## The School Lunch Pattern for Various Age/Grade Groups

The United States Department of Agriculture, National School Lunch Program requires that portions of meal components be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages.

adjusted by age/grad				equired to O		
Food Components	Ages 1-2	Ages 3-4	Grades K- 5	Grades 6-8	Grades 9-12	Specific Requirements
Meat or Meat Alternate (M/MA)			8 oz. eq./wk	9 oz. eq./wk	10 oz. eq./wk	Must be served in the main dish
When combining K-5 & 6-8 to e	establish a K-8	group.		eq.*/wk		or as the main dish and only one other menu item.
Lean meat, poultry, fish	1 oz.	1 ½ oz.				
Cheese	1 oz.	1 ½ oz.		1	1	Vegetable protein products, cheese,
Large egg(s)	1/2	3⁄4	] !	1 1	1	alternate cheese products, and
Cooked, dry beans or peas	¼ cup	3/8 cup	1 oz. eq. <sup>x</sup>	1 oz. eq.×	2 oz. eq. <sup>x</sup> per day	enriched macaroni with fortified
Peanut butter (or any nut or	2 Then	2 Then	per day	per day		protein may be used to meet part
seed butter) Peanuts, soy nuts, tree nuts	2 Tbsp ½ oz. =	3 Tbsp ¾ oz. =	minimum	minimum	minimum	of the meat/meat alternate requirement. Food and Nutrition
or seeds*	½ 0Z. = 50%	% 0z. = 50%				Service Fact Sheets on each of these alternate foods give
Yogurt, plain or flavored,	4 oz.	6 oz.	1 1	1	1	
unsweetened or sweetened	or ½ cup	or ¾ cup	<u> </u>			detailed instructions for use.
Grains / Breads			8 oz. eq/wk	8 oz. eq/wk	10 oz. eq/wk	Require half of the weekly grains in the NSLP and SBP be whole grain-rich (WGR), and the remaining weekly grains must be enriched.
When combining K-5 & 6-8 to est	_			<mark>eq*/wk</mark>		
Servings of grains or breads must	5 per week at least	8 per week at least	1 oz. eq.	1 oz. eq.	2 oz. eq.	
be whole-grain rich	at least ½ svg/ day	at least 1 svg/day	per day minimum	per day minimum	per day minimum	
Vegetable				cup ery day	1 cup every day	No more than ½ of the total requirement may be met with full-
Dark Green			1/ 000 0		½ cup every	strength vegetable juice.
			½ cup every week		week	In grades K-12 the vegetable
Red/Orange	 		34 cup e	very week	1 ¼ cups every week	subgroups need to be offered
	1/2 cup	1/2 cup	74 Cup C	Pery week	<sup>1</sup> / <sub>2</sub> cup every	throughout the week. The
Beans/Peas	either or	either or	½ cup e	very week	week	amounts listed here are the minimum amount that must be offered
			, ,		½ cup every	during the week.
Starchy	 		½ cup e	very week	week	, and the second s
Other	1		½ cup every week		¾ cup every	
Utilei	· · · · · · · · · · · · · · · · · · ·				week	
Fruit			½ cup every day	½ cup every day	1 cup every day	No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.
Milk (fluid offered as a beverage)	% cup (6 fl. oz)		½ pint (8 fl. o		z)	In grades K-12, fluid milk must be 1% flavored or unflavored or fat-free flavored or unflavored.
Min. and Max. Calorie Ranges in an average 5-day week menu	51	517*		600-700	750-850	Menus for students ages 1-2 and ages 3-4 have a minimum calorie
When combining K-5 & 6-8 to	establish a	K-8 group.	600-650			requirement of 517 calories averaged over the school week.
Sodium			≤ 1230	≤ 1360	≤ <b>1420</b>	K-8 group sodium max = $1230$ mg.

\*As listed in program guidance, these items may be used to meet no more than 50% of the requirement and must be combined in the meal with at least 50% of other meat or meat alternates (1 oz nuts/seeds = 1 oz of cooked lean meat, poultry, or fish). Aschools serving lunch 7 days per week should increase the weekly quantity by approximately 20% for each additional day. Food Buying Gide FNS Instruction 783-1, Rev. 2 Grains and Bread Instruction provides the information for the minimum weight of serving.

# Commonly eaten vegetables in each vegetable subgroup

#### **Dark Green Vegetables**

- beet greens (canned, fresh or frozen)
- broccoli (fresh, slaw or frozen)
- collard greens (canned, fresh or frozen)
- dark green leafy lettuce
- kale (canned, fresh or frozen)
- mesclun/spring mix
- mustard greens (canned, fresh or frozen)
- romaine lettuce
- spinach (canned, fresh or frozen)
- turnip greens (canned, fresh or frozen)

### **Red & Orange vegetables**

- winter squash (like acorn or butternut squash)
- carrots (canned, fresh or frozen)
- pumpkin (canned or fresh)
- red peppers
- salsa
- spaghetti sauce
- sweet potatoes
- tomato paste
- tomato puree
- tomatoes (crushed, diced, whole, stewed, cherry, whole) (canned, fresh or frozen)

#### Beans and peas

- baked beans, dry, canned (in sauce with pork, in sauce with bacon, vegetarian)
- bean soup
- black beans (Turtle beans), (mature, dry)
- black-eyed beans (or peas), (mature, dry)
- garbanzo beans (chickpeas), (mature, dry)
- great northern beans (dry, mature)
- kidney beans (dry, mature)
- lentils (dry, mature)
- navy beans (dry, mature)
- pea soup
- pinto beans (dry, mature)
- red bean (dry, mature)
- refried beans
- split peas (dry, mature)
- white beans (dry, mature)

### **Starchy vegetables**

- corn (canned, fresh or frozen)
- cowpeas, field peas, pigeon peas or black-eyed peas (green or fresh)
- green peas (fresh or frozen)
- lima beans (green or frozen)
- potato products (hash browns, hashed patty, shredded, circles, mashed, french fries frozen rounds, potato skins, potato wedges, potato sticks)
- potatoes, dehydrated (diced, flake, granules, slices), (canned fresh or frozen)

## **Other vegetables**

- asparagus (canned, fresh or frozen)
- avocado
- beets (canned, fresh, without tops or frozen)
- bell peppers (dehydrated, canned, fresh, or frozen)
- brussels sprouts (fresh or frozen)
- cabbage (Chinese, celery, green, red)
- cauliflower (fresh or frozen)
- celery (canned or fresh)
- cucumber
- eggplant
- green beans (flat Italian, French cut, whole) (canned, fresh or frozen)
- lettuce (iceberg; mixed greens; equal amounts of iceberg and romaine with shredded carrots and red cabbage; mostly iceberg, some romaine with shredded carrot and red cabbage; leaf)
- mixed vegetables (broccoli and cauliflower; California blend; carrots, corn and green beans blend; peppers and onion; five vegetable blend, seven vegetable blend)
- mushrooms (canned, fresh or frozen)
- okra (canned, fresh or frozen)
- onion (green, spinach, sweet, white, yellow, purple) (dehydrated, canned, fresh or frozen)
- radishes, without tops (fresh)
- sugar snap peas (frozen)
- summer squash (yellow or zucchini) (canned, fresh or frozen)
- turnips, <u>without tops</u>
- wax beans (canned, fresh or frozen)
- zucchini

Adapted from www.choosemyplate.gov/food-groups/vegetables.html and http://fbg.nfsmi.org/descriptions.aspx?group=2 Mississippi Department of Education, Office of Child Nutrition Developed April, 2012