars: **19 grams**

Is it Creditable?

Serving Size Ounces (oz)	Serving Size Grams (g) (Use when the serving size is not listed in ounces)	Sugars
If the serving size is:		Sugars must not be more than:
4.75 oz	135 g	18 g
5 oz	142 g	19 g
5.25 oz	149 g	20 g
5.3 oz	150 g	20 g
5.5 oz	156 g	21 g
5.75 oz	163 g	22 g
6 oz	170 g	23 g
6.25 oz	177 g	24 g
6.5 oz	184 g	25 g
6.75 oz	191 g	26 g
7 oz	198 g	27 g
7.25 oz	206 g	28 g
7.5 oz	213 g	29 g
7.75 oz	220 g	30 g
8 oz	227 g	31 g

Sugar Calculation

$\frac{\text{Sugars}}{\text{Serving Size}} = \text{Must be equal to or less than the threshold}$

Thresholds:
Ounces: ≤ 3.83
Grams: ≤ 0.135



Sugar Calculation

- 1: Find the Nutrition Facts label
- 2: Find the amount of *Sugars*: **16 g**
- 3: Identify the *Serving Size*: **4.5 oz.**

Nutrition Facts	
Serving Size 4.5 oz (128g)	
Servings Per Container 1	
Amount Per Serving	
Calories 140	
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 90mg	4%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Sugars 16g	
Protein 8g	16%

Sugar Calculation

- 4: Calculate the amount of sugar per ounce
- 5: Compare answer and threshold

$$\frac{\text{Sugars}}{\text{Serving Size}} = \frac{16}{4.5} = 3.55$$

Threshold: **3.83 or less**

Is it Creditable?

3.55 is less than **3.83**



Serving Size: One Container

If the serving size says “one container,” check the front of the package to see how many ounces or grams are in the container.



6g protein

Yogurt
Original

strawberry banana

6 OZ
(170g)

Nutrition Facts	
Serving Size 1 container	
Amount Per Serving	
Calories 150	Calories from Fat 15
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 95mg	4%
Total Carbohydrate 25g	8%
Sugars 18g	
Protein 6g	12%
Vitamin A 15%	• Calcium 20%
Vitamin D 20%	• Phosphorus 15%
Not a significant source of dietary fiber, vitamin C and iron.	
* Percent Daily Values are based on a 2,000 calorie diet.	

Deep-Fat Frying

- May not be used to prepare meals on-site
 - Includes central and satellite kitchens
- Store bought foods may be:
 - Pre-fried
 - Flash-fried
 - Par-fried
 - Deep-fat fried



Pre-K Serving Sizes

2 oz. eq.
grain



2 oz. eq.
M/MA
1 oz. eq.
grain



1 oz. eq.
grain



1 oz. eq.
M/MA
½ oz. eq.
grain



Fruits and Vegetables

Fruit and Vegetable Components

- Fruits and vegetables are one component at breakfast
- Fruits and vegetables are separate components at lunch and snack
- No vegetable subgroups



Fruit and Vegetable Components

- A vegetable must be served at lunch
- A second vegetable may be served to meet the entire fruit component
 - Must offer two different types of vegetables
- A second fruit cannot replace the vegetable component



Serving Two Vegetables

- Must offer two different types of vegetables
- Not Creditable:
 - Two servings of carrots
 - Mashed potatoes and French fries
- Selection based on vegetable sub-groups is not required



Juice

- Limited to one meal or snack per day, per student
- May be used to meet the entire fruit or vegetable serving
- Blended fruit in a smoothie is considered juice



Half-Day Programs

Apply the meal pattern requirements across both half-day sessions



Serve juice once per day

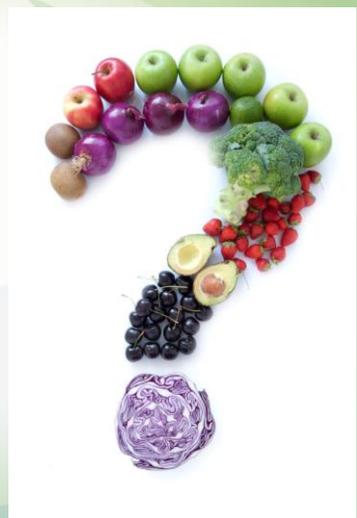
Treat each session as a separate program



May serve juice to students in each session

Question:

Can preschool students be offered a variety of fruits and vegetables, or do we serve them one variety of each?



Answer:

Preschool students may be offered a variety within the fruit and vegetable components. They must be served at least the minimum serving of all components for a reimbursable meal.



Grains

Whole Grain-Rich

At least one serving of grains per day must be whole grain-rich.



Half-Day Programs

Treat as one program



At least one whole grain-rich item per day



Breakfast OR Lunch

Treat as separate programs



At least one whole grain-rich item per student, per day



Breakfast AND Lunch

Breakfast Cereals

- Ready-to-eat, instant, and regular hot cereal
- No more than **6 grams** sugar per dry ounce
- Cannot mix creditable and non-creditable cereals together



Sugar in Breakfast Cereals

Use one of the three options:

- WIC approved cereals
- Complete a sugar calculation
- USDA chart



WIC Approved Cereals

All WIC approved cereals contain no more than 6 grams of sugar per dry ounce

Cereals That Meet CACFP Requirements

The cereals below contain no more than 6 grams of sugar per dry ounce, but may not be whole grain-rich. For cereals not pictured below, complete the Sugar Calculation on page 2 to determine if the cereal meets sugar limits.

HOT CEREALS

- Any size, except individual cups

Store brands:

Only the following:
Best Choice, Cornella, Clear Value, Essential Everyday, Food Club, Great Value, Kroger, Hi-Vale, IGA, Kroger, Kroger Market Pharmacy, Meijer, Our Family, Roundy's, Sam's Club, Shufershi, ValueTaste

Store brands:

Only the following:
Essential Everyday, Food Club, Great Value, Hi-Vale, IGA, Kroger, Meijer, Our Family, Roundy's, Shufershi, Shurite

Sugar Calculation for Cereal

- 1: Find the grams of sugar in a serving
- 2: Find the serving size of the cereal
- 3: $\frac{\text{Sugars}}{\text{Serving Size}} = \frac{9}{31} = 0.29$
- 4: Compare to the threshold of **0.212** or less

Is it Creditable?

0.29 is more than **0.212**

Nutrition Facts

Serving Size:	3/4 Cup (31g)	
Amount Per Serving:	As Packaged	
Calories	130	
Calories From Fat	30	
		% Daily Value*
Total Fat	3g	5%
Saturated Fat	0.5g	2%
Trans Fat	0g	
Polysaturated Fat	1g	
Monounsaturated Fat	1.5g	
Cholesterol	0mg	0%
Sodium	180mg	7%
Potassium	55mg	2%
Total Carbohydrate	25g	8%
Dietary Fiber	2g	7%
Sugars	9g	
Protein	1g	

USDA Chart: Sugar in Cereal

- 1: Find Serving Size on the Nutrition Facts Label
- 2: Find the amount of Sugars
- 3: Find the serving size on the chart
- 4: Look at the number in the "Sugars" column on the chart

Serving Size	Sugars
If the serving size is:	Sugars cannot be more than:
8-11 grams	2 grams
12-16 grams	3 grams
17-21 grams	4 grams
22-25 grams	5 grams
26-30 grams	6 grams
31-35 grams	7 grams
36-40 grams	8 grams
41-44 grams	9 grams
45-49 grams	10 grams
50-54 grams	11 grams

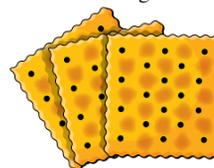
Is the sugar less than the limit?

Grain-Based Desserts (Not Reimbursable in the CACFP):

- Brownies
- Cakes, including coffee cake and cupcakes
- Cereal bars, breakfast bars, and granola bars
- Cookies, including vanilla wafers
- Doughnuts, any kind
- Fig rolls/bars/cookies and other fruit-filled rolls/bars/cookies
- Gingerbread
- Ice cream cones
- Marshmallow cereal treats
- Pie crusts of dessert pies, cobblers, and fruit turnovers
- Sweet bread puddings
- Sweet biscotti, such as those made with fruits, chocolate, icing, etc.
- Sweet croissants, such as chocolate-filled
- Sweet pita chips, such as cinnamon-sugar flavored
- Sweet rice puddings
- Sweet scones, such as those made with fruits, icing, etc.
- Sweet rolls, such as cinnamon rolls
- Toaster pastries

Not Grain-Based Desserts (Reimbursable in the CACFP):

- Banana bread, zucchini bread, and other quick breads
- Cereals that meet the sugar limit and are whole grain-rich, enriched, and/or fortified
- Combread
- Crackers, all types
- French Toast
- Muffins
- Pancakes
- Pie crusts of savory pies, such as vegetable pot pie and quiche
- Plain croissants
- Plain or savory pita chips
- Savory biscotti, such as those made with cheese, vegetables, herbs, etc.
- Savory bread puddings, such as those made with cheese, vegetables, herbs, etc.
- Savory rice puddings, such as those made with cheese, vegetables, etc.
- Savory scones, such as those made with cheese, vegetables, herbs, etc.
- Teething biscuits, crackers, and toasts
- Tortillas and tortilla chips
- Waffles



Naming of Grain-Based Desserts

- Some foods not easily identified as grain-based desserts
 - “breakfast round” (cookie)
 - “breakfast flat” (granola bar)
- **NOT creditable**, even if item is whole grain-rich



Grain-Based Desserts by Program

School Breakfast Program (SBP)

- No limit on grain-based desserts
- Certain items cannot be served

National School Lunch Program (NSLP)

- Limited to 2 oz. eq. per week
- Sweet crackers are considered a grain-based dessert

Infant and Pre-K Meal Pattern

- Grain-based desserts do not credit
- Sweet crackers are NOT considered a grain-based dessert

Breakfast Grains

Granola Bar
(1 oz. eq. grain)



Peaches
($\frac{1}{2}$ cup)

Milk
(1 cup)

Breakfast Grains

Mini Pancakes
(1 oz. eq. grain)



Banana
($\frac{1}{2}$ cup)

Milk
(1 cup)

Meal Service

Flexibility for Co-Mingled Meal Service

- May serve K-5 meal pattern if students are served in the *same place at the same time*
- K-8 meal pattern may also be served



Co-mingling Flexibility

Are preschool and K-5 students served in the same place at the same time?

Yes



The K-5 meal pattern may be served to preschool students

No



Preschool students must be served the new meal pattern

Question:

4K to 5th grade served

Students arrive and eat breakfast in the cafeteria before school begins. All students arrive and eat at the same time.

Does the co-mingling flexibility apply?

Answer:

Yes, all students eat in the same place at the same time.



Question:

4K-8th grade served

4K students come to the cafeteria for lunch at 11:30.

The kindergarten students begin entering the serving line at 11:45. Some days the 4K students are completely through the line and seated prior to the kindergarteners entering the cafeteria. Some days the kindergarteners enter the line while the 4K students are still being served.

Does the co-mingling flexibility apply?

Answer:

Yes.

This site would have the option to use the co-mingling flexibility because on some days they may be unable to distinguish the 4K students from the kindergarten students.



Question:

3K-5th grade students are served breakfast in the classroom. Food service delivers meals to each classroom.

Does the co-mingling flexibility apply?

Answer:

No.

It would be possible to distinguish pre-K students from the K-5 students.



Flexibility for Co-mingled Meal Service Best Practices

- Preschool children have different nutritional needs
- Encourage options to avoid co-mingled meal service

Offer
breakfast in
the
classroom

Stagger
meal
service
times

Family
style
meals in
the
classroom

Offer Versus Serve

Not allowable
under the updated
meal pattern

Family style meal
service is an
alternative to
Offer versus Serve

Family Style Meal Service

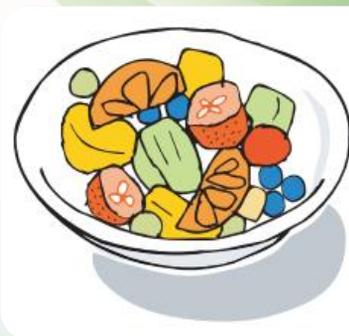
Allows children to serve themselves

Uses common bowls and platters of food

Promotes social, emotional, & motor skills

Encourages children to try new foods

Provides control over eating for children



Family Style Meal Service

Place enough food at each table to provide the required portions

Example: 3 children (3-5 years) and 1 supervising adult

- Minimum serving size is $\frac{1}{4}$ cup for sliced apples
- Place 1 cup of sliced apples in shared bowl
- Include $\frac{1}{4}$ cup for supervising adult



Family Style Meal Service Milk and Juice

Optional for children to
serve themselves milk or
juice



Supervising adults must
serve the required
minimum serving size



Family Style Meal Service Serving Sizes

Children may take smaller portions

Actively encourage children to take the full serving

If the food is refused, do not force

Meals are reimbursable as long as all food components are offered



Infant Meal Pattern

Breakfast / Lunch / Supper	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk, iron fortified infant formula, or portions of both	6-8 fluid ounces breastmilk, iron fortified infant formula, or portions of both; AND <i>(One or more items from the following*)</i> 0-4 tablespoons iron fortified infant cereal; OR 0-4 tablespoons meat, fish, poultry, whole egg, cooked dry beans or cooked dry peas); OR 0-2 ounces of cheese; OR 0-4 ounces (volume) of cottage cheese or yogurt AND 0-2 tablespoons vegetable, fruit or a combination of both <i>(no juice)</i>

Breastmilk & Infants



- Promote breastfeeding by allowing reimbursement when:
 - Infant served expressed milk
 - Mother breastfeeds her infant on-site
- May be served as a fluid milk to children of any age

6 – 11 Months Meal Pattern Changes

Breakfast



Iron-fortified Infant Cereal, meat/meat alternate, or combination of both may be served at breakfast



Cannot serve grain items (pancakes, ready-to-eat cereals, waffles) that are served to older children

6 – 11 Months Meal Pattern Changes

Now creditable:

- Yogurt
- whole egg

Not creditable:

- Soy yogurt
- Tofu
- Cheese food or spread



Infants and Solid Foods

- Food components beginning with “zero”
 - Recognizes not all infants are ready for solid foods at 6 months
- By 7 or 8 months, infants should be consuming solid foods from all food groups

6 through 11 months
6-8 fluid ounces breastmilk, iron fortified infant formula, or portions of both;
AND
<i>(One or more items from the following*)</i>
0-4 tablespoons iron fortified infant cereal; OR
0-4 tablespoons meat, fish, poultry, whole egg, cooked dry beans or cooked dry peas); OR
0-2 ounces of cheese; OR
0-4 ounces (volume) of cottage cheese or yogurt
AND
0-2 tablespoons vegetable, fruit or a combination of both <i>(no juice)</i>



Providing Foods to Infants



Infant Formula

- Must offer a minimum one type of iron- fortified infant formula
- Parent/guardian has choice to:
 - Accept or
 - Decline and provide breastmilk
- Cannot require parents/guardians to provide formula



Foods to Offer: Purees to Solids



Pureed Foods

- Store-bought
- Homemade



Semi-Solid Foods

- Softened
- Mashed



Table Foods

- Appropriate textures and sizes
- Finger foods

As Infant Becomes Developmentally Ready



Developmentally Ready



Infants develop at different rates.

Some infants may be ready to consume solid foods before 6 months of age and others may be ready after 6 months of age.

Infant Meal Form



CACFP Meal Pattern Infant Meal Form for School Programs

Each month, complete this form for every enrolled infant

Month/Year: _____

Infant's Full Name: _____ Birthdate: _____ Age: _____ months

Offer the CACFP meal pattern to enrolled infants; SFAs must offer to supply at least one type of iron-fortified infant formula to enrolled infants. Parents/guardians may choose to supply breast milk, expressed or by breastfeeding on-site. Parents/guardians cannot be required to provide infant formula or foods.

1. Meal Components Chart

- At the beginning of each month, mark the column to indicate what component(s) the infant is currently eating.
- When a new component is started or changes are made (i.e. infant switches from breastmilk to SFA-provided formula), record the date in the Start Date column.

Start Date	Meal Components	Mark if Infant is Consuming
	Breast Milk*	
	Iron-Fortified Infant Formula*	
	Iron-Fortified Infant Cereal	
	Fruits/Vegetables**	
	Meats/Meat Alternates**	
	Grains	

*Breast milk and formula are one component
**Baby foods and/or table foods in the appropriate texture

2. Meal Count Chart

- RECORD A MEAL WHEN:**
 - SFA supplies all components the infant is currently eating.

After all components are offered, put an 'X' or ✓ in the Meal Count Chart for that meal

- DO NOT RECORD A MEAL WHEN:**
 - Parent/guardian supplies more than one component
 - Ex: SFA supplies infant cereal and parent supplies breast milk and fruits
 - Ex: SFA supplies formula and parent supplies all other foods
- DO NOT put an 'X' or ✓ in the Meal Count Chart

Date	Breakfast	Lunch
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		
16		
17		
18		
19		
20		
21		
22		
23		
24		
25		
26		
27		
28		
29		
30		
31		
TOTAL		

3. Total Infant Meals:

At the end of the month, total each meal column and include with total meal count numbers submitted on the monthly claim.

Keep this form on file to support the monthly claim

Infant Meal Record

CACFP Meal Pattern in School Programs Infant Meal Record - Breastmilk and/or Formula Only

Infant's Full Name: _____ Birthdate: _____ Age: _____ months

Month/Year: _____

Instructions: Record the date the meal is served, circle item(s) served and record amount(s) offered. Do not record an amount when mom breastfeeds onsite.

When an infant starts to eat solid foods, the SFA must supply all components of the meal in order to claim. These meals must be recorded on the *Infant Meal Record - Solid Foods* form.

Date	Breakfast	Lunch	Notes
	_____oz IFIF / Breast Milk / Mom Fed	_____oz IFIF / Breast Milk / Mom Fed	
	_____oz IFIF / Breast Milk / Mom Fed	_____oz IFIF / Breast Milk / Mom Fed	
	_____oz IFIF / Breast Milk / Mom Fed	_____oz IFIF / Breast Milk / Mom Fed	

Infant Meal Record - Solid Foods

Infant's Full Name: _____ Birthdate: _____ Age: _____ months

Month/Year: _____

1. Meal Components Chart

- At the beginning of each month, mark the column to indicate what component(s) the infant is currently eating.
- When a new component is started or changes are made (i.e. infant switches from breastmilk to SFA-provided formula), record the date in the Start Date column.

2. Meal Record

- Only record and claim a meal when the SFA supplies all components the infant is currently eating.
- Record the date the meal is served, circle item(s) served and record amount(s) offered.

Start Date	Meal Components	Mark if Consuming
	Breast Milk	
	Infant Formula (IFIF)	
	Iron-Fortified Infant Cereal (IFIC)	
	Fruits/Vegetables*	
	Meats/Meat Alternates*	
	Grains	

*Baby foods and/or table foods in the appropriate texture

Date	Breakfast	Lunch	Notes
	_____oz IFIF/ Breast Milk/ Mom Fed _____Tbsp F/V Any of the following: _____Tbsp IFIC _____Tbsp Meat/Alt _____oz Cheese/yogurt	_____oz IFIF/ Breast Milk/ Mom Fed _____Tbsp F/V Any of the following: _____Tbsp IFIC _____Tbsp Meat/Alt _____oz Cheese/yogurt	
	_____oz IFIF/ Breast Milk/ Mom Fed _____Tbsp F/V _____Tbsp IFIC _____Tbsp Meat/Alt _____oz Cheese/yogurt	_____oz IFIF/ Breast Milk/ Mom Fed _____Tbsp F/V _____Tbsp IFIC _____Tbsp Meat/Alt _____oz Cheese/yogurt	
	_____oz IFIF/ Breast Milk/ Mom Fed _____Tbsp F/V _____Tbsp IFIC _____Tbsp Meat/Alt _____oz Cheese/yogurt	_____oz IFIF/ Breast Milk/ Mom Fed _____Tbsp F/V _____Tbsp IFIC _____Tbsp Meat/Alt _____oz Cheese/yogurt	

Other Programs Impacted by the Updated Meal Pattern

Afterschool Snack Program

Special Milk Program



Afterschool Snack Program

Select 2 of the 5 components:	Ages 1-2	Ages 3-5
Milk	½ cup	½ cup
Meat/Meat Alternate	½ oz. eq.	½ oz. eq.
Vegetables	½ cup	½ cup
Fruit	½ cup	½ cup
Grains	½ oz. eq.	½ oz. eq.

*Co-mingling flexibility does apply to Afterschool Snack

Special Milk Program

Age Group	Milk Type
1 year old	Unflavored Whole Milk
2-5 years old, not yet in kindergarten	Unflavored Low-fat (1%) Milk or Unflavored Fat-Free (skim) Milk
6 years old* and older *Students that are 5 years old and in kindergarten are included in this age group	Unflavored Low-fat (1%) Milk, Unflavored Fat-Free (skim) Milk, or Flavored Fat-free (skim) Milk

***Co-mingling flexibility does apply to the Special Milk Program**

Claiming Infants and Pre-K Students Participating in the NSLP and SBP

Add Infants and Pre-K Students to the contract

DPI School Code - School Name & Address	Program Offered	Split Sess. Special Milk	Elderly	Wisc. School Day	Type of Site
20 - Drummond EI	Policy Statement Available				
52440 Eastern Avenue Drummond WI 54832	Lunch Participation [In Program]	No	No	No	Prep
Type: Elementary School	Breakfast Participation [In Program]				
Alternate Meal Service Locations:					
Grade: E3 To 06	After School Snack [Area Eligible]				
CEP: NO Cycle Yr. 0	Participate in CEP as []				

Claiming Infants and Pre-K Students

Free/reduced meal application materials need to be available to households at enrollment.

All children enrolled must be offered program(s).

Claiming Infants and Pre-K Students

Use Appendix A of the *Online School Nutrition Program Claim Manual* to determine how to count Pre-K students for enrollment and average daily attendance

Wisconsin Department of Public Instruction
Online School Nutrition Program Claim Manual

APPENDIX A

REPORTING PRE-KINDERGARTENERS AND KINDERGARTENERS

The following explains how to report kindergartners and pre-kindergartners on the edit check and the monthly reimbursement claim. As a general rule, if kindergartners or pre-kindergartners have access to the National School Lunch Program on a particular day, then for that day they are to be included in both the Enrollment and the Average Daily Attendance (ADA) figures. Below, we have identified three different kindergarten situations. Please read through these explanations and decide which situation applies to your school.

1. Kindergartners/pre-kindergartners who go either full days or half days daily, and who do eat lunch, **are to be included** in the Enrollment as well as the ADA figures.
2. Half-day kindergartners/pre-kindergartners, who do not eat lunch at school, **should not be included** in the Enrollment or the ADA figures.
1. Kindergartners/pre-kindergartners, who go full days but only several days a week, **should be included** in both the Enrollment and the ADA figures, **but only on those days when they are in school**. Below is an example of 25 kindergartners who attend full days on Monday, Wednesday, and Friday in an elementary school along with 275 other students.

Date of Service	Days of Service	Enrollment	Daily Attendance
Mon 10/5	1	300	285
Tues 10/6	2	275	265
Wed 10/7	3	300	286
Thu 10/8	4	275	264
Fri 10/9	5	300	287
Mon 10/12	6	300	288
Tues 10/13	7	275	262
Wed 10/14	8	300	283
Thurs 10/15	9	275	264
Fri 10/16	10	300	284
Totals	10	2900	2768

To determine the **Enrollment** for the month, you would divide the total enrollment by the number of days served. In this case, 2900 would be divided by 10 days, for a monthly enrollment of 290.

To determine the **Average Daily Attendance (ADA)** for the month, you would divide the total daily attendance for the month by the number of days served. In this case, 2768 would be divided by 10 days, for an ADA of 277.

If you have any questions concerning the reporting of pre-kindergartners/kindergartners in your school, please contact **School Nutrition Programs** at (608) 267-9228.

Questions



USDA Non-Discrimination Statement

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](http://www.ascr.usda.gov/complaint_filing_cust.html), (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter 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;
- (2) Fax: (202) 690-7442; or
- (3) Email: program.intake@usda.gov.

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