## Chart 1A

## SCHOOL LUNCH PATTERNS

## TRADITIONAL FOOD-BASED MENU PLANNING - Meal Pattern

	MINIMUM QUANTITIES				RECOMMENDED QUANTITIES
FOOD COMPONENTS AND FOOD ITEMS	GROUP I AGES 1 and 2	GROUP II AGES 3 and 4	GROUP III AGES 5-8	GROUP IV AGE 9 AND OLDER	GROUP V AGE 12 AND OLDER
	PRESCHOOL	PRESCHOOL	GRADES K-3	GRADES 4-12	GRADES 7-12
Milk, fluid (as a beverage)	6 fl oz (3/4 cup)	6 fl oz (3/4 cup)	8 fl oz (1 cup)	8 fl oz (1 cup)	8 fl oz (1 cup)
Meat or Meat Alternate <sup>1, 2, 3, 4, 5</sup> (quantity of the edible portion as served):					
Lean meat, poultry, or fish	1 oz	1-1/2 oz	1-1/2 oz	2 oz	3 oz
Alternate protein products <sup>3</sup>	1 oz	1-1/2 oz	1-1/2 oz	2 oz	3 oz
Cheese	1 oz	1-1/2 oz	1-1/2 oz	2 oz	3 oz
Egg (large)	1/2 large egg	3/4 large egg	3/4 large egg	1 large egg	1-1/2 large eggs
Cooked dry beans or peas <sup>4</sup>	1/4 cup	3/8 cup	3/8 cup	1/2 cup	3/4 cup
Peanut butter or other nut or seed butters	2 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp	6 Tbsp
Yogurt, plain or flavored, unsweetened or sweetened - commercially prepared	4 oz or 1/2 cup	6 oz or 3/4 cup	6 oz or 3/4 cup	8 oz or 1 cup	12 oz or 1-1/2 cups
The following may be used to meet no more than 50% of the requirement and must be used in combination with any of the above: Peanuts, soynuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternate (1 oz of nuts/seeds=1 oz of cooked lean meat, poultry, or fish) <sup>5</sup>	1/2 oz = 50% <sup>5</sup>	3/4 oz = 50% <sup>5</sup>	3/4 oz = 50%	1 oz = 50%	1-1/2 oz = 50%
<b>Vegetable or Fruit<sup>4, 6</sup></b> Two or more servings of different vegetables, fruits, or both	1/2 cup	1/2 cup	1/2 cup	3/4 cup	3/4 cup
Grains/Breads <sup>7</sup> (Servings per week): Must be enriched or whole-grain or made from enriched or whole-grain flour or meal that may include bran and/or germ. A serving is a slice of bread or an equivalent serving of biscuits, rolls, etc., or 1/2 cup of cooked rice, macaroni, noodles, other pasta products, or cereal grains.	5 per week <sup>8</sup> -minimum of 1/2 per day	8 per week <sup>e</sup> -minimum of 1 per day	8 per week <sup>8</sup> -minimum of 1 per day	8 per week <sup>8</sup> -minimum of 1 per day	10 per week <sup>8</sup> -minimum of 1 per day

<sup>If Must be served in the main dish or the main dish plus only one other menu item.

Penriched macaroni with fortified protein may be used to meet part of the meat or meat alternate requirement.

Alternate protein products must meet the requirements in Appendix A of 7 CFR Part 210.

Cooked dry beans or peas may be used as a meat alternate or as a vegetable, but not as both components in the same meal.

Nuts and seeds are generally not recommended to be served to children ages 1-3 since they present a choking hazard. If served, nuts and seeds should be finely minced.

No more than one-half of the total requirement may be met with full-strength fruit or vegetable juice.

Liniched macaroni with fortified protein may be used as a meat alternate or as a grains/breads item, but not as both components in the same meal.

For the purposes of this chart, a week equals 5 school days.</sup>