

Lunch Meal Pattern

SY 2023-2024



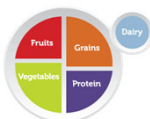
Overview

- ▶ What is a reimbursable meal?
- ▶ Why is it important to follow the meal pattern?
- ▶ Lunch meal pattern requirements





What is a Reimbursable Meal?

- ▶ Follows all of the federal requirements to be claimed for reimbursement.
- ▶ Contains all of the required meal components and specified quantities and meets the dietary specifications





Why is this Important?

- ▶ SFAs receive federal dollars for every reimbursable meal

Fiscal Action

- ▶ Fiscal action is taken when:
 - ▶ Meal component is missing
 - ▶ Run out of a food item during the meal service period and it is not replenished
 - ▶ Repeat meal pattern findings

What's for Lunch?




[illegible][illegible][illegible]



Must meet the daily and weekly requirements

Grade Groups

- ▶ K-5
- ▶ 6-8
- ▶ 9-12

▶ Flexibility in menu planning at lunch

- ▶ Grades K-5 and 6-8 requirements overlap
- ▶ A single menu can be used for Grades K-5 and 6-8






UPDATE: Transitional Standards for Milk, Whole Grains, and Sodium

- ▶ Types of milk allowed
- ▶ Amount of whole grain-rich grains required
- ▶ Sodium levels

Refer to 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 Eff. July 1, 2022*

<https://fns-prod.azureedge.us/sites/default/files/resource-files/SP05-2022os.pdf>







Milk


Food Component	Grades K-5	Grades 6-8	Grades 9-12
Milk	5 cups / week 1 cup / day		

- ▶ Must offer at least 2 milk types
- ▶ Acceptable milk types:
 - ▶ 1% (low-fat) unflavored
 - ▶ Fat-free unflavored
 - ▶ Fat-free flavored
 - ▶ 1% (low-fat) flavored (*Transitional Nutrition Standards*)

At least one milk type offered must be unflavored

Fruit



Food Component	Grades K-5	Grades 6-8	Grades 9-12
Fruit	2 ½ cups / week ½ cup / day		5 cups / week 1 cup / day

- ▶ Fresh, frozen, dried, 100% fruit juice, and canned fruit in light syrup, water or fruit juice


Fruit

- ▶ Pre-packed fruit cups
- ▶ Obtain a Product Formulation Statement from the manufacturer to determine crediting






Fruit

- ▶ Minimum amount of fruit that can be credited towards the meal pattern is 1/8 cup




Fruit – Special Situations

- ▶ Dried fruit credits as double the volume served
 $\frac{1}{4}$ cup raisins = $\frac{1}{2}$ cup fruit
- ▶ Fruit Juice Limit
 ▶ Full-strength fruit juice may be offered to meet up to half of the weekly fruit requirement

Vegetables

Food Component	Grades K-5	Grades 6-8	Grades 9-12
Vegetables	3½ cups / week ¾ cup / day		5 cups / week 1 cup / day




Vegetable Subgroups

Veg Subgroup	Grades K-5	Grades 6-8	Grades 9-12
Dark Green	½ cup / week		½ cup / week
Red/Orange	¾ cup / week		1½ cups / week
Legumes	½ cup / week		½ cup / week
Starchy	½ cup / week		½ cup / week
Other	½ cup / week		¾ cup / week
Additional (to meet weekly total)	1 cup / week		1½ cups / week

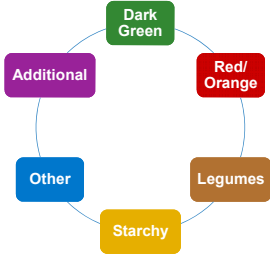
HCNP Vegetable Subgroup Chart:
<https://hcnp.hawaii.gov/wp-content/uploads/2019/07/Vegetable-Subgroup-Chart.pdf>

Vegetables

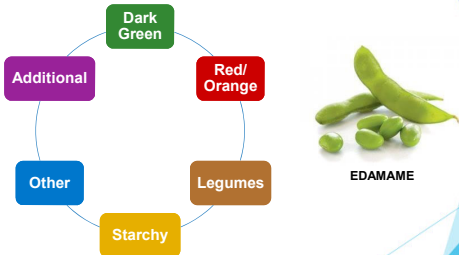
▶ Minimum amount of vegetables that can be credited towards the meal pattern is 1/8 cup



Vegetable Subgroups



Vegetable Subgroups



EDAMAME

Dark Green


Red/Orange

Legumes

Starchy

Other

Additional



EDAMAME

Dark Green


Red/Orange

Legumes

Starchy

Other

Additional



OKINAWAN SWEET POTATO

Dark Green


Red/Orange

Legumes

Starchy

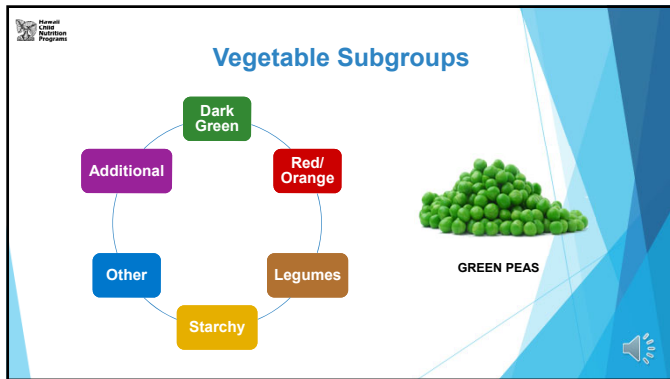
Other

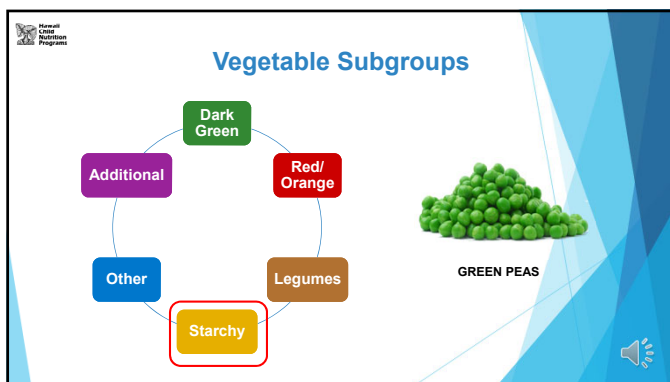
Additional

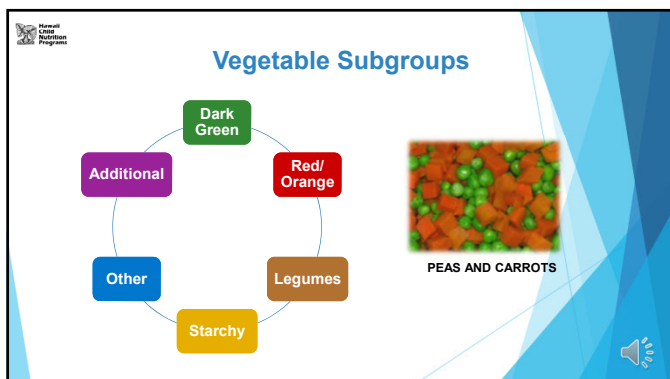


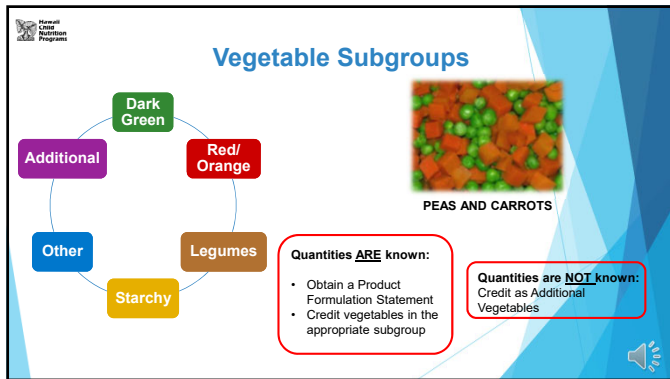
OKINAWAN SWEET POTATO

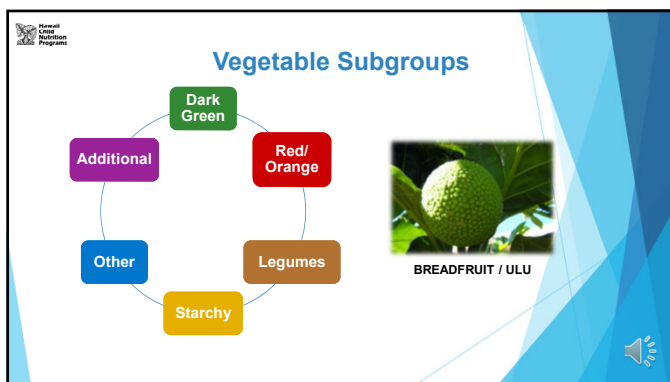
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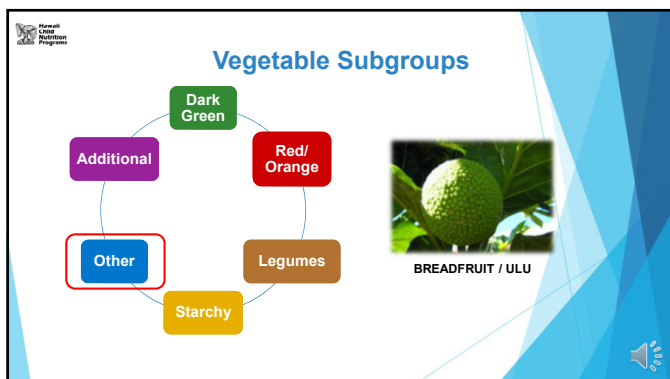


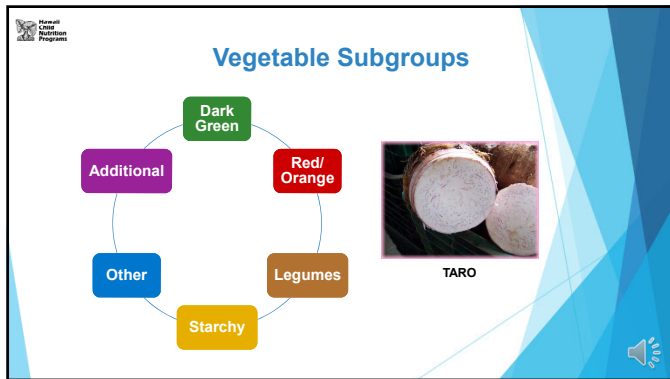


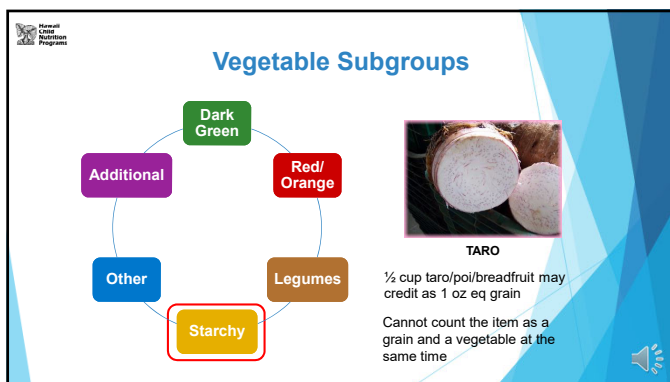


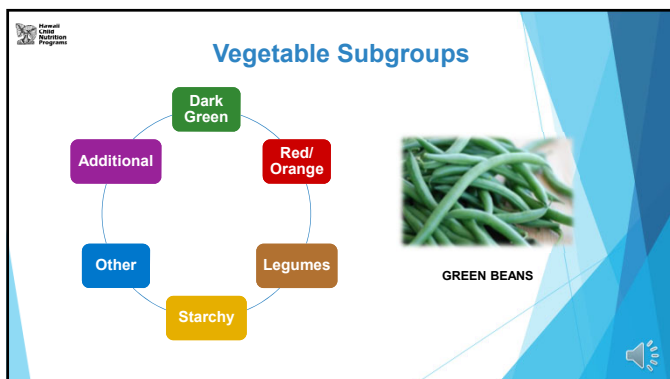


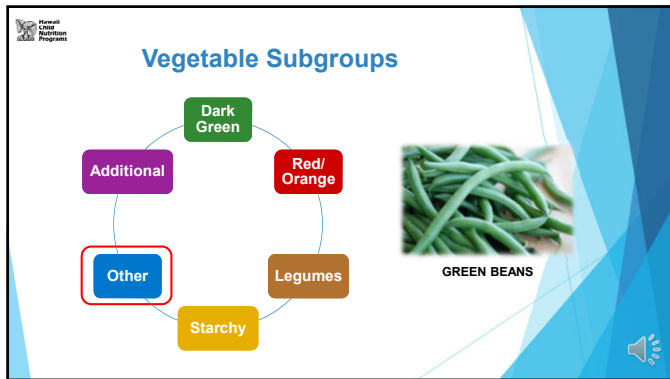












Vegetables – Special Situations

- ▶ Raw and cooked leafy greens credit differently
 - ▶ **Raw:** credited at half the volume served
 - ▶ Example: $\frac{1}{2}$ cup raw spinach = $\frac{1}{4}$ cup vegetable
 - ▶ **Cooked:** credited at the volume served
 - ▶ Example: $\frac{1}{2}$ cup cooked spinach = $\frac{1}{2}$ cup vegetable



Vegetables – Special Situations

- ▶ Foods from the beans/peas (legumes) subgroup may be credited as a vegetable OR a meat alternate but not both in the same meal


COOL BEANS


Vegetable (legumes)?

Meat alternate?

 **Grains** 


Food Component	Grades K-5	Grades 6-8	Grades 9-12
Grains	8-9 oz eq / week 1 oz eq / day	8-10 oz eq / week 1 oz eq / day	10-12 oz eq / week 2 oz eq / day



 **UPDATE** **Grains**

Food Component	Grades K-5	Grades 6-8	Grades 9-12
Grains	8-9 oz eq / week 1 oz eq / day	8-10 oz eq / week 1 oz eq / day	10-12 oz eq / week 2 oz eq / day

- **At least 80% of the weekly grains must be whole grain-rich**
- Whole grain-rich: grain must contain at least 50% whole grains and the remaining grain, if any, must be enriched.



 **What is Whole Grain-Rich?**

A whole grain-rich product must contain at least 50% whole grains and the remaining grains in the product, if any, must be enriched



USDA Whole Grain Resource for NSLP and SBP. A Guide to Meeting the Whole Grain-Rich Criteria:
<https://fns-prod.azureedge.us/sites/default/files/resource-files/WholeGrainReport.pdf>




Grains

Examples of Whole Grains

- ▶ Whole wheat flour
- ▶ Brown rice
- ▶ Rolled oats
- ▶ Oatmeal
- ▶ Quinoa
- ▶ Cracked wheat

Examples of Non-whole Grains

- ▶ Flour
- ▶ White flour
- ▶ Wheat flour
- ▶ Bread flour
- ▶ Enriched flour
- ▶ Enriched rice




Refer to the *USDA Whole Grain Resource for NSLP and SBP: A Guide to Meeting the Whole Grain-Rich Criteria* for more information

Non-creditable Grains

▶ Examples of grain ingredients that do not contribute toward the meal pattern:

Oat fiber	Wheat starch
Corn fiber	Modified food starch
Corn starch	Vegetable flours
	(such as potato, and legume flours)



▶ Ingredients must be present at a level of less than 2% of the product formula (or less than 0.25 oz eq) for the product to be creditable

Using the Ingredient List to Determine if a Product is Whole Grain-Rich

▶ Ingredients are listed in descending order according to weight

- ▶ First ingredient = weighs the most
- ▶ Last ingredient = weighs the least

Sample Bread Ingredient List:

WHOLE WHEAT FLOUR, WATER, SUGAR, WHEAT GLUTEN, RAISIN JUICE CONCENTRATE, SOYBEAN OIL, YEAST, CULTURED WHEAT FLOUR, MOLASSES, SALT, SOY LECITHIN, GRAIN VINEGAR, CITRIC ACID, SOY WHEY

Using the Ingredient List to Determine if a Product is Whole Grain-Rich

- ▶ Check if whole grains are the primary grain by weight
- ▶ If a whole grain is listed first with 2 or more enriched grains, a Product Formulation Statement is needed.
- ▶ If an enriched grain is listed as the first ingredient but multiple whole-grain ingredients are listed, a Product Formulation Statement is needed.

Is this Whole Grain-Rich?

All Natural Whole-Wheat Pasta

Ingredients:
Whole grain wheat flour, wheat flour, oat fiber.



Is this Whole Grain-Rich?


All Natural Whole-Wheat Pasta



Ingredients:
Whole grain wheat flour, wheat flour, oat fiber.

Request Product Formulation Statement

Unenriched wheat flour and oat fiber



Note: Products containing 0.25 oz eq or more of non-creditable grains may not contribute toward the reimbursable meal.





 **Is this Whole Grain-Rich?** 

White Whole-Wheat Breadsticks



Ingredients for U.S. Market:
Whole wheat flour, water, enriched unbleached wheat flour (wheat flour, malted barley flour, niacin, iron as ferrous sulfate, thiamine mononitrite, enzyme, riboflavin, folic acid), yeast, sugar, wheat gluten. Contains less than 2% of the following: soybean oil, salt, oat fiber, honey, sodium stearoyl lactylate, datem, acesulfame potassium, ascorbic acid, enzyme. May contain milk, soy, egg and sesame.






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Is this Whole Grain-Rich?

Batter Ingredients:
 Water, whole-wheat flour, whole grain corn, sugar, leavening (sodium acid pyrophosphate, sodium bicarbonate), soybean oil, salt, egg yolk with sodium silicoaluminate, ascorbic acid, egg white, dried honey, artificial flavor. Fried in vegetable oil.



Chicken Frank Ingredients:
 Mechanically separated chicken, water, corn syrup solids, contains less than 2% of salt, spices, potassium lactate, sodium lactate, sodium phosphate, flavorings, sodium erythorbate, sodium diacetate, sodium nitrite. CONTAINS: WHEAT, SOY, EGG, AND GLUTEN.

Is this Whole Grain-Rich?



Batter Ingredients:
 Water, whole-wheat flour, whole grain corn, sugar, leavening (sodium acid pyrophosphate, sodium bicarbonate), soybean oil, salt, egg yolk with sodium silicoaluminate, ascorbic acid, egg white, dried honey, artificial flavor. Fried in vegetable oil.

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Is this Whole Grain-Rich?


Hamburger Buns

INGREDIENTS:
 Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour), sugar, yeast, vital wheat gluten, wheat bran. Contains less than 2% of: soybean oil, molasses, salt, sodium stearoyl lactylate, calcium sulfate, ascorbic acid, ammonium sulfate, calcium propionate (preservative), enzymes.

Is this Whole Grain-Rich?

Hamburger Buns





Request Product Formulation Statement

INGREDIENTS:
 Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour), sugar, yeast, vital wheat gluten, wheat bran. Contains less than 2% of: soybean oil, molasses, salt, sodium stearoyl lactylate, calcium sulfate, ascorbic acid, ammonium sulfate, calcium propionate (preservative), enzymes.

Is this Whole Grain-Rich?

Dinner Roll



INGREDIENTS:
 ENRICHED WHEAT FLOUR (WHEAT FLOUR, THIAMINE MONONITRATE [VITAMIN B1], NIACIN, RIBOFLAVIN [VITAMIN B2], REDUCED IRON, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, CONTAINS LESS THAN 2% OF: CANOLA OIL, SALT, CULTURED WHEAT STARCH AND WHEAT FLOUR, DISTILLED VINEGAR, YEAST, EXTRA VIRGIN OLIVE OIL, WHEAT FLOUR, CITRIC ACID, MALTED BARLEY FLOUR, MALT SYRUP, RICE FLOUR, SESAME SEED MEAL.

Is this Whole Grain-Rich?

Dinner Roll

INGREDIENTS:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, THIAMINE MONONITRATE [VITAMIN B1], NIACIN, RIBOFLAVIN [VITAMIN B2], REDUCED IRON, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, CONTAINS LESS THAN 2% OF: CANOLA OIL, SALT, CULTURED WHEAT STARCH AND WHEAT FLOUR, DISTILLED VINEGAR, YEAST, EXTRA VIRGIN OLIVE OIL, WHEAT FLOUR, CITRIC ACID, MALTED BARLEY FLOUR, MALT SYRUP, RICE FLOUR, SESAME SEED MEAL.






Is this a Whole Grain-Rich Product?

Hapa Rice Recipe #1

4 pounds of Brown Rice
6 pounds of Enriched White Rice

Is this whole grain-rich?






Is this a Whole Grain-Rich Product?

Hapa Rice Recipe #1

4 pounds of Brown Rice
6 pounds of Enriched White Rice

Is this whole grain-rich? **NO**



Is this a Whole Grain-Rich Product?

Hapa Rice Recipe #1
4 pounds Brown Rice
6 pounds Enriched White Rice

NOT WHOLE GRAIN-RICH

Hapa Rice Recipe #2
5 pounds Brown Rice
5 pounds Enriched White Rice

Is this Hapa Rice whole grain-rich?



Is this a Whole Grain-Rich Product?

Hapa Rice Recipe #1
4 pounds Brown Rice
6 pounds Enriched White Rice

NOT WHOLE GRAIN-RICH

Hapa Rice Recipe #2
5 pounds Brown Rice
5 pounds Enriched White Rice

Is this Hapa Rice whole grain-rich?


Menu Planning Options for the Whole Grain-Rich Requirement (Sample K-8 Lunch Menu)

Option: Plan menu so enriched grains are served only on one day.

Monday	Tuesday	Wednesday	Thursday	Friday
WGR 2 oz eq	WGR 1.5 oz eq	WGR 2 oz eq	WGR 2 oz eq	Enriched 1.5 oz eq

TOTAL GRAINS = 9 OZ EQ

"WGR" = "whole grain-rich"

$$\frac{7.5 \text{ oz eq WGR}}{9 \text{ oz eq TOTAL Grains}} \times 100 = 83\%$$

Menu Planning Options for the Whole Grain-Rich Requirement (Sample 9-12 Lunch Menu)

Option: Plan menu so enriched grains are served throughout the week.

Monday	Tuesday	Wednesday	Thursday	Friday
WGR 2 oz. eq.	WGR 2 oz. eq.	WGR 2 oz. eq.	WGR 2 oz. eq.	WGR 2 oz. eq.
Enriched 0.5 oz. eq.		Enriched 1 oz. eq.		Enriched 0.5 oz. eq.

TOTAL GRAINS = 12 OZ EQ

- 10 oz eq WGR
- 2 oz eq Enriched

Menu Planning Options for the Whole Grain-Rich Requirement (Sample 9-12 Lunch Menu)

Option: Plan menu so enriched grains are served throughout the week.

10 oz eq WGR

Monday	Tuesday	Wednesday	Thursday	Friday
WGR 2 oz. eq.	WGR 2 oz. eq.	WGR 2 oz. eq.	WGR 2 oz. eq.	WGR 2 oz. eq.
Enriched 0.5 oz. eq.		Enriched 1 oz. eq.		Enriched 0.5 oz. eq.

TOTAL GRAINS = 12 OZ EQ

10 oz eq WGR
12 oz eq Total Grains X 100 = 83%

Grains - Resources

Whole Grain Resource:
<https://fns-prod.azureedge.us/sites/default/files/resource-files/WholeGrainReport.pdf>

USDA Food Buying Guide:
<https://foodbuyingguide.fns.usda.gov/>

USDA Food Buying Guide for Child Nutrition Programs
U.S. Department of Agriculture

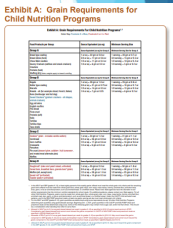
**Whole Grain Resource:
Exhibit A**

▶ To help determine the ounce equivalent (crediting) of grains

▶ Available on HCNP's website:
<https://hcnep.hawaii.gov/wp-content/uploads/2021/03/Rev-SP30-2012-Exhibit-A.pdf>

▶ Let's practice...

Exhibit A: Grain Requirements for Child Nutrition Programs



Grains – Crediting Using Exhibit A

▶ Which group does bread belong to on Exhibit A?

▶ Group B

**1 slice of whole wheat bread
26 grams**

GROUP B	OZ EQ FOR GROUP B
• Bagels	1 oz eq = 28 gm or 1.0 oz
• Batter type coating	3/4 oz eq = 21 gm or 0.75 oz
• Biscuits	1/2 oz eq = 14 gm or 0.5 oz
• <u>Breads (sliced whole wheat, French, Italian)</u>	1/4 oz eq = 7 gm or 0.25 oz
• Buns (hamburger and hot dog)	

Grains – Crediting Using Exhibit A

▶ What is the oz eq for this slice of bread?

▶ Group B

**1 slice of whole wheat bread
26 grams**


GROUP B	OZ EQ FOR GROUP B
• Bagels	1 oz eq = 28 gm or 1.0 oz
• Batter type coating	3/4 oz eq = 21 gm or 0.75 oz
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• <u>Breads (sliced whole wheat, French, Italian)</u>	1/4 oz eq = 7 gm or 0.25 oz
• Buns (hamburger and hot dog)	

To calculate the ounce equivalent:

26 grams for 1 slice of bread
28 grams oz eq for Group B

= 0.93 oz eq
 ↓ Round down to nearest 0.25 oz eq
0.75 oz eq

Grains – Crediting Using Exhibit A





1 cup of brown rice

- ▶ Which group does brown rice belong to on Exhibit A?
- ▶ Group H
- ▶ What is the oz eq for 1 cup of brown rice?
- ▶ 2 oz eq

Group H	Grain Equivalent (oz eq) for Group H
Cereal Grains (barley, quinoa, etc.)	1 oz eq = 1/2 cup cooked or 1 ounce (28 gm) dry
Breakfast cereals (cooked)	
Bulgur or cracked wheat	
Macaroni (all shapes)	
Noodles (all varieties)	
Pasta (all shapes)	
Rice (cooked only)	
Rice	


Grains

- ▶ Minimum amount of grain that can be credited towards the meal pattern is 0.25 oz eq
- ▶ Grain-based desserts
 - ▶ Limit: **2 oz eq** per week
 - ▶ Offer products low in added sugar, sodium, and saturated fat


Meat/Meat Alternate

Food Component	Grades K-5	Grades 6-8	Grades 9-12
Meat/meat alternate	8-10 oz eq / week 1 oz eq / day	9-10 oz eq / week 1 oz eq / day	10-12 oz eq / week 2 oz eq / day



Meat/Meat Alternate

▶ Minimum amount of meat/meat alternate that can be credited towards the meal pattern is 0.25 oz eq



Dietary Specifications - Lunch

DIETARY SPECIFICATIONS Daily amount based on the average for a 5-Day Week)	Grades K-5	Grades 6-8	Grades 9-12
Calories ^{a, h}	550-650	600-700	750-850
Saturated Fat ^h (% of total calories)	<10	<10	<10
Sodium Interim Target 1 (milligrams) ^h Effective July 1, 2022	≤ 1,230	≤ 1,360	≤ 1,420
Sodium Interim Target 1A (milligrams) ^{h, i} Effective July 1, 2023	≤ 1,110	≤ 1,225	≤ 1,280
Trans Fat (grams) ^{h, i}	Nutrition label or manufacturer specifications must indicate zero grams trans fat per serving		

Based on weighted weekly averages

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Trans Fat (grams) ^{h, i}	Nutrition label or manufacturer specifications must indicate zero grams trans fat per serving		

Based on weighted weekly averages


**7-Day Meal Pattern Requirements
(regularly operate a 7-day week)**

7-day School Week- Lunch	Grades K-5 Weekly (daily)	Grades 6-8 Weekly (daily)	Grades 9-12 Weekly (daily)
Fruits (cups)	3.5 (0.5)	3.5 (0.5)	7 (1)
Vegetables (cups)	5.25 (0.75)	5.25 (0.75)	7 (1)
Dark Green	0.5	0.5	0.5
Red/Orange	0.75	0.75	1.25
Beans/Peas (Legumes)	0.5	0.5	0.5
Starchy	0.5	0.5	0.5
Other	0.5	0.5	0.75
Additional Veg to Reach Total	2.5	2.5	3.5
Grains (oz eq)	11-12.5 (1)	11-14 (1)	14-17 (2)
Meats/Meat Alts (oz eq)	11-14 (1)	12.5-14 (1)	14-17 (2)
Fluid Milk (cups)	7 (1)	7 (1)	7 (1)

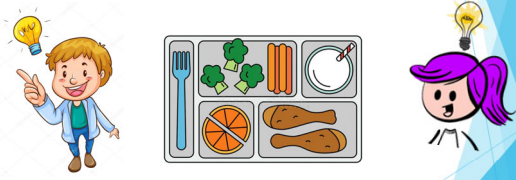
<https://hcnp.hawaii.gov/wp-content/uploads/2019/07/Short-and-Long-Week-Meal-Pattern-Calculations.pdf>

QUIZ

Link to Google Forms Quiz:
<https://forms.gle/Wy97XaWTE3agMRa46>

 Code word: turkey

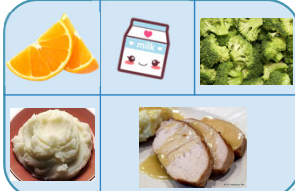
Reimbursable Lunch Activity



Reimbursable Lunch?

Lunch Menu

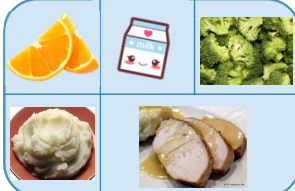

Roast Turkey with Gravy
Mashed Potatoes
Broccoli
Orange Wedges
Milk
(fat free and 1% unflavored)



Reimbursable Lunch?

Lunch Menu

Roast Turkey with Gravy
Mashed Potatoes
Broccoli
Orange Wedges
Milk
(fat free and 1% unflavored)

Reimbursable Lunch?

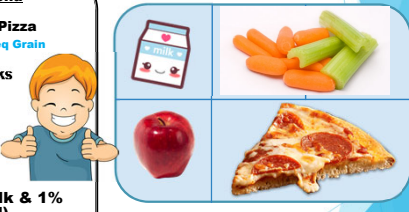
K-8 Lunch Menu

WG Pepperoni Pizza
2 oz eq M/MA, 2 oz eq Grain

Veggie Sticks
½ cup

Apple
½ cup

Milk
(fat free choc milk & 1% unflavored)
1 cup



Reimbursable Lunch?

9-12 Lunch Menu


Spaghetti w/meat sauce
2 oz eq M/MA, 1 oz eq Grain,
½ cup R/O Vegetable

Roll
1 oz eq Grain

Mixed green salad
1 cup serving credits as
½ c Dk Green Vegetable

Whole orange
½ cup Fruit

Milk
(1% choc milk & 1% unflavored)
1 cup



Reimbursable Lunch?

9-12 Lunch Menu


Spaghetti w/meat sauce
2 oz eq M/MA, 1 oz eq Grain,
½ cup R/O Vegetable

Roll
1 oz eq Grain

Mixed green salad
1 cup serving credits as
½ c Dk Green Vegetable

Whole orange
½ cup Fruit

Milk
(1% choc milk & 1% unflavored)
1 cup



Child Nutrition (CN) Labels

- Provide meal pattern contribution for commercially processed food items
- Crediting statement is approved by USDA

Sample CN Label

Chicken Stir-Fry Bowl
 Ingredient Statement:
 Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz. eq. Grains, 1/2 cup dark green vegetable, 1/2 cup red/orange vegetable, and 1/2 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14).

Net Wt.: 18 pounds

Chicken Wok Company
 1234 Kluck Street Poultry, PA 12345

Child Nutrition (CN) Labels

Sample CN Label

Chicken Stir-Fry Bowl
 Ingredient Statement:
 Chicken, brown rice, broccoli, red peppers, carrots, onions, water, olive oil, soy sauce, spices.

Each 4.5 oz. Chicken Stir-Fry Bowl provides 1.5 oz. equivalent meat, 1.0 oz. eq. Grains, 1/2 cup dark green vegetable, 1/2 cup red/orange vegetable, and 1/2 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/14).

Net Wt.: 18 pounds

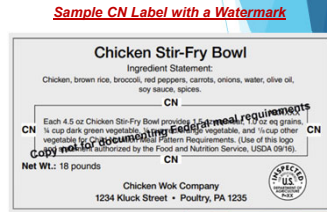
Chicken Wok Company
 1234 Kluck Street Poultry, PA 12345

Child Nutrition (CN) Labels

- Acceptable and valid documentation for a CN Label includes:
 - The original CN Label from the product carton; or
 - A photocopy or photograph of the CN Label shown attached to the original product carton

CN Labels that are photocopied or photographed MUST be visible and legible.

- ▶ CN Label with a watermark is acceptable documentation for the AR when it is attached to a Bill of Lading (invoice) containing the product name

[illegible]

- ▶ Demonstrates how the processed product contributes to the meal pattern requirements when there is no CN Label
- ▶ Must be on signed letterhead

[illegible]



cycle menu

Complete HCNP's Menu Planning Template

**Complete USDA
Certification
Worksheets for
each week**

HCNP Menu Planning Template:
<https://hcnp.hawaii.gov/overview/ns/p/> under Meal Pattern

USDA Certification Worksheets:
<https://www.fns.usda.gov/school-meals/certification-compliance>

Menu Planning

Develop a cycle menu

Complete HCNP's Menu Planning Template

Complete USDA Certification Worksheets for each week

Create production record templates

HCNP Menu Planning Template:
<https://hcnp.hawaii.gov/overview/nsjp/underMealPattern>

USDA Certification Worksheets:
<https://www.fns.usda.gov/school-meals/certification-compliance>

Signage

► Must identify what constitutes a reimbursable meal at or near the beginning of the serving line

Today's Lunch Choices
 All Five Components are included in your Complete Lunch.

Protein*
 Grains
 Milk
 Fruit
 Vegetables
 Notes:

This institution is an equal opportunity provider.

Sample Menu Activity

October 2023
Lunch Menu


Cheese Pizza ³⁰	Baked Chicken with Brown Rice ¹	Corn Dog ²	Popcorn Chicken with Brown Rice ³	Spaghetti with Meatballs
Chicken Nuggets ⁷	Cheeseburger ⁸	Pepperoni Pizza ⁹	Roast Turkey with Brown Rice ¹⁰	Tuna Sandwich ¹¹

All meals include a choice of half pint 1% white or 1% chocolate milk.

This institution is an equal opportunity provider.


Water

- ▶ Must be available to children during meal service
 - ▶ At no charge
 - ▶ Where meals are served
 - ▶ In foodservice area or immediately adjacent to the meal service area
 - ▶ In each meal service location
 - ▶ When meals are served outside the cafeteria (classroom, in-school suspension, etc.)
 - ▶ During lunch and afterschool snack services (includes Seamless Summer Option)



Resources

- ▶ HCNP's website, NSLP section:
 - ▶ <https://hcnp.hawaii.gov/overview/nslp/>
 - ▶ Click on "Meal Pattern"
- ▶ HCNP Vegetable Subgroup Chart:
 - ▶ <https://hcnp.hawaii.gov/wp-content/uploads/2019/07/Vegetable-Subgroup-Chart.pdf>
- ▶ USDA Food Buying Guide
 - ▶ <https://foodbuyingguide.fns.usda.gov/>
- ▶ USDA Certification Worksheets
 - ▶ <https://www.fns.usda.gov/cn/certification-compliance>



Resources

- ▶ USDA Whole Grain Resource for the National School Lunch Program and School Breakfast Program:
 - ▶ <https://fns-prod.azureedge.us/sites/default/files/resource-files/WholeGrainReport.pdf>
- ▶ USDA Information on CN Labeling and Product Formulation Statement:
 - ▶ <https://www.fns.usda.gov/cn/labeling/food-manufacturersindustry>
- ▶ Short and Long Week Meal Pattern Calculations:
 - ▶ <https://hcnp.hawaii.gov/wp-content/uploads/2019/07/Short-and-Long-Week-Meal-Pattern-Calculations.pdf>

