

MEAL PATTERN FOR CHILDREN –

Ages 1 through 12 Years

Child and Adult Care Food Program

Illinois State Board of Education
Nutrition Programs
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Springfield, Illinois 62777-0001
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MEAL	FOOD COMPONENTS	AGE 1 ⁸ and 2	AGE 3 through 5	AGE 6 through 12
Breakfast	Fluid Milk ¹	½ c	¾ c	1 c
	Juice or Fruit or Vegetable	¼ c	½ c	½ c
	Grains/Breads ² Cold Dry Cereal	½ serving ¼ c or ⅓ oz	½ serving ⅓ c or ½ oz	1 serving ¾ c or 1 oz
Supplement/ Snack Select Two Different Components	Fluid Milk ¹	½ c	½ c	1 c
	Juice ³ or Fruit or Vegetable	½ c	½ c	¾ c
	Meat or Meat Alternate Meat or Poultry or Fish ⁴ or Alternate Protein Product ⁵	½ oz ½ oz	½ oz ½ oz	1 oz 1 oz
	Cheese or	½ oz	½ oz	1 oz
	Egg (large) or	½	½	½
	Cooked Dry Beans or Dry Peas or Peanut Butter or other Nut/Seed Butters or	⅛ c 1 T	⅛ c 1 T	¼ c 2 T
	Nut and/or Seeds or Yogurt—Plain or Sweetened/ Flavored	½ oz ¼ c	½ oz ¼ c	1 oz ½ c
Grains/Breads ² Cold Dry Cereal	½ serving ¼ c or ⅓ oz	½ serving ⅓ c or ½ oz	1 serving ¾ c or 1 oz	
Lunch/Supper	Fluid Milk ¹	½ c	¾ c	1 c
	Meat or Meat Alternate Meat or Poultry or Fish ⁴ or Alternate Protein Product ⁵	1 oz 1 oz	1½ oz 1½ oz	2 oz 2 oz
	Cheese or	1 oz	1½ oz	2 oz
	Egg (large) or	½	¾	1
	Cooked Dry Beans or Dry Peas or Peanut Butter or other Nut/Seed Butters or	¼ c 2 T	⅜ c 3 T	½ c 4 T
Nut and/or Seeds ⁶ or Yogurt—Plain or Sweetened/ Flavored	½ oz ½ c	¾ oz ¾ c	1 oz 1 c	
Vegetables and/or Fruits ⁷ (2 or more)	¼ c total	½ c total	¾ c total	
Grains/Breads ² Cold Dry Cereal	½ serving ¼ c or ⅓ oz	½ serving ⅓ c or ½ oz	1 serving ¾ c or 1 oz	

¹ Children **two years and older** must be offered fat-free (skim) or low-fat (1%) fluid milk. Serving whole milk to children between the ages of 1 and 2 years is recommended. (12 months through 23 months).

² Refer to the Grains/Breads Chart.

³ Juice may not be served when milk is served as the only other component.

⁴ Edible portions as served.

⁵ A manufacturer supplying an alternate protein product must provide documentation that the product meets all the following criteria.

- Processed so that some portion of the non-protein constituents of the food is removed;
- Safe and suitable edible products produced from plant or animal sources;
- Produced so the biological quality of the protein is at least 80 percent that of casein; and

▪ Contain at least 18 percent protein by weight when fully hydrated or formulated.

⁶ Nuts or seeds may not constitute more than 50 percent of the requirement. Instead, nuts or seeds shall be combined with another meat/meat alternate to fulfill the requirement. For purposes of determining combination, one ounce of nuts or seeds is equal to one-ounce cooked lean meat, poultry, or fish.

⁷ Full-strength vegetable or fruit juice may be counted to meet not more than one-half of the requirements.

⁸ For a period of one month, while a 12-month-old child is weaning from infant formula to cow's milk; one or both beverages may be served to claim the meal for reimbursement. A child receiving infant formula and not in the weaning stage must have a signed *Medical Exception Statement for Food Substitution* on file in order for meals to be claimed for reimbursement. Also, expressed breast milk can continue to be offered to a child over one year of age in place of cow's milk, since it is an alternate type of milk.

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September 2011

GRAIN/BREAD REQUIREMENTS

CRITERIA FOR DETERMINING ACCEPTABLE GRAINS/BREADS

The item must be enriched or whole-grain or made from enriched or whole-grain, meal or flour. If it is a cereal, the product must be enriched, whole-grain, or fortified.

CRITERIA FOR DETERMINING MINIMUM SERVING SIZES IN RECIPES

The Grains/Breads Chart lists equivalent, minimum, serving sizes for a wide variety of grain/bread products. In lieu of using the minimum serving sizes listed in the chart, the contribution of a recipe may be calculated to determine the number of grains/breads servings the recipe provides. The crediting of a food item as a grains/breads serving is determined by the total amount of enriched or whole-grain meal and/or flour in the recipe divided by the number of servings the recipe yields. The amount of enriched or whole-grain meal and/or flour contained in each serving is then divided by 14.75 grams. Examples of enriched or whole-grain meal and/or flour would include enriched wheat flour, whole wheat, bran, germ, corn, or oatmeal (ground from whole grain), and enriched corn flour.

CRITERIA FOR DETERMINING MINIMUM SERVING SIZES IN GRAINS/BREADS CHART

The following Grains/Breads Chart has been divided into nine groups. The required weight for each group is based on the key nutrients in one slice of bread (25 grams or 0.9 ounce) or an equal amount (14.75 grams) of enriched or whole-grain meal and/or flour. Within each group all bread items have approximately the same nutrient and grain content in each serving. Items with fillings, toppings, etc. require larger serving sizes to meet the minimum grain content.

GRAIN/BREAD CHART

Some of the following foods, or their accompaniments, may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

GROUP A	MINIMUM SERVING SIZE FOR GROUP A
<ul style="list-style-type: none"> • Breading-Type Coating • Bread Sticks, <i>hard</i> • Chow Mein Noodles • Crackers, <i>saltines, snack</i> • Croutons • Melba Toast • Pretzels, <i>hard</i> • Rye Wafers • Stuffing, <i>dry</i> 	1 serving = 20 g or 0.7 oz $\frac{3}{4}$ serving = 15 g or 0.5 oz $\frac{1}{2}$ serving = 10 g or 0.4 oz $\frac{1}{4}$ serving = 5 g or 0.2 oz
GROUP B	MINIMUM SERVING SIZE FOR GROUP B
<ul style="list-style-type: none"> • Bagels or Bagel Chips • Batter-Type Coating • Biscuits • Breads, <i>white, wheat, whole wheat, French, Italian</i> • Buns, <i>hamburger, hot dog</i> • Crackers, <i>graham (all shapes), animal</i> • Egg Roll Skins or Wonton Wrappers • English Muffins • Pita Bread, <i>white, wheat, whole wheat</i> • Pizza Crust • Pretzels, <i>soft</i> • Rolls, <i>white, wheat, whole wheat, potato</i> • Tortillas, <i>wheat, corn</i> • Tortilla Chips, <i>wheat, corn</i> • Taco Shells 	1 serving = 25 g or 0.9 oz $\frac{3}{4}$ serving = 19 g or 0.7 oz $\frac{1}{2}$ serving = 13 g or 0.5 oz $\frac{1}{4}$ serving = 6 g or 0.2 oz

GROUP C	MINIMUM SERVING SIZE FOR GROUP C
<ul style="list-style-type: none"> • Cookies¹, plain • Cornbread • Corn Muffins • Crepes • Croissants • Hush Puppies • Pancakes • Pie Crust, <i>dessert pies¹, meat/meat alternate pies</i> • Popovers • Sopapillas • Turnover Crust² • Waffles 	1 serving = 31 g or 1.1 oz $\frac{3}{4}$ serving = 23 g or 0.8 oz $\frac{1}{2}$ serving = 16 g or 0.6 oz $\frac{1}{4}$ serving = 8 g or 0.3 oz
GROUP D	MINIMUM SERVING SIZE FOR GROUP D
<ul style="list-style-type: none"> • Doughnuts², cake and yeast, <i>raised, unfrosted</i> • Granola Bars², <i>plain</i> • Muffins, all but corn • Quick Breads • Sweet Roll, Sticky Buns, Cinnamon Rolls, Danish Pastries, Caramel Rolls², <i>unfrosted</i> • Toaster Pastry², <i>unfrosted</i> 	1 serving = 50 g or 1.8 oz $\frac{3}{4}$ serving = 38 g or 1.3 oz $\frac{1}{2}$ serving = 25 g or 0.9 oz $\frac{1}{4}$ serving = 13 g or 0.5 oz
GROUP E	MINIMUM SERVING SIZE FOR GROUP E
<ul style="list-style-type: none"> • Cookies¹, <i>with nuts, raisins, chocolate pieces, fillings, and/or fruit purees</i> • Doughnuts², cake and yeast, <i>raised, frosted or glazed</i> • French Toast • Grain Fruit Bars • Granola Bars², <i>with nuts, raisins, chocolate pieces, and/or fruit</i> • Scones • Sweet Rolls, Sticky Buns, Cinnamon Rolls, Danish Pastries, Caramel Rolls², <i>frosted</i> • Toaster Pastry², <i>frosted</i> 	1 serving = 63 g or 2.2 oz $\frac{3}{4}$ serving = 47 g or 1.7 oz $\frac{1}{2}$ serving = 31 g or 1.1 oz $\frac{1}{4}$ serving = 16 g or 0.6 oz
GROUP F	MINIMUM SERVING SIZE FOR GROUP F
<ul style="list-style-type: none"> • Cake¹—plain, <i>unfrosted</i> • Coffee Cake² 	1 serving = 75 g or 2.7 oz $\frac{3}{4}$ serving = 56 g or 2 oz $\frac{1}{2}$ serving = 38 g or 1.3 oz $\frac{1}{4}$ serving = 19 g or 0.7 oz
GROUP G	MINIMUM SERVING SIZE FOR GROUP G
<ul style="list-style-type: none"> • Brownies¹, plain • Cake¹—all varieties, <i>frosted</i> 	1 serving = 115 g or 4 oz $\frac{3}{4}$ serving = 86 g or 3 oz $\frac{1}{2}$ serving = 58 g or 2 oz $\frac{1}{4}$ serving = 29 g or 1 oz
GROUP H	MINIMUM SERVING SIZE FOR GROUP H
<ul style="list-style-type: none"> • Barley • Breakfast Cereals, <i>cooked</i> • Bulgur, <i>cracked wheat</i> • Corn Grits • Macaroni, <i>all shapes</i> • Noodles, egg—<i>all varieties</i> • Pasta, <i>all shapes</i> • Ravioli, <i>noodle only</i> • Rice, <i>enriched white or brown</i> 	1 serving = $\frac{1}{2}$ c cooked or 25 g or 0.9 oz dry $\frac{3}{4}$ serving = $\frac{3}{8}$ c cooked or 19 g or 0.7 oz dry $\frac{1}{2}$ serving = $\frac{1}{4}$ c cooked or 13 g or 0.5 oz dry $\frac{1}{4}$ serving = 2 T cooked or 6 g or 0.2 oz dry
GROUP I	MINIMUM SERVING SIZE FOR GROUP I
<ul style="list-style-type: none"> • Breakfast Cereal³, <i>dry</i> • Rice Cakes 	1 serving = $\frac{3}{4}$ c or 1 oz, whichever is less $\frac{1}{2}$ serving = $\frac{1}{3}$ c or 0.5 oz, whichever is less

¹Allowed only as a dessert for a snack.

²Allowed for breakfast and/or snack.

³Refer to Meal Pattern for Children Ages 1-12 years for the appropriate serving size for children ages 1 and 2.