

LUNCH MEAL PATTERN (FIVE-DAY WEEK)

Form #198
Revised 1/19

Required Meal Components	Grades Pre-K	Grades K-5		Grades 6-8		Grades K-8		Grades 9-12	
	3-5 years	Daily	Weekly	Daily	Weekly	Daily	Weekly	Daily	Weekly
Fruits (Cups)	1/4	1/2	2 ½	1/2	2 ½	1/2	2 ½	1	5
Vegetables (Cups)	1/4	3/4	3 ¾	3/4	3 ¾	3/4	3 ¾	1	5
Dark Green	-		½		½		½		½
Red/Orange	-		¾		¾		¾		1 ¼
Beans/Peas	-		½		½		½		½
(Legumes) Starchy	-		½		½		½		½
Other	-		½		½		½		¾
Additional to reach total	-		1		1		1		1 ½
Grains (oz. equivalents)	1/2	1	8-9**	1	8-10**	1	8-9**	2	10-12**
Meat/Meat Alternates (oz. equivalents)	1 ½	1	8-10**	1	9-10**	1	9-10**	2	10-12**
Fluid Milk (Cups)	3/4	1	5	1	5	1	5	1	5

Required Dietary Specifications	Grades Pre-K	Grades K-5	Grades 6-8	Grades K-8	Grades 9-12
Calorie Range (daily average)	-	550-650	600-700	600-650	750-850
Saturated Fat (% of total calories)	-	<10	<10	<10	<10
Trans Fat (grams)	-	0	0	0	0
Sodium (milligrams)	-	1230 mg or less	1360 mg or less	1230 mg or less	1420 mg or less

(SEE IMPORTANT NOTES ON NEXT PAGE)

Important Notes:

CACFP Preschool Meal Pattern:

- ❖ **Fruits/Vegetables:** A second, different vegetable may be served in place of fruit. There are no vegetable subgroup requirements. May serve 100% juice once per day. For example, if juice is served at breakfast, it cannot be served at lunch.
- ❖ **Grains:** One of the grain components must be whole grain-rich every day. Enriched grains may be served at lunch if whole grain-rich items are served at breakfast. Cereals must contain no more than 6 grams of sugar per dry ounce. Grain based desserts may not credit toward the grains component. Sweet crackers (graham and animal crackers) are allowable and can count toward the grains component (with no weekly limit).
- ❖ **Milk:** For 3-5 year olds: unflavored low-fat (1%) or unflavored fat-free (skim) milk.
- ❖ **Meat/Meat Alternates:** Yogurt must contain no more than 23 grams of sugar per 6 ounces.

Preschool students are required to follow the CACFP preschool meal pattern, however, the USDA allows flexibility for co-mingled students. Schools that serve meals to preschoolers and K-5 students in the same service area at the same time may choose to follow either the K-5 meal pattern or the CACFP preschool meal pattern.

K-8 Meal Pattern:

The K-8 meal pattern is only for schools with grade configurations that prevent students from being separated into the required grade groups (K-5 and 6-8) at lunch. Examples include schools with grades K-8 or grades 5-8 where students from different grade groups eat together during the same lunch period. If students can be served separately in their appropriate grade groups, schools must use the required meal patterns for grades K-5 and 6-8.

****Weekly Grains and Meat/Meat Alternates Ranges:**

There is no maximum grain or meat/meat alternate requirement. Menus must meet the minimum requirements and stay within the calorie ranges. The weekly maximum provides a guide to help schools plan age-appropriate meals that meet the calorie, saturated fat and sodium requirements.

Meat/Meat Alternates:

- ❖ The serving size refers to the edible portion of cooked lean meat, poultry or fish served (i.e., cooked lean meat without bone).
- ❖ Meat/meat alternates must be served in a main dish or a main dish and one other food item.
- ❖ A 1-ounce equivalent (oz. eq.) serving equals:
 - 1 oz. lean meat, poultry, fish or cheese
 - ¼ cup cooked beans/peas (legumes)
 - ½ large egg
 - 2 Tbsp. nut butters
 - 1 oz. nuts or seeds
 - ½ cup yogurt or soy yogurt
 - ¼ cup commercial tofu containing at least 5 grams protein

Fruits:

- ❖ Fruit juice may only be offered to meet 50% of the weekly fruit component. Only 100% full strength pasteurized juice is allowed.
- ❖ Fruit includes fresh, frozen, canned in light syrup, water or juice and dried.
- ❖ All fruits credit based on volume except dried fruit credits as twice the volume served (e.g., ¼ cup dried fruit credits as ½ cup fruit).
- ❖ Larger amounts of fruit may be offered if meals do not exceed the weekly limit for calories, saturated fat and sodium.

Vegetables:

- ❖ All vegetables credit based on volume except raw leafy greens count as half the volume served (e.g., 1 cup equals ½ cup vegetable).
- ❖ Vegetable subgroup requirements are weekly; however, daily minimum vegetable requirements must be met. Refer to the *School Lunch Meal Pattern Vegetables Sub-groups Fact Sheet* ([Form #138](#)) for specific vegetables in each subgroup.
- ❖ The “other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- ❖ Any vegetable subgroup may be offered as “additional” vegetables to meet the total weekly vegetable requirements.
- ❖ Larger amounts of vegetables may be offered if meals do not exceed the weekly limit for calories, saturated fat and sodium.

Grains:

- ❖ Currently, all grains must be whole grain-rich (WGR), i.e., the product contains at least 50 percent whole grains, any remaining grains are enriched, and any non-creditable grains are less than 2 percent ($\frac{1}{4}$ ounce equivalent) of the product formula. For more information, see *Whole Grain Resource for NSLP and SBP Manual*.
- ❖ Starting school year (SY) 2019-2020, half of the weekly grains in the menu must be whole grain rich.
- ❖ All grains must meet the serving sizes specified in the *Whole Grain-Rich Ounce Equivalency Requirements for School Meal Programs* ([Form #33](#)).
- ❖ Up to 2 oz. eq. per week may be a grain-based dessert as long as menus meet all dietary specifications.

Milk:

At least two varieties must be offered daily from the choices listed below. Please note, one of the selections must be unflavored milk.

- ❖ Low fat (1%) unflavored or flavored
- ❖ Fat free unflavored or flavored

Nutrient Standards:

- ❖ Nutrient standards are daily amounts based on the average for a five-day week.
- ❖ The sodium limit (Target 1) applies through the end of SY 2023-2024, continuing to Target 2 in SY 2024-2025.