

Child and Adult Care Food Program (CACFP)

Sample Snack Menus for CACFP Adult Day Care Centers

These sample lunch and supper menus for CACFP adult day care centers reflect the meal pattern requirements of the U.S. Department of Agriculture's (USDA) final rule, *Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010*, effective October 1, 2017. Some of the sample menus include additional meal pattern components or exceed the minimum serving requirements.

The CACFP adult snack meal pattern requires any two of the five meal pattern components, which include 1 cup of low-fat unflavored or fat-free unflavored milk, 1 ounce of meat/meat alternates, ½ cup of vegetables, ½ cup of fruits, and 1 serving of grains. Only one of the two components may be a creditable beverage. For information on the CACFP adult meal patterns, see the Connecticut State Department of Education's (CSDE) handout, *CACFP Meal Patterns for Adults*, the CSDE's guide, *Meal Pattern Requirements for CACFP Adult Day Care Centers*, and the CSDE's *Meal Patterns for CACFP Adult Care Centers* and *Crediting Foods in CACFP Adult Day Care Centers* webpages.

The type of foods purchased and the recipes and preparation techniques used by the CACFP facility will determine whether local menus meet the CACFP adult meal patterns and the CSDE's recommended nutrition standards for adult meals. Adult day care centers should use the USDA's *Food Buying Guide for Child Nutrition Programs* to determine the amount of purchased food that meets the required serving for each meal pattern component. A Child Nutrition (CN) label or manufacturer's production formulation statement (PFS) must be on file to document the meal pattern contribution of all commercial foods served in CACFP menus. A standardized recipe must be on file to document the meal pattern compliance of foods made on site in the adult day care center. For more information on crediting documentation, see the CSDE's handouts, *Accepting Processed Product Documentation in the CACFP*, *Using Child Nutrition (CN) Labels in the CACFP*, and *Using Product Formulation Statements in the CACFP*. For more information on standardized recipes, see the CSDE's *CACFP Standardized Recipe Form* and section 2 of the CSDE's guide, *Meal Pattern Requirements for CACFP Adult Day Care Centers*.

Abbreviations

M = milk component

G = grains component

FV = vegetables and fruits component

MMA = meat/meat alternates substitute for grains ¹

A = additional creditable food (not full serving)

O = other food (noncreditable)

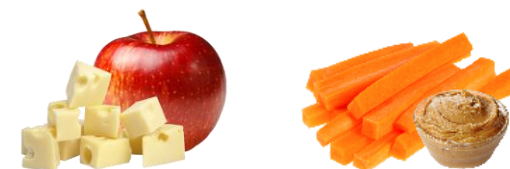
WGR = whole grain-rich

Tbsp = tablespoon

c = cup

tsp = teaspoon

oz = ounce



See page 7 for menu planning notes. For information on noncreditable foods, see the CSDE's handout, *Noncreditable Foods in CACFP Adult Day Care Centers*.

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	M 1 cup				Low-fat unflavored milk (1 c)	
	MMA 1 oz		Low-fat Greek yogurt (½ c) ³		Ham (½ oz) and cheese (½ oz) ⁴ roll-up	
	G 1 serving	Enriched blueberry muffin (2 oz) ¹		Whole-grain crackers (1 oz) ¹ WGR	Whole-corn tortilla (1 oz) ¹ WGR	Whole-grain roll (1 oz) ¹ WGR
	V ½ cup			Carrot sticks (½ c)		
	F ½ cup	Orange wedges (½ c)	Blueberries (½ c)			Cantaloupe chunks (½ c)
	A				Shredded lettuce (⅓ c) ⁵	
	O	Water ²	Water ²	Low-fat dip (1 Tbsp) Water ³	Mustard (1 tsp) or low-fat mayonnaise (1 tsp)	Water ²
Week 2	M 1 cup					
	MMA 1 oz	Low-fat cheese stick (1 oz)	Peanut butter (2 Tbsp)	Yogurt and fruit parfait: Low-fat vanilla yogurt (½ c) ³	Hummus ⁴ (¼ c chickpeas) and carrot pita	
	G 1 serving				Whole-wheat pita half (1 oz) ¹ WGR	Enriched pretzels (1 oz) ¹
	V ½ cup	Tossed salad: Lettuce (½ cup) ⁵ with tomatoes and cucumbers (¼ c)				Cucumber slices (¼ c) Carrot slices (¼ c)
	F ½ cup		Apple slices (½ c)	Sliced strawberries (½ c)	Papaya cubes (½ c)	
	A	Enriched croutons (¼ oz) ¹		Whole-grain granola (2 Tbsp) ¹ WGR	Shredded carrots (⅓ c)	
	O	Low-fat dressing (1 Tbsp) Water ²	Water ²	Water ²	Water ²	Low-fat dip (1 Tbsp) Water ²

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 3	M 1 cup				Low-fat unflavored milk (1 c)	
	MMA 1 oz		Low-fat cottage cheese (½ c)	Tortilla wrap with refried beans (⅓ c) and shredded cheese (½ oz)		
	G 1 serving	Soft whole-grain pretzel (1 oz) ¹ WGR		Whole-grain tortilla (1 oz) ¹ WGR		
	V ½ cup				Carrot-pineapple-raisin salad (½ c carrots)	Raw cauliflower bites (½ c)
	F ½ cup	Sliced red grapes (½ c)	Canned apricots in juice (½ c) ⁶			Orange juice (½ c) ⁶
	A	Cheese cubes (½ oz)		Diced tomato (⅓ c)		
	O	Water ²	Water ²	Water ²	Crushed pineapple (⅓ cup) Raisins (2 tsp) ⁸	Low-fat dip (1 oz) Water ²
Week 4	M 1 cup		Low-fat unflavored milk (1 c)			
	MMA 1 oz	Part-skim Mozzarella cheese stick (1 oz)	Ants on a log: peanut butter (2 Tbsp)		Pasta veggie salad: low-fat cheese cubes (1 oz)	
	G 1 serving			Whole-grain cereal (¾ c) ⁷ WGR	Enriched rotini pasta (½ c) ¹	Enriched cornbread (2 ½ oz) ¹
	V ½ cup		Carrot sticks (¼ c) Celery sticks (¼ c)			
	F ½ cup	Red grapes (½ c)		Sliced peaches (½ c)	Orange-pineapple juice (½ c) ⁶	Sliced kiwi (½ c)
	A		Raisins (1 Tbsp) ⁸		Chopped veggies: carrots, broccoli, and tomatoes (¼ c)	
	O	Water ²		Water ²		Water ²

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 5	M 1 cup					
	MMA 1 oz	Low-fat cottage cheese ($\frac{1}{4}$ c) ³	Peanut butter (2 Tbsp)		Fruit and yogurt smoothie: Yogurt ($\frac{1}{2}$ c) ³	
	G 1 serving	Whole-grain cereal ($\frac{3}{4}$ c) ⁷ WGR		Trail mix with whole-grain cereal ($\frac{1}{2}$ c) ⁷ WGR , enriched pretzels ($\frac{1}{2}$ oz) ¹ , peanuts, and dried fruit		Enriched pretzel sticks (1 oz) ¹
	V $\frac{1}{2}$ cup		Carrot sticks ($\frac{1}{2}$ c)			
	F $\frac{1}{2}$ cup			Apple juice ($\frac{1}{2}$ c) ⁶	Pureed mango ($\frac{1}{4}$ c) and strawberries ($\frac{1}{4}$ c) ⁶	Green grapes ($\frac{1}{2}$ c)
	A	Crushed pineapple in juice ($\frac{1}{8}$ c) ⁶		Peanuts (1 Tbsp) Dried fruit (1 Tbsp) ⁸		
	O	Water ²	Water ²	Water ²		Water ²
Week 6	M 1 cup		Low-fat unflavored milk (1 c)		Low-fat unflavored milk (1 c)	
	MMA 1 oz			Low-fat Greek yogurt ($\frac{1}{2}$ c) ³	Peanut butter (2 Tbsp)	Tuna salad (1 oz tuna) ⁴
	G 1 serving	Enriched hard bread sticks (1 oz) ¹	Whole-grain cereal ($\frac{3}{4}$ c) ⁷ WGR		Whole-wheat bagel (1 oz) ¹ WGR	Whole-grain crackers (1 oz) ¹ WGR
	V $\frac{1}{2}$ cup	Jicama sticks ($\frac{1}{2}$ c)				
	F $\frac{1}{2}$ cup			Fruit salad: oranges, bananas, sliced grapes, pineapple ($\frac{1}{2}$ c)		
	A					Sliced cherry tomatoes ($\frac{1}{4}$ c)
	O	Low-fat dip (2 Tbsp) Water ²		Water ²		Water ²

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 7	M 1 cup			Low-fat unflavored milk (1 c)		
	MMA 1 oz	Cheddar cheese cubes (1 oz) ⁴	Hummus (¼ c chickpeas) ⁴		Shredded low-fat cheese (1 oz) ⁴	Berry peach yogurt parfait: Low-fat yogurt (½ c) ³
	G 1 serving		Whole-wheat pita half (1 oz) ¹ WGR	Enriched pumpkin cranberry muffin (2 oz) ¹ WGR		
	V ½ cup				Garden salad: lettuce (½ c) ⁵ , tomatoes, cucumbers, carrots (¼ c)	
	F ½ cup	Watermelon chunks (½ c)				Seasonal berries (¼ c) Diced peaches (¼ c)
	A		Shredded carrots (⅛ c)			
	O	Water ²	Water ²		Low-fat Italian dressing (1 Tbsp) Water ²	Crumbled graham crackers (1 Tbsp) Water ²
Week 8	M 1 cup					
	MMA 1 oz	Pita bread triangles: low-fat cheese (1 oz) ⁴				Chicken salad (1 oz chicken) ³
	G 1 serving	Whole-wheat pita bread (1 oz) ¹ WGR		Whole-grain roll (1 oz) ¹ WGR	Strawberry shortcake: Enriched biscuit (1 oz) ¹	Whole-wheat pita pocket half (1 oz) ¹ WGR
	V ½ cup		Roasted chickpeas (½ c)	Marinated cucumber-tomato salad (½ c)		
	F ½ cup		Pineapple chunks (½ c)		Sliced strawberries (½ c)	
	A	Veggie salsa (¼ c)				Shredded lettuce (⅛ c) ⁵ Diced tomato (⅛ c)
	O	Water ²	Water ²	Water ²	Whipped cream (2 Tbsp) ³ Water ³	Water ²

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 9	M 1 cup				Low-fat unflavored milk (1 c)	
	MMA 1 oz					Herbed cottage cheese (¼ c) ⁴
	G 1 serving	Whole-grain bagel (1 oz) ¹ WGR	Enriched pretzels (1 oz) ¹	Whole-grain cereal (¾ c) ⁷ WGR		
	V ½ cup		Marinated three-bean salad (½ c)		Carrot sticks (½ c)	Celery sticks and cucumber slices (½ c)
	F ½ cup	Pineapple juice (½ c) ⁶		Sliced kiwi (½ c)		
	A					Whole-grain crackers (½ oz) ¹ WGR
	O	Light cream cheese (½ Tbsp) Water ²	Water ²	Water ²	Almond butter (1 Tbsp)	Water ²
Week 10	M 1 cup		Low-fat unflavored milk (1 c)			
	MMA 1 oz	Hard-boiled egg (½ large)				Peanut butter (2 Tbsp)
	G 1 serving	Whole-grain roll (1 oz) ¹ WGR		Whole-corn tortilla chips (1 oz) ¹ WGR		Whole-wheat bagel (1 oz) ¹ WGR
	V ½ cup				Carrot sticks (½ c)	
	F ½ cup		Banana (½ c)	Cantaloupe chunks (½ c)	Apple slices (½ c)	
	A			Mango salsa (¼ cup)		
	O	Water ²		Water ²	Water ²	Water ²

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Menu planning notes

- ¹ To credit as the grains component, a whole grain, enriched grain, bran, or germ must be the first ingredient or the greatest ingredient by weight. For information on identifying creditable grains, see the CSDE's handout, [How to Identify Creditable Grains in the CACFP](#). Determine CACFP crediting information for commercial grains by using the CSDE's worksheet, [Adult Center Worksheet 1: Crediting Commercial Grains in the CACFP](#). At least one serving per day must be WGR. The USDA's [CACFP Best Practices](#) recommends at least two servings of WGR grains per day. WGR foods contain at least 50 percent whole grains and any remaining grains are enriched. For more information, see the CSDE's handout, [Whole Grain-rich Criteria for the CACFP](#). Except for sweet crackers such as graham crackers and animal crackers, grain-based desserts cannot credit, e.g., cookies, sweet pie crusts, doughnuts, cereal bars, granola bars, sweet rolls, pastries, toaster pastries, cake, and brownies. The CSDE recommends not serving sweet crackers more than twice per week between all meals and snacks. For more information, see the USDA's handout, [Grain-Based Desserts in the CACFP](#). Through September 30, 2019, all grains must meet the applicable weights or volumes in [Serving Sizes for Grains in the CACFP](#) or provide the minimum creditable grains per serving. For more information, see the CSDE's handout, [Calculation Methods for Grain Servings in the CACFP](#). Recipes for products made on site must contain a sufficient amount of whole or enriched grains to meet the minimum grain serving. Determine CACFP crediting information and compliance with the CSDE's recommended nutrition standards for adult meals by using the CSDE's worksheets, [Adult Centers Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP](#) or [Adult Centers Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP](#).
- ² The USDA recommends serving water with snacks when milk or juice is not served. Water does not credit in CACFP meals or snacks and cannot be offered in place of the required food components.
- ³ Yogurt (regular and soy) cannot contain more than 23 grams of total sugars per 6 ounces (no more than 3.83 grams per ounce). For more information, see the CSDE's handout, [Crediting Yogurt in the CACFP](#).
- ⁴ A serving of the meat/meat alternates component is the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, fillers, or other ingredients. The USDA's [CACFP Best Practices](#) recommends serving only lean meats, nuts, and legumes; limiting processed meats to one serving per week; and serving only low-fat or reduced-fat natural cheese. Meat products with binders and extenders require a PFS to determine appropriate crediting, based on the actual percentage of meat in the product formula. For more information, see the CSDE's handouts, [Using Product Formulation Statements in the CACFP](#), [Crediting Meat/Meat Alternates in the CACFP](#) and [Crediting Deli Meats in the CACFP](#).
- ⁵ Raw leafy greens such as lettuce or spinach credit as half the volume served, e.g., ½ cup of raw leafy greens credits as ¼ cup of the vegetables component.
- ⁶ Pasteurized full-strength juice can meet the vegetables or fruits component at only one meal or snack per day. Juice includes all fruit and vegetable juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice. For more information, see the CSDE's handouts, [Crediting Juice in the CACFP](#) and [Crediting Smoothies in the CACFP](#).
- ⁷ Breakfast cereals (ready-to-eat (RTE) and cooked) cannot contain more than 6 grams of sugars per dry ounce. Through September 30, 2019, 1 serving of RTE breakfast cereal equals ¾ cup or 1 ounce, whichever is less. Beginning October 1, 2019, the minimum serving size for RTE breakfast cereals is in ounce equivalents. The required amount for 1 ounce equivalent is 1 cup of flakes or rounds, 1 ¼ cups of puffed cereal, and ¼ cup of granola. Determine the CACFP crediting and WGR information and compliance with the CSDE's recommended nutrition standards for adult meals by using the CSDE's worksheets, [Adult Centers Worksheet 2: Crediting Ready to eat \(RTE\) Breakfast Cereals in the CACFP](#) or [Adult Centers Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP](#). For more information, see the CSDE's handout, [Crediting Breakfast Cereals in the CACFP](#).
- ⁸ Dried fruit credits as twice the volume served, e.g., ¼ cup of raisins credits as ½ cup of the fruits component. The minimum creditable amount for the fruits component is ⅛ cup, which equals 1/16 cup or 1 tablespoon of dried fruit. Amounts of dried fruit less than 1 tablespoon do not credit.

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For more information on the CACFP adult meal patterns, review the CSDE's guide, [Meal Pattern Requirements for CACFP Adult Day Care Centers](#), and visit the [Meal Patterns for CACFP Adult Day Care Centers](#) and [Crediting Foods in CACFP Adult Day Care Centers](#) webpages or contact the [CACFP staff](#) in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This form is available at <http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/MealPattern/adultmenusnack.pdf>.

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