## Seven-day Week Lunch Menu Planning Checklist for Grades K-5

This checklist assists schools with planning meals to meet the U.S. Department of Agriculture's (USDA) meal pattern requirements for the National School Lunch Program (NSLP). Check ( $\square$ ) "yes" or "no" to indicate if the weekly lunch menu complies with each requirement. For detailed information on the NSLP meal patterns, visit the Connecticut State Department of Education's (CSDE) Meal Patterns for Grades K-12 in School Nutrition Programs webpage and see the CSDE's guide, Menu Planning Guide for School Meals for Grades K-12.

Lunch	Yes	No 1
Each lunch includes all five components: meat/meat alternates, grains,		
fruits, vegetables, and milk.		
Milk	Yes	No 1
The weekly lunch menu includes at least 1 cup of milk		
All milk offered is either unflavored or flavored low-fat (1%) or fat-free. Whole and reduced fat (2%) milk are not served		
At least two different varieties of milk are offered. If flavored milk is offered, unflavored milk is also offered.		
Fruits Component	Yes	No 1
Each lunch includes at least ½ cup of fruit. 2		
The weekly lunch menu includes at least 3 ½ cups of fruit. <sup>2</sup>		
If served, 100% fruit juice does not exceed half of the weekly fruits component, i.e., no more than 1 3/4 cups.  Note: Indicate "NA" (not applicable) if fruit juice is not served.		
Dried fruit credits as twice the amount served, i.e., ½ cup of raisins credits as ½ cup of the fruits component.		
Vegetables Component	Yes	No 1
Each meal includes at least 3/4 cup of vegetables. 2		
The weekly lunch menu includes at least 5 1/4 cups of vegetables. 2		
The weekly lunch menu includes at least 5 ¼ cups of vegetables. <sup>2</sup> The weekly lunch menu meets all vegetable subgroups (5 ¼ cups total):		
The weekly lunch menu meets all vegetable subgroups (5 1/4 cups total):		
The weekly lunch menu meets all vegetable subgroups (5 1/4 cups total):  Dark Green: 1/2 cup dark offered weekly		
The weekly lunch menu meets all vegetable subgroups (5 ½ cups total):  Dark Green: ½ cup dark offered weekly  Red/Orange: ¾ cup offered weekly		
The weekly lunch menu meets all vegetable subgroups (5 1/4 cups total):  Dark Green: 1/2 cup dark offered weekly  Red/Orange: 3/4 cup offered weekly  Beans and Peas (Legumes): 1/2 cup offered weekly  Starchy: 1/2 cup offered weekly  Other: 1/2 cup offered weekly (or dark green, red/orange,		
The weekly lunch menu meets all vegetable subgroups (5 1/4 cups total):  Dark Green: 1/2 cup dark offered weekly  Red/Orange: 3/4 cup offered weekly  Beans and Peas (Legumes): 1/2 cup offered weekly  Starchy: 1/2 cup offered weekly  Other: 1/2 cup offered weekly (or dark green, red/orange, beans/peas, or starchy)		
The weekly lunch menu meets all vegetable subgroups (5 1/4 cups total):  Dark Green: 1/2 cup dark offered weekly  Red/Orange: 3/4 cup offered weekly  Beans and Peas (Legumes): 1/2 cup offered weekly  Starchy: 1/2 cup offered weekly  Other: 1/2 cup offered weekly (or dark green, red/orange,		
The weekly lunch menu meets all vegetable subgroups (5 1/4 cups total):  Dark Green: 1/2 cup dark offered weekly  Red/Orange: 3/4 cup offered weekly  Beans and Peas (Legumes): 1/2 cup offered weekly  Starchy: 1/2 cup offered weekly  Other: 1/2 cup offered weekly (or dark green, red/orange, beans/peas, or starchy)  2 1/2 cup of additional vegetables offered weekly to reach 5 1/4		
The weekly lunch menu meets all vegetable subgroups (5 ½ cups total):  Dark Green: ½ cup dark offered weekly  Red/Orange: ¾ cup offered weekly  Beans and Peas (Legumes): ½ cup offered weekly  Starchy: ½ cup offered weekly  Other: ½ cup offered weekly (or dark green, red/orange, beans/peas, or starchy)  2 ½ cup of additional vegetables offered weekly to reach 5 ¼ cups total (choose from any of the five vegetable subgroups)  If served, 100% vegetable juice does not exceed half of the weekly vegetables component, i.e., no more than 2 5/8 cups.		
The weekly lunch menu meets all vegetable subgroups (5 ½ cups total):  Dark Green: ½ cup dark offered weekly  Red/Orange: ¾ cup offered weekly  Beans and Peas (Legumes): ½ cup offered weekly  Starchy: ½ cup offered weekly  Other: ½ cup offered weekly (or dark green, red/orange, beans/peas, or starchy)  2 ½ cup of additional vegetables offered weekly to reach 5 ¼ cups total (choose from any of the five vegetable subgroups)  If served, 100% vegetable juice does not exceed half of the weekly vegetables component, i.e., no more than 2 5/8 cups.  Note: Indicate "NA" (not applicable) if vegetable juice is not served.		
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Grains Component	Yes	No 1
Each lunch includes at least 1 ounce equivalent (oz eq) of grains.		
The weekly lunch menu includes 11-12.5 oz eq of grains. <sup>2</sup>		
All grains are whole grain-rich (WGR) or enriched. For more information, see Whole Grain-rich Criteria for Grades K-12 in the NSLP and SBP and Crediting Enriched Grains in the NSLP and SBP,		
At least half of all grains offered are WGR.		
Grain-based desserts are limited to no more than 2 oz eq per week.		
Meat/Meat Alternates (MMA) Component	Yes	No 1
Each lunch includes at least 1 oz eq of MMA.		
The weekly lunch menu includes 11-14 oz eq of MMA. <sup>2</sup>		
Offer versus Serve (OVS)	Yes	No 1
Students are required to select at least ½ cup of fruit or vegetable for a reimbursable meal.		
In addition to at least ½ cup of fruit or vegetable, students must to select the full portion of at least two other components for a reimbursable meal.		
Dietary Specifications (Nutrient Standards) for Weekly Menus <sup>3</sup> (Indicate "unknown" if you do not conduct your own nutrient analysis.)	Yes	No 1
Calories are within the allowable range of 550-650 calories.		
Saturated fat is less than 10% of total calories.		
Sodium does not exceed 1,230 milligrams.  This first sodium target applies through June 30, 2024.		
All nutrition labels and manufacturer specifications indicate zero grams of trans fat per serving.		

- <sup>1</sup> If "no" is checked for any of the statements above, the menu does not comply with the meal pattern requirements. Check the menu and revise accordingly.
- <sup>2</sup> Larger amounts of milk, fruits, vegetables, grains, and meat/meat alternates may be served only if meals do not exceed the weekly limit for calories, saturated fat, and sodium.
- <sup>3</sup> Schools are not required to conduct a nutrient analysis of menus. The CSDE will conduct a nutrient analysis as part of the Administrative Review of Child Nutrition Programs.

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## Menu Planning Resources

Crediting Foods in School Nutrition Programs: https://portal.ct.gov/SDE/Nutrition/Crediting-Foods-in-School-Nutrition-Programs
Food Buying Guide for Child Nutrition Programs: https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs
Meal Patterns for Grades K-12 in School Nutrition Programs: https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-School-Nutrition-Programs
Menu Planning Guide for School Meals for Grades K-12: https://portal.ct.gov/SDE/Nutrition/Menu-Planning-Guide-for-School-Meals
Menu Planning Resources for School Meals: https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/MealPattern/MenuPlanResourcesSchools.pdf
Offer versus Serve for Grades K-12 in School Nutrition Programs: https://portal.ct.gov/SDE/Nutrition/Offer-versus-Serve-for-School-Nutrition-Programs
Program Guidance for School Nutrition Programs: https://portal.ct.gov/SDE/Nutrition/Program-Guidance-School-Nutrition-Programs
Vegetable Subgroups in the NSLP: https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/VegSubgroup.pdf



For more information, review the Connecticut State Department of Education's (CSDE) *Menu Planning Guide for School Meals* and visit the CSDE's Meal Patterns for Grades K-12 in School Nutrition Programs and Crediting Foods in School Nutrition Programs webpages, or contact the school nutrition programs staff in the CSDE Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/MealPattern/NSLPmenuchecklist7day\_gradesK-5.pdf.

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- mail: U.S. Department of Agriculture
   Office of the Assistant Secretary for Civil Rights
   1400 Independence Avenue, SW
   Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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