

# GENUINE

GOOD FOOD DOES GOOD



PROPOSAL FOR  
FANNIE C.  
WILLIAMS  
CHARTER  
SCHOOL



A chef wearing a black apron is preparing a sandwich on a white cutting board. The chef is using metal tongs to place a salad of shredded purple cabbage, green herbs, and other vegetables onto a slice of bread. Another slice of bread with a spread is visible to the left. The background is a plain, light-colored wall.

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GENUINE







# GENUINE

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# GENUINE





# TRANSMITTAL LETTER

June 2nd, 2023

Fannie C. Williams Charter School Leadership,

Enclosed you will find Genuine Foods' Proposal in response to your Request for Proposal for school meals.

Genuine Foods is a leading national purpose-driven food service company and one of the fastest growing management companies in the country. Over the last few years, we have built a strong network of professionals and support services in Louisiana and we are well equipped to utilize these resources to meet the objectives of Fannie C. Williams Charter School. We currently serve many Louisiana schools and are excited about the chance to bring our fresh approach to Fannie C. Williams Charter School

At Genuine Foods, we believe that high-quality, nutritionally balanced, locally sourced foods can be crafted for any food program and for every guest. We leverage expertise to deliver delicious, scratch-made foods using fresh, vibrant ingredients, an innovative people-focused team, and a deep commitment to reliability and integrity.

Genuine Foods not only has a dynamic regional team, we continue to attract the most dedicated talent to serve our school communities. We know that improved quality, service and participation are your priorities and while Genuine Foods may not be the lowest cost provider, we will be the highest quality provider and support your program with world-class operations professionals to ensure student satisfaction while still remaining fiscally responsible.

Included in our proposal are investments in cafe signage and decor along with our commitment to deliver the innovations that drive increases participation as has become our hallmark.

You will find throughout our proposal that Genuine Foods has a unique approach and our goals align well with yours. In our partnerships, we draw inspiration from local growers, purveyors, cultures, trends, and diverse voices to create meals that reflect and are rooted in the communities we serve. While we deliver meals with excellence, we work to create personal connections with guests, staff, schools, and the broader community so that our impact goes *Beyond the Plate*

As the needs and preferences of our communities change, we change too. We take pride in our ability to work flexibly, pivoting and adjusting our service model while consistently seeking opportunities for improvement. Entrepreneurial to the core, we innovate in ways others cannot, delivering added value to you and your school communities.

Warm Regards,



Eric Gouwens

Business Development Director

[eric.gouwens@genuinefoods.com](mailto:eric.gouwens@genuinefoods.com)







## EXECUTIVE SUMMARY

### THANK YOU

We appreciate this opportunity to showcase our company and how our unique approach to food and nutrition can enhance and improve your dining program. After visiting Fannie C. Williams Charter School, we have become exceedingly excited about the potential your campus has. We are confident that our paradigm of how food service should operate will allow us to develop a world class dining experience.

### THE GENUINE DIFFERENCE

Our focus on real, genuine food makes a lasting difference in the lives of those we serve and in the communities where we work, as well as the companies we partner with. We help partners like you raise the bar in the quality of food and participation in food service programs. And our fresh, nutritious, culturally relevant meals nourish hungry people as well as provide living-wage jobs and careers in the communities we serve. The powerful outcome of combining good food, good business practices and good partnerships

In the following pages, we'll share how we set ourselves apart as a REAL® certified food service provider, committed to providing healthy, scratch-made, delicious, locally-sourced food, at a fair price, while being a responsible community member, great employer and trustworthy partner. We make great food, on time, with a smile, on budget. It's that simple.

**“OUR PURPOSE is to use the power of real, genuine foods to improve the lives and livelihoods of people and communities.”**

— Jeff Mills, Genuine Foods Founder and CEO



We help partners raise the bar in food quality and participation in food service programs.

## FOUNDED FOR CHANGE

Since our founding in 2015 our company has been disrupting the contract food service market. Our approach to food is simple: genuine food and genuine people. We pride ourselves on growing our company with real food and scratch-made cooking, and taking care of our employees, community and partners.

Changing the paradigm of how food service can be done is not only our mission; it is the core of our creation. Our founder and CEO Jeff Mills started Genuine Foods after a career in opening fine dining restaurants in New York City transitioned into becoming the Food Services Director with Washington, D.C. Public Schools. At DCPS, Jeff was known for turning dormant kitchens into from-scratch cooking and having a no-holds-barred approach to improving food quality in some of our nations most disadvantaged schools. He eventually became an official Whistleblower calling out poor quality of food and unfair business practices that were hampering improving the quality of food in these communities. Since that time, Genuine Foods was formed, and we have rapidly gained popularity and grown our client base up-and-down the East Coast serving millions of meals to all kinds of partners that are looking for a “Food Forward” dining service program.

**“CEO Jeffrey Mills and his team have collectively demonstrated an exceptional ability to catalyze nutritional change. I am confident Genuine Foods would deliver the highest quality food and nutritional education services possible, and make a dramatic improvement in the health of the community.”**

— James S. Gordon, M.D., Executive Director, The Center for Mind-Body Medicine

## GENUINE ADVANTAGES

- Reliable, consistent, high quality, compliant meal preparation at an affordable price point.
- Nourishing food that tastes delicious.
- Locally-sourced, seasonal food whenever possible.
- Adaptive, customizable and responsive program design to align to community needs.
- Effective, accountable and transparent resource management.
- Agile and flexible, quick time to launch.
- Nationwide shipping and logistics partners, with commissaries located in seven states and the ability to set up pop-up facilities where needs/emergencies arise.
- Expert team with experience inside and outside of government.





## OUR CORPORATE INGREDIENTS

We're a quality-focused food service company based on excellent food and high business practice standards. You'll find us in K-12 schools, higher education, senior and hospital facilities and communities, and regardless of whom we're serving, we do it with an honest promise: With us, you'll get real food, created by a people-centric team, with a second helping of reliability and integrity. We seek to bring a radical, nationwide change to how foodservice looks — all at a refreshingly competitive price — especially in communities where poverty, obesity and health issues are prevalent. Here are our corporate ingredients:

**PEOPLE:** We aim to serve communities with the greatest need, including communities of color and others disproportionately impacted

**FOOD:** We focus on serving culturally relevant, high quality, delicious foods that nourishes people (even during times of crisis) using local, seasonally-available ingredients as often as possible.

**LOGISTICS:** We operate on-site, commissary and pop-up locations to adapt to the rapidly changing logistical needs of our partners.

**PROCUREMENT:** We grow our impact by sourcing culturally important food from community-based food producers and suppliers.

**PARTNERSHIPS:** We treat our partner's business as our own, sticking to the highest level of accountability, communication and delivery on all fronts.

**“We dream big, then actually go there.  
That’s how it works at GENUINE.”**

— Jennifer Calloway, Chief Program Officer



## STANDARDS + CERTIFICATIONS

We take our standards and certifications seriously, both to help partners quickly see we're on the above and beyond compliance and to satisfy our corporate beliefs regarding sustainability and community responsibility. Modeled after the construction industry's heralded LEED Green Building Certification, REAL® Certified is implemented with the assistance of independent, third party registered dietitians (RDs). As part of our REAL certification, **Genuine has joined a small group of progressive companies in working with the American Society for the Prevention of Cruelty to Animals (ASPCA®).** The goal: By the end of 2021, Genuine Foods will procure 100% of our beef, chicken, eggs, and pork from ranches and farms that achieve an animal welfare certification recognized by REAL Certified and ASPCA® Shop With Your Heart.

Even better, by 2024 100% of our chicken will be sourced from farms with standards that meet the Global Animal Partnership's (GAP) standards for broiler breeds and rearing conditions (including light, litter, enrichment and stocking density). Our birds will be processed using a multi-step CAS system and all standards will be third-party audited.

- REAL® Certified (REAL®) compliant
- National School Lunch Program (NSLP) compliant
- Child & Adult Care Food Program (CACFP) compliant
- Summer Food Service Program (SFSP) compliant

## TRANSPARENCY + PARTNERSHIPS

The most important aspects of building a lasting partnership and a world-class dining program are trust and transparency. Genuine Foods is proud to be a partner that will offer transparency in every aspect of our business, from service standards to financial reports. If some aspect of our work is unsatisfactory, we will work with you to correct it. Additionally, Genuine Foods is not built on a business model that based on back-end profits from giant vendor rebates. We will be open with our financial success and work together to create a mutually beneficial partnership.

**“GENUINE sprung into action quickly and served, on a daily basis, thousands of high quality, fresh-made and much needed meals to adults throughout NYC.”**

— ReThink Food, NYC







## WE ARE GENUINE FOODS

Our focus on real, genuine food makes a lasting difference in the lives of those we serve and in the communities where we work, as well as the companies we partner with. We raise the bar in the quality of food and participation in food service programs. And our fresh, nutritious, culturally relevant meals nourish hungry people as well as provide living-wage jobs and careers in the communities we serve. **The powerful outcome of combining good food, good business practices and good partnerships is how GOOD FOOD DOES GOOD.** We set ourselves apart as a REAL® certified food service provider, committed to providing healthy, scratch-made, delicious, locally-sourced food, at a fair price, while being a responsible community member, great employer and trustworthy partner. We make great food, on time, with a smile, on budget. Our meals come in a variety of individually packaged meal types — from scratch-made hot meals to cold “grab and go,” and from fresh-chilled to shelf-stable and frozen meals.

## CORE COMPETENCIES

- Reliable, consistent, high-quality meal preparation and delivery at an affordable price point.
- Effective, accountable, and transparent resource management; meets budget parameters without sacrificing executional excellence.
- Adaptable and responsive to community needs. Prioritizes leveraging community assets, including small businesses and suppliers, to deliver customized solutions.
  - Nationwide shipping & logistics partners
  - Commissaries located in New England, NYC/Tri-State area, Mid-Atlantic and Gulf Coast regions
- Ability to support all or partial operational needs. Focused on equipping the client to successfully sustain high-quality services over time.

## PAST PERFORMANCE

- **Food & Nutrition Service:** Our team has successfully administered the National School Lunch Program (NSLP), Child & Adult Care Food Program (CACFP), and the Summer Food Service Program (SFSP) nationwide.
- **Healthy School Food Collaborative:** With the HSFC as a contract partner, Genuine Foods secured over 30 Louisiana state contracts at the outset of the Covid-19 crisis. In a matter of days, we launched an emergency feeding production facility that provided over 720,000 meals per week to food-insecure families, spanning 58 school districts and over 100 community partners.

## DIFFERENTIATORS

- Extensive in-house culinary and nutrition expertise, comprised of a team of food service experts **who have served over 100 million meals.**
- Full nutrition and menu development team that succeeds in delivering **performance-based, culturally relevant menus.**
- Management team has held high-level positions **within government, including school districts and charter schools.**
- CEO served as the Food Service Director **for D.C. Public Schools.**
- COO is a **nationally recognized leader in food safety & sustainability.**



## PRIMARY NAICS, PSC & CLASS CODES:

**DUNS NUMBER:** 044313582

**CAGE CODE:** 8RF83

**722310:** Food Service Contractors

**624210:** Community Food Services

**722330:** Mobile Food Services

**311991:** Perishable Prepared Food Manufacturing

**624230:** Emergency and Other Relief Services

**446191:** Food (Health) Supplement Stores

**S203:** Food Service

**Business Size:** Small Business Enterprise









COST PROPOSAL

Please see below for Genuine Foods price proposal for the first year of service for **Fannie C. Williams Charter School**

PRICING TABLE

BREAKFAST

\$ 2.31

SNACK

\$ 1.14

LUNCH

\$ 3.45

BREAKFAST

\$2.31

LUNCH

\$3.45

SFSP

*\*If materials are required that are unrelated to the Scope and Purpose outlined by the SFA in the RFP for Food Service Management Company Contract, Genuine Foods will discuss the potential additional costs before implementing requests. Examples include: additional staffing, packaging for food products, additional equipment, etc.*

# Proposal Summary and Agreement Page

## SFA Name Community Leaders Advocating Student Success Inc

This document contains a solicitation for the furnishing of meals for a nonprofit food service program for the period beginning (Date) **September 1, 2023**, and ending (Date) **June 30,2024**, and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the Contract between the offeror and the school food authority (SFA)/Sponsor.

The offerer certifies that all terms and conditions within the proposal shall be considered a part of the contract as of incorporated therein.

This Agreement shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods.

The offeror shall not plead misunderstanding or deception because of such estimate of quantities, or of the character, location, or other conditions pertaining to the solicitation/Contract.

The conversion factor for calculating meal equivalents for breakfast and snack is the factor utilized most commonly when calculating Meal Equivalents (.67 for breakfast and .33 for snack). Source: Essential KPIs for School Nutrition Success, Institution of Child Nutrition.

### PER MEAL PRICES MUST BE QUOTED AS IF NO USDA COMMODITIES WILL BE RECEIVED

MEAL	UNITS(1)	RATE(2)	TOTAL(3)
Reimbursable Lunch-School Food Service (SFS)	60768	3.45	209,649.60
Reimbursable Breakfasts (price is 67% of the price of SFS lunch)	50015	2.31	115,5343.65
Reimbursable After-School Snack (price is 33% of the price of SFS lunch)	11346	1.14	12,934.44
Reimbursable Summer Lunches/Suppers (equal to SFS lunch)	927	3.45	3187.80
Reimbursable Summer Breakfasts (price is 67% of the price of SFS lunch)	982	2.31	2,268.42
Reimbursable Summer Snack (price is 33% of the price of SFS lunch)			
Reimbursable CACFP Snack (price is 33% of the price of SFS lunch)			
Reimbursable CACFP Supper (equal to SFS reimbursable lunch)			
Estimated Extra Sale Revenue/Total Lunch Equivalent Rate (does not include sale of adult meals)			
TOTAL ESTIMATED AMOUNT OF PROPOSAL			

<sup>1</sup> To be completed by SFA/Sponsor

<sup>2</sup> All rates to be completed by FSMC

<sup>3</sup> To be completed by FSMC - all totals must be carried out to the second decimal place and must not be rounded

\*No items sold to the SFA by the FSMC can be charged a rate other than the rates on this Proposal Agreement Page

Name of the FSMC<sup>2</sup> **Genuine Foods**

Street Address <sup>2</sup> **228 Park Ave. South #69981**

City <sup>2</sup> **New York**

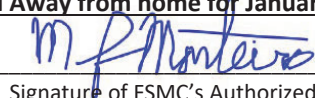
State<sup>2</sup> **NY**

Zip Code<sup>2</sup> **10003**

**By submission of this proposal, the offeror certifies that in the event the offeror receives an award under this solicitation, the FSMC shall operate in accordance with all current applicable state and federal regulations. The offeror understands that the FSMC cannot charge any fees other than the meal cost as indicated above for the number of meals served. The FSMC will not charge late fees, charge for meals delivered, supplies, etc. The offeror also understands that this is a fixed-price contract and the price charged to the SFA cannot be changed during the school year. If the FSMC chooses to renew the contract for subsequent years, the price charged to the SFA can be no more than the CPI for Food Away from home for January in the year of the renewal.**

**8/1/2023**

Date <sup>2</sup>

  
Signature of FSMC's Authorized Representative <sup>2</sup>

**SVP Partnerships**

Title <sup>2</sup>

### ACCEPTANCE OF THE CONTRACT:

\_\_\_\_\_  
Name of School Food Authority/Sponsor <sup>1</sup>

Date <sup>1</sup>

\_\_\_\_\_  
Signature of Authorized SFA/Sponsor Representative <sup>1</sup>

\_\_\_\_\_  
Title



# GENUINE COST ADVANTAGES



Genuine Foods recognizes the financial struggle schools face and we are proposing real solutions.

- The Genuine Foods team will communicate extensively with members of FC Williams leadership and staff to institute strategies and programs to increase participation.
- Our Food Service Director will work with our procurement team to source local produce while it is in season, keeping costs low. We will utilize our purchasing power to receive better prices on staple food items throughout the year.
- Our Food Service Director will be well-trained to run a streamlined and cost-effective food service program.
- Our Food Service Director will implement processes and programs to minimize food waste, including rotating inventory using the first-in, first-out method and regularly tracking stocks to eliminate over ordering.
- All rebates, price reductions, and state and federal funds will be tracked and applied as per the contract.
- We encourage our partners to participate in offer vs. serve to further reduce food waste as it encourages students to only take food they intend to eat.

**GENUINE**  
GOOD FOOD DOES GOOD



# GENUINE



# 2

SECTION

## VENDOR EXPERIENCE AND REFERENCES

### WHO WE ARE

Genuine Foods is a leading national purpose-driven food service company started in 2013 seeking to bring much needed radical change to the food service experience, especially in communities where poverty, obesity, and health disparities are prevalent. In 2022, we were recognized by Inc. Magazine as both one of the fastest growing privately-held businesses and Best in Business for our commitment to making a genuine impact on the communities we serve.

Changing the paradigm of how food service can be done is not only our mission, it is the core of our creation. Our founder and CEO Jeff Mills started Genuine Foods after transitioning from an acclaimed career in hospitality and fine dining in New York City to serving as the Food Services Director with Washington, D.C. Public Schools. While in D.C., Jeff created a critically acclaimed renegade program that increased school meal participation while drastically improving the quality of food and the program's financial sustainability. Through his innovations and tireless efforts, he was able to create a modern model for healthy foods in school food service.

Jeff eventually became an official whistleblower calling out the poor quality of food and unfair business practices among food service management companies. Since then, Genuine Foods was formed. We have rapidly gained popularity and grown our client base, serving millions of meals to partners that are looking for a "Food Forward" program operated with integrity and transparency.

**Inc.**

**Best in  
Business**

2022



## SPRINGER MUNICIPAL SCHOOLS

Springer Schools  
1401 8<sup>th</sup> Street  
P.O. Box 308  
Springer, NM. 87747

Phone: 575-483-3432  
Fax: 575-483-2387

February 22, 2023

To Whom It May Concern:

It is with great honor that I am writing this recommendation letter for Genuine Foods. Our relationship started under less than ideal circumstances. We were able to get the process completed, from the absolute beginning to having Genuine on board as our Food Service Provider in a staggering two week time frame.

Genuine's customer service is second to none! Each and every individual that I have dealt with throughout the process up to this point has been a consummate professional. Their "hands-on" approach to customer relations is absolutely top notch.

Genuine's attention to detail and their almost unbelievable responsiveness is to be commended. There has not been a single situation where my comments or concerns went unanswered. Not only are they available by phone and/or text, they have made multiple trips to our school sites to address situations as they arose.

Genuine is a perfect Food Service partner for Springer Municipal Schools. Our meal participation rates have increased exponentially from our previous provider. Part of this is directly attributable to their responsiveness regarding menu options. They listen and have made adjustments to the menu according to our observations.

Genuine functions harmoniously within the federal food service guidelines. This is no small task to be sure. All the while maintaining stellar responsiveness and customer service.

It is my pleasure, without any reservation, to highly recommend Genuine to be your next Food Service Provider.



Gary Allison  
Superintendent

**Dear Genuine Foods,**

Today, I'd like to publicly celebrate all your hard work for making sure our students are well fed with locally handmade and nutritious food. There have been lots of challenges and you have faced them head on and made positive strides. I want you to know we see these efforts paying off. Good food is a universal game changer and you have made a significant contribution to the culture of our schools. There are lots of things to worry about right now but food in school is not one of them.

Last week I was visiting classrooms in Fletcher and students were having waffles for breakfast. They were so excited! More than most mornings. I asked a third grader what they liked most about breakfast at school and she replied "breakfast is always yummy! Pretty much sums it all up.

They say you eat with your eyes first. Today, while I was visiting GEMS, this sign caught my eye. I wanted to stay for lunch just because I was suddenly hungry. While I was walking around watching students enjoy their lunches I asked a student how the food was? I apparently timed my question as he was chewing but I received two enthusiastic thumbs up! I take that as a victory.

At BFA I was impressed by the choices students had. There was a sandwich station, salad bar, pizza and pasta.

I had the opportunity to join the 5th grade lunch. I saw two boys sitting quietly eating so I decided to say hello. I asked how their day was going and they said "can't talk, eating pizza." Pizza for the win. I am grateful for your leadership, service with a smile, and genuine (pun intended) care for the students and staff in FWSU. You provide so much more than just food.

With tremendous appreciation,

**Scott Thompson**



**Scott Thompson**  
*Director of Curriculum, Franklin West Supervisory Union*

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*He is a regular contributor to the FWSU STORY. You can follow him on Twitter @Stboatervt.*



To Whom It May Concern,

Genuine Foods has been a good partner as our new foodservice vendor. The quality has risen substantially and most importantly they accommodated our request to initially cook offsite and gradually move into our own kitchen.

They led the entire process of getting our existing kitchen ready and compliant to serve the scholars meals. When they achieved the process, in just a few short weeks, and after a hybrid "half onsite/half offsite cooking period", they began to cook onsite for our scholars and upgraded the presentation of the foodservice area.

They showed genuine interest in accommodating our needs and showed a very experienced hand in transforming our kitchen into a full-cook kitchen.

We are pleased with our partnership with Genuine Foods.

Kind regards,  
Will Henderson

**William B. Henderson, MA, NCC**  
***Executive Director of Operations***

Paul Public Charter School  
5800 Eighth Street NW | Washington, DC 20011  
office (202) 291-74991 fax: (202) 291-7495  
www.paulcharter.org | whenderson@paulcharter.org



# REFERRALS

# GENUINE

## Reference Contacts

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Director of Operations, Washington Yu Ying Charter School  
240-935-2233 | [thomas.selishev@washingtoneyuying.org](mailto:thomas.selishev@washingtoneyuying.org)  
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Cheryl Cunningham, Manager of Business Operations  
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5800 8th Street NW, Washington, DC 2011  
[ccunningham@paulcharter.org](mailto:ccunningham@paulcharter.org) - 571-685-3371

Denise Mercury RD, LDN  
Pioneer Charter School of Science  
466 Broadway, Everett, MA 02149  
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Kelly Smith, Director of Operations  
Perry Street Preparatory Public Charter School  
1800 Perry Street NE, Washington, DC 20018  
[ksmith@pspcs.org](mailto:ksmith@pspcs.org) - 202.526.2214

Devon Tucker, Compliance Operations Manager  
Apple Tree Schools  
1801 Mississippi Ave SE, 3rd Floor • Washington, DC 20020  
[devon.tucker@appletreeinstitute.org](mailto:devon.tucker@appletreeinstitute.org) - 202.488.3990 | 917.765.7203

Tom Walsh, Elementary Principal  
Bellows Free Academy Fairfax  
75 Hunt Street, Fairfax, VT 05454  
[twalsh@fwsu.org](mailto:twalsh@fwsu.org), 802.849.2222

Randy Moss, Business Manager  
Franklin West Supervisory Union  
4497 Highbridge Rd, Fairfax, VT 05454  
[rmorton@fwsu.org](mailto:rmorton@fwsu.org), 802-370-3113 ext 101

Scott Thompson, Director of Curriculum & Instruction  
Franklin West Supervisory Union  
4497 Highbridge Rd, Fairfax, VT 05454  
[sthompson@fwsu.org](mailto:sthompson@fwsu.org), 802.370.3113

Gary Allison, Superintendent  
Springer Public Schools  
1401 8th Street, Springer, NM. 87747  
[garyallison@springerschools.org](mailto:garyallison@springerschools.org), 575-483-3434

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Amy Biehl High School  
123 4th Street SW, Albuquerque, NM 87102  
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[ashlee.mcclelland@ef.com](mailto:ashlee.mcclelland@ef.com), 214.250.7612

Ryan C. Bissoon, Chief Operating Officer  
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125 Stuyvesant Avenue, Brooklyn, New York 11221  
[ryan@belahs.org](mailto:ryan@belahs.org), 929.884.0012

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Danielle Dufauchard, Chief Operations Officer  
Lycee Francais Nouvelle Orléans  
[ddufauchard@lfno.org](mailto:ddufauchard@lfno.org), 504-620-5500

Brandy Alexander, Director of Operations  
Young Audiences Charter Schools  
[brandy.alexander@yacs.org](mailto:brandy.alexander@yacs.org), 504-495-1518

Tyrisha Martin, Chief Operations Officer  
Bricolage Academy  
[tmartin@bricolagenola.org](mailto:tmartin@bricolagenola.org), 504-539-4505

Homer Plessy Community Schools  
721 St Philip St, New Orleans, LA 70116  
Latisha Brookfield Director of Operations,  
504-503-0055 | [latisha@plessyschool.org](mailto:latisha@plessyschool.org)

Springer Municipal Schools  
1401 8th Street, Springer, NM 87747  
Gary Allison, Superintendent  
575-483-3434 | [garyallison@springerschools.org](mailto:garyallison@springerschools.org)

More referrals available upon request



# REFERRALS

## Perry Street Prep

1800 Perry St NE, Washington, DC 20018

Kelly Smith, Dir. of Operations; 202-529-4400 | [ksmith@pspdc.org](mailto:ksmith@pspdc.org)

Perry Street Prep is a PreK-8 school where Genuine Foods prepares and serves NSLP compliant hot & cold breakfast, lunch, supper and snack daily. It is one of dozens of accounts we service in Washington, D.C. A community based organization who operates an after school program attended by Perry Street Prep's students recently switched to Genuine Foods after hearing about our food from their students for their CACFP Supper programming!

## Homer Plessy Community Schools

721 St Philip St, New Orleans, LA 70116

Latisha Brookfield Director of Operations, 504-503-0055 | [latisha@plessyschool.org](mailto:latisha@plessyschool.org)

Homer Plessy School is an open enrollment charter school with locations in the heart of the French Quarter. Genuine Foods services dozens of schools in New Orleans including Homer Plessy. Genuine Foods was originally planning on servicing the schools as a traditional cook-on-site location, but had to provide individually packaged meals for the start of our first School Year due to the Covid-19 pandemic situation. John-Henry and his school community have now experienced Genuine Foods in both formats, returning to our traditional scratch-cooked format with meals plated on cafeteria trays in a visually appealing style for young students.

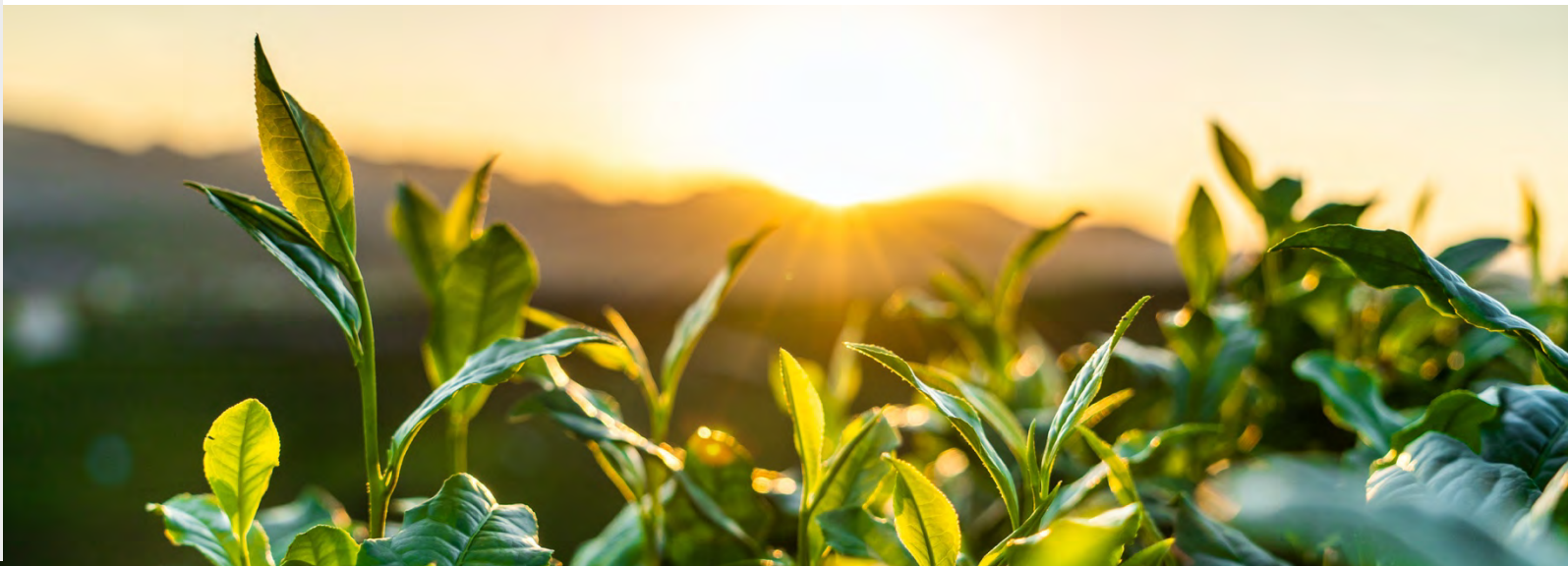
## Springer Municipal Schools

1401 8th Street, Springer, NM 87747

Gary Allison, Superintendent | 575-483-3434; [garyallison@springerschools.org](mailto:garyallison@springerschools.org)

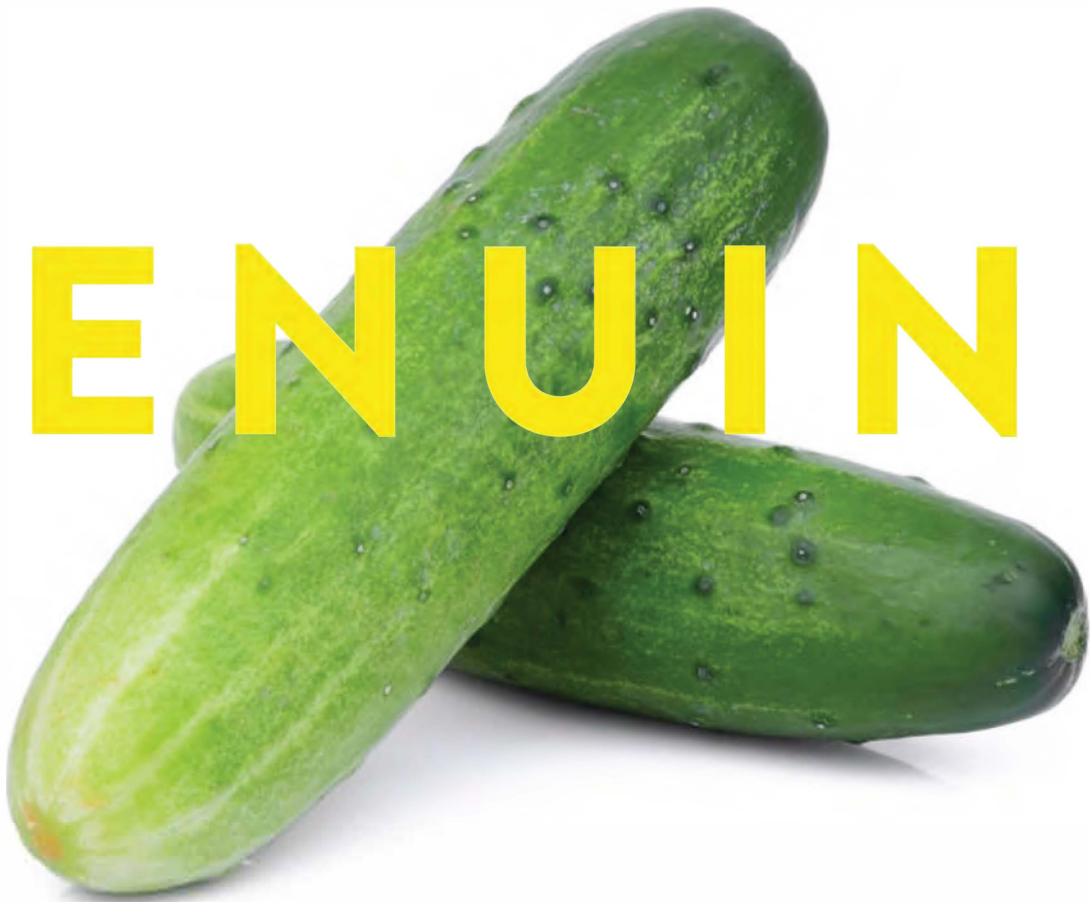
Springer Municipal Schools is a school district where Genuine Foods services in New Mexico. Genuine Foods took on Springer as a partner school in late summer of 2022, when Springer was open to making a chance right before the start of the school year and Genuine Foods determined we had the ability to launch with a short notice. Genuine procured food, trained staff and made necessary hires to service the district in a matter of weeks, adding to our 100% track record of managing challenging transitions into successful launches. This proved to Superintendent Allison that Genuine Foods is not afraid to try new things, course correct, and try again; a mantra we continued well into our partnership with Springer Municipal Schools where we have pioneered several different types of regional hot chili sauces under National School Lunch Program guidelines. Today Genuine Foods continues to enhance Springer's menus, always taking cultural demographics and regional preferences into consideration.

More referrals available upon request





**GENUINE**



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## 3

### SECTION

## FINANCIAL CONDITION / STABILITY

Genuine Foods recognizes the financial struggle schools face and we are proposing real solutions.

- The Genuine Foods team will communicate extensively with Shreveport Charter School, Inc.' leadership members and staff to institute strategies and programs to increase participation.
- Our On-Site Manager will work with our procurement team to source local produce, grains and meats while keeping costs low. We do have the purchasing power to keep food costs low.
- Our On-Site Manager will have extensive food service and or restaurant culinary experience thus running a streamlined and cost-effective food service program.
- Our On-Site Manager will implement processes and programs producing minimal food waste.
- Inventory will be properly rotated, using the first in, first out rule, and carefully inventoried on a regular schedule to eliminate over purchasing and product waste.
- All rebates, price reductions, state and federal funds will be tracked and applied as per the contract.
- Our meals are made from scratch to specific student service count to eliminate waste.
- We encourage our partners to participate in offer vs. serve to further help with food waste as it allows students to only take the food items they intend to eat.



# GENUINE

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## FINANCIAL CAPABILITIES AND KEY FACTS

- We treat our partner's business as our own, sticking to the highest level of accountability, communication and delivery on all fronts.
- Genuine Foods has maintained financial stability since its inception, and the company has strong financial management practices in place to ensure its long-term sustainability.
- The company has continued to maintain adequate cash reserves to fuel its growth year after year, and it has more than enough capital to cover the start-up costs associated with this program.
- The company has and continues to meet the financial expectations and requirements of its clients.
- Genuine Foods' in-house Finance Department is well positioned for future scale and growth, consisting of a Chief Financial Officer, VP of Finance, Assistant Controller, and AP/AR specialists. Genuine's Chief Financial Officer, Joanne Iannacchino, joins the company from Restaurant Associates, a division of Compass Group, where she was the second highest in command in their finance department. All three management level finance professionals bring more than 40 years combined in-house experience in the food and beverage space
- Genuine Foods in-house Finance Department follows all Generally Accepted Accounting Principles, and we work closely with our clients to ensure our operations are financially sound.
- Genuine Foods recently completed an independent review of internally prepared financial statements. The review found no material weaknesses or significant deficiencies identified
- The company will maintain all records, supported by invoices, receipts, and other evidence, to meet monthly, annual and ad hoc reporting responsibilities as required by rules and regulations in an orderly fashion.
- Books and records will be made available as needed for audits and examinations by state and federal representatives.



# INVENTORY MANAGEMENT THROUGH US FOODS

Inventory is tracked through US Foods inventory platform through support of the Procurement team. Monthly item lists are uploaded into the platform to reflect products purchased while produce and commodity items are manually added.

The unit cost automatically calculates based on US Food pricing to accurately reflect worth of inventory items.

Inventories can be taken as frequently as site operators need through simply creating a new inventory list based on these product upload and can enter new products themselves. USDA commodity items are categorized separately than other food items.



## Inventory Cost - 04/13/2022

Customer: GEN FDS AT VT BELLOW FREE (61471694)

Division: ALBANY (2140)

Product	Status	Description	Brand	Pack Size	UOM	Units/Full	Full	Part	Cost	Extended
<b>Group Dry - Bakery &amp; Ingredients</b>										
5004940		CHOCOLATE, CHIP SEMI SWEET 1000 COUNT (ALT # 1)	CHN HERSHEY	25 LB	CS	0/N/A	1.25	0.00	\$69.53	\$86.91
9460293		CORNMEAL, YELLOW STONE GROUND MEDIUM BAG (ALT # 1)	BOB'S RED MILL NATURAL FOODS	25 LB	CS	0/N/A	2.00	0.00	\$70.71	\$141.42
3057114		CRUMB, BREAD ITALIAN FINE BAG (ALT # 1)	IMPERIA FOODS	4/5 LB	CS	0/N/A	1.00	0.00	\$24.74	\$24.74
5330949		FLOUR, HOTEL & RESTAURANT ALL-PURPOSE BLEACHED (ALT # 1)	CHN HILLTOP HEARTH/MONARCH	50 LB	CS	0/N/A	3.00	0.00	\$27.75	\$83.25
8091092		FLOUR, WHEAT TRADITIONAL BREAD UNBLEACHED ENRICHED MALTED BAG (ALT # 1)	CHN GOLD MEDAL	50 LB	CS	0/N/A	1.00	0.00	\$24.67	\$24.67
6395552		SUGAR, BROWN LIGHT GRANULATED CANE (ALT # 1)	CHN MONARCH	25 LB	CS	0/N/A	2.00	0.00	\$24.93	\$49.86
8383283		SUGAR, WHITE CANE GRANULATED (ALT # 1)	CHN MONARCH	50 LB	CS	0/N/A	1.50	0.00	\$35.89	\$53.83
<b>Group Total: Dry - Bakery &amp; Ingredients</b>										<b>\$464.68</b>

<b>Group RFS - Commercial Items</b>										
1000000001		Milk skim choc carton ref	NONE	50/8 oz	CS	1/CS	23.00	0.00	\$11.93	\$274.39
1000000003		Milk 1% White Carton	NONE	50/8 oz	CS	1/CS	22.00	0.00	\$11.95	\$262.90
<b>Group Total: RFS - Commercial Items</b>										<b>\$537.29</b>

<b>Group USDA Commodity Items</b>										
1000000043		Bean Garbanzo	NONE	NONE	CS	1/CS	2.00	0.00	\$22.03	\$44.06
1000000045		Beef Gr Pty 90/10 Fz	NONE	NONE	CS	1/CS	15.00	0.00	\$157.37	\$2360.55
1000000046		Beef ground fine 85/15	NONE	NONE	CS	1/CS	5.50	0.00	\$132.22	\$727.21
1000000048		Cheese Chd White Shd Ref	NONE	NONE	CS	1/CS	4.00	0.00	\$66.00	\$264.00
1000000049		Cheese Mozz Shd Lmps Fz	NONE	NONE	CS	1/CS	1.00	0.00	\$62.10	\$62.10
1000000050		Cheese White Am Sl Pstrzed Ref	NONE	NONE	CS	1/CS	6.00	0.00	\$68.71	\$412.26
1000000051		Chicken Fillet Unbrd Fz	NONE	NONE	CS	1/CS	2.00	0.00	\$132.00	\$264.00
1000000052		Corn Fz	NONE	NONE	CS	1/CS	2.00	0.00	\$24.48	\$48.96
1000000053		Fries Pwdg Fz	NONE	NONE	CS	1/CS	1.00	0.00	\$20.98	\$20.98
1000000059		Salsa	NONE	NONE	CS	1/CS	5.00	0.00	\$29.28	\$146.30
1000000061		Strawberry Slcd Unswtn lqf	NONE	NONE	CS	1/CS	13.00	0.00	\$52.76	\$685.88
1000000063		Turkey Taco Filling Fz	NONE	NONE	CS	1/CS	1.00	0.00	\$81.83	\$81.83
<b>Group Total: USDA Commodity Items</b>										<b>\$5118.13</b>

**\$13872.63**

List Total: VT Inventory List

Wednesday 20 April 2022

VT Inventory List										04/13/2022
							Group:	All	Vendor:	All
Group	Line	SC	Image	Description	Brand	Pack	Price	Case	Inv Unit	
Refrigerated - Fruit & Veg										
Refrigerated - Fruit & Veg	1			APPLE, GALA 125 COUNT WASHINGTON EXTRA-FANCY FRESH REF (ALT # 1) (2598613) <b>NEW</b>	CROSS VALLEY FARMS	125 EA	\$2.04	0.00	0.00	
Refrigerated - Fruit & Veg	2			APPLE, MCINTOSH 120 COUNT FRESH REF (ALT # 1) (4052171)	PACKER	120 EA	\$2.03	0.00	0.00	
Refrigerated - Fruit & Veg	3			BANANA, GREEN FRESH REF (ALT # 1) (6006472) <b>NEW</b>	PACKER	40 LB	\$24.81	0.00	0.00	
Refrigerated - Fruit & Veg	4			BANANA, GREEN PETITE 150 COUNT FRESH REF (1016153) <b>NEW</b>	PACKER	40 LB	\$24.59	0.00	0.00	
Refrigerated - Fruit & Veg	5			BANANA, TURN FRESH REF (ALT # 1) (5006440) <b>NEW</b>	PACKER	40 LB	\$24.81	1.50	0.00	
Refrigerated - Fruit & Veg	6			BROCCOLI, CROWN ICELESS BOX FRESH REF (ALT # 1) (8355281) <b>NEW</b>	CROSS VALLEY FARMS	20 LB	\$33.79	0.00	0.00	
Refrigerated - Fruit & Veg	7			BROCCOLI, FLORET ICELESS FRESH REF POLY PACK (ALT # 1) (2326429) <b>NEW</b>	CROSS VALLEY FARMS	4/3 LB	\$27.39	0.00	0.00	
Refrigerated - Fruit & Veg	8			CARROT, BABY PEELED FRESH REF (ALT # 1) (8342026) <b>NEW</b>	CROSS VALLEY FARMS	4/5 LB	\$28.79	1.00	0.00	
Refrigerated - Fruit & Veg	9			CARROT, BULK FRESH REF (ALT # 1) (1353861)	PACKER	25 LB	\$23.99	0.00	0.00	
Refrigerated - Fruit & Veg	10			CARROT, JUMBO BAG FRESH REF (ALT # 1) (4731469) <b>NEW</b>	CROSS VALLEY FARMS	25 LB	\$22.29	0.00	0.00	
Refrigerated - Fruit & Veg	11			CAULIFLOWER, WHITE FRESH REF (ALT # 1) (1204114)	PACKER	12/1 EA	\$44.56	0.00	0.00	
Refrigerated - Fruit & Veg	12			CELERY, STICK 4" FRESH REF (ALT # 1) (7331614) <b>NEW</b>	CROSS VALLEY FARMS	4/5 LB	\$41.90	0.00	0.00	

## Data Capture Powerful, Flexible, and Centralized

Fannie C. Williams Charter School will benefit from the power and flexibility of our SAP-based accounting and reporting systems, which capture, report and analyze data quickly and efficiently. These systems collect and synthesize data at several levels, enabling management and the District to track and evaluate school, area and operational performance in an accurate manner.

Designed for maximum ease and accuracy, our systems also utilize a Windows-based interface and require that data be entered only once. Upon entry in one location, all linked databases are populated simultaneously, eliminating the need for redundant data entry and greatly reducing the possibility of error and omissions.

Fannie C. Williams Charter School will have access to financial information about your entire operation through one centralized database. As an advantage of this system, you will receive accurate, detailed and appropriately analyzed reports weekly, monthly, quarterly and annually. Your Genuine Foods Food Service Director will review these records and report regularly to your primary representative, giving you optimum insight and control over the food service operation.

## Method of Recording, Checking, and Reporting Sales

Designed especially for the needs of school nutrition programs, the accounting and reporting systems for Fannie C. Williams Charter School will allow for customizations specific to District. For maximum data protection, the on-site manager can configure each system so that each user is only able to access programs that are relevant to them. These professional and proven systems account for every penny that flows through the operation. Sales information (e.g., meal counts, reimbursements, population, etc.) is collected and captured daily with the application populating all the databases at once. This process results in accurate reports showing meal counts and reimbursement calculations.

Procurement information is entered at the school district level with specific vendor numbers providing accurate, controllable data entry. This method provides efficient payment of invoices monthly and reflects any unpaid balances.

Operating statements are provided, allowing the District to gauge productivity, participation, customer satisfaction, costs and other aspects of food service performance.

## Reporting Systems

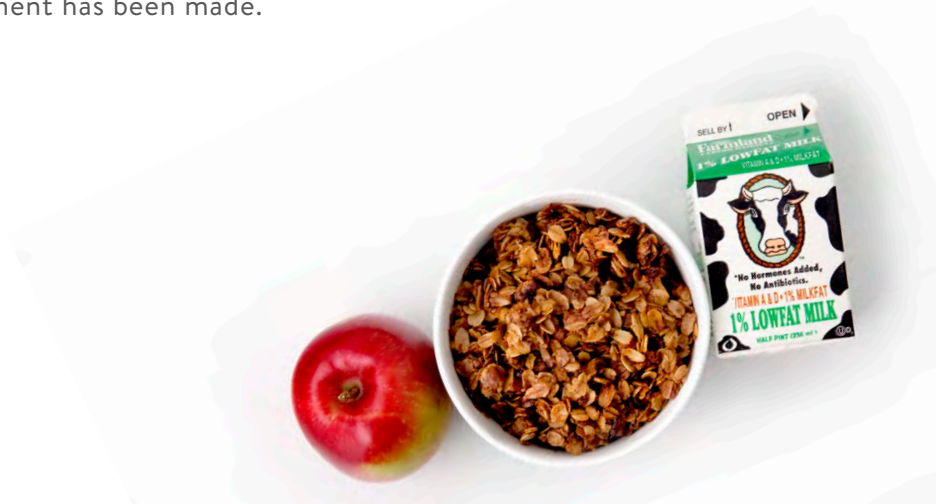
User-friendly accounting forms and reports will provide Fannie C. Williams School with the information necessary to control and measure profitability. This data enables you to evaluate performance and analyze costs of operations using uniform measures of comparison.

All financial reporting is completed on a calendar month basis. Preliminary reviews start on the fifth day following the close of the month and are completed by the tenth day. Executive Summary financial reports and the invoice for Fannie C. Williams Charter School arrive on or about the twelfth day, and detailed financial reports reflecting the site information

# INTERNAL CONTROL OF CASH HANDLING

The existing meal count system at Fannie C. Williams Charter School will undergo a thorough review, taking the following steps to ensure the proper implementation, utilization and maintenance of accurate, efficient meal and cash accountability processes.

- System Selection - Evaluation of school needs and program objectives to select a system that provides accurate meal counts by category and protects the child's identity.
- Guidance - Instruction will be provided to all personnel detailing the operation of the meal count system.
- Training - Food service personnel will receive training to ensure that they are aware of their responsibilities and duties.
- Eligibility Documentation - The school must have an accurate list of the students who are eligible for free and reduced-price meals.
- Medium of Exchange - The advantages and disadvantages of using any sort of ticket, token, ID, name or number issued to the students for obtaining a meal will be reviewed in order to choose the best type of medium.
- Reimbursable Meals - Meals served must meet nutrition standards established for specific levels for key nutrients and calories.
- Point-of-service /Meal Counts - A point in the service line must have a meal count system where it can accurately be determined that reimbursable meal has been served to an eligible child.
- Cash Management- There must be cash collection, reconciliation systems, and procedures established to safeguard cash and the medium of exchange.
- Reports - A record of daily meals served, cash collected and the compilation of this data for the claim for reimbursement must be kept.
- Edits - A system of comparisons and calculations for individual schools and school food authorities to identify potential problems in the meal count system and facilitate count/report accuracy.
- Monitoring - Internal controls carried out by the School Food Authority (SFA) to ensure that an accurate claim for reimbursement has been made.





# INTERNAL AUDIT SYSTEMS

## Key Functions

- Risk-based, full-scope site audits in all divisions
- Re-audits to evaluate the effectiveness of corrective action
- Risk-based process audits and related data mining
- Special investigations

This department is supported and works with Genuine Food's Group Internal Audit Department. The senior vice president and director of internal audits report directly to the chairman of the board, thus ensuring Group Internal Audit's independence within the organization. The internal audit director and the chairman of the board meet on a monthly basis. The internal audit director works closely with the chairman of the Audit Committee, holding informal meetings (approximately four times per year).

The internal audit department performs internal audits of Group entities based on an internal audit plan. A review of potential risks, conducted by the chairman of the board of directors, the group chief executive officer, the group chief financial officer and the internal audit director (with input from the external auditors and the Executive Committee, is used to prepare an annual list of organizational structures subsidiaries, and issues eligible for internal audit.

## Operating Statement

The food service director for Fannie C. Williams Charter School use Genuine Food's Operating Statement to monitor costs on a cost per meal basis. This report provides detailed statistical information on sales, product, labor, controllables, noncontrollables, reimbursements and statistics i.e., population, deposits made, client hours worked, etc.

The manager compares calculated prime cost per meal to the budgeted cost per meal and pinpoints cost areas requiring further investigation, analyzes labor costs in detail to determine the specific areas causing undesirable deviations, watches absentee meals as an aid to planning and as a further explanation of cost deviations, and takes corrective action on a timely basis.

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# INVOICES AND BILLING

If in accordance with the specification and final contract terms, additional labor is requested by the District, our invoice reflects the number of hours or days worked and the contracted rate for this additional work. Any additional charges as requested by the District for this labor shall be reflected on a separate line of the monthly invoice.

All supporting documentation and cost information related to the invoiced amounts can be readily obtained from the on-site management team and are available to the District for inspection. Invoices submitted to the District shall contain all necessary documentation to support the amounts. Genuine Food will not charge any additional fees for the reports that we have committed to providing to Fannie C. Williams Charter School. There are no additional costs for these services.

Fannie C. Williams Charter School has distinct technology requirements. With this partnership, you can rest assured that those needs will be met today and into the future.

## Point of Sale System and Recommendations

As a leader in the food service industry and a global corporation operating in many states, the professional solutions we provide often involve integration and utilization of our client's technologies.

Our technology teams are accustomed to supporting a wide array of systems and requirements and have acquired the expertise needed to improve speed of service and streamline operations across your child nutrition program.



# GENUINE

GOOD FOOD DOES GOOD



## FINANCIAL CONDITION

- We treat our partner's business as our own, sticking to the highest level of accountability, communication, and delivery on all fronts.
- Genuine Foods has maintained financial stability since its inception, and the company has strong financial management practices in place to ensure its long-term sustainability.
- The company has continued to maintain adequate cash reserves to fuel its growth year after year, and it has more than enough capital to cover the start-up costs associated with this program.
- The company has and will continue to meet the financial expectations and requirements of its clients.
- For every client it has served, the company has been able to increase operational efficiency and student participation, lowering costs and increasing revenues, proving that it can create a cost-effective meal program.
- Genuine Foods' in-house Finance Department follows all Generally Accepted Accounting Principles, and we work closely with our clients to ensure our operations are financially sound.
- The company maintains all records, supported by invoices, receipts, and other documentation, to meet monthly, annual, and ad hoc reporting responsibilities as required by program rules and regulations.
- Books and records will be made available as needed for audits and examinations by state and federal representatives.
- Audited Financial documents included in the thumb drive submission.





# GENUINE



# 4

SERVICE CAPABILITY

## Employee Changes

Improve Employee Engagement – An engaged happy employee is more productive, happier at work, happier with others, and will stay longer thus reducing recruiting and hiring costs.

## Employees

Employees are any company's greatest asset. Communication with employees is key and a high priority during the transition process. Before the start of the school year, Genuine Foods and the leadership team at Einstein Charter School will meet with all employees together to show alignment and to share our plan/vision, provide key timelines and, most importantly, listen and answer any questions.

## Students, Parents, Staff and Community

We provide public relations support to help build excitement about the District's new nutrition program partnership, and inform students, staff, parents and community members of all the positive improvements to come. Utilizing a variety of proactive communications, traditional and social media, and other public relations strategies, our team will work with FC Williams Charter School to develop effective solutions to drive objectives forward.

## Employee Training and Development

It is important that all employees receive the skills, training and career development necessary to provide a high level of service to the students and staff of FC Williams Charter School.

Our program managers will work quickly to get your employees ready for the new school year and address any concerns and questions they may have. This is one of the most critical phases of the start-up process.



## EXECUTIVE SUPPORT

We are committed to providing Fannie C. Williams Charter School with in-person visits from our executive leadership team at each and every account. During all transition periods and over the life of our partnerships, you will see an enhanced presence from our regional teams to ensure successful programs and satisfied students.

A partnership of this importance will require the utmost attention, and Genuine Foods is more than ready to provide that level of service.

## DISTRICT MANAGER SUPPORT

The District Manager assigned to Fannie C. Williams Charter School will visit each of our partner accounts weekly during openings and transition periods. As a regional company, our Food Service Director and Regional Managers have a much smaller territory, and less client loads than most of our competitors do. This allows us to provide more on-site visits, more in person support and staff training.

Once fully opened our District Managers will visit partners at least monthly, and more frequently during the school year, for special events, or when accounts need specialized attention. Being located in Louisiana you are located near a majority of our corporate and support services and will see an enhanced presence from additional services such as: Marketing, Nutrition Support, Culinary, Safety and others.



GOOD FOOD DOES GOOD

## STAFF OVERVIEW

Genuine Foods will provide the on-site staff to execute daily operations, in addition to our Regional Operations Director (see staffing plan in price proposal for full details).

We will be prepared to add additional staff and servers if necessary. Meals will be completed at your on-site kitchen and served by the on-site staff at your school location.

Server responsibilities include receiving and approving all incoming food, preparing all meals, maintaining server compliance (i.e. temperatures logs, production records, meals counts, etc. record keeping (see employee handbook for more collaborating with school staff in the execution of the meal service program, compliance training provided by Genuine Foods and ongoing training and development to be executed in collaboration between the Genuine Foods and school staff.

Additionally, we will hold special quarterly trainings in collaboration with partnering organizations. These trainings will focus on particular components of service including mediation and conflict resolution, plant-based nutrition and performance standards.

All trainings will be designed to incorporate elements which speak to different learning styles. Training manuals will offer large colorful pictures, color-coded tools and step-step techniques to engage visual learners. Hands-on demonstrations will attract kinesthetic learners and interactive software will benefit individuals who learn best through hearing.

Background checks will be conducted for all on-site staff and must be approved by your background check policy, which includes both CORI and SORI checks.

## BUILDING OUR LOUISIANA TEAMS

It is Genuine Foods' belief that your on-site team is one of the most important aspects of your dining program. If awarded the partnership with Fannie C. Williams Charter School we will immediately begin recruiting or hiring your on-site management teams for individual locations. Our first step will be to discuss with your team to decide what you are looking for in your management team. We will also discuss if there are current employees that you wish to keep on site. Genuine Foods understands that some employees are important members on campus and in the local community. If you desire, we will attempt to keep as many current employees as possible before making the positions open to others.

## OUR TEAM MEMBERS

As a part of Genuine Foods hiring practices, we do not solely focus on resumes and experience; we also consider personality and attitude. It is important that our candidates reflect our organizations mission and values, as well as yours. We believe that if a talented candidate doesn't share our mutual culture, they will not be a good fit for your schools.

## RECRUITMENT AND SUPPORT

As a part of a growing food service company, Genuine Foods is proud to partner with industry leading recruitment agencies ManPower and PeopleReady, two agencies we currently utilize that offer services across the US. All temporary staff receive job descriptions, including information about the Genuine Foods' culture. leading recruitment agency "EHS Recruiting Company". We want to ensure that we use experts in locating the top talent for your program, and not just moving employees around for convenience like other companies may do. EHS has nearly 30 years of recruitment experience in the hospitality industry. EHS employs numerous recruiters to help their clients find and place the best candidates for the partner's accounts. We invite you to visit their web page to see how EHS will help support Louisiana schools: <http://www.ehsrecruitingcompany.com/>.



## TIMELINE AND TRANSITION

Genuine Foods is flexible with our timelines. We have transitioned extremely large accounts in less than a month when necessary. Our company has invested a lot of resources in developing a team dedicated to transitioning new partners and we typically transition accounts in 30-60 days but will work within any timeline required.



## FOOD SERVICE DIRECTOR

- Our Food Service Director will have extensive food service and culinary experience to manage a streamlined and cost-effective food service program.
- The Food Service Director will work closely with Fannie C Williams leadership team and staff in building an award-winning Food Service Program.
- The Food Service Director will post all menus, nutrition information and fun food facts to the school website. In addition, a menu suggestion box will be posted on line an at each location for parents, students, and staff to provide their input. He or she will encourage the use of Social Media to provide further information with the cooperation of Fannie C. Williams Charter School
- The Food Service Director will provide regular accounting and documentation of costs, discounts, rebates, and other applicable credits.
- The Food Service Director will with the aid of the Genuine Foods team an ongoing training program for the food service staff.
- The Food Service Director will ensure compliance of all CN program rules and regulations and will ensure each student receives a full reimbursable meal
- The Food Service team will be well trained and have endless opportunities to create restaurant quality meals from scratch.
- The Food Service Director and our Director of Operations will ensure that the food service team is fully staffed.



## OUR LEADERSHIP TEAM

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### MIKE MONTEIRO - VICE PRESIDENT, PARTNERSHIPS

Mike was formerly the business operations manager at Success Academy Charter Schools' Brooklyn, NY cohort which is among the highest-achieving public elementary schools in the state. He began his career at Dow Jones & Co. and several startup software companies. His interest in public policy stems from his time at Hobart and William Smith Colleges, where he focused on the topic of education while achieving interdisciplinary degrees in Public Policy and Economics. Outside of Genuine, he's committed to closing the inequality gap in our nation's most disadvantaged communities as co-founder of Band Seed, a music education non-profit & accelerator in Harlem, NY.



### JENNIFER CALLOWAY - CHIEF PROGRAMS OFFICER

Jennifer has more than a decade of experience in program design, implementation and public and external affairs. At Genuine Foods, she leads program and strategic partnership development and oversees the nutrition and compliance department. She focuses on efforts to continuously grow, refine and innovate service offerings, increase local, micro and small supplier relationships and community engagement. Prior to joining Genuine Foods, she was the press secretary for D.C. Public Schools during Chancellor Michelle Rhee's tenure. She also served as director of communications and special projects for the D.C. Commission on National and Community Service. Additionally, Jennifer spent time in the private sector as a Vice President at Spitfire Strategies, a D. C. and SF-based communications campaign firm as a partner at a national non-profit called Education Cities. She also developed and implemented communication plans and advocacy campaigns for national and local policy issues including healthy school food, digital rights and privacy, K-12 education and public health.



### ADAM CIMINELLO - CHIEF OF STAFF

Adam joins Genuine Foods as our chief of staff, serving as the right hand to our CEO and liaison to our C-Suite team. He was most recently the chief of staff at Change Machine, a national nonprofit and social enterprise working to build a more equitable and inclusive economy. In that role, he presided over a 30% increase in revenue and built the organization's first diversity, equity and inclusion lens, setting measurable and transparent objectives throughout every functional area of the organization. At Genuine Foods, Adam will support the company to execute high-level internal efficiencies and optimize team performance to achieve our strategic objectives.

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## OUR LEADERSHIP TEAM

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### **BILL LEHMAN - CHIEF BUSINESS OFFICER**

Bill is a Food & Beverage and Alcohol Industry Leader with exceptional operational experience in organizations ranging from Non-Profits to \$56B Fortune 500 global businesses. He has extensive commercial and business transformation experience. Bill has track record of delivering value in highly complex global supply chains and is currently based in Boston, MA as Genuine Foods Chief Business Officer.

Prior to joining Genuine Foods, Bill served as the CFO, Corporate VP of Drinkworks LLC a Joint Venture between AB InBev and Keurig Dr Pepper after a multi-year ExPat assignment in London & Belgium with Anheuser-Busch leading business transformation and supply chain functions. Earlier in his career Bill spent 13 years with Compass Group in various leadership roles.



### **ZACHARY THAYER - CHIEF OPERATING OFFICER**

Zachary joins Genuine Foods with over 14 years in the food service industry and brings his specialization in contract services in education, camps, and retail markets. During his time in food service, he has held just about every operational position there is. Beginning as a dishwasher at the over 5,500-acre YMCA in the heart of the Catskill Mountains, he knew he had a passion for the pace the service industry offers. Zachary is dedicated to his mission of positively impacting the future generation of America through nutrition education and has a passion for relating to the grassroots of his organization. He believes strongly in the importance of personal, professional, and team development with the intent of creating an integrity-driven, people first culture. As vice president of Genuine Schools, Zachary will play a pivotal role in ensuring operational excellence and client satisfaction for all Genuine Schools' partners.



### **PAULA REICHEL - CHIEF INNOVATION OFFICER**

Paula comes to Genuine with extensive experience in communications, policy and advocacy, strategic partnership, and program development. She most recently served as Senior Vice President of Strategic Initiatives, and Senior Advisor at Partnership for a Healthier America (PHA)- the premier, nationwide nonprofit, working to create lasting, systemic changes in pursuit of food and health equity, founded alongside First Lady Michelle Obama's Let's Move! initiative. While at PHA, Paula was at the forefront of efforts to help every family, in every zip code, have access to healthy, sustainable, high-quality, and culturally connected food. She launched the organization's signature program, Good Food for All.

Paula's career began at DC Public Schools, where she developed innovative programs and events, while increasing school meal participation and reducing barriers to access. Her work enabled DC to be one of the first school districts to provide the majority of schools with universal free meals and to partner the meal program with local farmers and embassies to introduce produce at peak freshness, and new, novel cuisines.

## OUR LEADERSHIP TEAM

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### **KATHERINE BUCHHOLD -DIRECTOR OF PROCUREMENT**

Katherine joins Genuine Foods with over 10 years of experience in corporate food service procurement across food, supplies, equipment and services. She has a proven track record of developing strategies that have resulted in maximizing vendor programs, commercial terms, implementation of initiatives and process improvements that has supported the balance between commercial goals, brand standards and operator ease. Katherine loves live music and traveling, and often combines the two. Prior to joining Genuine Foods, she was employed at a large food service procurement company where she also served as the highest position of chair to the corporate diversity, inclusion, action council for the last five years.



### **LIVIA BERG - PROCUREMENT MANAGER**

Livia Berg is a Registered Dietitian with a passion for healthy and nutritious food for all. She's worked in the mid-Atlantic region for nearly a decade in culinary and nutrition food access. Prior to joining the Genuine Foods team, she worked directly in K-12 in foodservice operations. As the Procurement Manager with Genuine Foods Livia will be focusing on sourcing local ingredients in a cost-effective manner.



### **ZAC MARTIN - ACCOUNT OPENING SPECIALIST**

Zac comes to Genuine Foods by way of working at a charter school in Brooklyn, NY, both as an Operations Coordinator and a teacher. In his role at Success Academy, he helped facilitate the logistics necessary for operating one of the most successful charter schools in New York state. As an Account Opening Specialist with Genuine Foods in Louisiana, Zac's primary responsibility is aiding the successful opening of new accounts. The connection between good food and classroom performance is what attracted Zac to Genuine Foods as he saw first hand how important it is to ensure students are feeding their stomachs and their brains. Outside of work you can catch Zac somewhere on a under the sun on Crescent Park in the Bywater!



PRIVATE & CONFIDENTIAL



INTERNAL

# Culinary Digital: Unified platform for food, technology, and sustainability

We deliver a power set of cloud-based solutions designed for multi-site foodservice operations, and built using our 'al a carte' approach to deploying only the enterprise functionality right for you.

WRITTEN FOR:

CLIENT

SKIP TO:

[Culinary Digital Intro](#) | [Foodservice Insights](#) | [Fulcrum Solutions](#) | [Client Stories](#)



# CULINARY DIGITAL: ABOUT US



## PARTNER-FIRST CULTURE

Our digital experts draw from our unique vantage point to equip you with industry insights that help you stay ahead and outpace digital disruption.



## PLATFORM INNOVATORS

Access our technology agnostic platform components that result in accelerated G2M times and exact-fit solutions to integrated application developments.



## BEST-FIT ENGAGEMENT MODEL

Benefit from our 24/7 Global Delivery Centre & best-shore model to optimise cost savings without sacrificing on quality or vision.



*In the US, 3 of the Top 9 Fastest Growing Food Management Companies in 2021 were powered by CulinarySuite.*

**Over 1.5 million meals per day**

# Culinary Digital's Foodservice Suite

Explore a power set of culinary products designed with your customers in mind and built using our 'al a carte' approach for seamless integration with all your existing systems.



## FD MealPlanner

Deliver total transparency to your customers on nutrition, sourcing and more, through an integrated click-to-order mobile & web app.



## CulinarySuite

A flexible, unifying platform to streamline end-to-end catering activities for contract caterers, helping reduce food waste and cost, unify ordering with local vendors, and more.



## FD Signage

Easily display your menus and other need-to-know information on any screen in your physical dining premises, linked directly to menu planning software.

# CulinarySuite



One unified plug-and-play solution to automate your end-to-end foodservice operations, with niche components to satisfy every catering model including schools, healthcare, senior living and more...



## Manage Recipe & Nutrition

- Aggregated nutritional information
- Consolidated recipes to a recipe kit – alternatives
- Drag and drop recipe creation



## Menu Planning

- Custom template-based menu planner
- Apply nutritional & HNFKA rules
- Subscription based notification of planned menu's



## Marry purchase & inventory

- Demand based suggested Purchase orders
- Quantity and cost reconciliation
- Automated vendor feedback & credit memo's



## Real Time Inventory

- Decremental inventory
- Consolidated storage location data
- Automatic reorder points



## Manual Process

- End to End automation
- Flexible Workflow based approach
- Customizable on the shelf solution (COTS)



## Application Silos

- Integration with other solutions (EDI, POS, Accounts etc)
- Loosely coupled Plug & Play
- Mobility – Any time any where
- Seamless flow of data across modules

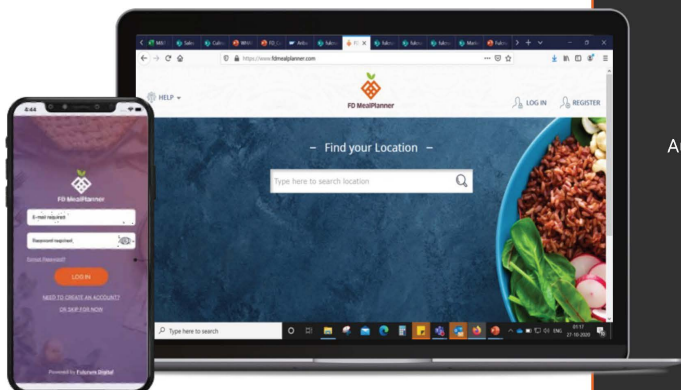
# Recipe Management:



FD MealPlanner

## MEALPLANNER CAPABILITIES & FEATURES

A Web & Mobile enabled multilingual solution for your customers to view menu information and order online.



## MODULES



Digital Menu & Nutrition Display



Allergen & Preference Filtering



Auto-Nutrition Feedback at Recipe Creation



End-user feedback



Auto-Compliant Labelling



Customizable UI



Custom user profiles



Multilingual



# FD Signage



A platform for rapidly developing and deploying stylish communications to customers and staff across any digital signboard and device in across your catering organization.



Integrate with your menu-planning software



Rich set of drag-and-drop widgets



Schedule content to display by time period



Create content and publish with a button click



Control the configuration from anywhere



Customize content for individual days



Preview as you create



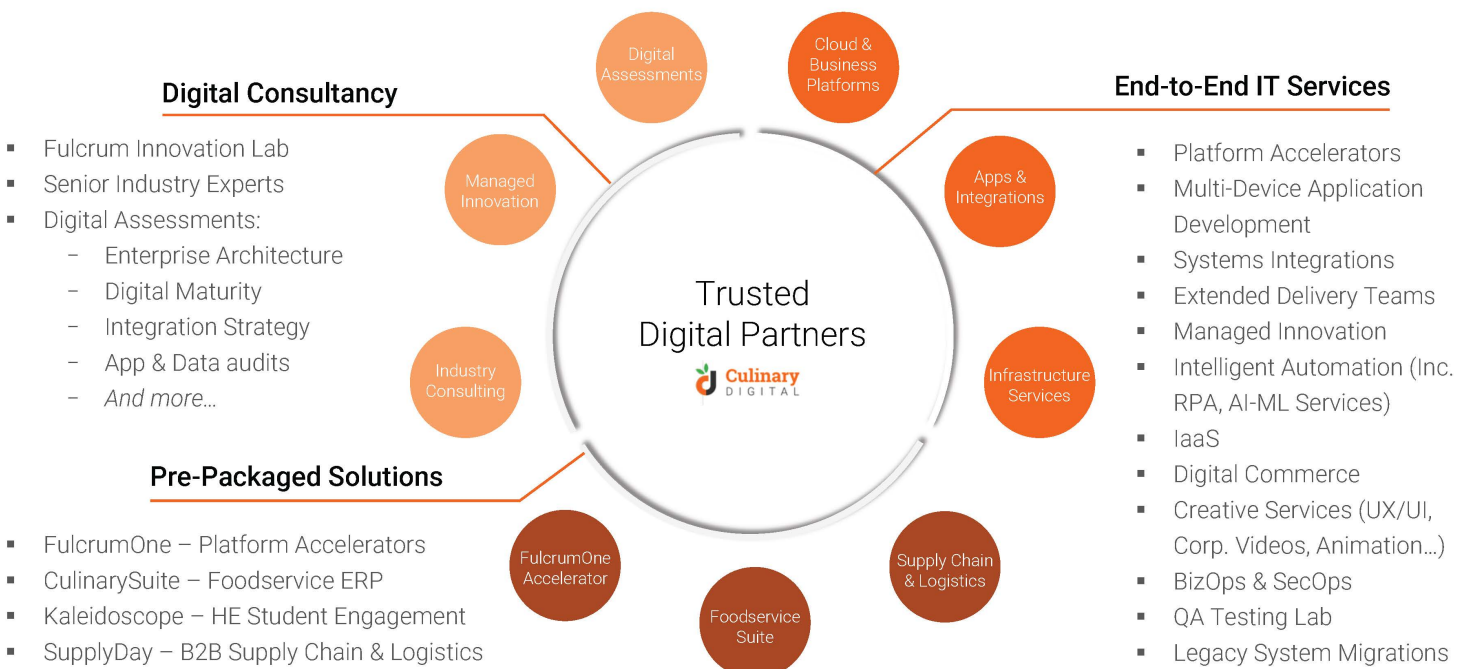
No technical or design skills required



Cost-effective & saves you time!



## Our Wider Business







# CLIENT STORIES



## Our Client Stories...



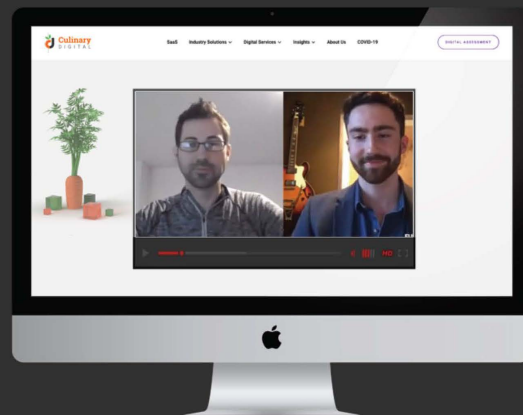
### 20-out-of-10

Likelihood to recommend (we're not making this up)

*"It's not even a question... the customer service - that alone pushes it over the top for me to want to tell folks 'hey if you need a program, go this route'..."*

Jeff Fell  
Director of Culinary Innovation

[Watch Full Video Here](#)



#### Fulcrum Technology Stack:



FD MealPlanner



FD Signage

#### Outcomes:

**2-5%**  
Saved on  
Food Costs

**100%**  
Scalable Recipe  
Management

Rapid  
Menu Cost  
Analysis

# Our Client Stories...



## CHALLENGES:

- Excel spreadsheets acting as recipe templates we're difficult to scale for 100,000 meals/day
- Basic menu management system wasn't integrated with recipe creation or inventory management
- Low real-time visibility of inventory depletion and food costs

## OUTCOMES:

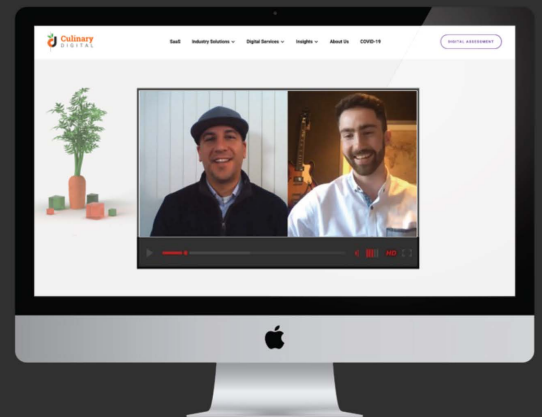
- ✓ Integrated ordering from broadline and local vendors
- ✓ 100% Scalable menu creations linked to recipe management module
- ✓ Significant reduction in food costs
- ✓ Automated compliance checks with USDA database
- ✓ New mobile ordering system

*"Working with Fulcrum has been one of the most pleasant things – they can pivot so quickly and help you out with things. I'm just telling you man, these guys are rockstars!"*

*To be completely honest with you, CulinarySuite was our saving grace in 2020...*

Ian Ramirez  
Director of Culinary Innovation & Operations

[Watch Full Video Here](#)



## Saving \$200k/ Year For A Hospitality Conglomerate Using Intelligent Automation

This client is a \$2billion hospitality organization servicing healthcare, schools, senior living companies and more.

Since 1975, they have aggressively expanded to provide thousands of facilities with services such as end-to-end catering, health & safety, patient flow and more.



### Challenge

The client was overdependent on manual tasks including supply chain distribution processes, HR payroll reviews, and financial statements.

These tasks were stalling productivity, seeing rises in human error, and detracting from time spent on value-creating innovation projects.

### Solution

After undertaking an operations assessment, Fulcrum provided an agile roadmap to transform their As-Is processes by applying intelligent automation, using a team of UiPath certified developers.

Fulcrum Digital are a certified partner of UiPath and Blue Prism.

### Outcomes

**\$202k/YEAR  
SAVED (89%)**

Total combined savings from RPA

**28 Employees  
Liberated**

To Focus on New Value-Adding Tasks

**92% Cost  
Reduction**

in PN5-Payroll Review Process

**99%**

Total Error Rate Reduction

# GENUINE

GOOD FOOD DOES GOOD

## BUY AMERICAN

As a company, we support buying locally produced products from local business owners as a way to strengthen local communities and to support the Genuine Foods mission.

Genuine Foods buys American-made products. Our suppliers produce products inside the U.S. - helping us achieve the USDA's minimum requirement of domestic purchases.

Buy American is a two-fold mission statement of the National Schools Meals Program, to 1) improve the nutritional intake of school-aged children and 2) support american agriculture.

Buy American is a provision that requires that a school district that is part of the National School Lunch Program purchase food that is domestic. This means that at least 51% of a processed food product must be grown in the U.S. and processed in the U.S. The two exceptions to this rule are: the food is not grown or processed in the U.S. at all or in sufficient quantities and if the cost of the domestic food is significantly higher than the non-domestic food.

Genuine Foods maintains and provides documentation for products that do not fall within the Buy American provision. Foods may not fall under the Buy American provision for reasons such as: 1) The United States does not produce or grow that particular product or 2) purchasing a particular product from another country that produces it is significantly less expensive than if we were to purchase a U.S. grown or produced product.





## SALAD BAR

Genuine Foods can provide (1-2) Open Base Portable Salad Bar(s) per school where this makes logistical and spacial sense. We will work with each schools leadership to ensure full buy in before implementing. Genuine Foods will adhere to all school's COVID and Health Department protocols and standards when implementing salad bars at each school site.

The salad bar will offer every vegetable subgroup daily unless the subgroup is offered that day in another way on the lunch menu.

- Dark green vegetables
- Beans and peas (legumes)
- Red-orange vegetables
- Starchy vegetables
- Other vegetables
- Only low fat and fat-free dressings will be offered with the Salad Bar



## HARVEST OF THE MONTH

Genuine Foods started a Harvest of the month program to spotlight new items each month to raise awareness of the benefits of enjoying fresh fruit, vegetables, and other healthy foods. The goal is to encourage students to explore, taste, and learn about the importance of eating fruits and vegetables.

A full Harvest of the Month calendar will be provided that will show which fruit or vegetable is being showcased for each month of the school year. Downloadable marketing materials, recipes and activities for each theme will also be provided to our partners.





## SPOTLIGHT LUNCHES - MENUS

We provide an array of well-designed eye-catching inviting materials from menus to educational flyers to help our partners communicate with students, teachers and parents. Take a look at a handful of examples below that show a range of collateral materials that can be customized and branded with school logos.

### SPOTLIGHT LUNCH

WHY DO PEOPLE EAT BEANS AND PEAS FOR GOOD LUCK IN THE NEW YEAR?



Some say the shape of black-eyed peas - which are actually beans - represent coins and symbolize wealth. Others trace black-eyed peas to the Civil War era, where the beans are said to have prevented families from starvation. And in the Southeast, black-eyed peas, simmered into a stew with ham hock and collard greens, known as Hoppin' John or Carolina Peas and Rice, is a traditional New Year's Day meal.

The U.S Dietary Guidelines for Americans recommends eating about 3 cups of beans or legumes per week. If you eat about 1/2 cup of beans everyday, you will meet the weekly recommendation for beans. We serve beans every week, so be on the lookout for these mighty and nutritious good luck charms on your menu!

#### BEANS AND HEALTH



**PROTEIN** helps us maintain and repair our body. Just like c we normally eat, like beef, pork and chicken, beans protein. Compared to beef, pork and chicken, beans are l fast, they are also much cheaper to buy.



**FIBER** traps bad fat cholesterol in our digestive tract, v LDL cholesterol that is bad for our health. Fibers also help stool and keep you regular.



**VITAMINS AND MINERALS** help our bodies function essential for overall health, to make healthy red bloc a mineral that promotes healthy blood pressure and improves - nutrients that many of us don't get enough

### SPOTLIGHT LUNCH

LOCAL FRUITS AND VEGETABLES FROM LOUISIANA



**YAMS**

- A yam is a root vegetable similar to a sweet potato.
- They tend to be fairly sweet, though they're not particularly sugary.
- Yams can be barbecued, roasted, fried, grilled, boiled, baked, smoked and grated for use in desserts.
- The inside of a yam can range from white or orange to bright purple.
- Yams are high in fiber, vitamin C, vitamin B complex and potassium.
- 95% of world's yam crop is grown in West Africa.

**STRAWBERRIES**

- Strawberries are the state fruit of Louisiana, even though they are not technically a fruit!
- Strawberries increase HDL (good) cholesterol, lower your blood pressure, and guard against cancer. Strawberries are packed with antioxidants.
- Strawberries are the only fruit that wear their seeds on the outside, averaging about 200 seeds.
- Many strawberries are grown on strawberry farms and the farmers often have hives of bees that live on the farm to pollinate the strawberries.



Join us for a special. 4th grade special meal!

for a Louisiana special meal!

for a Louisiana special meal!

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OPTIONAL SCHOOL LOGO PLACEMENT AREA. DELETE THIS BOX AND TEXT BEFORE FLYER USE.

OPTIONAL SCHOOL LOGO PLACEMENT AREA. DELETE THIS BOX AND TEXT BEFORE FLYER USE.

# SPOTLIGHT LUNCHES - MENUS



# GENUINE

GOOD FOOD DOES GOOD

## 21 DAY SAMPLE BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Whole Grain Cereal + Fat-Free Yogurt or Whole Grain Breakfast Muffin or Whole Grain Bagel with Low Fat Cream Cheese  Fresh Fruit Skim or 1% Milk	Scrambled Egg Sandwich on Whole Wheat English Muffin with Cheese  Fresh Fruit Skim or 1% Milk	Smoothie Bar! Yogurt + Fruit Smoothies + Whole Grain Muffin  Fresh Fruit Skim or 1% Milk	Whole Grain French Toast Sticks  Fresh Fruit Skim or 1% Milk	Fresh WG Oatmeal Bar with Fruit, Jams, Granola + Yogurt  Fresh Fruit Skim or 1% Milk
Whole Grain Cereal + Fat-Free Yogurt or Whole Grain Breakfast Muffin or Whole Grain Bagel with Low Fat Cream Cheese  Fresh Fruit Skim or 1% Milk	Scrambled Egg Sandwich on Whole Wheat English Muffin with Cheese  Fresh Fruit Skim or 1% Milk	Smoothie Bar! Yogurt + Fruit Smoothies + Whole Grain Muffin  Fresh Fruit Skim or 1% Milk	Whole Grain French Toast Sticks  Fresh Fruit Skim or 1% Milk	Fresh WG Oatmeal Bar with Fruit, Jams, Granola + Yogurt  Fresh Fruit Skim or 1% Milk
Whole Grain Cereal + Fat-Free Yogurt or Whole Grain Breakfast Muffin or Whole Grain Bagel with Low Fat Cream Cheese  Fresh Fruit Skim or 1% Milk	Scrambled Egg Sandwich on Whole Wheat English Muffin with Cheese  Fresh Fruit Skim or 1% Milk	Smoothie Bar! Yogurt + Fruit Smoothies + Whole Grain Muffin  Fresh Fruit Skim or 1% Milk	Whole Grain French Toast Sticks  Fresh Fruit Skim or 1% Milk	Fresh WG Oatmeal Bar
Whole Grain Cereal + Fat-Free Yogurt or Whole Grain Breakfast Muffin or Whole Grain Bagel with Low Fat Cream Cheese  Fresh Fruit Skim or 1% Milk	Scrambled Egg Sandwich on Whole Wheat English Muffin with Cheese  Fresh Fruit Skim or 1% Milk	Smoothie Bar! Yogurt + Fruit Smoothies + Whole Grain Muffin  Fresh Fruit Skim or 1% Milk	Whole Grain French Toast Sticks  Fresh Fruit Skim or 1% Milk	
Whole Grain Cereal + Fat-Free Yogurt or Whole Grain Breakfast Muffin or Whole Grain Bagel with Low Fat Cream Cheese  Fresh Fruit Skim or 1% Milk				



# GENUINE

GOOD FOOD DOES GOOD

## 21 DAY SAMPLE LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Slow Cooked Chicken Thighs with Red Beans + Whole Grain Biscuits Lentil Apple Skim or 1% Milk	Whole Grain Chicken Pasta with Parmesan Spinach Lentil Apple Skim or 1% Milk	Beef Grounds with Tomato Sauce + Whole Grain Pasta, Battered Cornish + Peas Lentil Apple Skim or 1% Milk	Chicken + Apple Sandwich on Whole Wheat Sliced Roll with Peanut Butter Lentil Apple Skim or 1% Milk	Chicken + Apple Sandwich on Whole Wheat Sliced Roll with Peanut Butter Lentil Apple Skim or 1% Milk
All-Beef Hot Dog served on a Whole Grain Bun, Ketchup, Mustard, Pickles, Onions, Tomato, + Cheese Lentil Apple Skim or 1% Milk	Turkey Chicken Sandwich with BBQ Sauce + Lettuce, Tomato + Cheese on Whole Grain Bun + French Fries Lentil Apple Skim or 1% Milk	Beef Chili with Beans + Corn + Beans Lentil Apple Skim or 1% Milk	Chicken Pasta with Noodles + Breadcrumbs Lentil Apple Skim or 1% Milk	Chicken Pasta with Noodles + Breadcrumbs Lentil Apple Skim or 1% Milk
Ground Turkey Quinoa Red Beans + Rice Cheddar Corn Bread Muffin Sweet Potatoes Lentil Apple Skim or 1% Milk	Beef Chili with Beans + Corn + Beans Lentil Apple Skim or 1% Milk	Chicken Quinoa + Whole Grain Pasta + Tomato + Cheese + Peas Lentil Apple Skim or 1% Milk	Beef Chili with Beans + Corn + Beans Lentil Apple Skim or 1% Milk	Chicken Quinoa + Whole Grain Pasta + Tomato + Cheese + Peas Lentil Apple Skim or 1% Milk
Chicken Dressed with BBQ Sauce with Red Beans, Whole Grain Rice + Tomato Salad Lentil Apple Skim or 1% Milk	Three Cheese Ravioli with Breadcrumbs + Breadcrumbs Lentil Apple Skim or 1% Milk	Italian Style Turkey Sausage, Red Pepper + Cheese with Whole Grain Rice Lentil Apple Skim or 1% Milk	Crispy Fish Tacos with Tostitos, Beans, Shredded Cheese + Pine de Galla Lentil Apple Skim or 1% Milk	Crispy Fish Tacos with Tostitos, Beans, Shredded Cheese + Pine de Galla Lentil Apple Skim or 1% Milk
Beef Chili + Corn Lentil Apple Skim or 1% Milk	Turkey Sausage + Cheese with Whole Grain Biscuits, Red Beans + Whole Grain Rice Lentil Apple Skim or 1% Milk	Beef Chili + Corn Lentil Apple Skim or 1% Milk	Beef Chili + Corn Lentil Apple Skim or 1% Milk	Beef Chili + Corn Lentil Apple Skim or 1% Milk

Daily Lunch Alternatives Served In Addition To Main Entrée:

MONDAYS - Grilled Chicken Sandwich

TUESDAYS - Sandwich + Jelly Sandwich

WEDNESDAYS - Sandwich + Veggie Sandwich

THURSDAYS - Pasta with Meatless Sauce and White Beans

FRIDAYS - Tofu and Quinoa Bowl

GENUINE



- Quality scratch-made food is simply how Genuine Foods was founded. Our logo slogan is "GOOD FOOD DOES GOOD".
- All food items are inspected when received at our main kitchens before they are sent out to students or used to prepare main entrees. Only the best quality produce is sent out to school sites.
- The staff will be treated with dignity and respect at all times. Their suggestions and feedback will be heard and resolved in a professional and timely manner
- Open communication and transparency will be a key focus of the Food Service Manager.
- An award system will be implemented for staff that will encourage teamwork, efficiency, cleanliness, and student engagement.
- All meals are inspected for quality before they are sent out to students for consumption

# CHILD NUTRITION PROGRAMS



Genuine Foods has worked with numerous schools who utilize various CN qualifications for the first time. Genuine Foods has helped partner schools leverage reimbursement programs such as NSLP, SBP, ACSP, CACFP, SFSP, FFVP and SSO.

We have also helped school utilize USDA entitlement funds, whether it has been used for processing, direct ship (previously known as brown box) and DOD (Department of Defense) fresh produce.

While many of our partners were already leveraging CN programs, we actively suggest connecting with our Operations and Business Development teams to leverage the use of our in-house Nutritionists, Registered Dietitians and culinary compliance professionals. Many of Genuine Food's key team members have direct experience managing in-house operations for some of the largest and diverse school districts across the United States.

Genuine Foods has a 100% administrative review pass rate across these programs. We keep all of our partner schools up to date on the latest policy changes and opportunities available through local, state and federal programs.

Genuine Foods has experience working with several consultants across the nation in an effort to better assist school partners who are utilizing CN programs for the first time.

Our menus are designed around school compliance in order to utilize these benefits.





# GENUINE

GOOD FOOD DOES GOOD

## BENEFITS OF SCHOOL LUNCH

School lunch is critical to student health and well-being, especially for low-income students. It ensures that students have nutrition throughout the day to learn. Research shows that receiving free or reduced-price school lunches reduces food insecurity, obesity rates and poor health. In addition, the new school nutrition standards are having a positive impact on student food selection and consumption, especially for fruits and vegetables.

### REDUCES FOOD INSECURITY

According to national data, receiving free or reduced-price school lunches reduces food insecurity by at least 3.8%. Among a sample of low-income children entering kindergarten, receiving a free or reduced-price school lunch reduces the probability of household food insecurity at school entry, whereas paying full price for school lunch is associated with a higher probability of household food insecurity. Rates of food insecurity among children are higher in the summer - a time when many do not have access to good nutrition provided by the school meal programs available during the academic year.

### IMPROVES DIETARY INTAKE

Children participating in school meals are less likely to have nutrient inadequacies and are more likely to consume fruit, vegetables and milk at breakfast and lunch. Low-income students who eat both school breakfast and lunch have significantly better overall diet quality than low-income students who do not eat school meals.

The new school meal nutrition standards are having a positive impact on student food selection and consumption, especially for fruits and vegetables. Packed lunches brought from home by pre-kindergarten and kindergarten students have more calories, fat, saturated fat and sugar than school lunches. They also typically contain less protein, fiber, vitamin A and calcium - according to a study conducted after implementation of the new school meal standards. Few packed lunches and snacks brought from home meet Nutritional School Lunch Program standards.

# BENEFITS OF SCHOOL LUNCH

## POSITIVE IMPACT ON HEALTH AND OBESITY RATES

Participation in federally-funded child care nutrition or school meals provided in child care, preschool, school or summer settings is associated with a significantly lower body mass index (BMI) among young, low-income children. These findings have led researchers to conclude that "subsidized meals at school or day care are beneficial for children's weight status." Genuine Foods believes expanding access to subsidized meals may be the most effective tool to combat obesity in low-income children.

Based on national data, economists estimate that the receipt of a free or reduced-price school lunch reduces obesity rates by at least 17 percent. Receiving free or reduced-price school lunches reduces poor health by at least 29 percent based on estimates using national data.

## SUFFICIENT NUTRITION + A BETTER LEARNING ENVIRONMENT

Behavioral, emotional and mental health and academic problems are more prevalent among children and adolescents struggling with hunger. Children and adolescents experiencing hunger have lower math scores and poorer grades. Children experiencing hunger are more likely to be hyperactive, absent and tardy. In addition to having behavioral and attention problems more often than other children.

Teens experiencing hunger are more likely to have been suspended from school and have difficulty getting along with other children. Children with hunger are more likely to have repeated a grade, received special education services or received mental health counseling, than low-income children who do not experience hunger.

—“

Today, I'd like to publicly celebrate all your hard work for making sure our students are well fed with locally handmade and nutritious food. There have been lots of challenges and you have faced them head on and made positive strides. I want you to know we see these efforts paying off. Good food is a universal game changer and you have made a significant contribution to the culture of our schools.

—”

**Scott Thompson, Director of Curriculum,**  
Franklin West Supervisory Union, Vermont





GOOD FOOD DOES GOOD

## FOOD WASTE IN SCHOOLS

K-12 schools have a special role in not only reducing, recovering and recycling food waste on their premises, but also in educating the next generation about the importance of food conservation and recovering wholesome excess food for donation to those less fortunate.

Genuine Foods is committed to helping its partners reduce food waste in a variety of ways. Genuine Foods has successfully implemented the following strategies in other partner schools that have significantly reduced food waste.

- **Offer-versus-serve (OVS)** - Allows students to decline some components of the reimbursable meal as a way of providing choice and reducing waste. OVS is mandatory in high schools and optional in elementary and middle schools. We recommend OVS be implemented for all age groups.
- **Market your meals** - Genuine Foods will highlight new foods on the menu and serving lines. We will also host a taste test for new menu items and will work with school administration to create student advisory committees to provide feedback on food acceptability and recipe names.
- **Implement Share Tables** - Share tables are designated stations where students may return whole and/or unopened food or beverage items they choose not to eat. These items are then made available to other children who may want another serving during or after meal service.
- **Saving Food Items** - Students who may not have sufficient time to finish their meal during the designated lunch period may save certain meal components for later in the day. For food safety reasons, we recommend this practice be limited to food items that do not require cooling or heating.



## OUR PARTNERS AND CN PROGRAMS

Many of Genuine Foods' current partners are utilizing and taking advantage of many Child Nutrition Programs.

Out of Genuine Foods' 82 current K-12 partners:

- 75 partners participate in the National School Lunch Program (NSLP) and School Breakfast Program (SBP)
- 66 partners are utilizing the After-school Care Snack Program (ASCSP)
- 36 partners participate in the Child and Adult Care Food Program (CACFP)
- 6 partners offer 100% free meals through the Community Eligibility Provision (CEP)
- 6 partners participate in the Fresh Fruit and Vegetable Program (FFVP)
- 6 partners utilize USDA entitlement money through the Department of Defense (DOD) for fresh fruits and vegetables.

USDA's child nutrition programs help ensure that children receive nutritious meals and snacks that promote health and educational readiness. Genuine Foods will work with each partner diligently to ensure the program is being utilized to its fullest potential.



## COMMUNICATION WITH INCUMBENT

We understand that change is difficult, and that it may be difficult for a company to leave after many years of service. If selected, Genuine Foods is committed to making the transition period fair and equitable to your current provider. Our team members will treat all current employees and regional support with the highest level of respect throughout the process, and we will keep all parties up to date on all transition activities.

## TRANSITION TEAM

As a regionally focused company, Genuine Foods will utilize all its resources to ensure a successful transition. The team members below will be responsible for the major pieces of the dining program implementation.

### Opening Account Specialist

Zac Martin  
zac.martin@genuinefoods.com

### Culinary Director

Suzanne Bielamowicz  
suzanne.bielamowicz@genuinefoods.com

### Chief Operating Officer

Zachary Thayer  
zachary.thayer@genuinefoods.com

### Communication Director

Carrie Kommers  
carrie.kommers@genuinefoods.com

### Business Development Director

Eric Gouwens  
eric.gouwens@genuinefoods.com

### Finance and Billing Lead

Carina Walsh  
carina.walsh@genuinefoods.com

## IMPLEMENTATION TIMELINE (Assuming a July 1st starting date)

Genuine Foods will conduct a full assessment of the facility immediately upon award notice. The goal is to:

- Assess equipment physical layouts.
- Outline the best preparation and serving model based on capacity, existing equipment, and other capabilities.
- Assess on-site marketing potential.
- Create key dates and milestones for the transition



# GENUINE FOODS IN THE NEWS



## AN INDUSTRY INSIGHT GENUINE FOODS' FOCUS ON CULTURAL RELEVANCY

"When I founded Genuine Foods, we had one specific goal in mind: deliver fresh, high-quality, culturally relevant food service programs to K-12 schools, higher education, seniors, and communities nationwide at competitive prices.

And while fresh, quality food is an essential part of our company and its services, it is the culturally relevant portion of our food mission that is so often misunderstood or under appreciated."

-Jeff Mills, CEO of Genuine Foods

FAST  
FACTS



## CULTURAL RELEVANCE IN FOOD

BY JEFF MILLS, CEO OF GENUINE FOODS

AN INDUSTRY INSIGHT

When I founded Genuine Foods, we had one specific goal in mind: deliver fresh, high-quality, culturally relevant food service programs to K-12 schools, higher education, seniors and communities nationwide at competitive prices.

And while fresh, quality food is an essential part of our company and its services, it is the culturally relevant portion of our food mission that is so often misunderstood or underappreciated.

Food is an incredibly important part of our society, and its consumption and production play key roles in our beliefs and attitudes. Not only that, food service is the center of our cultural heritage. Food and food traditions are what link generations long past to those that gather around the table today. It's a celebration shared line across family members and communities. Food has the ability to represent, and sometimes, create culture.

What I've seen in my time traveling around the country, visiting schools and communities, is just how unique food culture can be region by region, yet so often what makes each culture special is ignored by food providers. Menu offerings, ingredients, styles of preparation and ways of eating are all strongly associated with a community's ideas and beliefs. If ingredients required in certain cultural dishes are unavailable, many in the community will either adapt or settle for what is affordable—which may not be a healthy alternative. Adaptation often involves the adoption of a more harmful food culture: the Standard American Diet (SAD), which elevates consumption of processed, cheap convenience foods.

As the food service industry has discovered in recent decades, improving access to healthy, culturally relevant food may be critical to improving diet quality for underserved populations, who are disproportionately affected by obesity and chronic disease.

In a study conducted by Salud America! research found that Latino neighborhoods have one-third as many supermarkets as non-Latino ones, meaning less access to healthy food and an increased risk of obesity. Another study of predominantly Hispanic and African-American middle and high school students found that proximity to grocery stores near schools offering healthy food options—such as fresh fruits and vegetables and low-fat milk—was linked to a lower BMI.

Culturally relevant foods are vital to preserving the lives and livelihoods—of all people. That's our purpose at Genuine Foods. It's also why, during my time as the executive director of Food and Nutrition Services of the District of Columbia Public Schools, we implemented International Food Day in partnership with the DC Public Schools' Immigrant Adoption Program, our team would select a country's cuisine and serve traditional dishes for breakfast, lunch and dinner. In addition, we organized music and art from that specific country to further celebrate its culture and expose the students to culturally relevant food and ideas—many of whom were from households experiencing economic hardship and were experiencing these foods for the first time. It is a concept we hope to be bringing to Genuine Foods' current program offering in the coming months.

Our goal, especially for young people, is to expose them to "food culture" and restore food's value. Food is too often something that comes packaged and is selected for or purchased by them because of low price or false advertising and is ultimately void of any true meaning. In fact, according to the UC Davis Food Center for Food Policy in Obesity, "Black and Hispanic youth are exposed to more food advertising in the media and their communities compared to white youth. Furthermore, food companies targeted Black and Hispanic youth with advertising for more less healthy products, including candy, fast food, sugary drinks and snacks." It is this kind of targeted marketing that perpetuates health disparities among young people in communities of color.

It's our mission at Genuine Foods to reconnect our society—our schools, our senior centers, the underserved individual, and those in suffering from emergency or disaster—with culturally relevant food to make a lasting difference and that includes sourcing locally from minority producers whenever possible. We work with so many talented members of the culinary and hospitality communities, and being a food service organization, we're able to provide a continuous level of stability in the uncertain time. We encourage those working in the restaurant industry seeking a different approach to sharing the food they love to explore opportunities through our website.

Our fresh, nutritious, culturally relevant meals nourish individuals as well as provide living-wage jobs and careers in the communities we serve. The powerful outcome of combining good food, good business practices and good partnerships is now Good Food Does Good at Genuine Foods. ■

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# How to Plan for the Thanksgiving Turkey Shortage, According to Chefs

Disruptions in the supply chain will likely lead to a shortage of turkeys this Thanksgiving.

Consider these five main dish alternatives.

By **Regan Stephens** | October 22, 2021

## Make Duck

Mentzer says they've ordered more duck and goose for their retail stores this year, as both are a great alternative to turkey. Chef Amy Yi, culinary director of Genuine Foods, agrees. "Thanksgiving is often centered around the roast turkey, but I think roast duck is a fantastic option," she says. "Duck meat is rich, so a little goes a long way."

Tyler Akin, chef and partner at Le Cavalier in Wilmington, Delaware, also suggests duck as a turkey substitute. He makes a traditional duck à l'orange with side dishes like roasted sweet potatoes with grapefruit and baharat spice and Brussels sprouts with apple cider vinegar vinaigrette and melted leeks.

Yi pairs hers with plenty of side dishes, like roasted carrots with green olive fennel tapenade, but if you'd rather take a break from cooking this year, you can turn to the experts. "In New York City there are plenty of Chinese restaurants that specialize in Peking Duck, characterized by its thin crispy skin and often served with additional condiments and wrap," she says. "If you're in a city with this option, take advantage of it, and relieve the kitchen of any last minute swap snafus."

“

Chef Amy Yi, culinary director of Genuine Foods, agrees. "Thanksgiving is often centered around the roast turkey, but I think roast duck is a fantastic option," she says. "Duck meat is rich, so a little goes a long way."

GENUINE

## REAL SIMPLE



# How to Make Your Own Pumpkin Purée (Even if You Don't Have a Pumpkin)

### What kind of pumpkin can you purée?

While any pumpkin can be puréed, culinary professionals prefer certain varieties for various uses. Chef Amy Yi, culinary director of [Genuine Foods](#), a culturally relevant food service provider, recommends a Fairytale pumpkin, also known as Musquee de Provence. "They have a delicate, sweet flavor that is great for a balanced and flavored purée," she says.

### Pumpkin swaps

However, if you don't have a pumpkin on hand, Yi notes that you can make a similar purée with other gourds. "If we're expanding this to winter squashes, I also like honeynut squash, kabocha squash, and [acorn squash](#) for savory applications because of their density," she adds.

### How do you open a pumpkin?

"The trickiest part is getting a pumpkin cut open," Yi acknowledges. She recommends investing in a good cleaver, but any chef's knife or even a strong serrated knife can work. If you'd use it to cut open a watermelon, it should also work to cut open a pumpkin.

Start by holding your pumpkin still on a cutting board and slicing it in half. If there's a flatter side, use that for balance. If the pumpkin is too tough to cut, try removing the top (like you're making a Jack-o'-lantern) and clipping it in half from there.

**RELATED:** [25 Perfect Pumpkin Recipes You'll Want to Eat All Year Round](#)

### How to make your own canned pumpkin puree

1. Split your pumpkin in half and remove seeds
2. Roast the pumpkin in a 300 degree oven until soft (about 2 hours)
3. Allow the pumpkin to cool
4. Scoop pumpkin flesh out of skin
5. Transfer to a bowl and puree with a hand blender until smooth



While any pumpkin can be puréed, culinary professionals prefer certain varieties for various uses. Chef Amy Yi, culinary director of [Genuine Foods](#), a culturally relevant food service provider, recommends a Fairytale pumpkin, also known as Musquee de Provence. "They have a delicate, sweet flavor that is great for a balanced and flavored purée," she says.

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# GENUINE FOODS IN THE NEWS

Forbes

Nov 24, 2021, 12:52pm EST | 439 views

## Make These Sheet Pan Thanksgiving Nachos This Weekend



Melissa Kravitz Hoeffner Contributor  
Travel

Follow



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Thanksgiving leftovers nachos AMY YI

You're so sick of cooking, but your fridge is full of food. Every holiday host knows the dilemma. And there are only so many leftovers plates you can microwave with the exact same flavors. One quick solution: Sheet Pan Thanksgiving Nachos.

They're a family tradition for chef Amy Yi, Culinary Director of **Genuine Foods** and a classically trained chef who has worked in the kitchens of Jean-Georges, Upland and beyond.

"The day after Thanksgiving, my boyfriend's family takes their prized leftovers and makes amazing nachos," Yi says. "Everyone gathers around the stove while waiting for the nachos to finish, and the opportunity to gather around a meal is experienced once again."

You're so sick of cooking, but your fridge is full of food. Every holiday host knows the dilemma. And there are only so many leftovers plates you can microwave with the exact same flavors. One quick solution: Sheet Pan Thanksgiving Nachos.

They're a family tradition for chef Amy Yi, Culinary Director of **Genuine Foods** and a classically trained chef who has worked in the kitchens of Jean-Georges, Upland and beyond.

— Amy Yi, culinary director at **Genuine Foods**

Forbes

Not only are you only getting one big dish dirty, but nachos offer a special time to unwind, kick off your holiday film festival, or just pile some on a plate and retreat to your own space. You do you, because these leftover nachos are an invitation to deliciousness and self care.

"The neutral flavor of turkey meat is ideal for nachos because it plays nicely with the many other flavors," Yi says. "Take care to layer well for nacho perfection. Preparing two sheet pans will help make sure you will have a back up when the first one is devoured."

— Amy Yi, culinary director at **Genuine Foods**

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# GENUINE FOODS IN THE NEWS

## Fewer Snack Packs, More Chana Dal: How Children's Food Media Is Taking a Global View

Michelle Obama, Padma Lakshmi, and other food world notables are fostering new curiosity in kids and parents alike.

BY SHANE MITCHELL | UPDATED AUG 27, 2021 2:38 PM

# SAVEUR



“

“With funding from PHA, Pass the Love community partners—276 school districts, food banks, and other hunger relief agencies—are delivering “nutrition-forward” meal kits sourced and assembled by Genuine Foods, a scratch-made food service contractor for schools and healthcare facilities. The program has supported food-scarce neighborhoods in four cities at present: Atlanta, Cleveland, Detroit, and Philadelphia.”

“

The idea is to engage children and their parents in the cooking process using local ingredients to make such dishes as potato massaman curry, tomato chickpea pilaf, and “veggiful” enchiladas. According to Genuine Foods CEO Jeff Mills, the recipes require only the most basic kitchen equipment to prepare. (A can opener was included in a list of the best food bank donations shared widely on Facebook and Twitter earlier this year.)

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Dec 29, 2021, 05:48pm EST | 617 views

## 15 Chefs Share The Best Thing They Ate In 2021



“I love the veal chop capricciosa I tried this year from chef Cesar Orellana of my favorite local restaurant, Trattoria 632. It's pounded thin and fried to perfection with a light, crisp breading. The arugula salad is simply dressed with extra virgin olive oil and a hint of lemon with fresh mozzarella, tomato and red onion. It's a simple dish executed perfectly.”

-Brian Beadle, head chef of higher education at Genuine Foods



GENUINE



# GENUINE FOODS IN THE NEWS

WHYY  
PBS npr



## 'Pass the Love': Michelle Obama's campaign to fight food insecurity in Philly

Starting in August, 5,000 Philadelphia families will receive Pass the Love meal kits created by Genuine Foods [Read More](#) →

“

Starting in August, 5,000 Philadelphia families will receive Pass the Love meal kits created by Genuine Foods with recipes and ingredients inspired by the kids' show, which debuted in March.

“

The hope is that the meal kits — with recipes that are fun, fast, and easy to replicate — expose more families to affordable meal-making and lay the groundwork for better public health.

”




GENUINE



# NUTRITION EDUCATION INITIATIVES

Good nutrition is the building block for establishing life-long healthy habits. We create stimulating environments to keep the interest of students while finding opportunities to relate nutrition education to their school curriculum:


- **Community Gardens:** We partner with schools looking to build gardens or those with preexisting gardens to integrate produce grown by students into the school meal program and to illustrate where food comes from.
- **Chef Cooking Demonstrations:** Along with our Genuine chefs, we partner with local restaurant leaders in the community to test innovative menu options and engage students in cooking and the culinary arts.
- **Cultural Relevant Days:** Special menu offerings and wrap around programming tailored to each school community provides opportunities to engage students at points throughout the year.
- **Promotional Materials:** Weekly specials, new menu items, recipes to make at home and educational materials can be shared with students and staff.



## SPOTLIGHT LUNCH

LOCAL FRUITS & VEGETABLES  
FROM LOUISIANA


### YAMS



- The interior flesh of yam varieties can range in color from white to yellow to bright purple

Yams are high in fiber, Vitamin C, Vitamin B complex and potassium

### STRAWBERRIES



- According to the USDA, strawberries are the third most valuable (non-citrus) fruit crop grown in the US, behind grapes and apples

Strawberries are high in Vitamin C, fiber and manganese. The berries are also a fairly good source of folate and potassium, and are low in calories

### HOLIDAY FEAST










**DECEMBER 17th, 2020**

Roast Turkey, Merliton and Local Louisiana Yams  
Dessert w/ Local Louisiana Strawberries

This institution is an equal opportunity provider

## FOOD ALLERGIES

CONTAINS TREE NUTS

 PEANUTS	 TREE NUTS	 FISH
 EGGS	 WHEAT	 SHELLFISH
 DAIRY	 SESAME	 SOYBEANS

### MOST COMMON FOOD ALLERGENS

Typical symptoms of an allergic reaction include: vomiting, swelling of face and lips, difficulty breathing, coughing, sneezing and watery eyes, itchy, bumpy and red skin, or in rare cases, anaphylactic shock due to anaphylaxis, which can result in death if not treated promptly. If someone has a severe allergic reaction CALL 911 IMMEDIATELY.

HAVE QUESTIONS ABOUT INGREDIENTS? ASK YOUR KITCHEN STAFF OR EMAIL US AT [EF@GENUINEFOODS.COM](mailto:EF@GENUINEFOODS.COM)

# GENUINE

GOOD FOOD DOES GOOD

## WELLNESS PROGRAMS IN SCHOOLS

Genuine Foods aims to connect our partner schools with national and locally-based nonprofits and community-based-organizations that provide robust programming

We meet with our schools to align on needs and goals then research, interview and develop customer programming and partnerships. Over the years, some of the prospective partners we admire in the markets where we operate have included:

- Food Corps (Massachusetts Schools)
- Wellness in Schools (Virginia and D.C. Schools)
- Food Prints (D.C. Schools)

Below is an overview of the services provided by those partners.







# connecting kids to healthy food in school

Together with communities, FoodCorps serves to connect kids to healthy food in school. In 375 schools across 18 states and Washington D.C., our trained AmeriCorps members implement three evidence-based strategies that get kids eating healthy: hands-on learning, healthy school meals, and a schoolwide culture of health. Building on this foundation of direct impact and evaluation, FoodCorps pursues integrated strategies—leadership development, school food market shifts, and policy influence—to drive systemic change with the goal of making healthy schools and healthy kids the nationwide norm.

## Our Program in Massachusetts

Despite having one of the highest per-capita incomes in the country, Massachusetts is home to nearly 160,000 children struggling with hunger and poor nutrition, putting them on track to develop health problems that limit their potential. As the places where children spend a third of their day and often eat at least half their daily calories, schools are a primary driver in young people's knowledge of, attitudes about, and access to food. Our 22 FoodCorps service members in Massachusetts are reaching more than 17,000 children in 34 schools across the state to improve their relationship with healthy food.

*"I wanted to connect quickly to share what an AMAZING addition FoodCorps has been in our building. Juniper has done an outstanding job educating our staff, parents, and students about the importance of making healthy food choices. There is a lot of buzz about the upcoming garden too. I am happy to report that I see students eating less junk food, utilizing the salad bar, and enjoying the Taste Test Thursdays. IOE thanks (Food Corps) and Juniper for making such a big impact in our school in such a short amount of time."*

—MELISSA WEIMAR, CITY CONNECTS COORDINATOR  
AT INDIAN ORCHARD ELEMENTARY IN SPRINGFIELD



## Snapshot of Service

Service member Chloe Miller has supported Gardner Pilot Academy's commitment to getting students' hands in the soil. With six brand-new raised beds and a pollinator garden on campus, Chloe helped bring garden-based science lessons to K-3 students, planting and tasting tomatoes, cucumbers, lettuces, eggplant, beets, and more, and sharing surplus garden produce with GPA families. "Many students discovered new fruits and vegetables that they loved," Chloe shared. She also worked alongside school staff, the student garden club, and local nonprofit Green City Growers to install an indoor growing system for year-round hands-on learning.

# Our Impact

3x

students with more hands-on learning eat up to three times the fruits and vegetables as kids with less learning

60%

6 in 10 students improve or maintain a positive attitude toward vegetables

75%

of FoodCorps schools are measurably healthier by the end of the year

## Massachusetts by the numbers

Our service members accomplished the following last year:

17,478  
*students reached*

3,292  
*lessons taught*

539  
*cafeteria taste tests and promotions*

*"To be honest, before you came I really didn't like vegetables, but now I have tried more and like them more."*

—STUDENT AT MARIO UMANA ACADEMY, EAST BOSTON



Photo courtesy of Springfield Public Schools

## Our Partners

- **Backyard Growers** serves the community of Gloucester, promoting healthy, environmentally sustainable communities and food justice by teaching students and families to grow their own food.
- **Boston Public Schools & Mayor's Office of Food Access** work together to increase food access and food security for students and their families by increasing school meal participation and consumption.
- **Chicopee Public Schools** works to connect kids across the Chicopee Public School District with healthy meals and experiential learning in the classroom and school garden.
- **Groundwork Lawrence** was one of three Groundwork USA pilot communities and has worked in partnership with community members and organizations to build a healthier, stronger, more vibrant city since 1999.
- **Healthy Chelsea** partners with Chelsea Public Schools to promote youth-led food justice initiatives, garden programming, and school food improvement.
- **Mill City Grows** serves the city of Lowell and Lowell Public School District, the most diverse district in the state of Massachusetts, through its mobile markets and school and community garden programs.
- **Springfield Public Schools** is committed to transforming its school meal program through elevating student voice in menu creation, improving cafeteria environments, and changing children's attitudes toward school meals.

MASSACHUSETTS



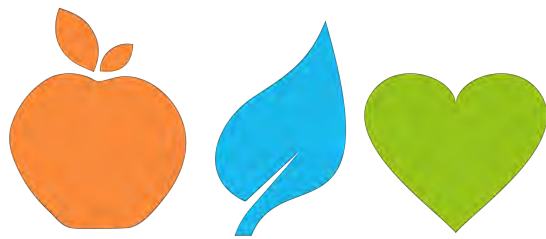
SERVICE ALLIANCE

*Get Involved*

Contact Debbie Watrous  
Massachusetts Dir. of Philanthropy  
[debbie.watrous@foodcorps.org](mailto:debbie.watrous@foodcorps.org)

*Learn More* at [foodcorps.org](http://foodcorps.org)





## WELLNESS IN THE SCHOOLS



### Teaching kids healthy habits to learn and live better



"Come back more often ... the Chefs were great! They know how to reach people like no other chefs have before." *School Cook, South Florida*

We start every CookCamp with a healthy breakfast and storytelling from celebrity chefs like Bill Telepan, Alex Guarnaschelli, Mark Strausman and Evan Hanczor.



"Over the past 3 days, I learned to read labels on food, the value of eating more vegetables, how to eat healthy and a ton of new recipes." *School Cook, South Fl*

# SAMPLE NEW MENU ITEMS

- Black Bean and Plantain Quesadilla
- Roasted Broccoli & Cauliflower Salad
- Southwestern South Bronx Salad
- Cilantro Healthy Coleslaw
- Crispy Kale Chips
- Hot Confetti Corn Marinade
- Kale Pizza
- Zucchini Parmesan
- Moroccan Chickpea Tagine Mushroom Bolognese





# NUTRITION EDUCATION WITH FOOD PRINTS

## FRESHFARM FOODPRINTS

[ABOUT](#)[MODEL](#)[CURRICULUM](#)[FOODPRINTS TV](#)[SCHOOLS](#)[TEAM](#)[RESULTS](#)[BLOG](#)

FRESHFARM FoodPrints integrates gardening, cooking, and nutrition education into the curriculum through a model of partnerships, standards-based curriculum, cafeteria connections and food access. Our expert educators teach hands-on lessons that get students excited about growing, preparing and enjoying fresh, local whole foods — and bring science, math and social studies to life — with the goal of improving health outcomes of children and families.

### FoodPrints Reach



7,000 students

FoodPrints engages students PK through 5th grade in, hands-on, FoodPrints classes in school gardens and classrooms throughout the school year



20 schools

FoodPrints partners with DC Public elementary schools across the city, and helps maintain flourishing school gardens



63 standards-based lessons

Lessons in the FoodPrints curriculum are all aligned with Next Generation Science Standards, Common Core as well as DC standards and national food education standards



We harvest, cook, plant, and write in your journal. We learn about the environment, nutrition, food, and recycling. And the best part - **COOKING and EATING!**



It's critical that this kind of program gets into schools, across the city, regardless of the economic status of the neighborhood, and that it is sustained.





# GENUINE

GOOD FOOD DOES GOOD

## OUR LOCAL SOURCING

Across the country, an increasing number of child nutrition program operators are sourcing local foods and providing complimentary educational activities that emphasize food, agriculture, and nutrition.

Local Sourcing and providing fresh nutritious foods to the children we serve is not just a side project for us at Genuine Foods; it is the core of our business model. Our approach to local sourcing is a complete paradigm shift from our larger competitors. At Genuine Foods, we are a company dedicated to the belief that high-quality, nutritionally balanced, locally sourced foods can be crafted for any food program and for every guest. Our goal is a partnership between the clients we work for and the people we serve. In our partnerships, we strive for the betterment of our community. By developing strong regional partnerships and utilizing local resources, we not only create a better dining program, but also improve the communities where our members live and work.

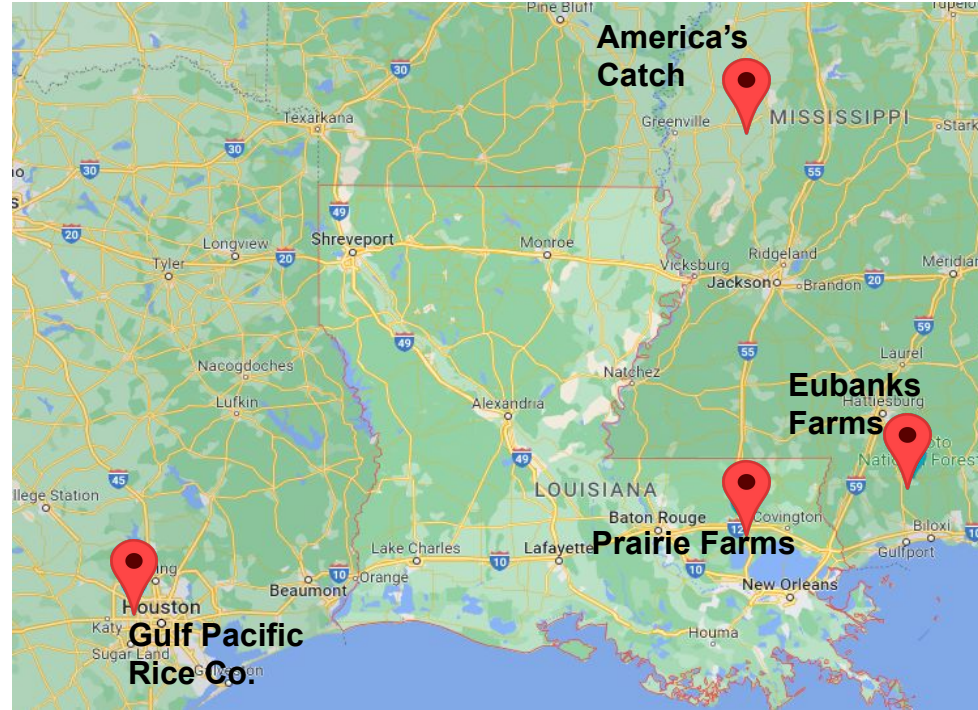
Local foods may include fruits, vegetables, beans, grains and flour, meat, poultry, fish, condiments, herbs, eggs, processed products, and dairy. These products can come from local farmers, ranchers, dairies, fishermen, food processors, and distributors of all sizes. For many school districts, fresh fruits and vegetables are a logical starting place for local procurement. Fresh fruits are especially easy because many can be served with little to no preparation beyond washing - however, the most comprehensive local buying programs incorporate local products in all of the food categories.

Genuine Foods believes that sourcing matters just as much as taste and culinary technique. Procurement is one of the most powerful tools that we have to ensure what we serve also serves the local food ecosystem. In addition to our on-going commitment to seed out small, local, and underrepresented suppliers, we will create mutually beneficial partnerships with local farmers and involve them in education programs for our schools.



# Local LA Partners

- **Eubanks Farms – Wiggins, MS**  
Summer Squash, Cucumber, Eggplant, Corn
- **America's Catch – Itta Bena, MS**  
Catfish
- **Prairie Farms – Hammond, LA**  
Milk
- **Gulf Pacific Rice Co. – Houston, TX**  
Rice



## Louisiana Fresh Produce – New Orleans, LA

Primary delivery coordinator  
4-5x weekly deliveries



# Local MS Partners

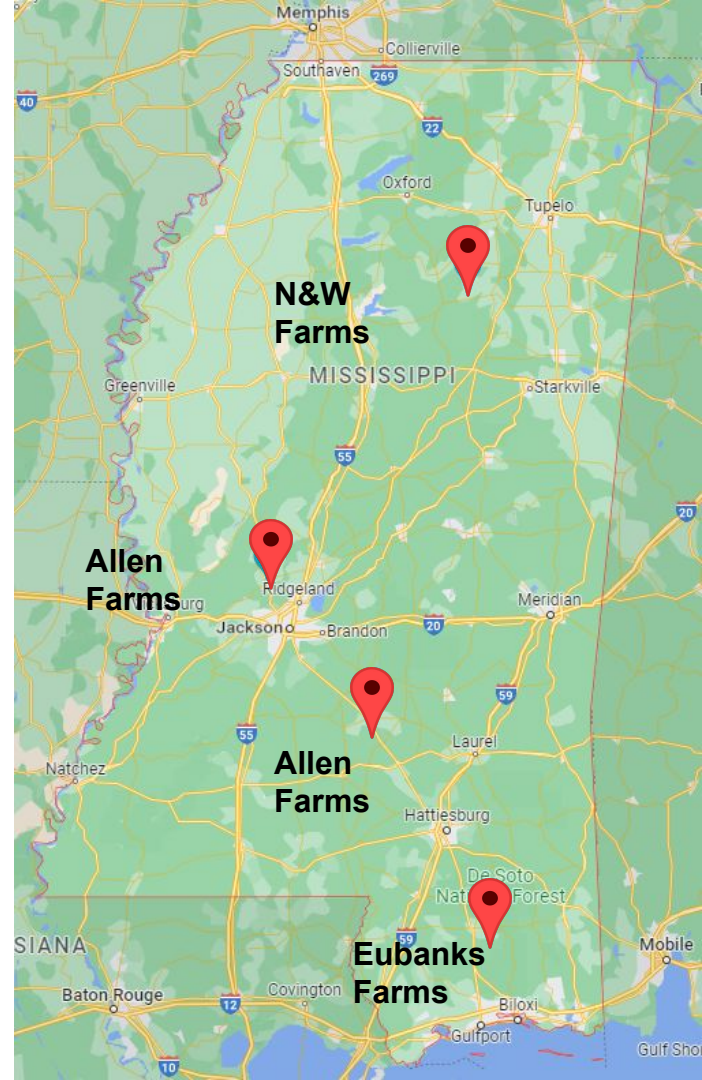


- **Eubanks Farms – Wiggins, MS**  
Blueberries, Corn
- **Allen Farms – Magee, MS**  
Watermelon
- **Salad Days Produce – Flora, MS**  
Hydro Lettuce
- **N&W Farms – Vardaman, MS**  
Sweet Potatoes,



## Louisiana Fresh Produce – New Orleans, LA

Primary delivery coordinator  
4-5x weekly deliveries







GENUINE

GOOD FOOD DOES GOOD

# GENUINE

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## 5

SECTION

## PROMOTION OF THE PROGRAM

- I      **Introduction**
  - Our Food Community
- II     **Marketing Goals**
- III    **Marketing Strategy Components**
- IV    **Special Events**
  - Food Sampling and Exploration
  - Food Community Events
  - Themed Days
- V      **Nutrition Education**
  - Genuine Experts
  - Harvest of the Month
- VI     **Voice of the Customer**
  - Student Surveys
  - Student Food Council
  - Staff Perspective
  - Client Perspective
  - Family Perspective
- VII    **The Genuine Foods Marketing Approach**
  - Marketing Program Components
  - Marketing Materials
  - Communications
  - Genuine Moments

# INTRODUCTION

Genuine Foods' mission is to go "Beyond the Plate" every single day. This unique perspective pushes us to reach for opportunities beyond the delicious, nutritious food that we serve in order to make personal connections with our students, staff, clients, and community.

That applies to all areas of our operation—from procurement to staffing, from menu design to marketing, and it is at the heart of the events, programs, and learning opportunities we carefully design.

We recognize that children's senses, intellect, curiosity, bravery, and sense-of-self are expanding by leaps and bounds every single day—and we feel privileged to be a part of that growth and strive to support and encourage it every way we can. We work hard to make sure that our impact and personal contributions don't stop when the child leaves the cafeteria.



## OUR FOOD COMMUNITY

Students are used to hearing the terms "local" and "sustainable," but can they truly appreciate what that means in the context of their own lives and communities?

Genuine Foods takes the established national nutrition education learning opportunities one step further—in a vital direction—by presenting it within a local context.

Not only do we focus on the importance of fresh, seasonal ingredients, we work with our procurement team to make sure that featured ingredients can be found locally in your area, we spotlight your local growers, and we provide regionally and culturally relevant recipes. This personalizes the learning experience in a way that allows the student to see themselves in the lesson provided.



# GENUINE

GOOD FOOD DOES GOOD



## INTRODUCTION - CONTINUED

Through the “Our Food Community” initiative, Genuine Foods is able to introduce students to their own food community through a variety of educational programs. Not only will they learn about the ingredient itself, how it is grown, when it is grown, and what it does for them nutritionally, they will also be asked to look at how this ingredient is featured in recipes at home, how people they know or restaurants they go to might use it.

Because each community is uniquely different, Genuine Foods will tailor “Our Food Community” activations specifically for the school and its broader community. Extensions of this initiative may include:

- While most schools have a Share Table for uneaten school lunch items, Feed the Farm receptacles may also be added to collect food scraps for composting in partnership with a local farm or organization
- When possible, local growers will be invited to participate in on-campus events to support the Harvest of the Month programming
- Partnering with schools looking to build gardens or those with preexisting gardens to integrate produce grown by students into the school meal program and to illustrate where food comes from
- Along with our Genuine chefs, partner with local restaurant leaders in the community to test innovative menu options and engage students in cooking and the culinary arts

Lastly, because nutrition staff are the heart of the Genuine Foods experience, they are prominently integrated into each layer of food learning and opportunity. We empower these leaders to bring their own personal and cultural perspectives into the day-to-day experience whether that be including family recipes into the menus, or simply by allowing them to shine their own light on what Going Beyond the Plate means to them in making students’ experiences the best they can be.

We also spotlight staff with getting-to-know-you signage in the cafeteria, on social media, and in school newsletters, so that students and staff can make those important personal connections that bring the Genuine Foods experience to life.

# MARKETING GOALS

- Increase participation
- Increase consumption, reduce waste; Deliver innovative nutrition education
- Create community awareness / engagement; Create Genuine Moments for children, staff, and community

# MARKETING STRATEGY COMPONENTS

- Marketing Strategy Components
- Special Events
- Nutrition Education
- Voice of Customer
- The Genuine Foods Marketing Approach



## SPECIAL EVENTS

Genuine Foods has taken great care in designing unique, food-focused experiences that each school can implement independently which support exploration, learning, connection, and fun. Special event categories include:

- **Food Sampling Exploration**
- **Food Community Events**
- **Feast Days**

### Food Sampling Exploration (Adventurous Eaters)

Food sampling experiences allow students to taste new ingredients and recipes, expanding their palate and encouraging openness to new flavors, textures, and dishes. Sampling may focus on single items or full recipes. These sampling experiences foster feelings of empowerment and inclusion in the school meal program. Supporting educational materials will be provided when appropriate. Sampling Format Options:

#### Recipe Showdown

Two new recipes are sampled simultaneously, contest style. Children are asked to visit a voting station to vote for their favorite item while also leaving subjective feedback. Winning recipes are announced with signage on the line.

#### Tasting the Seasons

Three samples of the same ingredient are offered in different states to showcase how ingredients can be experienced differently—raw, steamed, roasted, prepared in a recipe. Corresponds with classroom educational lessons and materials.

### Remote Tasting Stations

These simple, moveable tasting stations can be used at different locations around campus to expand student access to tastings and may be thematically focused (“MoodBoost” - how food impacts energy/mood, etc.). Stations will include signage featuring nutritional information and an “I tried it!” sticker if age appropriate.

Genuine Foods Sampling Guidelines include guidance on seasonally specific ingredient options, accompanying recipes, support student marketing materials including nutritional information, interesting facts, recipes, as well as detailed SOPs on conducting the various tasting formats.





## FOOD COMMUNITY EVENTS

Food Community Events are held in conjunction with school family events such as back-to-school nights, open houses, carnivals, or an event focused specifically on these themes.

## KID'S FARMERS MARKETS

This scaled back kid-friendly version of a local farmers market will feature a handful of booths with local growers and purveyors in a fun, interactive environment for the whole family, with the goal of building community awareness around school nutrition and connecting students and families to their local food community.

In the days or weeks leading up to the event, teachers can incorporate lesson plans featuring timely Harvest of the Month content, information on growing cycles, how produce grows, eating the rainbow, as well as introducing local farmers in-class for quick intros and Q&As. If the school location features a school garden, garden activities and crops will be prominently featured. Teachers may also choose to assign academic projects specifically tied to individual products or growers.

Event vendors will provide fresh produce samples and kids can collect “veggie bucks” as an incentive for trying new items. Kids may also earn “veggie bucks” for trying a new fruit or vegetable in the cafeteria during the week leading up to the event. Kids can then use their health bucks to purchase their own produce items from the market.

School Nutrition Services can host a table sampling school recipes made with featured market ingredients. The event may also include cooking demonstrations from local chefs as well as booths representing relevant local organizations. Educational components may include:

- Food scavenger hunt printables
- Produce info signage at each station
- Take-home recipe cards incorporating products
- Grower information
- Produce maps showing which parts of the state the items have come from

If locally relevant, events may also incorporate the Farmers Market Coalition “Power of Produce” Club which provides educational activities and vouchers for local farmers markets.



## FEAST DAYS

This over-the-top meal celebration held once per semester is a wonderful way for Genuine Foods to give back to the client school and community by hosting a special themed event that ties into the academic year. Possible event concepts:

- **Welcome Back Picnic** – school menu preview tastings (fan favorites), meet your teacher tables (where teachers serve fun treats), information tables showcasing year-round food learning opportunities (Student Food Council, Kids Farmers Market, Genuine Food Experts, etc.)
- **End of Year BBQ** – outdoor grilling, polaroids so friends can take pictures home, yearbook signatures, ice cream truck, teacher photo booths

## THEMED DAYS

Themed days provide schools with fun, easy ideas to keep children excited about lunchtime while learning about foods, ingredients, cultures, and traditions. Promotional materials include weekly specials, new menu items, recipes, and take-home educational materials. Live chef demonstrations may also be incorporated.

- 100th day / 1000th day of school
- National Food Holidays
- Student Chef Days
- Eating around the world
- School Lunch Hero Day



## V. NUTRITION EDUCATION

Good nutrition is the building block for establishing life-long healthy habits. Genuine Foods focuses on creating stimulating environments and experiences to keep the interest of students while finding opportunities to relate nutrition education to their school curriculum.

### **Genuine Experts**

This interactive series of virtual and live educational programming is the cornerstone of the Genuine Foods nutrition education initiative. Built around a carefully curated group of food professionals across a variety of disciplines and regions, the Genuine Experts program gives students access to immersive, detailed experiences designed to expose them to unique ways of approaching, working with, and experiencing different foods, and does so through a cultural, experimental lens.

Genuine Experts convey snappy, informative lessons on a variety of topics via high quality video content that is shared with students alongside corresponding in-class workshop-style curriculum and resources. When possible, local experts will be incorporated to supplement a live experience. Genuine Experts include growers, specialists, chefs, and local organization representatives.

Meant to be highly hands-on, each of these modules allows students to touch, smell, taste, and create their own delicious culinary creations while learning about food origins, processes, uses, cultural relevance, and history.





## V. NUTRITION EDUCATION - Continued

Genuine Expert modules topics include:

### Fermentation

Lesson: how acids affect a food's natural state and how that is different from cooking; preservation; history of preservation; pickles from different cultures

Activity: students will select from a variety of raw vegetables, aromatics, spices, and vinegars to create their own jarred quick pickle to take home with them

### Leaves

Lesson: exploring the wide variety of edible leaves including lettuces, herbs, and unusual leaves such as radish leaves, carrot tops, and dandelion greens; their growing conditions; uses

Activity: students work with a variety of products to design their own leaf-centric creation including pestos, salads, and wraps

### Seeds

Lesson: learning about seed preservation, heritage crops, rediscovering lost produce; sprouting; cultural uses--tahini, dips

Activity: students work with a variety of products and implements to design their own creations including spreads, dips, balls, bars

### Spices

Lesson: the difference between herbs and spices, spice trade history, key cultural spices, smells, tastings, unusual uses

Activity: students each create a unique spice blends to create their own flavored popcorn snack Time will also be spent during each module to engage students in understanding how these lessons affect them directly--relating to their families of origin, culture, or upbringing.

Ancillary home assignments ask students to research how each module might relate to them personally--interviewing family and community members, documenting family recipes or stories related to certain foods or food experiences. Genuine Expert module components include:

- Genuine Expert Video Module
- Module outlines with contextual background information
- Product lists
- Supply lists
- Recipes
- Supplemental materials

### Mobile Kitchen Carts

The same carts used for Sampling experiences will be utilized for Genuine Expert modules. Outfitted with the necessary supplies to conduct demonstrations in a variety of school locations, this allows students to have access to food experiences they may not have access to at home.

# HARVEST OF THE MONTH + RECIPE CARD

Harvest of the Month features ready-to-go tools and resources that can be used in diverse applications to support healthy eating.

All Harvest of the Month resources are based on the United States Department of Agriculture (USDA) and Department of Health and Human Services (DHHS) 2010 Dietary Guidelines for Americans. The guidelines are supported by extensive research that shows eating a colorful variety of fruits and vegetables can help children maintain a healthy weight and lower their risk for serious health problems. Studies also show that eating nutrient-rich foods like fruits and vegetables can help students do better in school through improved learning, behavior, and attendance.

APRIL 2021

## HARVEST OF THE MONTH

### CARROTS



#### DID YOU KNOW?

- The longest carrot ever grown was 19 feet long!
- Baby carrots sold in the stores started out as regular carrots. The carrots are cut down and shaped into baby carrots.
- Not all carrots are orange; other carrot varieties include white, yellow, and purple carrots.

#### GOOD NUTRITION

Carrots are rich in vitamin A and beta-carotene which are important for good eyesight! These essential nutrients also **help with healthy growth and building immunity.** Beta-carotene also gives carrots their bright color.

#### BUYING AND STORAGE TIPS

- Look for carrots that are firm and free of bruises
- Carrots should be kept in the refrigerator and can be stored for up to three weeks. To keep them fresh even longer, store them in a closed plastic bag or container.
- Remove the green tops before storing!

#### HEALTHY EATING TIPS

- Dip It: try carrot sticks or baby carrots with hummus, peanut butter or salsa, and decide which dip is the best with the carrots!
- Add It: Try adding sliced or shredded carrots to your salads to add some colors and nutrition to your plate!
- Cook It: Cook carrots until they are just tender. Carrots lose flavor and nutritional value the longer they cook.

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FOOD SOURCE  
THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER



APRIL HARVEST OF THE MONTH RECIPE CARD

### CARROT FRIES

#### INGREDIENTS

- 8 large carrots
- 2 teaspoons vegetable oil
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 teaspoon dried thyme

#### DIRECTIONS

- Preheat the oven to 425°F.
- Wash, peel and cut the tips off of the carrots.
- Cut the carrots in half lengthwise, and then cut each half widthwise to form thick fry-shaped carrot sticks.
- In a mixing bowl, combine all of the ingredients and mix until the carrots are evenly coated.
- Transfer the carrots on a single layer onto a baking sheet lined with parchment paper and bake for 18-20 minutes. The carrots should be crispy on the edges and beginning to brown.
- Serve the carrot fries hot with your favorite dipping sauce.

#### SERVINGS: 4



*Did you know?*  
The carrot is a root vegetable and the part we eat is known as a taproot.  
Carrots were first grown as a medicine, not a food.  
Not all carrots are orange; other carrot varieties include white, yellow, and purple carrots.

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## VOICE OF THE CUSTOMER

### STUDENT SURVEYS

To continuously understand changing tastes and overall satisfaction, we place an importance on obtaining feedback around what meals students want on the menu, what items they love, and ways we can continue to innovate. Conducting frequent, kid-friendly surveys is just one of the many ways that we strive to connect with student opinion.

Our Genuinely Gotta Know surveys utilize an eye-catching interactive survey station where students will be led through age-appropriate survey tools—either printed sheets that they simply circle answers, or tablets for taking online surveys. Genuine Foods swag and chances to win prizes are a fun participation incentive.

Surveys are held at minimum once per semester and data is compiled along with feedback from sampling events and presented to clients with recommendations for menu, recipe, and tactical operational adjustments. All facets of meal service will be taken into consideration. Data and recommendations are reviewed with the client in order to capture their perspective on results and recommendations, and strategy and timeline will be agreed upon for any necessary changes.



Additional age-specific student engagement and feedback opportunities include:

- “Foods I Like / Foods I’d Like to Try” boards in the cafeteria for kids to pin ideas to in the form of drawings or pictures from magazines that they have brought from home
- Themed recipe contests where winner’s dish gets added to menu for limited time
- Special seasonal projects allowing students to express their connection to, or feelings and opinions about food, in the form of art, poetry, or photography which are then shared with the school exhibit-style.



## STUDENT FOOD COUNCIL

In addition to surveys, a core aspect to encouraging and empowering student feedback and contribution is the creation of a Student Food Council. The goal in creating the Council is to instill in students that they, too, can make an impact in their own local food community.

Created strategically to incorporate each grade level, the Council will meet monthly and will serve a variety of age-appropriate functions:

- Act as a focus group, contributing student perspectives on menu items and the creation and execution of special events
- Participate with sampling and surveying to encourage student participation
- Act as mentors and food ambassadors for same-aged or younger students
- Assist with cafeteria staff appreciation programs
- Help design student chef volunteer program
- Bridge communications between operators, administrators, and students

Each Council may vote on a specific focus for the year, such as building a school garden, composting, nutrition education, food exploration (recipe development), sustainability, philanthropy, or food advocacy. The Student Food Council may also connect with community partners such as farmers markets, food banks, or other non-profits, in order to provide a deeper experience of their local food community.

Incentives and rewards for student involvement may include a special catered event in their honor as well as being featured in school social media, newsletters, and local press outreach.

### Staff Perspective

The Genuine Foods foodservice staff is the beating heart of the school lunch experience and is a key factor in the success and acceptance of any school meal program. Great care is taken to equip and empower these leaders through appropriate training, mentorship, and engagement. To support that, Genuine Foods provides the following staff-centric initiatives:

- Recipes From the Heart, a company-wide initiative where staff can submit beloved recipes from home for consideration in menu inclusion
- Staff spotlights in school social media or newsletter
- Staff spotlight signage in cafeteria so that students can begin to know their food service team better
- Possible inclusion in Genuine Foods corporate social media or newsletter
- Staff focus groups to support constructive feedback and innovation

### Client Perspective

Administrator-specific surveys will be utilized to measure satisfaction with overall Genuine Foods operations. Survey review sessions will be conducted in a focus group style in order to creatively address food or operational issues as well as to review staff performance and student feedback. Analysis will look at year-over-year growth and satisfaction.

### Family Perspective

Two-way communication with parents and family is highly encouraged and will be supported by school information booths at open houses and back to school nights, providing families with information about the student's nutritional experience and education, as well as providing a place for family to ask questions and provide feedback. Feedback will also be solicited in school newsletters and via relevant social media posts.

## VII. GENUINE FOODS MARKETING APPROACH

The Genuine Foods approach to in-school marketing is simple. Create great tasting, locally and culturally relevant menus and describe them in exciting, descriptive ways. Amplify menus with clear signage highlighting real food, real people, and the real experiences that reinforce a warm, welcoming, and inviting environment. And create exciting, supportive learning opportunities and themes to increase interest and engagement.

When marketing your school nutrition program, there are two key target audiences we strive to engage.

The first is the students themselves. Since children make decisions on what to eat based on what tastes good, we use fun, exciting, and descriptive language to accentuate the flavors of dishes. We also encourage students to try new foods and flavors through sampling, role modeling, and interactive learning experiences.

The second audience is parents and caregivers, and for them we strive to drive home the message that the meals provided are nutritious, creative, and use only high-quality ingredients. Parents play a huge part in influencing what their children eat. If parents know their school is providing fresh, healthy meals, they will choose school meals over food from home.

Here is an overview of what marketing resources we provide to support engagement, retention, learning, connection, and fun.

Each client receives a curated 3-month cycle of 6-week menus, events, programming, and educational experiences, with additional optional programmatic add-ons should manpower and resources allow.



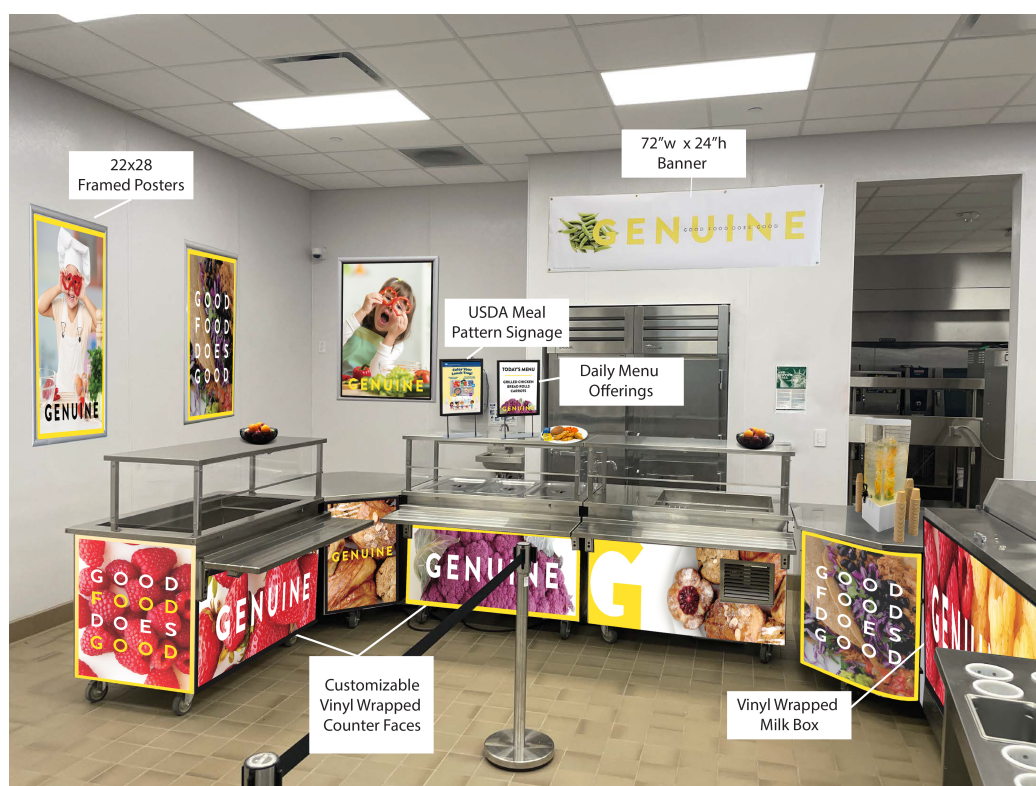
# MARKETING PROGRAM COMPONENTS

## Marketing Program Components

- 3-month menu cycle with 6-week recipe rotations
- Calendar including holidays, seasonality, events, themes
- Nutrition Education support materials and video content
- Sampling program support materials
- Survey support materials
- Event support materials
- Posters and signage
- SOPs including layouts and planograms for operationalizing foodservice components and marketing materials to include:
  - Set-up of hot line (which pans, risers, utensils to use), salad bar, and other service areas; how to label food on the line; planograms; general protocol
  - Smallwares protocol including links to purchasing items (with a variety of cost tiers to choose from), instructions, order guide/excel spreadsheet
  - Age-appropriate “Flavor Stations” to introduce additional flavors

## Marketing Materials

- Colorful, eye-catching framed posters
- Hanging banners
- Pop-up banners
- 8.5x11” framed flyers
- 8.5x11” framed menus
- Laminated magnetized menu cards
- Hand-outs / take homes for each age group
- “Menu of the Day” presentation table with plated foods and signage
- Staff uniforms
- Branded staff name tags with fun food tie-in (“My favorite food: ...”)

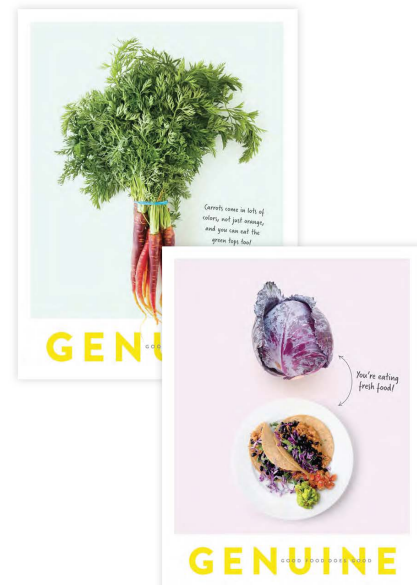


## MARKETING PROGRAM COMPONENTS - Continued

- Cafe Signage and Decor refresh is included in our proposed marketing plan.



### IN SCHOOL PROMOTION POSTERS



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## Communications

Genuine Foods prioritizes transparent, authentic communications as a way of building trust and buy-in from students, families, and the community. The following are communication channels and formats that can be created in partnership with schools in order to present information, calendar of events, data, fun facts, staff spotlights, food community news, and product sourcing news.

- School newsletter articles
- Student newspaper articles or features
- Robocalls and email blurbs
- Website copy
- Letters to parents
- Social media posts
- Joint press releases
- Nontraditional media including sidewalk signs, chalking the sidewalk, outdoor a-frame signs, bulletin boards

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## GENUINE MOMENTS

The last but possibly most valuable piece of the Genuine Foods food service mission is focused on creating what we call “Genuine Moments.”

As we said earlier, every aspect of our operation—from procurement to staffing, from menu design to marketing—is built around the opportunities we have to make a difference, invest in relationships, and go above and beyond every chance we get.

This mission is woven throughout each area of this proposal. From creating learning experiences that feel uniquely relevant to students as individuals, to creating recipes and events that students can see themselves in, from honoring our staff by showcasing them as individuals who bring personal value to the Genuine Foods mission, to connecting staff, students, and administrators more deeply to their own local food community.

We pride ourselves on making the cultivation of Genuine Moments as important a mission as serving delicious and vibrant food. We believe they go hand-in-hand. From the inception of Genuine Foods, when founder Jeff Mills realized he had the incredible opportunity to upend the food service status quo for schools in Washington DC and create a new paradigm for what was possible, we have committed ourselves to not just quality food, but quality experiences founded on connection, warmth, inclusion, and meaning. It is who we are.

We look forward to creating Genuine Moments together for your students.

*“Genuine Foods has been a game changer for us this school year. Our students and stakeholders are thrilled by the quality of meals, professionalism of Genuine Foods staff, and the level of service we receive. The palates of our students have been exposed to new tastes through the diversity of our menu and we have seen our food waste decrease drastically. Without hesitation, I highly recommend Genuine Foods to all of my fellow charter and district leaders!”*

Chris Jones, Head Administrator, Albuquerque Bilingual Academy





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## PEOPLE AND TRAINING

Genuine Foods recruits individuals that are passionate about food and understand how important nutritious food is to health. Above and beyond prior experience, we look to on-board individuals that have a passion for learning and are looking to advance their skill set and further their culinary career.

### Genuine Foods Hiring Plan Checklist

- ✓ Interviews with all existing staff
- ✓ Interviews of new staff
- ✓ We hire people that would excel as hosts of the best restaurants and commit to the highest standards of meal preparation
- ✓ Our screening process ensures a high probability of success with our new hires
- ✓ Greet with a smile, communicate with a smile and a sense of sincere hospitality

## RETENTION AND PROMOTION

Genuine Foods believes staff is our greatest asset. To retain skilled staff, continuing educational opportunities will be made available, including online and hands-on training and off-site internship opportunities

## TRAINING AND DEVELOPMENT

Staff training and development figures prominently in the Genuine Foods model. We believe that the strongest influence on scholar behavior is a strong, capable, customer-service oriented front line workforce.



# EMPLOYEE HANDBOOK

Genuine Food's HR team spent most of 2021 updating our employee handbook so ensure workplace rules were communicated efficiently to employees.

It also serves as a great resource to our employees who need to know things such as where to bring a complaint, how to request time off, and what leave benefits they may be entitled to.

## GENUINE FOODS EMPLOYEE HANDBOOK GENUINE

We measure our success by the health and wellness of the communities we serve.

Last updated: December 2021

### Welcome

Welcome to GENUINE FOODS! We are delighted that you have chosen to join our organization and hope that you will enjoy a long and successful career with us. As you become familiar with our culture and mission, we hope you will take advantage of opportunities to enhance your career and further GENUINE FOODS' goals.

You are joining an organization that has a reputation for outstanding leadership, innovation, and expertise. Our employees use their creativity and talent to invent new solutions, meet new demands, and offer the most effective services in the industry. With your active involvement, creativity, and support, GENUINE FOODS will continue to achieve its goals. We sincerely hope you will take pride in being an important part of GENUINE FOODS' success.

Please take time to review the policies contained in this handbook. If you have questions, feel free to ask your supervisor or to contact the Human Resources (HR) department at GF-HR@genuinefoods.com.

### Message from the CEO:

Growing up, I depended on school meals. One of my favorite memories from school was lasagna day. The smell of a scratch-made meal, the tomato sauce, the melted cheese, took over the entire school. Students and teachers had a pep in their step when they walked into the cafeteria.

My goal with starting Genuine Foods is to continue building a team of dedicated and passionate foodies who make every meal feel like lasagna day for the students and adults we serve.

As you know, food service is a team sport. It takes a village to pull off every service, every day. I can't thank you enough for joining us on this journey.

Please know that everything you do big or small makes an impact and that our success depends on the care you put behind your work. Collaboration and open communication are key values. We are here to listen and to improve.

I look forward to meeting you all!

Jeff Mills  
Founder and CEO

### NEW HIRE FORMS / PROCEDURES

New Hire First Day/Week Checklist (HOURLY)  
New Hire First Day/Week Checklist (SALARY)  
New Hire Permissions for Software Access Form  
New Hire Hardware Request Form

### HUMAN RESOURCES

Genuine Foods Employee Handbook 2022.pdf  
Bereavement Leave Policy  
Mandatory COVID-19 Vaccination Policy  
Cell Phone Stipend Agreement  
Cell Phone Stipend Process Guide

### BENEFITS

Aetna Microsite

### MANAGER SELF-SERVICE

#### Hiring Process Hourly Guidelines

Hiring Process Salary Guidelines

Change of Status Process Guide

Change of Status (COS) Form

Written Warning Form

All Site Locations and Addresses

Employee Directory

Talent Requisition Form

Position Matrix



Genuine Foods uses Paylocity to track payroll and benefits, but it also serves as a great platform for our employees to easily access all the resources they may need such as:

- New Hire Forms
- Pay and Benefit Information
- Pay Stubs and W-2's
- Employee Directory
- Updated HR or Company Policies

Genuine Foods will provide a copy of the handbook if it is requested; the current handbook is 107 pages.

# TRACKING PROFESSIONAL STANDARDS

The required professional standards consist of hiring standards and annual training requirements for school nutrition program directors of school food authorities (SFAs), State directors of school nutrition programs, and other staff. The annual training requirements and hiring standards have a simple goal. They help assure the success of the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

Genuine Foods tracks professional standards of all employees to ensure we are compliant with USDA standards, especially if selected for administrative review.

Based on the position food service staff hold with Genuine Foods will determine the number of training hours they are required to complete. Below is a table that shows the breakdown of each position.

Job Category	Annual Training Requirements*
Directors	12 hours
Managers	10 hours
All Other Staff (working 20 hours or more per week)	6 hours
Part-Time Staff (working less than 20 hours per week)	4 hours
Mid-year hires in all categories (January 1, or later)	One-half of training requirement for each job category
Temporary and acting employees, substitutes, and volunteers	Any annual training requirements are at the discretion of the State agency and may be required within 30 days of start date

\*Annual training requirements apply to the 12 months between July 1 and June 30.

Genuine Foods ensures most training hours are completed from annual trainings held at the beginning of each school year. For Directors, Managers and all other staff working more than 20 hours per week, additional training opportunities and webinars are offered to staff that cover any of the approved categories listed below.

Key Areas	Training Topics
Nutrition – 1000	Menu Planning (1100) Nutrition Education (1200) General Nutrition (1300)
Operations – 2000	Food Production (2100) Serving Food (2200) Cashier and Point of Service (2300) Purchasing/Procurement (2400) Receiving and Storage (2500) Food Safety and HACCP (2600)
Administration – 3000	Free and Reduced-Price Meal Benefits (3100) Program Management (3200) Financial Management (3300) Human Resources and Staff Training (3400) Facilities and Equipment Planning (3500)
Communications and Marketing – 4000	Communications and Marketing (4100)



## DIVERSITY, EQUITY & INCLUSION

**Genuine Foods defines and strive to live our commitment to DEI in the following ways?**

**TRUSTWORTHINESS** Actively seeking to hire and retain a team, and meaningfully engage with partners that embody a heterogeneous mix of identities (race, ethnicity, nationality, gender, gender identity, veteran status, physical and cognitive ability, age, sexual orientation, socioeconomic class, experience, etc.). We're also intentional about creating authentic opportunities where this commitment can directly reflect the unique needs and identities of our customers, teammates, and the communities we serve.

**EQUITY:** Regardless of identity, all employees are compensated fairly and have the opportunity and support to succeed and grow in their jobs. How this shows up most in our work currently is through a KPI to "grow our own garden." The senior leadership team and every unit manager's performance is in part measured by their ability to promote from within and to create varied career paths and growth opportunities for team members, regardless of where they've started, and not contingent on their ultimate goals.

**INCLUSION:** The identities of all employees are respected and valued. Employees have the opportunity to participate and contribute regardless of their identity. Whether it's a daily stand-up in a kitchen, 1-on-1 with their manager, water cooler Slack channels, semi-annual employee surveys, department meetings, or company-wide town hall meetings— we create ample opportunities for self expression and being heard.



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## CultureWise - Built for High Performing Culture

The CultureWise app is the 2nd phase of a culture scaling initiative; the first phase being a series of group training sessions for all employees, and individualized training sessions for all managers and aspiring site leaders.

Through interaction with the CultureWise app we will be sustaining and integrating the Genuine fundamentals into our day to day work life.

Learning how to practice our Genuine fundamentals is essential to building an organizational culture. Too many companies don't take organizational culture seriously and team members hired from our competitors define organizational culture as the weakness of large food service management company corporations.



With this platform, "gamifying" our fundamentals daily will help our values become 2nd-nature.

New hires won't have to think too hard about how to exhibit fundamentals daily; they will live the 'Genuine Way' effortlessly.

This will take time and practice, which is why every week for a new hire or new role promotion will spend their first 31 weeks engaging in the CultureWise culture scaling plan.



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## IMPLEMENTING CULTUREWISE

Genuine Foods has incentivized the CultureWise application to continuously promote culture at all of our client locations, but also with our remote staff members.



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## EVALUATING EMPLOYEE ENGAGEMENT

Genuine Foods actively recruits individuals that are passionate about food and understand how important nutritious food is to health. Above and beyond experience, we look to on-board individuals that have a passion for learning and are looking to advance their skill set and further their culinary career.

Genuine Foods makes an every day effort to ensure our staff is set up for success when they join the Genuine Foods team. From training to communication to benefit packages that are offered to our employees, we are constantly evaluating our support services we provide.

Employees have an opportunity to complete 'Employee Engagement' surveys in our HR system, Paylocity. We use these surveys to see how we are performing as an employer and what are the areas that need improvement.

**"I would like to see Genuine Foods continue to expand and grow."**

**"I just love working for Genuine Foods, so proud and thankful to be part of this company."**

My team helps me successfully complete my work



■ Strongly Agree ■ Agree ■ Disagree ■ Strongly Disagree

I feel my work contributes to the overall success of  
Genuine Foods



■ Strongly Agree ■ Agree ■ Disagree ■ Strongly Disagree

"I feel heard and seen in my role?"

"Genuine Foods is a great company to work for. You can learn a lot working for this company. Everyone is a team player and managers are awesome."

"I really see a future with this company and believe in the mission that we do everyday."

There is good communication between my team  
and I



■ Strongly Agree ■ Agree ■ Disagree ■ Strongly Disagree

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## BENEFITS OF WORKING FOR GENUINE FOODS

COVID-19 brought a lot of uncertainty to the food service industry over the past few years. Genuine Foods wanted to do something to make our employees feel more secure in their positions.

Last year, we changed to a better healthcare provider and now cover 75% of our employees' benefit costs. We believe in investing in our employees and their families health and well-being.

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## WELCOME



At Genuine Food Lab LLC, we appreciate your commitment and contributions to our organization's success. Each year, we strive to offer benefit plans to our employees that not only reward you for your hard work but also offer you and your family comprehensive and affordable health and wellness protection. We are confident that you will find our benefit offerings to be of excellent value to you and to your dependents.

In the following pages, you will find a summary of our benefit plans for 2022. Please read this guidebook carefully as you prepare to make your elections for the upcoming plan year to ensure that you select the coverage that is right for you. For more detailed information, please refer to your plan benefit booklets or summary plan descriptions (SPDs). The plan benefit booklets determine how all benefits are paid.

### ABOUT THIS GUIDEBOOK

This benefits guide describes the highlights of Genuine Food Lab LLC benefits programs in non-technical language. Your specific rights to benefits under this program are governed solely, and in every respect, by the official plan documents and not the information contained within this benefits guide.

In the event there is any discrepancy between the descriptions of the program elements contained within this benefits guide and the official plan documents, the language of the official plan documents shall prevail. You should be aware that any and all elements of our benefits program may be modified in the future to meet Internal Revenue Service rules, or otherwise as determined by Genuine Food Lab LLC.



## Employee Benefits Guide

Effective January 1, 2022 - December 31, 2022



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## ANNUAL TRAINING

Genuine Foods holds annual training with staff at all locations to cover the basic principles of School Nutrition Programs.

Listed below are the topics that are covered:

- Overview of School Nutrition Programs
- Meal Pattern Requirements
- Meal Patterns: Items vs. Components
- Identifying a Reimbursable Meal
- Portion Sizes
- Offer vs. Serve
- Food Allergies and Documentation
- Kitchen Signage
- Production Records
- Civil Rights

The collage displays 30 slides from the Genuine Foods Annual Training presentation, organized into a grid. Each slide features the 'GENUINE' logo and the tagline 'GOOD FOOD DOES GOOD'. The slides cover the following topics:

- Other Meal Types** (Slide 6): Discusses breakfast, lunch, and dinner requirements.
- Menus** (Slide 7): Discusses menu planning and requirements.
- Meal Pattern & Reimbursable Meals** (Slide 10): Discusses meal patterns and reimbursable meals.
- Meal Pattern & Reimbursable Meals** (Slide 11): Discusses meal patterns and reimbursable meals.
- Reimbursable Meals** (Slide 12): Discusses reimbursable meals and meal patterns.
- Why do you need to know this?** (Slide 13): Discusses the importance of knowing meal patterns.
- Grade Level Menus** (Slide 14): Discusses meal patterns for different grade levels.
- National School Lunch Program (NSLP)** (Slide 15): Discusses the NSLP and meal patterns.
- Lunch Dietary Specifications** (Slide 16): Discusses dietary specifications for lunch.
- School Breakfast Program (SBP)** (Slide 17): Discusses the SBP and meal patterns.
- Breakfast Dietary Specifications** (Slide 18): Discusses dietary specifications for breakfast.
- Snack Programs** (Slide 19): Discusses snack programs and meal patterns.
- Meal Components** (Slide 20): Discusses meal components and meal patterns.
- Fruits** (Slide 21): Discusses fruit requirements and meal patterns.
- Fruit Crediting** (Slide 22): Discusses fruit crediting and meal patterns.
- Vegetables** (Slide 23): Discusses vegetable requirements and meal patterns.
- Vegetable Subgroups** (Slide 24): Discusses vegetable subgroups and meal patterns.
- Vegetable Crediting** (Slide 25): Discusses vegetable crediting and meal patterns.
- Mixed Vegetable Crediting** (Slide 26): Discusses mixed vegetable crediting and meal patterns.
- Whole Grains** (Slide 27): Discusses whole grain requirements and meal patterns.
- Whole Grains** (Slide 28): Discusses whole grain requirements and meal patterns.
- Meat / Meat Alternate** (Slide 29): Discusses meat and meat alternate requirements and meal patterns.
- Meat / Meat Alternate** (Slide 30): Discusses meat and meat alternate requirements and meal patterns.
- Milk** (Slide 31): Discusses milk requirements and meal patterns.
- Product Documentation** (Slide 32): Discusses product documentation and meal patterns.

# GENUINE

GOOD FOOD DOES GOOD

Following the start of the school year, Genuine Foods will initiate an on-site progressive, scratch-cook culinary training for each school.

Ongoing instruction and guidance will advance the food service workers' understanding of how to transform raw ingredients into healthy, delicious meals.

Elements of the initial and ongoing training include:

- **Storage/Organization** - Efficient inventory practices and storage techniques to reduce food waste.
- **Knife Skills** - Basic and more advanced knife skills necessary to support scratch preparation.
- **Mise en Place (preparing in advance)** - Including batch prepping and prioritizing.
- **Basic Cooking Techniques and Timing** - Including blanching, roasting and preparing homemade dressings.
- **Marketing Flavor** - Enhancing the best flavors from food including use of herbs and spices and promoting them through presentation and student engagement.
- **Community Engagement** - How to effectively support the school community in advancing school wellness.



## After completing the three-week long staff-wide culinary and hospitality training with established goals

### Staff will:

- Be well-versed in food safety and federal/state-level compliance requirements including production records, temping foods, portioning, offer vs. served, civil rights, and nutritional guidelines.
- Feel comfortable preparing all recipes on the initial menu and be versed in culinary fundamentals including knife skills, food preparation techniques and reading recipes.
- Have a strong understanding of customer service principles, including behavioral reinforcement techniques.
- Learn conflict management techniques and when/how to communicate challenges.
- Demonstrate knowledge of standard operating procedures for food allergies, substitutions, food recalls, weather closure, power outages and security issues.
- Understand FIFO and other basic principles to limit food waste and when/the process for donating shelf-stable food or fresh produce.
- Practice the ins and outs of operations with their kitchen team (team identified during the training period based on skills, competencies and personality types).



# GENUINE

## FOOD SAFETY

Every day we prepare and serve scratch-made wholesome meals out of our kitchens. Everything that enters and leaves our kitchens is received by our purchasing team and inspected for correct temperatures, condition, and quality. After raw ingredients are received and stored properly, they are handed off to our culinary team.

- Temperatures are checked through the day at the kitchen by our Director of Operations (assigned) or Food Services Director (on-site staff).
- Temperatures are also checked frequently at scheduled times using either a stemmed or infrared thermometer. These temperatures are kept in a record log and adhered by the following guidelines:
  - Storage rooms for dry goods: 50 -70 °F
  - Refrigerators: 41 °F or below
  - Freezers: at or below 0 °F
  - Cold food delivered, served and stored: 41 °F or below
  - Frozen food delivered and stored: at or below 32 °F
  - Hot food delivered and served at: 135 °F or above
- Our kitchens operate under the following guidelines for cooking fresh food:
  - Internal temperatures (hold at or above specified temperatures for 15 seconds):
    - Ready-to-eat - 135 °F
    - Fish or whole muscle cuts of meat - 145 °F
    - Ground Meats - 155 °F
    - Poultry - 165 °F
    - Soups/Casseroles - 165 °F
- Logs are kept digitally and are easily audit-able, and under the following formats:
  - Thermometer calibration logs
  - Delivered food temperature logs
  - On-site equipment temperature logs
  - Commissary kitchen temperature logs (all of the above)





Genuine Foods' has standard operating procedures that guide its management and support for all students that require food allergy accommodations. Our approach is a collaborative effort between nutrition and compliance, operations, and culinary.

At the beginning of the school year, and as needed, we work with you to identify and collect the necessary dietary modification and/or medical documentation for each student. In the back of the house, we have strict receiving and cooking procedures to prevent cross-contact. In the front of the house, we correctly and clearly label menu items on the serving line.

In the case of an extreme allergy, we work with each school on a food allergy emergency action plan and determine who from school should be contacted in case of an emergency.

## FOOD ALLERGEN SAFETY MANAGEMENT

Genuine Foods understands the importance of kitchen and food safety including strong allergen management practices. Our commissary kitchen is free of any peanuts and tree-nuts. Genuine Foods exceeds industry standards in the preparation and service of allergen-free meals.

- All food ingredients are sourced from nut-free facilities
- A dedicated allergen free work space is used in the preparation and pack out of special dietary meals.
- All allergens are properly noted on our daily, weekly and monthly menus.
- All individually packaged meals are properly labeled noting any allergens
- Our allergen management process is carefully monitored by our Executive Chef, who individually approves all allergen free meals prior to final pack-out and transportation.

## HACCP ANALYSIS

The safety of our customers is imperative to every aspect of our business, from food handling safety checkpoints, storage, and packaging to the way we deliver meals utilizing temperature-controlled containers and vehicles. Genuine Foods' food safety guidelines and principles are developed using FDA-recommended Hazard and Critical Control Point (HACCP) analysis providing a systematic approach in our manufacturing, processing, production and overall food service. These food safety measures also ensure a structured approach when managing food allergens, hygiene and sanitation, and supply chain controls unique to each location. Our Food Safety Program is structured to:

- Identify potential hazards that may occur in all food handling operations carried out in the business.
- Identify where these hazards can be controlled.
- Monitor these control methods.
- Provide corrective actions when a hazard is found to be not under control.
- Establish, document, and verify detailed pre-requisite programs.
- Be regularly reviewed for adequacy (at least every 3 months).

# STAFF UNIFORMS



T-SHIRTS AND HATS



LONG SLEEVE CHEF COATS



SHORT SLEEVE SHIRTS



## ACCOUNT HISTORY - LOST ACCOUNTS

Genuine Foods has not lost any accounts from our Higher Education/Independent Schools division. Over the last two years, we have mutually parted ways with several public K-12 charter schools for the following reasons.

### **Elysian Charter School - Hoboken (Hoboken, NJ)**

- Genuine Foods parted ways with Elysian Charter School in January 2022 after giving a day notice of contract cancellation. Elysian Charter School required an independent vehicle to deliver individually packaged meals to New Jersey from Genuine Foods commissary kitchen in Brooklyn, NY. Elysian had fallen below the estimated minimum number of meals for more than one year, and Genuine Foods could no longer financially justify servicing the school

### **Bedford Stuyvesant New Beginnings Charter School (Brooklyn, NY)**

- Genuine Foods took on Bedford Stuyvesant New Beginnings with the understanding that the school would install a hood system to transition to cook on-site preparation. Unfortunately, the school made the decision not to invest in a hood system and neither party was interested in continuing the partnerships with the facilities limitations. We allowed the contract to expire and did not re-bid.



## EXPERIENCE OF DISTRICT MANAGER AND REGISTERED DIETITIAN

### DISTRICT MANAGER SUPPORT

The District Manager assigned to Fannie C. Williams Charter School will visit each of our partner accounts weekly during openings and transition periods. As a regional company, our Food Service Director and Regional Managers have a much smaller territory, and less client loads than most of our competitors do. This allows us to provide more on-site visits, more in person support and staff training.

Once fully opened our District Managers will visit partners at least monthly, and more frequently during the school year, for special events, or when accounts need specialized attention. Being located in Louisiana you are located near a majority of our corporate and support services and will see an enhanced presence from additional services such as: Marketing, Nutrition Support, Culinary, Safety and others.



# Experience of Region/District Manager, Account Manager, and Registered Dietitian in working with Child Nutrition Programs



## TIFFANY BROOKS | Account Manager & Regional Manager Director

Tiffany is a self-proclaimed “servant leader” that started her career in restaurants, honed her skills with a large k-12 foodservice management company, and most recently led facilities/operations/procurement at a single-site charter school. She studied advertising at the Academy of Art University in San Francisco. As a regional director of operations at Genuine Foods, Tiffany leads the New Orleans region foodservice management schools in partnership with a team of Regional Area Managers she manages. Tiffany is passionate about people, culture, creativity, and an advocate for social change. Tiffany has 18 years of Food Service Management leadership experience, 12 years of experience in Child Nutrition Programs experience, and 6 years of Account Management Experience providing client support to Charter Schools. *Resume on the following pages.*



## JAIME DIBARTOLOMEO | Registered Dietitian

Jaimie is a Registered Dietitian Nutritionist with 12 years of experience serving school age foodservice (NSLP, CACFP, etc.), including work as a Food Service Director. She has a passion for helping children develop a positive relationship with healthy food, whether it be teaching students where food comes from, increasing access to healthy food for students and families in need, or getting students excited about trying new healthy menu items. She truly believes in the value and impact that good nutrition can have on our growing youth and firmly believes that “Good Food Does Good”!

As your Director of Nutrition and Compliance, Jaimie will be focusing on state and local K-12 regulations and menu compliance and planning. She is excited to support your schools with the following certifications:

Registered Dietitian, Nutritionist (No. 1051481)

Licensed Dietitian-Nutritionist (No. DN0051289)

B.S. Dietetics; James Madison University *Graduated Cum Laude*

M.S. Dietetics; Logan University

*Resume on the following pages.*



## LIV BERG | Additional Registered Dietitian Support

Livia Berg is a Registered Dietitian with a passion for healthy and nutritious food for all. She's worked in culinary and nutrition food access for over a decade, with 6 years of experience as an RD supporting Child Nutrition programs within schools districts and for companies who service. Prior to joining the Genuine Foods team, she worked directly in K-12 in foodservice operations. As a member of the Sourcing + Procurement Team with Genuine Foods, Livia will be focusing on sourcing local ingredients in a compliant and cost-effective manner for our K-12 customers in Louisiana leveraging federal, state, and local child nutrition program requirements.

*Resume included on following pages.*

**Total Registered Dietitian Support - 18 Years Combined School Nutrition Experience**

**Tiffany S. Brooks**  
[tiffany.samantha.brooks@gmail.com](mailto:tiffany.samantha.brooks@gmail.com) | (510)-350-6478  
[www.linkedin.com/in/brookstiffany510](http://www.linkedin.com/in/brookstiffany510)

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**Professional References:**

*Maureen Sedonaen*

Chief Executive Officer, Habitat for Humanity-Greater San Francisco

Phone: 415.425.4864

Email: [msedonaen@habitatgsf.org](mailto:msedonaen@habitatgsf.org)

Maureen was Regional Vice President for the Northern California market of Revolution Foods during my tenure in the Oakland office. I reported directly to Maureen and was inspired by her leadership daily.

*Neil Neufeld*

Chief Supply Chain Officer at Imperfect Foods Phone

301.675.7758

Email: [nmneufeld@gmail.com](mailto:nmneufeld@gmail.com)

Neil was the Vice President of Operations for Revolution Foods. When I was with Revolution Foods, I worked closely with Neil to systematize full-service operations and launch new business.

*Bebe Ryan*

Chief Operating Officer, Catalyst: Ed Phone:

504.261.8968

Email: [beberyan@gmail.com](mailto:beberyan@gmail.com)

Bebe was the Director of Business Development for the Revolution Foods Louisiana market until March of 2014. Bebe and I worked very closely around account management and logistics for business development.

*Lawrence Fogarty*

Executive Chef of MSA Restaurants Phone:

415.515.2280

Email: [lefogarty@gmail.com](mailto:lefogarty@gmail.com)

Lawrence was the Manager of the Rotunda Restaurant at Neiman Marcus San Francisco. Lawrence and I partnered on service strategy, menu planning, and special event coordination for the Fresh Market Café.

# Tiffany Brooks

[tiffany.samantha.brooks@gmail.com](mailto:tiffany.samantha.brooks@gmail.com) | (510)-350-6478

[www.linkedin.com/in/brookstiffany510](https://www.linkedin.com/in/brookstiffany510)

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## Experience

### **Regional Director of Operations, New Orleans – Genuine Foods**

*July 2022-Present | New Orleans, LA*

- Leads a cross-functional team and manages multiple K-12 dining accounts within New Orleans.
- Provides planning and direction within the territory to achieve operations and financial goals
- Lead, manage, and inspire a diverse team of Site Leads/Area Managers and their teams to ensure top quality food and customer service is being served at each location.
- Drive and develop self and team to build strong relationships with clients and achieve KPIs (profitability, safety, engagement, etc.).
- Communicate with the leadership team and peers to share best practices, mitigate risks, champion diversity, and build community.
- Manage accounts in New Orleans, ensure decisions are weighed for risk/reward and short/long term implications.
- Support senior leadership in setting the Genuine cultural tone for region; meet regularly with team and partners to ensure full transparency, understanding, safety, and accountability.
- Serve as the representative/brand ambassador of the Genuine Foods team in New Orleans; attend client and community engagement events as needed.
- Collaborate with external partners to support school needs and solve problems by thinking through all angles and downstream impacts.
- Ensure compliance with applicable USDA and Louisiana policies governing meal and retail programs, along with safety and QA requirements; conduct audits and offer solutions for improvement.
- Own financial results and P&L for schools, and work with leadership to ensure accuracy in reporting, forecasting, and budgeting.

### **Director of Operations - Success @ Thurgood Marshall**

*2017-Present | New Orleans, LA*

- Director of Operations for a Pre-K through 8th-grade charter school.
- Leading essential day-to-day logistics including transportation, scheduling, and high-level facilities management.
- Responsible for handling critical pandemic communications to faculty and parents.
- Project manager for all construction bids, overseeing the full request for proposal lifecycle, from draft to execution, including management of contract

- adherence to ensure vendor accountability.
- Innovating and implementing multiple organizational initiatives, such as creating a more efficient and effective system for internal/external support services.
- Leading all student recruitment and marketing campaign initiatives.
- Acting as the School Food Authority for the Child Nutrition Program.
- Managing secure student data and practicing responsible IT policies.
- Providing administrative support to accounts payable and receivable.

**Regional Partnership and Area Operations Manager - Revolution Foods**

*2015-2017 | New Orleans, LA*

- Responsible for executing the Revolution Foods mission to provide chef-inspired healthy meals to school-aged children.
- Partnered with community members to build strong relationships and recruit/coach/develop service teams in Southeast Louisiana.
- Provided operational support to over 80 service team members spread across 20 different full-service school locations, while also overseeing menu planning and waste management.
- Ensured exemplary audit scores for program implementation, food safety, compliance, and the dining room experience.
- Maintained customer satisfaction scores above 90% during the entirety of managing the external operations team.



- Developed partnerships with each school's leadership team to provide education and messaging to promote program adoption, which led to a 15% increase in student meal program participation.
- Provided customer-focused care, resulting in renewed contracts by 95% of all participating schools and an expanded service area of 50%.

### **Area Operations Manager - Revolution Foods**

*2012-2015 | Oakland, CA & New Orleans, LA*

- Fostered the Revolution Foods core values at our full-service school sites with a high amount of organizational autonomy.
- Monitored food safety, compliance, and program execution for all full-service school sites.
- Ensured high-quality food presentation for all meals prepared at the Culinary Center.
- Worked in the field, side-by-side with our team members, to establish innovative systems for managing waste based on menu popularity and consumption.

### **Culinary Manager - Revolution Foods**

*2011-2012 | Oakland, CA*

- Primary procurement specialist for a market serving 100,000 meals per day through the healthy school lunch program and senior meal program.
- Monitored product quality as it entered the Culinary Center.
- Provided analytical information regarding finance, auditing, and product quality to senior management.
- Acted as the market-level liaison for all edible purchases.

### **The Fresh Market Café-Union Square Manager - Neiman Marcus**

*2008-2011 | San Francisco, CA*

- Ensured superior service standards through floor prescience, showing care for the work environment and leading each service by example.
- Continuously engaged the front and back of the house teams around product knowledge, service initiatives, and how understanding these concepts drove sales.
- Maintained financial accountability through daily reconciliation of profit and loss, to raise financial standards to a consistent 7% profit margin.
- Responsible for schedule planning, local product sourcing, expense payables, recruiting, and quarterly budget planning.

## **Store Manager - Peet's Coffee & Tea**

*2005-2008 | Berkeley, CA*

- Coached a team of part-time, hourly employees into store leadership roles.
- Continuously kept our team involved in community partnership development opportunities and partnered with them to increase opportunities to learn new skills.
- Supported a district of seven Bay Area stores to coordinate, facilitate, and source new recruiting options.
- Led a work environment that supported exemplary standards around ordering, labor controls, waste management, and equipment care.

## **Education**

**Academy of Art College** - Advertising Design

## **Relevant Software Experience**

- Salesforce
- Microsoft Office
- MacOS Mojave
- QuickBooks
- Oracle
- Various POS platforms

# **Jaimie DiBartolomeo RDN, LDN**

400 Loblolly Drive, Gibsonia, PA 15044  
(C) 724-816-7466 [dibartoloje17@gmail.com](mailto:dibartoloje17@gmail.com)

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## **PROFESSIONAL AFFILIATIONS, CERTIFICATIONS**

- Registered Dietitian, Nutritionist (I.D. No. 1051481) Active
- Licensed Dietitian-Nutritionist (No. DN0051289) Active
- ServSafe Food Protection Manager Certification Active
- Academy of Nutrition and Dietetics Membership 2011 - 2017
- Pittsburgh Dietetic Association Membership 2012 - 2014
  - PADA PAC Chair 2013

## **WORK EXPERIENCE**

### **Genuine Foods**

Remote/Travel Director of Nutrition and Compliance 2021- Present

- As the Director of Nutrition and Compliance, Jaimie focuses on state and local K-12 regulations and menu compliance and planning. She provides on-going support for each of our schools in Louisiana, as well as periodic training for our on-site-based teams in our schools in Louisiana.

### **Certified Pilates Instructor**

2018 - 2019

IMX Pilates, Warrendale, PA

- Led group and private instruction for achieving individual health goals and mind body connection
- Created individualized nutrition plans for clients to reach personal wellness goals

### **Food Service Director**

2016 - 2018

Leechburg Area School District, Leechburg, PA

- Managed food services to deliver high quality and delicious school breakfasts and lunches (NLSP) to students K-12 while meeting their age related nutritional needs
- Developed and implemented healthy menu planning while following USDA school guidelines and adhering to government regulations
- Fresh Fruit and Vegetable Grant Awardee, partnered with local supermarket to provide healthier choices and expand variety of fruits and vegetables offered on menu
- Managed the day-to-day operational functions of the School Districts cafeteria
- Completed monthly cost data reports in compliance with government funding
- Led, trained, and managed 15 food service staff team members
- Participated as a team member with school administrative staff, principals, and teachers
- Worked in collaboration with parents and students to reach children's nutritional needs for optimal learning and nourishment
- Launched the Summer Food Service program (SFSP) to serve children in the community free and reliable meals made of high quality ingredients, throughout the summer months

### **Registered Dietitian Nutrition Manager**

2014 - 2016

Adagio Health Power Up, Natrona Heights, PA

- Managed the day-to-day operations of the Power Up Nutrition Education Program servicing 3 School Districts, 4 Head Start programs, and 150+ teachers and school administrators
- Launched Preschool and Head Start program participation involving 180 children

**Jaimie DiBartolomeo Pg. 2 of 2**

- Coordinated and delivered monthly hands-on nutrition education lessons for over 3,000 students from Preschool to 6<sup>th</sup> grade
- Supervised and managed small staff, trained new employees, and precept dietetic interns
- Completed reports and managed organized documentation records required by the grant
- Developed Power Up nutrition education and marketing materials
- Chosen as one of the first RD's to launch the nutrition counseling division at Adagio Health

**Nutrition Counselor**

2011- 2012

Medifast Weight Control Center, Cherry Hill, NJ

- Led weekly individualized nutrition counseling sessions for 100+ members to aid in behavior change and personal weight loss goals
- Assisted in marketing and advertising for increasing clientele

## **EDUCATION**

Logan University, Chesterfield, MO

M.S. Dietetics, Completed 9 credits

Indiana University of Pennsylvania (IUP), Indiana, PA

Dietetic Internship & M.S. Dietetics, Completed 27 credits

James Madison University, Harrisonburg, VA

B.S. Dietetics, **Graduated Cum Laude**



# LIVIA BERG REGISTERED DIETITIAN NUTRITIONIST

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## PROFESSIONAL PROFILE

**Genuine Foods**  
**Sourcing Manager, K-12**  
**Remote**

**Dates Employed:** March 2022 - Present

Livia Berg is a Registered Dietitian with a passion for healthy and nutritious food for all. She's worked in culinary and nutrition food access for over a decade. Prior to joining the Genuine Foods team, she worked directly in K-12 in foodservice operations. As the Procurement Manager with Genuine Foods Livia will be focusing on sourcing local ingredients in a compliant and cost-effective manner for our K-12 NSLP + CACFP customers in Louisiana.

**District of Columbia Public Schools**  
**Food & Nutrition Services Office**  
**Washington, D.C.**

**Dates Employed:** Nov 2020 – March 2022

### **Field Specialist (Operations)**

- Oversees the required annual federal and state audits to ensure District of Columbia Public Schools (DCPS) is compliant with the National School Lunch Program (NSLP), National School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), After School Snack Program (ASSP), Summer Feeding Program (SFSP), and Fresh Fruit & Vegetable Program (FFVP) and other regulatory standards in 22 schools.
- Collaborates directly with food services vendor management team, principals, and other administrative staff to increase participation and performance of DCPS food service programs by developing strategic and systemic solutions.
- Analyzes and determines needs for school facilities, including kitchen equipment.
- Identifies grant opportunities available to DCPS and complete applications.

**Norfolk Public Schools**  
**School Nutrition Department**  
**Norfolk, VA**

**Dates Employed:** Dec 2019- October 2020

### **Operations Manager**

- Monitors and controls a large warehouse inventory of food, supplies, and small equipment, typically ranging to be worth between \$800,000-\$1,000,000.
- Writes specifications for food, supplies, and equipment and performs a cost benefit analysis to determine which items to purchase and quantities to order.
- Orders United States Department of Agriculture (USDA) donated foods and ensures accuracy of receipts, issuances, and inventories.
- Coordinates the planning of school menus and accompanying instructions to ensure compliance with the National School Lunch Program, National School Breakfast Program, Child and Adult Care Food Program, After School Snack Program, Summer Feeding Program, and Fresh Fruit & Vegetable Program.
- Develops, implements, and updates a comprehensive Hazard Analysis Critical Control Point (HACCP) Plan.
- Coordinates all building facility management.
- Supervises five direct reports for a team of 25 operations staff.
- Develops new standard operating procedures in response to COVID-19 emergency feeding to continue implementing the Summer Feeding Program, including developing menus, distribution methods, and utilizing USDA

waivers to effectively serve breakfast, lunch, and the Fresh Fruit and Vegetable Program.

- Studies participation trends in the school meals programs, makes recommendations for program improvement, and evaluates opportunities for extending programs to address nutritional needs of the school and community.

**Norfolk Public Schools**  
**School Nutrition Department**  
**Norfolk, VA**

**Dates Employed:** Apr 2018-Dec 2019

**Nutrition Education & Communications Specialist**

- Planned and analyzed menus for National School Lunch Program, National School Breakfast Program, Child and Adult Care Food Program, After School Snack Program, Summer Feeding Program, and Fresh Fruit and Vegetable Program in compliance with federal regulations.
- Developed recipes to meet student demand and nutrition standards, including identifying allergens.
- Collaborated with the school community and community groups to promote and provide nutrition and wellness education.
- Worked with the school division's office of communications and public relations to provide content and develop press releases and other written communications about school nutrition programs.
- Developed objectives, strategies, and materials for marketing school nutrition; including launching Instagram and Twitter channels, developing district wide promotions to increase school meal participation, and updating the school nutrition website and online menus.
- Supervised seven meal sites in the Summer Foodservice Program including processing pay roll, conducting site reviews to ensure compliance with federal regulations, and program troubleshooting.
- Assessed needs, developed objectives and materials, and provided training for school nutrition employees, including a focus on providing nutrition education.
- Served as a liaison between the school district and other nutrition organizations.

**Share Our Strength**  
**Cooking Matters Team**  
**Washington, D.C.**

**Dates Employed:** Oct 2016- July 2017

**Program Coordinator**

- Revised the program's online training platform utilizing a learning management system, *Desire2Learn*, and content developer, *Articulate* to improve "train-the-trainer" Cooking Matters training on implementing and reporting on six-week nutrition education courses and grocery store/Farmer's Market Tours.
- Evaluated online cloud-based customer service software platforms to select a user-friendly partner helpdesk, FreshDesk, and managed development, rollout, and utilization of partner technical assistance and support channels.
- Enforced compliance protocols set forth by the Corporation for National and Community Service for managing the Cooking Matters AmeriCorps National Direct program grant.
- Reported on program grant deliverables to the Walmart Foundation.
- Ran statistical analytics on survey data and compiled yearly partner impact reports.
- Supervised staff for processing surveys for data collection.

**Capital Area Food Bank**  
**Nutrition Education Team**  
**Washington, D.C.**

**Dates Employed:** Mar 2016- Sept 2016 (40hrs/per week)

### **Agency Achievement Academy Coordinator**

- Scheduled and promoted training workshops, including leading nutrition education workshops, for food assistance partners, reaching 250 participants.

**Capital Area Food Bank**

**Dates Employed:** Nov 2015-March 2016

**Distribution Team**

**Washington, D.C.**

### **Customer Service Coordinator**

- Tracked, organized, and ensured accuracy of food orders and invoices for 400 plus partner agencies, including United States Department of Agriculture foods.
- Coordinated food pick-up and delivery schedules for 400 plus partner agencies.

**Capital Area Food Bank**

**Dates of Service:** Oct 2014-Sept 2015

**Nutrition Education Team**

**Washington, D.C.**

### **AmeriCorps National Direct Grant Program Member - Cooking Matters Coordinator**

- Collaborated with school-based distribution programs, Women Infant & Children agencies, and other partners to coordinate and support 29 nutrition education courses and 7 grocery store tours reaching over 1,000 participants.
- Applied, received, and reported on a Share Our Strength Program Implementation Grant to develop strategies for implementing grocery store tours in outdoor farmer's market style food distribution site.

## **Certifications & Licenses**

*Registered Dietitian Nutritionist:* Commission on Dietetic Registration Credential Verification No. 86051050

### **Affiliations**

Academy of Nutrition and Dietetics: Member, September 2013- Present

Dietetic Practice Group Memberships:

- (DPG42) School Nutrition Services

School Nutrition Association: Member, February 2018- Present

## **Publications**

1. Berg, L. *Raising a Healthy, Happy Eater*. New Resources for Nutrition Educator: J Nutr Educ Behav. 2016;48:356
2. Berg, L. *Junk Food Facts*. New Resources for Nutrition Educator: J Nutr Educ Behav. 2016;48:158.e3.

## **EDUCATION**

### **DIETETIC INTERNSHIP CERTIFICATION**

**(2018)** University of Delaware, Newark Delaware

### **BACHELORS OF SCIENCE IN DIETETICS**







We work with you in gathering your feedback. We are constantly reviewing and changing our menu to always fit your needs.

We offer breakfast, lunch, supper and snack or whatever else you may need and make sure to accommodate any food allergies, diet restrictions, etc.



# GENUINE

GOOD FOOD DOES GOOD

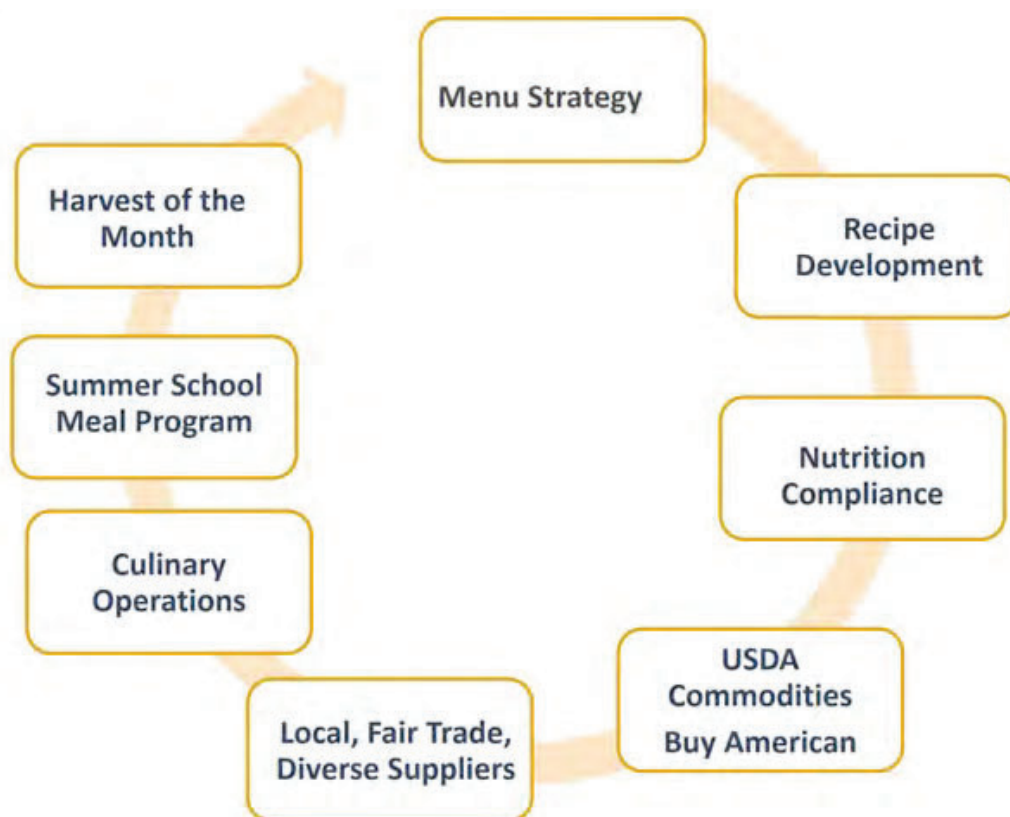
K-12 21-DAY MEN CYCLE



# GENUINE

GOOD FOOD DOES GOOD

## MENU DEVELOPMENT OVERVIEW



## MENU STRATEGY

### Partnering of the Opening Menus

Genuine Foods will meet with the district leadership team to hear about goals, concerns, past successes and failures, discuss budgets and timelines, and gain an overall understanding of the proposed food service program we are looking to create for the students.

From there, we leverage our culinary expertise by incorporating current food trends, chef tested meals, product sourcing, and identified local and regional preferences. Initial menus are proposed, rolled out and the feedback loop begins.

### Recipe Development and Testing

We prefer to test our recipes on site with our staff in real time. We engage our on-site teams to help us through the process of standardizing recipes so we can taste them together, work out the details, and engage with students at the same time.

Genuine Foods dedicates months to the recipe development process because they are the foundation to our mission: good, quality meals. Our recipe guidelines are developed to keep dishes balanced in flavor, be educational, and encourage the exploration of ingredients, cooking techniques, and flavor.

### Nutrition and Compliance

Through the menu and recipe development process, our chefs are diligent about ensuring recipes are delicious as well as healthy and compliant. Our team's depth of knowledge in K-12 food service is the key to ensuring engaging and nutritious meals. The Culinary, Nutrition and Compliance, and Procurement team work closely to align product, compliance and recipes seamlessly.

Our menu management system ensures USDA compliance, nutritionally analyzes recipes and is a resource to plan menus that meet our target budget. Each menu item is analyzed in Genuine Foods', USDA approved, nutrient software system to ensure each item is compliant with regulations and within the target amounts for calories, sodium, saturated fat, cholesterol, and trans-fat according to the most updated standards set by USDA.



## MENU STRATEGY - CONTINUED

Each menu is also analyzed to ensure the minimum number of vegetable servings required from each of the five vegetable subgroups are being met and the adequate amounts of each subgroup are being offered each day of the week for each specific age group.

### Cycle Menu Updates

Seasonal cycle menus roll out three to four times throughout the school year. These updates include available local produce offerings, meals that match the weather, holiday specials, and chef's specials.

Engagement programs and materials that match these seasonal menus are packaged together on an age-appropriate level for elementary, middle and high school programs so schools and food service staff can further engage students.

### Feedback Loop: Observe, Evaluate, Evolve

Student participation rates, surveys, conversations, observations and waste tracking are just a few ways that Genuine Foods is able to obtain feedback from students on the meals and menus being offered in real time. Allowing operators to customize their menus based on this information, substituting or adding students' favorites back onto the menu more frequently, allows for meals that match your schools and satisfy your students.

### The Follow Through

A dedicated culinary operations team ensures that systems such as compliance training, weekly culinary meetings, detailed recipe resources and video training manuals are in place to cultivate an environment that ensures the recipes are consistent and meals are presented according to brand standards 100% of the time.



# MENU STRATEGY - CONTINUED

Genuine Foods will provide meals that are appropriate in size and taste for middle school (grades 6-8) and high school (grades 9-12) students. There are three major ways that we have successfully provided age-appropriate menus and serving instructions to K-12 schools.

## PORTIONS

Every stage of our production cycle, from menu planning to plating, our presentation has been portion checked to ensure compliance.

## PARTICIPATION

If possible, we will look at your participation rates from previous years to develop our initial menu, combined with data from the taste test (if data sample size is relevant), as well as factoring in culturally relevant options from the demographics of your student body and communities you serve. All of this, of course, combined with our "greatest hits."

Once the school year starts is when the magic happens. We analyze not only participation rates, but also waste from lunch service. This data is collected by lunch period, and if possible, by individual grade, allowing us to custom-make our service for each lunch period individually throughout the year, improving as the year progresses.

## APPEARANCE

We eat with our eyes first. In addition to strictly following guidelines, our chefs make sure the food looks as good as it tastes from freshness to the color composition of the plate.

## TASTE TESTS AND SURVEYS

When creating new menu items, we always reach out to our partner schools. We prefer to sample with groups of students by age group, or even by individual grades. The results of these taste tests steer our menus. For example, perhaps a new menu item tests incredibly well at one school and not another, we will not force it on both communities. Furthermore, if a particular recipe is a hit for 6th graders, and not 12th graders, we will provide separate menus. Flavors, including spices, herbs, etc. are modified by age group as well to ensure the highest participation. Genuine Foods audits waste and participation of each menu served.



# GENUINE

GOOD FOOD DOES GOOD

## A FOCUS ON SCRATCH COOKING

The Genuine Foods Culinary and Nutrition team create our recipes and work with operators to build their menus in a way that meets each school's needs. Our team focuses on nutritionally balanced food choices, creatively incorporating freshly prepared ingredients to ensure the best flavor profiles and vibrant menu choices. We do our best to employ sustainable best practices in food service operations.

Genuine Foods leads the way in making food from scratch. Currently, we are cooking 50-90% from scratch at every school. Whereas other companies rely on fully prepared ingredients, our purpose in cooking from scratch is to engage people in the process of creating food to reduce costs, minimize food waste, and finally to educate and encourage the exploration of ingredients and flavor. Cooking from scratch simply means to cook a meal without using a ready made mixture of ingredients.



The food is always delicious and goes above and beyond the traditional “school meal.” The menus are chef-driven, with a focus on fresh ingredients, local procurement, and from-scratch-cooking. All the meals are USDA-compliant, and yet they are creative and delicious. As a matter of fact, the food is so good that our staff eats it, too.



**Stephanie Baker, Ph.D, Executive Director**  
Amy Biehl High School, New Mexico





# GENUINE

## NUTRITION COMPLIANCE

Our Chefs build menus and develop specifications for the Approved Product List with support from our Dietitians. When we design and make edits to the menu, the first stop is to ensure all ingredients are compliant and approved.

Approved Product List - Contains hundreds of ingredients and products approved for use in our culinary offerings to maintain menu variety and comply with national regulations.

## MENU MANAGEMENT

Our menu management system ensures USDA compliance, nutritionally analyzes recipes and is a resource to plan menus that meet our target budget. Each menu item is analyzed in Genuine Foods', USDA approved, nutrient software system to ensure each item is compliant with regulations and within the target amounts for calories, sodium, saturated fat, cholesterol, and trans fat according to the most updated standards set by USDA.

Each menu is also analyzed to ensure the minimum number of vegetable servings required from each of 5 vegetable subgroups are being met and the adequate amounts of each subgroup are being offered each day of the week for each specific age group.





# GENUINE

GOOD FOOD DOES GOOD

## ADMINISTRATIVE REVIEW

The purpose of an administrative review is to ensure program integrity and compliance, offer additional training and support and acknowledge the positive efforts and innovative efforts and innovative approaches to serving nutritious meals to children during the school year.

Genuine Foods understands administrative reviews can be a stressful time for schools, therefore we plan to do whatever we can to make the process easy and simple. Partners selected for administrative review will need to send Genuine Foods the checklist of items the state office is requiring and we will be sure to send the required information.

Partners will not need to maintain weekly records of all menu crediting information and Child Nutrition labels; Genuine Foods will provide the required items based on which meals and cycle menu week is selected for review. Genuine Foods has recently switched to Culinary Suite to ensure all of our menus and recipes are compliant with USDA standards.

We have provided examples of checklists (see appendix section) that have been utilized for previous administrative reviews. Genuine Foods' Director of Nutrition and Compliance will work closely with each partner to streamline the administrative review process and to ensure each partner has a successful administrative review. Genuine Foods has a 100% pass rate on administrative reviews with our partners.

# BD LA Base Lunch K-8

September 2023

Mon	Tue	Wed	Thu	Fri
28	29	30	31	1 Spaghetti with Turkey Bolognese Sauce, 2 oz M/MA, 2 oz WG, 0.5 RO  Spaghetti with Marinara  Side Salad .5DG .125RO .125O Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)
4 Chicken, Red Beans and Rice (NOLA) 2WG 2MMA .625B/L .375O  Red Beans and Rice  Collard Greens (IQF) .5 c DG  Side Salad .5DG .125RO .125O Assorted Fruit (1/2 cup)  Biscuit Honey Wheat 2.25 oz Unsliced TFF FRZ  Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	5 Southwest Black Bean & Rice Bowl 2MMA 2WG 0.5O  Southwest Turkey Rice Bowl 2MMA 1WG 0.5O  Side Salad .5DG .125RO .125O Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	6 Chicken Etoufee  Chick'n/Veggie Nuggets (Morningstar Farms) 2 MMA (Vegan)  Side Salad .5DG .125RO .125O  Baked Potato (fresh) .5c Starchy Assorted Fruit (1/2 cup)  Whole Grain Corn Bread 1WG Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	7 Penne with Meatballs, 2 oz M/MA, 2 oz WG, 0.5 RO  Cheesy Baked Penne, 2 oz M/MA, 2 oz WG, 0.5 RO  Side Salad .5DG .125RO .125O Sauteed Kale .5 DG Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	8 Pizza, Cheese, speed-scratch, Rich's 12" x 16" rectangle - 8 Slice, 2MMA 2WG  Side Salad .5DG .125RO .125O Crudit� Cup (Carrots & Celery), .5O .5R/O Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)
11 Chicken Pot Pie  Chick'n/Veggie Nuggets (Morningstar Farms) 2 MMA (Vegan)  Side Salad .5DG .125RO .125O Mashed Potatoes, Monarch Flakes, .25 S Assorted Fruit (1/2 cup) WG Biscuit Dough, 2.1 oz Bag Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	12 Beef & Cheese Nachos 2MMA 2.5WG (Culinary Review)  Cheese Nachos 2MMA 2.5WG (Culinary Review)  Side Salad .5DG .125RO .125O Cuban Style Black Beans Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	13 BBQ Chicken Sandwich 2MMA 2WG  BBQ Chick'n Sandwich 2.25 MMA 2WG (Vegan)  Side Salad .5DG .125RO .125O Roasted Sweet Potato Wedges/Fries (Fresh) .5c R/O Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	14 Jerk Chicken 2 MMA Jerk Tofu 2 MMA  Side Salad .5DG .125RO .125O Seasoned Squash, .5 c O (FFAVORS) Assorted Fruit (1/2 cup) Brown Rice 1/2c 1WG Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)	15 Pizza, Cheese, speed-scratch, Rich's 16" round - 8 Slice, 2MMA 2WG  Broccoli, Florets, Steamed .5 DG Side Salad .5DG .125RO .125O Assorted Fruit (1/2 cup) Fat Free Chocolate Milk (NOLA) Low Fat (1%) Milk, Plain (NOLA)

<p><b>18</b></p> <p>Sweet &amp; Sour Chicken</p> <p>Sweet &amp; Sour Chick'n</p> <p>Side Salad .5DG .125RO .125O</p> <p>Green Beans (IQF), .5 O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Brown Rice 1/2c 1WG</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>	<p><b>19</b></p> <p>Turkey Soft Tacos 2MMA 2WG 0.5O</p> <p>Cheese Quesadilla 6" Tortilla 2WG 2MMA</p> <p>Side Salad .5DG .125RO .125O</p> <p>Refried Beans</p> <p>Salsa, Mild, Chunky (Pace) 1/8 R/O, 1/8 O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>	<p><b>20</b></p> <p>Chicken Drumstick with Mac &amp; Cheese Bowl (LOL) 2MMA 1 WG</p> <p>Macaroni &amp; Cheese (LOL) 2 MMA, 2 WG</p> <p>Side Salad .5DG .125RO .125O</p> <p>Sauteed Cabbage and Greens</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>	<p><b>21</b></p> <p>Chicken &amp; Andouille Jambalaya</p> <p>Vegetarian Fried Rice (2WG &amp; 2M/MA)</p> <p>Side Salad .5DG .125RO .125O</p> <p>Steamed Corn, 1/2 cup</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>	<p><b>22</b></p> <p>Cheesy Baked Ziti 2MMA 2WG .5R/O</p> <p>Side Salad .5DG .125RO .125O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p>
<p><b>25</b></p> <p>Chicken Gumbo 1MMA .25 c RO .25 c O</p> <p>Grilled Cheese Sandwich (Sliced American Only)</p> <p>Side Salad .5DG .125RO .125O</p> <p>Sauteed Spinach .25 DG</p> <p>Assorted Fruit (1/2 cup)</p> <p>WG Buttermilk Biscuit Dough, 2.2 oz Bulk</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p>	<p><b>26</b></p> <p>Taco Chicken &amp; Cheese Nachos 2MMA 2.5WG (Culinary Review)</p> <p>Cheese Nachos 2MMA 2.5WG (Culinary Review)</p> <p>Black Bean &amp; Corn Salad, unheated .5S .5B/L</p> <p>Salsa, Mild, Chunky (Pace) 1/8 R/O, 1/8 O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p>	<p><b>27</b></p> <p>Veggie Burger - Gardenburger - 2MMA 2WG</p> <p>Beef Shepherds Pie</p> <p>Side Salad .5DG .125RO .125O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Whole Wheat Dinner Roll, Bridgford H&amp;S 1WG</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>	<p><b>28</b></p> <p>Asian Chicken &amp; Noodle Stir Fry with Cabbage and Broccoli (JTM) 2 MMA, 2 WG, 0.5 O, 0.5 DG</p> <p>Asian Chick'n &amp; Noodle Stir Fry with Cabbage and Broccoli (JTM) 2 MMA, 2 WG, 0.5 O, 0.5 DG</p> <p>Side Salad .5DG .125RO .125O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>	<p><b>29</b></p> <p>Pizza, Cheese, speed-scratch, Rich's 16" round - 8 Slice, 2MMA 2WG</p> <p>Side Salad .5DG .125RO .125O</p> <p>Assorted Fruit (1/2 cup)</p> <p>Fat Free Chocolate Milk (NOLA)</p> <p>Low Fat (1%) Milk, Plain (NOLA)</p> <p>Fat Free Milk, Plain (NOLA)</p>

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# BD LA Base Breakfast 23-24

September 2023

Mon	Tue	Wed	Thu	Fri
28	29	30	31	1 Bagel WG 2 oz, Sliced, T&S, Bulk (Lenders) with Cream Cheese Apple, variety, 125 CT - 1 each Bananas, 40# - 1/2 cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)
4 Sausage Biscuit 2WG .75MMA (Jimmy Dean/Bridgeford) Apple, variety, 125 CT - 1 each Bananas, 40# - 1/2 cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	5 BYO Yogurt Parfait (IW Yogurt + Granola) 1MMA 1WG Bananas, 40# - 1/2 cup Orange Wedges, Choice 138 CT - 1/2 cup (PreK) Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	6 French Toast, WG Stick Cooked, Frozen (Richs) 2.25WG Apple, variety, 125 CT - 1 each Watermelon Chunks 7.5#, 1/2 C Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA) Syrup, Breakfast, Smucker's, SS Cup, 1.4 oz	7 Breakfast Sandwich (Egg & Cheese on English Muffin) 2WG 1.5MMA 100% Apple Juice, 4 oz Bananas, 40# - 1/2 cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	8 WG Pancakes (Hilltop Hearth 1.2 oz) 1WG Pear, 90 CT 100% Orange Juice, SS Cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA) Syrup, Breakfast, Smucker's, SS Cup, 1.4 oz
11 Bagel WG 2 oz, Sliced, T&S, Bulk (Lenders) with Cream Cheese Apple, variety, 125 CT - 1 each 100% Orange Juice, SS Cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	12 WG Waffles, Thaw & Serve, 2WG Bananas, 40# - 1/2 cup Orange Wedges, Choice 138 CT - 1/2 cup (PreK) Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA) Syrup, Breakfast, Smucker's, SS Cup, 1.4 oz	13 Breakfast Burrito 6" 1WG 2MMA Salsa, Mild, Chunky (Pace) 1/8 R/O, 1/8 O Apple, variety, 125 CT - 1 each Watermelon Chunks 7.5#, 1/2 C Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	14 BYO Yogurt Parfait (IW Yogurt + Granola) 1MMA 1WG 100% Apple Juice, 4 oz Bananas, 40# - 1/2 cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	15 Breakfast Sandwich (Egg on Biscuit) 2.5WG 1 MMA Bananas, 40# - 1/2 cup Pear, 90 CT Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)
18 Pick 2 Assorted Cereal, Grahams, Cheese, & Yogurts 1WG/1MMA Apple, variety, 125 CT - 1 each Orange Wedges, Choice 138 CT - 1/2 cup (PreK) Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	19 Scrambled Egg & Cheese with Toast, 1 WG 1.5 MMA Bananas, 40# - 1/2 cup 100% Orange Juice, SS Cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA) Ketchup SS pkt	20 French Toast Casserole (1 WG 1 MMA) Apple, variety, 125 CT - 1 each Watermelon Chunks 7.5#, 1/2 C Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	21 Breakfast Pizza (Schwanns) 1MMA 1.5 WG 100% Apple Juice, 4 oz Bananas, 40# - 1/2 cup Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)	22 Cheesy Grits & Toast (1 WG, 1 MMA) Bananas, 40# - 1/2 cup Pear, 90 CT Low Fat (1%) Milk, Plain (NOLA) Fat Free Milk, Plain (NOLA)



<b>25</b> Pick 2 Assorted Cereal, Grahams, Cheese, & Yogurts 1WG/1MMA  Apple, variety, 125 CT - 1 each  Bananas, 40# - 1/2 cup  Low Fat (1%) Milk, Plain (NOLA)  Fat Free Milk, Plain (NOLA)	<b>26</b> BYO Yogurt Parfait (IW Yogurt + Granola) 1MMA 1WG  Bananas, 40# - 1/2 cup  100% Orange Juice, SS Cup  Low Fat (1%) Milk, Plain (NOLA)  Fat Free Milk, Plain (NOLA)	<b>27</b> French Toast, WG Stick Cooked, Frozen (Richs) 2.25WG  Apple, variety, 125 CT - 1 each  Watermelon Chunks 7.5#, 1/2 C  Low Fat (1%) Milk, Plain (NOLA)  Fat Free Milk, Plain (NOLA)  Syrup, Breakfast, Smucker's, SS Cup, 1.4 oz	<b>28</b> Breakfast Sandwich (Egg & Cheese on English Muffin) 2WG 1.5MMA  100% Apple Juice, 4 oz  Orange, Choice 138 CT - 1/2 cup  Low Fat (1%) Milk, Plain (NOLA)  Fat Free Milk, Plain (NOLA)	<b>29</b> WG Pancakes (Hilltop Hearth 1.2 oz) 1WG  Bananas, 40# - 1/2 cup  Pear, 90 CT  Low Fat (1%) Milk, Plain (NOLA)  Fat Free Milk, Plain (NOLA)  Syrup, Breakfast, Smucker's, SS Cup, 1.4 oz
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# BD Snack Age 6-12

July 2023

Mon	Tue	Wed	Thu	Fri
<b>3</b> Apple, variety, 125 CT - 1 each Cheese Stick, Mozzarella String, LOL 1oz	<b>4</b> Bagel WG 2 oz, Sliced, T&S, Bulk (Lenders) with Cream Cheese Low Fat (1%) Milk, Plain (NOLA)	<b>5</b> Yogurt Parfait (Bulk Yogurt + Granola) - 1MMA 1WG	<b>6</b> Pear, 90 CT Cheese Stick, Mozzarella String, LOL 1oz	<b>7</b> Assorted Muffins 2oz (Muffin Town) 1WG Juice 100% Variety, Ardmore Farms, 6oz, SNACK ONLY
<b>10</b> Cheerios WG, SS Bowl Low Fat (1%) Milk, Plain (NOLA)	<b>11</b> Apple, variety, 125 CT - 1 each Cheese Stick, Mozzarella String, LOL 1oz	<b>12</b> Yogurt Parfait (Bulk Yogurt + Granola) - 1MMA 1WG	<b>13</b> Sunbutter & Jelly Sandwich - 1MMA 2WG (Vegan)	<b>14</b> Assorted Muffins 2oz (Muffin Town) 1WG Juice 100% Variety, Ardmore Farms, 6oz, SNACK ONLY
<b>17</b> Apple, variety, 125 CT - 1 each Cheese Stick, Mozzarella String, LOL 1oz	<b>18</b> Bagel WG 2 oz, Sliced, T&S, Bulk (Lenders) with Cream Cheese Low Fat (1%) Milk, Plain (NOLA)	<b>19</b> Yogurt Parfait (Bulk Yogurt + Granola) - 1MMA 1WG	<b>20</b> Pear, 90 CT Cheese Stick, Mozzarella String, LOL 1oz	<b>21</b> Assorted Muffins 2oz (Muffin Town) 1WG Juice 100% Variety, Ardmore Farms, 6oz, SNACK ONLY
<b>24</b> Cheerios WG, SS Bowl Low Fat (1%) Milk, Plain (NOLA)	<b>25</b> Apple, variety, 125 CT - 1 each Cheese Stick, Mozzarella String, LOL 1oz	<b>26</b> Yogurt Parfait (Bulk Yogurt + Granola) - 1MMA 1WG	<b>27</b> Sunbutter & Jelly Sandwich - 1MMA 2WG (Vegan)	<b>28</b> Assorted Muffins 2oz (Muffin Town) 1WG Juice 100% Variety, Ardmore Farms, 6oz, SNACK ONLY
<b>31</b> Apple, variety, 125 CT - 1 each Cheese Stick, Mozzarella String, LOL 1oz	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>

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# Attachment N15 - Prototype Lunch Menus Grades K-8 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)									Orange Wedges	.5 c	.5 c
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)									Side Salad and Marinara Sauce	1.25	1.25c
• Dark Green <sup>c</sup>	0.5									Romaine	.5	.5c
• Red Orange <sup>c</sup>	0.75									Fresh Tomato and Tomato Sauce	.625	.625c
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5									Cucumber	.125	.125c
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)									WG Spaghetti	2oz	2oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)									Ground Turkey Mozzarella	2 oz	2oz
Fluid Milk <sup>g</sup> (cups)	5 (1)									1 % Plain Milk or Fat Free Chocolate Milk	8oz	8oz
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N11 - Prototype Lunch Menus Grades K-8 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits <sup>b</sup></b> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Collard Greens Side Salad	1.25c	Side Salad and Fajita Vege	1.25c	Side Salad and Baked Potato	1.25c	Side Salad and Sauteed Kale	1	Side Salad and Crudite Cup	1.25c	5c
• Dark Green <sup>c</sup>	0.5	Collard greens and Romaine Lettuce	1c	Romaine Lettuce	1c	Romaine	.5c	Sauteed Kale and Romaine	.75c	Romaine	.5c	3.75
• Red Orange <sup>c</sup>	0.75	Fresh Tomato	.125	Fresh Tomato	.125	Fresh Tomato	.625	Fresh Tomato	.125	Fresh Tomato and Carrot Sticks	.625c	1.625
• Beans and Peas (legumes) <sup>c</sup>	0.5	Red Beans	.625									
• Starchy <sup>c</sup>	0.5					Baked Potato	.5					.5
• Other <sup>c, d</sup>	0.5	Cucumber	.125	Cucumber and Fajita Peppers and Onions	.625	Cucumber	.125	Cucumber	.125	Cucumber and Celery	.625	1.625
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	WG Rice	2oz	WG Rice	2oz	WG Cornbread	1oz	WG Penne	2oz	Pizza Crust	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh/Red Bean	2oz	Ground Turkey/Black Bean/Cheddar Cheese	2	Chicken Thigh/Chick'n Nugget	2oz	Meatball/Mozzarella Cheese	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)



## Attachment N12 - Prototype Lunch Menus Grades K-8 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Mashed Potato and Side Salad	1c	Black Beans and Side Salad	1.25	Sweet Potato Wedges and Side Salad	1.25	Seasoned Squash and Side Salad	1.25	Broccoli and Side Salad	1.25	6
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine and Broccoli	1	3
• Red Orange <sup>c</sup>	0.75	Fresh tomato	.125	Fresh tomato	.125	Sweet Potato and Fresh Tomato	.625	Fresh Tomato	.125	Fresh Tomato	.125	1.125
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Beans	.5							.5
• Starchy <sup>c</sup>	0.5	Mashed Potato	.5									.5
• Other <sup>c, d</sup>	0.5	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber	.125	.625
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	WG Biscuit	2oz	WG Tortilla Chip	2.5oz	WG Hamburger Bun	2oz	WG Rice	1oz	WG Pizza Crust	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh or Veggie Nugget	2oz	Ground Beef or Black Bean	2oz	Chicken Thigh or Chick'n	2oz	Chicken Thigh or Tofu	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125</b>	<b>1/3 = 0.333</b>	<b>2/3 = 0.666</b>	<b>¼ = 0.250</b>	<b>½ = 0.500</b>	<b>¾ = 0.750</b>	<b>¾ = 0.750</b>	<b>3/8 = 0.375</b>	<b>5/8 = 0.625</b>	<b>7/8 = 0.875</b>			

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N13 - Prototype Lunch Menus Grades K-8 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Side Salad and Green Beans and Salsa	1.25	Side Salad and Refried Pinto Beans	1.25	Side Salad and Sauteed Cabbage and Greens	1.25	Side Salad and Steamed Corn	1.25	Side Salad	.75	5.75
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine and Greens	.75	Romaine	.5	Romaine	.5	2.75
• Red Orange <sup>c</sup>	0.75	Fresh Tomato	1.25	Fresh Tomato and Salsa	.375	Fresh Tomato	1.25	Fresh Tomato	1.25	Fresh Tomato and Pizza Sauce	.625	1.375
• Beans and Peas (legumes) <sup>c</sup>	0.5			Refried Pinto Beans	.5							.5
• Starchy <sup>c</sup>	0.5							Steamed Corn	.5			.5
• Other <sup>c, d</sup>	0.5	Green beans and Cucumber	.625	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	1.125
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	Brown Rice	1oz	WG Tortillas	2oz	WG Macaroni	1oz	WG Rice	2oz	WG Penne	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh or Chick'n	2oz	Ground Turkey	2oz	Chicken Drumstick and Cheese	2oz	Chicken Thigh	2oz	Mozzarella	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N14 - Prototype Lunch Menus Grades K-8 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Side Salad and Sautéed Spinach	1c	Black Bean & Corn Salad and Salsa	.75	Mashed Potato and Side Salad	1.25	Cabbage & Broccoli and Side Salad	1.75	Side Salad	.75	5.5
• Dark Green <sup>c</sup>	0.5	Romaine and Spinach	.75	Romaine	.5	Romaine	.5	Romaine and Broccoli	1.25	Romaine	.5	3.5
• Red Orange <sup>c</sup>	0.75	Fresh Tomato	1.25	Fresh Tomato and Salsa	.375	Fresh Tomato	1.25	Fresh Tomato	1.25	Fresh Tomato	1.25	9.25
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Bean	.5							.5
• Starchy <sup>c</sup>	0.5			Corn	.5							.5
• Other <sup>c, d</sup>	0.5	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	Cucumber and Cabbage	.625	Cucumber	1.25	1.125
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	WG Biscuit	2oz	WG Tortilla Chips	2.5oz	Hamburger Bun Or Dinner Roll	2oz	WG Spaghetti	2oz	WG Pizza Crust	2oz	10
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh or Sliced Cheese	2oz	Taco Chicken and Cheese	2oz	Ground Beef or Veggie Burger	2oz	Chicken or Chick'n	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment O11 - Prototype Breakfast Menus Grades K-12 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>									Apple	1c	1.5
Additional fruit items to meet the total										Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>									WG Bagel	2oz	2oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>									1% Plain Milk and Fat Free Plain Milk	8oz	1c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, unflavored or flavored)



# Attachment O12 - Prototype Breakfast Menus Grades K-12 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Banana	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		Banana	.5c	Orange Wedges	.5c	Apple	1c	100% Juice	.5c	100% Juice	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>	WG Biscuit	2oz	Granola	1oz	French Toast	2oz	WG English Muffin	2oz	WG Pancakes	2oz	9oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>	Turkey Sausage	.75oz	Yogurt	1oz			Egg & Cheese	1.5oz			3.25oz
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O13 - Prototype Breakfast Menus Grades K-12 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Banana	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		100% Juice	.5c	Orange Wedges	.5c	Apple	1c	100% Juice	.5c	Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0					Salsa	.125					
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0					Salsa	.125					
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>h</sup>	9-10 (1) <sup>h, i</sup>	WG Bagel	2oz	WG Waffles	2oz	WG Tortilla	1oz	WG Granola	1oz	WG Biscuit	2oz	8
<b>Meat/Meat Alternate</b> (oz. equivalents)						Egg & Cheese	2oz	Low Fat Yogurt	1oz	Egg	1oz	4
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, unflavored or flavored)

## Attachment O14 - Prototype Breakfast Menus Grades K-12 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Banana	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		Orange Wedges	.5c	100% Juice	.5c	Apple	1c	100% Juice	.5c	Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>	WG Cereal or Graham	1oz	WG Toast	1oz	French Toast Casserole	1oz	Breakfast Pizza	1.5oz	Grits & Toast	1oz	5.5
<b>Meat/Meat Alternate</b> (oz. equivalents)		Cheese Stick or Yogurt	1oz	Egg & Cheese	1.5oz	Custard for casserole	1oz		1	Cheese	1oz	5.5
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O15 - Prototype Breakfast Menus Grades K-12 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Orange	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		Banana	.5c	100% Juice	.5c	Apple	1c	100% Juice	.5c	Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>	WG Cereal or Graham	1oz	WG Granola	1oz	French Toast Sticks	2oz	English Muffin	2oz	WG Pancakes	2oz	8
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>	Cheese Stick or Yogurt	1oz	Low Fat Yogurt	1oz			Egg & Cheese	1.5oz			3.5
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)



## Attachment P2 - 21-Day Cycle Menu – Snack (Ages 6-12)

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Mozzarella Cheese Stick, 1oz  F/V 1: Whole Apple 125 Ct, 1cup	2 G/B: WG Bagel 2oz Other: Cream Cheese 8 oz Milk 1% Milk, 8oz	3 M/MA: Low Fat Yogurt 1oz  G/B: WG Granola 1oz	4 M/MA: Mozzarella Cheese Stick, 1oz F/V 1: Fresh Pear 90 Ct 1 cup	5  F/V 1: 100% Juice 6oz  G/B: WG Muffin 1oz
6 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Plain Milk	7 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 cup F/V2: G/B: G/B Other: 8 oz Milk	8 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	9 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 2 slices of WG Bread 2oz G/B Other: Jelly 8 oz Milk	10 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
11 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	12 M/MA: F/V 1: F/V2: G/B: WG Bagel 2oz G/B Other: Cream Cheese 8 oz Milk: 1% Plain Milk 8oz	13 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	14 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Pear 90 Ct 1 cup F/V2: G/B: G/B Other: 8 oz Milk	15 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
16 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Milk 8oz	17 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	18 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	19 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 2 Slices of WG Bread 2oz G/B Other: Jelly 8 oz Milk	20 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
21 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment P2 - 21-Day Cycle Menu – Snack (Ages 3-5)

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Mozzarella Cheese Stick, 1oz  F/V 1: Whole Apple 125 Ct, 1cup	2 G/B: ½ WG Bagel 1oz Other: Cream Cheese 8 oz Milk 1% Milk, 8oz	3 M/MA: Low Fat Yogurt 1oz  G/B: WG Granola 1oz	4 M/MA: Mozzarella Cheese Stick, 1oz F/V 1: Fresh Pear 90 Ct 1 cup	5  F/V 1: 100% Juice 6oz  G/B: WG Muffin 1oz
6 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Plain Milk	7 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 cup F/V2: G/B: G/B Other: 8 oz Milk	8 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	9 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 1 slice of WG Bread 1oz G/B Other: Jelly 8 oz Milk	10 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
11 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	12 M/MA: F/V 1: F/V2: G/B: ½ WG Bagel 1oz G/B Other: Cream Cheese 8 oz Milk: 1% Plain Milk 8oz	13 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	14 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Pear 90 Ct 1 cup F/V2: G/B: G/B Other: 8 oz Milk	15 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
16 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Milk 8oz	17 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	18 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	19 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 1 Slices of WG Bread 1oz G/B Other: Jelly 8 oz Milk	20 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
21 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment Q2 - 21-Day Cycle Menu – SFSP Breakfast

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 F/V 1: Orange Wedges F/V2: G/B: WG Bagel 2oz G/B WG Cereal 1oz Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz	2 M/MA: F/V 1: Banana F/V2: G/B: WG French Toast Sticks 2oz G/B: WG Cereal 1oz Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	3 M/MA: F/V 1: Cut Fruit 4oz F/V2: G/B: WG Banana Muffin Top (scratch) 2oz G/B WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	4 M/MA: Turkey Sausage Patty (.75oz) F/V 1: Whole Apple 1c F/V2: G/B: WG Biscuit 2oz G/B WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	5 M/MA: Yogurt or Cheese Stick 1oz F/V 1: 100% Juice F/V2: G/B:WG Cereal 1oz G/B: WG Graham 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz
6 M/MA: F/V 1:Orange Wedges F/V2: G/B:WG Biscuit 2oz G/B: WG Cereal 1oz Other: Jelly 8 oz Milk Choice of 1% and Fat Free 8oz	7 M/MA: F/V 1:Banana F/V2: G/B:WG Muffin 1oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	8 M/MA: F/V 1: Cut Fruit F/V2: G/B:Apple Bread (scratch) 1.75oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	9 M/MA: Egg & Cheese Scramble 2oz F/V 1: Whole Apple 1c F/V2: G/B: WG Tortilla 1oz G/B: WG Cereal Other: 8 oz Milk Choice of 1% and Fat Free 8oz	10 M/MA: F/V 1: 100% Juice F/V2: G/B: WG Bagel 2oz G/B: WG Cereal 1oz Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz
11 M/MA: F/V 1: Orange Wedges F/V2: G/B: WG Biscuit 2oz  G/B: WG Cereal Other: Jelly 8 oz Milk Choice of 1% and Fat Free 8oz	12 M/MA: F/V 1: Banana F/V2: G/B: WG Pancake 1oz  G/B: WG Cereal 1oz Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	13 M/MA: F/V 1:Cut Fruit 4oz F/V2: G/B: WG Chocolate Chip Banana Bread 1.75oz G/B: WG Cereal Other: 8 oz Milk Choice of 1% and Fat Free 8oz	14 M/MA: Egg & Cheese 1.5oz F/V 1: Whole Apple 1c F/V2: G/B: Biscuit 1.75oz  G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	15 M/MA: Low Fat Yogurt 1oz F/V 1:100% Juice F/V2: G/B:WG Granola 1oz  G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz
16 M/MA:  F/V 1: Orange Wedges F/V2: G/B: WG Bagel 2oz G/B: WG Cereal 1oz Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz	17 M/MA:  F/V 1: Banana F/V2: G/B:WG French Toast Sticks 2oz G/B: WG Cereal Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	18 M/MA:  F/V 1: Cut Fruit 4oz F/V2: G/B: WG Banana Muffin Top 2oz G/B: WG Cereal Other: 8 oz Milk Choice of 1% and Fat Free 8oz	19 M/MA: Turkey Sausage Patty .75oz  F/V 1:Whole Apple 1c F/V2: G/B: WG Biscuit 2oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	20 M/MA: Lowfat Yogurt or String Cheese 1oz F/V 1: 100% Juice F/V2: G/B:WG Graham 1oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz
21 M/MA: F/V 1: Orange Wedges F/V2: G/B: WG Biscuit 2oz G/B: WG Cereal 1oz Other: Jelly 8 oz Milk Choice of 1% and Fat Free 8oz	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment Q1 - 21-Day Cycle Menu – SFSP Lunch

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Chicken Nuggets 2oz F/V 1: Tater Tots ½ c F/V2: Orange Wedges ½ c G/B: WG Waffle 1oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	2 M/MA: Ground Turkey Queso 2oz F/V 1: Banana ½ c F/V2: Peppers & Onions ¼ c G/B: WG Tortilla Chips 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	3 M/MA: Hot Dog 2oz F/V 1: Carrots & Cucumbers ½ c F/V2: Cut Fruit ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard 8 oz Milk Choice of 1% and Fat Free Chocolate	4 M/MA: Ground Turkey & Cheese 2oz F/V 1: Whole Apple 1c F/V2: Marinara ½ c G/B WG Spaghetti 2oz: G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	5 M/MA: Cheese Blend 2oz F/V 1: Marinara ½ c F/V2: 100% Juice 4oz G/B: WG Pizza Crust 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
6 M/MA: Beef Cheeseburger 2oz  F/V 1: Orange Wedges ½ c F/V2: Potato Wedges ½ c  G/B: WG Bun 2oz G/B Other: Ketchup 1oz 8 oz Milk Choice of 1% and Fat Free Chocolate	7 M/MA: Fajita Chicken and Cheddar Cheese 2oz F/V 1: Banana ½ c F/V2: Fajita Pepper & Onion ½ c  G/B: 2x 6" WG Tortilla 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	8 M/MA: Sliced American Cheese 2oz  F/V 1: Cut Fruit ½ c F/V2: Carrots & Cucumber ½ c  G/B: WG Sliced Bread 2oz G/B Other: Buttermilk Ranch 8 oz Milk Choice of 1% and Fat Free Chocolate	9 M/MA: Mozzarella Cheese Blend 2oz  F/V 1: Whole Apple 1c F/V2: Marinara Sauce ½ c  G/B: WG Penne G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	10 M/MA: Pizza Cheese 2oz  F/V 1: Marinara Sauce ½ c F/V2: Carrot Sticks ½ c F/V3: 100% Juice 4oz G/B: WG Pizza Crust 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
11 M/MA: BBQ Chicken 2oz F/V 1: Potato Wedges ½ c F/V2: Orange Wedges ½ c  G/B: WG Bun 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	12 M/MA: Ground Turkey and Cheese 2oz F/V 1: Salsa ¼ c F/V2: Banana ½ c F/V3: Lettuce ¼ c G/B: 2x 6" WG Tortilla 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	13 M/MA: Cheese Sauce 2oz F/V 1: Carrot Sticks & Cucumbers ½ c F/V2: Cut Fruit ½ c  G/B: WG Macaroni 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	14 M/MA: Chicken Thigh 2oz F/V 1: Peppers/Onions/Celery ½ c F/V2: Whole Apple 1c  G/B: WG Rice 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	15 M/MA: Sliced Turkey & Cheese F/V 1: Carrot Sticks ½ c F/V2: 100% Juice 4oz  G/B: WG Bun 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
16 M/MA: Chicken Nuggets 2oz F/V 1: Tater Tots ½ c F/V2: Orange Wedges ½ c G/B: WG Waffle 1oz G/B Other: Ketchup & Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free Chocolate	17 M/MA: Ground Turkey Queso 2oz F/V 1: Banana ½ c F/V2: Peppers & Onions ¼ c G/B: WG Tortilla Chips G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	18 M/MA: All Beef Hot Dog 2oz F/V 1: Carrot Sticks & Cucumbers F/V2: Cut Fruit ½ c G/B: WG Hot Dog Bun 2oz G/B Other: Ketchup & Mustard 8 oz Milk Choice of 1% and Fat Free Chocolate	19 M/MA: Ground Turkey & Cheese 2oz F/V 1: Whole Apple 1c F/V2: Marinara Sauce ½ c G/B: WG Spaghetti 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	20 M/MA: Cheese Blend 2oz F/V 1: Marinara Dipping Sauce ½ c F/V2: 100% Juice 4oz G/B: WG Pizza Crust 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
21 M/MA: Beef Cheeseburger 2oz F/V 1: Orange Wedges ½ c F/V2: Potato Wedges ½ c G/B: WG Bun 2oz G/B Other: Ketchup 1oz 8 oz Milk Choice of 1% and Fat Free Chocolate	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			



## Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Supper Age 3-5

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Cheese Blend 2oz Fr : Banana 1/2c Veg: Corn 1/2c G/B:WG Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	2 M/MA: Chicken Nuggets 2oz Fr : Orange Veg: Green Bean 1/2c G/B: Chicken Nugget 1oz G/B Other: Milk Choice of 1% or Fat Free	3 M/MA: Turkey Meatloaf 2oz Fr : Apple Slices Veg: Mashed Potato ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	4 M/MA:Lemon Chicken 2oz Fr: Orange Veg: Carrots 1/2c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	5 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni 2oz G/B Other: Milk Choice of 1% or Fat Free
6 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ C G/B:WG Bun G/B Other: Ketchup Milk Choice of 1% or Fat Free	7 M/MA: Jerk Chicken Fr : Orange Veg: Black Beans ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	8 M/MA:All Beef Hot Dog 2oz Fr : Apple Slices Veg: Corn ½ c G/B:WG Bun G/B Other: Milk Choice of 1% or Fat Free	9 M/MA: BBQ Chicken 2oz Fr : Orange Veg: Coleslaw ½ c G/B: WG Bun G/B Other: Milk Choice of 1% or Fat Free	10 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Marinara ½ c G/B:WG Penne 2oz G/B Other: Milk Choice of 1% or Fat Free
11 M/MA: Chicken Nuggets 2oz Fr : Banana Veg: Sweet Potato Fries ½ c G/B: Chicken Nugget 1oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	12 M/MA: Turkey Bolognese 2oz Fr : Orange Veg: Tomato Sauce & Broccoli ½ c G/B: WG Spaghetti 2oz G/B Other: Milk Choice of 1% or Fat Free	13 M/MA: Teriyaki Chicken 2oz Fr : Apple Slices Veg: Ginger Carrots ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	14 M/MA: Cheese Blend 2oz Fr : Orange Veg: Side Salad ½ c G/B: WG Pizza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	15 M/MA: Chipotle Chicken 2oz Fr : Banana Veg: Corn & Black Bean Salad ½ c G/B: WG Bun 2oz G/B Other: Milk Choice of 1% or Fat Free
16 M/MA: All Beef Hot Dog 2oz Fr : Banana Veg: Tater Tot ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard Milk Choice of 1% or Fat Free	17 M/MA: Ground Turkey & Cheddar 2oz Fr : Orange Veg: Fajita Vege ½ c G/B: WG Rice 1 oz G/B Other: Milk Choice of 1% or Fat Free	18 M/MA:Lemon Chicken Fr : Apple Slices Veg: Carrots ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	19 M/MA: Cheese Blend 2oz Fr : Orange Veg:Side Salad ½ c G/B: WG Plzza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	20 M/MA: Ground Turkey & Cheese Sauce 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni G/B Other: Milk Choice of 1% or Fat Free
21 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ c G/B: WG Bun 2oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Supper Age 6-12

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Cheese Blend 2oz Fr : Banana 1/2c Veg: Corn 1/2c G/B:WG Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	2 M/MA: Chicken Nuggets 2oz Fr : Orange Veg: Green Bean 1/2c G/B: Chicken Nugget 1oz G/B Other: Milk Choice of 1% or Fat Free	3 M/MA: Turkey Meatloaf 2oz Fr : Apple Slices Veg: Mashed Potato ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	4 M/MA:Lemon Chicken 2oz Fr: Orange Veg: Carrots 1/2c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	5 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni 2oz G/B Other: Milk Choice of 1% or Fat Free
6 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ C G/B:WG Bun G/B Other: Ketchup Milk Choice of 1% or Fat Free	7 M/MA: Jerk Chicken Fr : Orange Veg: Black Beans ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	8 M/MA:All Beef Hot Dog 2oz Fr : Apple Slices Veg: Corn ½ c G/B:WG Bun G/B Other: Milk Choice of 1% or Fat Free	9 M/MA: BBQ Chicken 2oz Fr : Orange Veg: Coleslaw ½ c G/B: WG Bun G/B Other: Milk Choice of 1% or Fat Free	10 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Marinara ½ c G/B:WG Penne 2oz G/B Other: Milk Choice of 1% or Fat Free
11 M/MA: Chicken Nuggets 2oz Fr : Banana Veg: Sweet Potato Fries ½ c G/B: Chicken Nugget 1oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	12 M/MA: Turkey Bolognese 2oz Fr : Orange Veg: Tomato Sauce & Broccoli ½ c G/B: WG Spaghetti 2oz G/B Other: Milk Choice of 1% or Fat Free	13 M/MA: Teriyaki Chicken 2oz Fr : Apple Slices Veg: Ginger Carrots ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	14 M/MA: Cheese Blend 2oz Fr : Orange Veg: Side Salad ½ c G/B: WG Pizza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	15 M/MA: Chipotle Chicken 2oz Fr : Banana Veg: Corn & Black Bean Salad ½ c G/B: WG Bun 2oz G/B Other: Milk Choice of 1% or Fat Free
16 M/MA: All Beef Hot Dog 2oz Fr : Banana Veg: Tater Tot ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard Milk Choice of 1% or Fat Free	17 M/MA: Ground Turkey & Cheddar 2oz Fr : Orange Veg: Fajita Vege ½ c G/B: WG Rice 1 oz G/B Other: Milk Choice of 1% or Fat Free	18 M/MA:Lemon Chicken Fr : Apple Slices Veg: Carrots ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	19 M/MA: Cheese Blend 2oz Fr : Orange Veg:Side Salad ½ c G/B: WG Plzza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	20 M/MA: Ground Turkey & Cheese Sauce 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni G/B Other: Milk Choice of 1% or Fat Free
21 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ c G/B: WG Bun 2oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

# Attachment N15 - Prototype Lunch Menus Grades K-8 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)									Orange Wedges	.5 c	.5 c
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)									Side Salad and Marinara Sauce	1.25	1.25c
• Dark Green <sup>c</sup>	0.5									Romaine	.5	.5c
• Red Orange <sup>c</sup>	0.75									Fresh Tomato and Tomato Sauce	.625	.625c
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5									Cucumber	.125	.125c
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)									WG Spaghetti	2oz	2oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)									Ground Turkey Mozzarella	2 oz	2oz
Fluid Milk <sup>g</sup> (cups)	5 (1)									1 % Plain Milk or Fat Free Chocolate Milk	8oz	8oz
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N11 - Prototype Lunch Menus Grades K-8 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits <sup>b</sup></b> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Collard Greens Side Salad	1.25c	Side Salad and Fajita Vege	1.25c	Side Salad and Baked Potato	1.25c	Side Salad and Sauteed Kale	1	Side Salad and Crudite Cup	1.25c	5c
• Dark Green <sup>c</sup>	0.5	Collard greens and Romaine Lettuce	1c	Romaine Lettuce	1c	Romaine	.5c	Sauteed Kale and Romaine	.75c	Romaine	.5c	3.75
• Red Orange <sup>c</sup>	0.75	Fresh Tomato	.125	Fresh Tomato	.125	Fresh Tomato	.625	Fresh Tomato	.125	Fresh Tomato and Carrot Sticks	.625c	1.625
• Beans and Peas (legumes) <sup>c</sup>	0.5	Red Beans	.625									
• Starchy <sup>c</sup>	0.5					Baked Potato	.5					.5
• Other <sup>c, d</sup>	0.5	Cucumber	.125	Cucumber and Fajita Peppers and Onions	.625	Cucumber	.125	Cucumber	.125	Cucumber and Celery	.625	1.625
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	WG Rice	2oz	WG Rice	2oz	WG Cornbread	1oz	WG Penne	2oz	Pizza Crust	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh/Red Bean	2oz	Ground Turkey/Black Bean/Cheddar Cheese	2	Chicken Thigh/Chick'n Nugget	2oz	Meatball/Mozzarella Cheese	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)



## Attachment N12 - Prototype Lunch Menus Grades K-8 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Mashed Potato and Side Salad	1c	Black Beans and Side Salad	1.25	Sweet Potato Wedges and Side Salad	1.25	Seasoned Squash and Side Salad	1.25	Broccoli and Side Salad	1.25	6
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine and Broccoli	1	3
• Red Orange <sup>c</sup>	0.75	Fresh tomato	.125	Fresh tomato	.125	Sweet Potato and Fresh Tomato	.625	Fresh Tomato	.125	Fresh Tomato	.125	1.125
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Beans	.5							.5
• Starchy <sup>c</sup>	0.5	Mashed Potato	.5									.5
• Other <sup>c, d</sup>	0.5	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber	.125	.625
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	WG Biscuit	2oz	WG Tortilla Chip	2.5oz	WG Hamburger Bun	2oz	WG Rice	1oz	WG Pizza Crust	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh or Veggie Nugget	2oz	Ground Beef or Black Bean	2oz	Chicken Thigh or Chick'n	2oz	Chicken Thigh or Tofu	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125</b>	<b>1/3 = 0.333</b>	<b>2/3 = 0.666</b>	<b>1/4 = 0.250</b>	<b>1/2 = 0.500</b>	<b>3/4 = 0.750</b>	<b>3/4 = 0.750</b>	<b>3/8 = 0.375</b>	<b>5/8 = 0.625</b>	<b>7/8 = 0.875</b>			

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N13 - Prototype Lunch Menus Grades K-8 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Side Salad and Green Beans and Salsa	1.25	Side Salad and Refried Pinto Beans	1.25	Side Salad and Sauteed Cabbage and Greens	1.25	Side Salad and Steamed Corn	1.25	Side Salad	.75	5.75
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine and Greens	.75	Romaine	.5	Romaine	.5	2.75
• Red Orange <sup>c</sup>	0.75	Fresh Tomato	1.25	Fresh Tomato and Salsa	.375	Fresh Tomato	1.25	Fresh Tomato	1.25	Fresh Tomato and Pizza Sauce	.625	1.375
• Beans and Peas (legumes) <sup>c</sup>	0.5			Refried Pinto Beans	.5							.5
• Starchy <sup>c</sup>	0.5							Steamed Corn	.5			.5
• Other <sup>c, d</sup>	0.5	Green beans and Cucumber	.625	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	1.125
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	Brown Rice	1oz	WG Tortillas	2oz	WG Macaroni	1oz	WG Rice	2oz	WG Penne	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh or Chick'n	2oz	Ground Turkey	2oz	Chicken Drumstick and Cheese	2oz	Chicken Thigh	2oz	Mozzarella	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      ¼ = 0.250      ½ = 0.500      ¾ = 0.750      ¾ = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ¼ cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N14 - Prototype Lunch Menus Grades K-8 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	2.5
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)	Side Salad and Sautéed Spinach	1c	Black Bean & Corn Salad and Salsa	.75	Mashed Potato and Side Salad	1.25	Cabbage & Broccoli and Side Salad	1.75	Side Salad	.75	5.5
• Dark Green <sup>c</sup>	0.5	Romaine and Spinach	.75	Romaine	.5	Romaine	.5	Romaine and Broccoli	1.25	Romaine	.5	3.5
• Red Orange <sup>c</sup>	0.75	Fresh Tomato	1.25	Fresh Tomato and Salsa	.375	Fresh Tomato	1.25	Fresh Tomato	1.25	Fresh Tomato	1.25	9.25
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Bean	.5							.5
• Starchy <sup>c</sup>	0.5			Corn	.5							.5
• Other <sup>c, d</sup>	0.5	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	Cucumber and Cabbage	.625	Cucumber	1.25	1.125
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)	WG Biscuit	2oz	WG Tortilla Chips	2.5oz	Hamburger Bun Or Dinner Roll	2oz	WG Spaghetti	2oz	WG Pizza Crust	2oz	10
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)	Chicken Thigh or Sliced Cheese	2oz	Taco Chicken and Cheese	2oz	Ground Beef or Veggie Burger	2oz	Chicken or Chick'n	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N16 - Prototype Lunch Menus Grades 9-12 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)									Orange Wedges	.5 c	1.5 c
Additional fruit items to meet the total										Whole Apple	1c	
<b>Vegetables</b> (cups)	5 (1.0)									Side Salad and Marinara Sauce	1.25	1.25c
• Dark Green <sup>c</sup>	0.5									Romaine	.5	.5c
• Red Orange <sup>c</sup>	1.25									Fresh Tomato and Tomato Sauce	.625	.625c
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.75									Cucumber	.125	.125c
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)									WG Spaghetti or WG Pizza Crust	2oz	2oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)									Ground Turkey or Mozzarella	2 oz	2oz
Fluid Milk <sup>g</sup> (cups)	5 (1)									1 % Plain Milk or Fat Free Chocolate Milk	8oz	8oz
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)



# Attachment N17 - Prototype Lunch Menus Grades 9-12 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits <sup>b</sup></b> (cups)	5 (1.0)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	7
Additional fruit items to meet the total		Orange	.5c	Banana	.5c	100% Juice Cup	.5c	Apple	1c	Orange	.5c	
<b>Vegetables</b> (cups)	5 (1.0)	Collard Greens Side Salad	1.25c	Side Salad and Fajita Vege	1.25c	Side Salad and Baked Potato	1.25c	Side Salad and Sauteed Kale	1	Side Salad and Crudite Cup	1.25c	5c
• Dark Green <sup>c</sup>	0.5	Collard greens and Romaine Lettuce	1c	Romaine Lettuce	1c	Romaine	.5c	Sauteed Kale and Romaine	.75c	Romaine	.5c	3.75
• Red Orange <sup>c</sup>	1.25	Fresh Tomato	.125	Fresh Tomato	.125	Fresh Tomato and Carrots	.25	Fresh Tomato	.125	Fresh Tomato and Carrot Sticks	.625c	1.625
• Beans and Peas (legumes) <sup>c</sup>	0.5	Red Beans	.625									
• Starchy <sup>c</sup>	0.5			Elote	.5	Baked Potato	.5					1
• Other <sup>c, d</sup>	0.75	Cucumber	.125	Cucumber and Fajita Peppers and Onions	.625	Cucumber	.125	Cucumber	.125	Cucumber and Celery	.625	1.625
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)	WG Rice or WG Biscuit	2oz	WG Rice	2oz	WG Cornbread	1oz	WG Penne	2oz	Pizza Crust	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)	Chicken Thigh/Red Bean	2oz	Chicken Thigh/Black Bean/Cheddar Cheese	2	Chicken Thigh/Chick'n Nugget	2oz	Meatball/Mozzarella Cheese	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N18 - Prototype Lunch Menus Grades 9-12 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	7
Additional fruit items to meet the total		Orange	.5c	Banana	.5c	100% Juice Cup	.5c	Apple	1c	Orange	.5c	
<b>Vegetables</b> (cups)	5 (1.0)	Mashed Potato and Side Salad	1c	Black Beans and Side Salad	1.25	Sweet Potato Wedges and Side Salad	1.25	Seasoned Squash and Side Salad	1.25	Broccoli and Side Salad	1.25	6
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine and Broccoli	1	3
• Red Orange <sup>c</sup>	1.25	Fresh tomato	.125	Fresh tomato	.125	Sweet Potato and Fresh Tomato	.625	Fresh Tomato	.125	Fresh Tomato	.125	1.125
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Beans	.5							.5
• Starchy <sup>c</sup>	0.5	Mashed Potato	.5									.5
• Other <sup>c, d</sup>	0.75	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber	.125	.625
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)	WG Biscuit	2oz	WG 10" Tortilla	2.5oz	WG Hamburger Bun	2oz	WG Rice	1oz	WG Pizza Crust	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)	Chicken Thigh or Veggie Nugget	2oz	Ground Beef or Cheddar Cheese	2oz	Chicken Thigh or Chick'n	2oz	Chicken Thigh or Tofu	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>1/8 = 0.125</b>	<b>1/3 = 0.333</b>	<b>2/3 = 0.666</b>	<b>¼ = 0.250</b>	<b>½ = 0.500</b>	<b>¾ = 0.750</b>	<b>¾ = 0.750</b>	<b>3/8 = 0.375</b>	<b>5/8 = 0.625</b>	<b>7/8 = 0.875</b>			

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N19 - Prototype Lunch Menus Grades 9-12 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	7
Additional fruit items to meet the total		Orange	.5c	Banana	.5c	100% Juice Cup	.5c	Apple	1c	Orange	.5c	
<b>Vegetables</b> (cups)	5 (1.0)	Side Salad and Green Beans and Salsa	1.25	Side Salad and Black Beans	1.25	Side Salad and Sauteed Cabbage and Greens	1.25	Side Salad and Steamed Corn	1.25	Side Salad & Side Caesar	.75	5.75
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine and Greens	.75	Romaine	.5	Romaine	.5	2.75
• Red Orange <sup>c</sup>	1.25	Fresh Tomato	1.25	Fresh Tomato and Salsa	.375	Fresh Tomato	1.25	Fresh Tomato	1.25	Fresh Tomato and Pizza Sauce	.625	1.375
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Beans	.5							.5
• Starchy <sup>c</sup>	0.5							Steamed Corn	.5			.5
• Other <sup>c, d</sup>	0.75	Green beans and Cucumber	.625	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	Cucumber	1.25	1.125
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)	Brown Rice	1oz	WG 6" Tortillas	2oz	WG Macaroni	1oz	WG Rice	2oz	WG Penne	2oz	9
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)	Chicken Thigh or Chick'n	2oz	Ground Turkey or Cheddar Cheese	2oz	Chicken Drumstick and Cheese	2oz	Chicken Thigh	2oz	Mozzarella	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N20 - Prototype Lunch Menus Grades 9-12 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)	Apple	1c	Cut Melon	.5c	Orange Wedges	1c	Pear	1c	Banana	.5c	7
Additional fruit items to meet the total		Orange	.5c	Banana	.5c	100% Juice Cup	.5c	Apple	1c	Orange	.5c	
<b>Vegetables</b> (cups)	5 (1.0)	Side Salad and Sweet Potato Wedges	1c	Black Bean & Corn Salad and Salsa	.75	Mashed Potato and Side Salad	1.25	Cabbage & Broccoli and Side Salad	1.75	Side Salad and Broccoli	.75	6c
• Dark Green <sup>c</sup>	0.5	Romaine	.5	Romaine	.5	Romaine	.5	Romaine and Broccoli	1.25	Romaine and Broccoli	1c	4c
• Red Orange <sup>c</sup>	1.25	Fresh Tomato and Sweet Potato Wedge	.625	Fresh Tomato and Salsa	.375	Fresh Tomato	.125	Fresh Tomato	.125	Fresh Tomato	.125	.925
• Beans and Peas (legumes) <sup>c</sup>	0.5			Black Bean	.5							.5
• Starchy <sup>c</sup>	0.5			Corn	.5							.5
• Other <sup>c, d</sup>	0.75	Cucumber	.125	Cucumber	.125	Cucumber	.125	Cucumber and Cabbage	.625	Cucumber	.125	1.125
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)	WG Biscuit or WG Bread	2oz	WG Tortilla Chips	2.5oz	Hamburger Bun Or Corn Bread	2oz	WG Spaghetti	2oz	WG Pizza Crust	2oz	10
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)	Chicken Thigh or Sliced Cheese	2oz	Taco Chicken and Cheese	2oz	Ground Beef or Veggie Burger	2oz	Chicken or Chick'n	2oz	Cheese Blend	2oz	10
Fluid Milk <sup>g</sup> (cups)	5 (1)	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	1% Plain Milk or Fat Free Chocolate Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full- strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)



# Attachment O11 - Prototype Breakfast Menus Grades K-12 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>									Apple	1c	1.5
Additional fruit items to meet the total										Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>									WG Bagel	2oz	2oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>									1% Plain Milk and Fat Free Plain Milk	8oz	1c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, unflavored or flavored)

# Attachment O12 - Prototype Breakfast Menus Grades K-12 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Banana	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		Banana	.5c	Orange Wedges	.5c	Apple	1c	100% Juice	.5c	100% Juice	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>	WG Biscuit	2oz	Granola	1oz	French Toast	2oz	WG English Muffin	2oz	WG Pancakes	2oz	9oz
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>	Turkey Sausage	.75oz	Yogurt	1oz			Egg & Cheese	1.5oz			3.25oz
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O13 - Prototype Breakfast Menus Grades K-12 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Banana	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		100% Juice	.5c	Orange Wedges	.5c	Apple	1c	100% Juice	.5c	Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0					Salsa	.125					
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0					Salsa	.125					
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>h</sup>	9-10 (1) <sup>h, i</sup>	WG Bagel	2oz	WG Waffles	2oz	WG Tortilla	1oz	WG Granola	1oz	WG Biscuit	2oz	8
<b>Meat/Meat Alternate</b> (oz. equivalents)						Egg & Cheese	2oz	Low Fat Yogurt	1oz	Egg	1oz	4
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, unflavored or flavored)

## Attachment O14 - Prototype Breakfast Menus Grades K-12 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Banana	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		Orange Wedges	.5c	100% Juice	.5c	Apple	1c	100% Juice	.5c	Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>	WG Cereal or Graham	1oz	WG Toast	1oz	French Toast Casserole	1oz	Breakfast Pizza	1.5oz	Grits & Toast	1oz	5.5
<b>Meat/Meat Alternate</b> (oz. equivalents)		Cheese Stick or Yogurt	1oz	Egg & Cheese	1.5oz	Custard for casserole	1oz		1	Cheese	1oz	5.5
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O15 - Prototype Breakfast Menus Grades K-12 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>	Apple	1c	Banana	.5c	Watermelon Chunk	.5c	Orange	.5c	Pear	1c	6.5c
Additional fruit items to meet the total		Banana	.5c	100% Juice	.5c	Apple	1c	100% Juice	.5c	Banana	.5c	
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>	WG Cereal or Graham	1oz	WG Granola	1oz	French Toast Sticks	2oz	English Muffin	2oz	WG Pancakes	2oz	8
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>	Cheese Stick or Yogurt	1oz	Low Fat Yogurt	1oz			Egg & Cheese	1.5oz			3.5
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	1% Plain Milk or Fat Free Plain Milk	8oz	5c
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125      1/3 = 0.333      2/3 = 0.666      1/4 = 0.250      1/2 = 0.500      3/4 = 0.750      3/4 = 0.750      3/8 = 0.375      5/8 = 0.625      7/8 = 0.875</b>												

In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)



## Attachment P2 - 21-Day Cycle Menu – Snack (Ages 6-12)

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Mozzarella Cheese Stick, 1oz  F/V 1: Whole Apple 125 Ct, 1cup	2 G/B: WG Bagel 2oz Other: Cream Cheese 8 oz Milk 1% Milk, 8oz	3 M/MA: Low Fat Yogurt 1oz  G/B: WG Granola 1oz	4 M/MA: Mozzarella Cheese Stick, 1oz F/V 1: Fresh Pear 90 Ct 1 cup	5  F/V 1: 100% Juice 6oz  G/B: WG Muffin 1oz
6 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Plain Milk	7 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 cup F/V2: G/B: G/B Other: 8 oz Milk	8 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	9 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 2 slices of WG Bread 2oz G/B Other: Jelly 8 oz Milk	10 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
11 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	12 M/MA: F/V 1: F/V2: G/B: WG Bagel 2oz G/B Other: Cream Cheese 8 oz Milk: 1% Plain Milk 8oz	13 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	14 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Pear 90 Ct 1 cup F/V2: G/B: G/B Other: 8 oz Milk	15 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
16 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Milk 8oz	17 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	18 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	19 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 2 Slices of WG Bread 2oz G/B Other: Jelly 8 oz Milk	20 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
21 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment P2 - 21-Day Cycle Menu – Snack (Ages 3-5)

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Mozzarella Cheese Stick, 1oz  F/V 1: Whole Apple 125 Ct, 1cup	2 G/B: ½ WG Bagel 1oz Other: Cream Cheese 8 oz Milk 1% Milk, 8oz	3 M/MA: Low Fat Yogurt 1oz  G/B: WG Granola 1oz	4 M/MA: Mozzarella Cheese Stick, 1oz F/V 1: Fresh Pear 90 Ct 1 cup	5 F/V 1: 100% Juice 6oz  G/B: WG Muffin 1oz
6 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Plain Milk	7 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 cup F/V2: G/B: G/B Other: 8 oz Milk	8 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	9 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 1 slice of WG Bread 1oz G/B Other: Jelly 8 oz Milk	10 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
11 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	12 M/MA: F/V 1: F/V2: G/B: ½ WG Bagel 1oz G/B Other: Cream Cheese 8 oz Milk: 1% Plain Milk 8oz	13 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	14 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Pear 90 Ct 1 cup F/V2: G/B: G/B Other: 8 oz Milk	15 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
16 M/MA: F/V 1: F/V2: G/B: Cheerios Bowl 1oz G/B Other: 8 oz Milk: 1% Milk 8oz	17 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	18 M/MA: Low Fat Yogurt 1oz F/V 1: F/V2: G/B: WG Granola 1oz G/B Other: 8 oz Milk	19 M/MA: Sunbutter 1oz F/V 1: F/V2: G/B: 1 Slices of WG Bread 1oz G/B Other: Jelly 8 oz Milk	20 M/MA: F/V 1: 100% Juice 6oz F/V2: G/B: WG Muffin 1oz G/B Other: 8 oz Milk
21 M/MA: Mozzarella Cheese Stick 1oz F/V 1: Whole Apple 125 Ct, 1 Cup F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment Q2 - 21-Day Cycle Menu – SFSP Breakfast

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 F/V 1: Orange Wedges F/V2: G/B: WG Bagel 2oz G/B WG Cereal 1oz Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz	2 M/MA: F/V 1: Banana F/V2: G/B: WG French Toast Sticks 2oz G/B: WG Cereal 1oz Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	3 M/MA: F/V 1: Cut Fruit 4oz F/V2: G/B: WG Banana Muffin Top (scratch) 2oz G/B WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	4 M/MA: Turkey Sausage Patty (.75oz) F/V 1: Whole Apple 1c F/V2: G/B: WG Biscuit 2oz G/B WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	5 M/MA: Yogurt or Cheese Stick 1oz F/V 1: 100% Juice F/V2: G/B:WG Cereal 1oz G/B: WG Graham 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz
6 M/MA: F/V 1:Orange Wedges F/V2: G/B:WG Biscuit 2oz G/B: WG Cereal 1oz Other: Jelly 8 oz Milk Choice of 1% and Fat Free 8oz	7 M/MA: F/V 1:Banana F/V2: G/B:WG Muffin 1oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	8 M/MA: F/V 1: Cut Fruit F/V2: G/B:Apple Bread (scratch) 1.75oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	9 M/MA: Egg & Cheese Scramble 2oz F/V 1: Whole Apple 1c F/V2: G/B: WG Tortilla 1oz G/B: WG Cereal Other: 8 oz Milk Choice of 1% and Fat Free 8oz	10 M/MA: F/V 1: 100% Juice F/V2: G/B: WG Bagel 2oz G/B: WG Cereal 1oz Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz
11 M/MA: F/V 1: Orange Wedges F/V2: G/B: WG Biscuit 2oz  G/B: WG Cereal Other: Jelly 8 oz Milk Choice of 1% and Fat Free 8oz	12 M/MA: F/V 1: Banana F/V2: G/B: WG Pancake 1oz  G/B: WG Cereal 1oz Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	13 M/MA: F/V 1:Cut Fruit 4oz F/V2: G/B: WG Chocolate Chip Banana Bread 1.75oz G/B: WG Cereal Other: 8 oz Milk Choice of 1% and Fat Free 8oz	14 M/MA: Egg & Cheese 1.5oz F/V 1: Whole Apple 1c F/V2: G/B: Biscuit 1.75oz  G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	15 M/MA: Low Fat Yogurt 1oz F/V 1:100% Juice F/V2: G/B:WG Granola 1oz  G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz
16 M/MA:  F/V 1: Orange Wedges F/V2: G/B: WG Bagel 2oz G/B: WG Cereal 1oz Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz	17 M/MA:  F/V 1: Banana F/V2: G/B:WG French Toast Sticks 2oz G/B: WG Cereal Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	18 M/MA:  F/V 1: Cut Fruit 4oz F/V2: G/B: WG Banana Muffin Top 2oz G/B: WG Cereal Other: 8 oz Milk Choice of 1% and Fat Free 8oz	19 M/MA: Turkey Sausage Patty .75oz  F/V 1:Whole Apple 1c F/V2: G/B: WG Biscuit 2oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	20 M/MA: Lowfat Yogurt or String Cheese 1oz F/V 1: 100% Juice F/V2: G/B:WG Graham 1oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz
21 M/MA: F/V 1: Orange Wedges F/V2: G/B: WG Biscuit 2oz G/B: WG Cereal 1oz Other: Jelly 8 oz Milk Choice of 1% and Fat Free 8oz	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment Q1 - 21-Day Cycle Menu – SFSP Lunch

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Chicken Nuggets 2oz F/V 1: Tater Tots ½ c F/V2: Orange Wedges ½ c G/B: WG Waffle 1oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	2 M/MA: Ground Turkey Queso 2oz F/V 1: Banana ½ c F/V2: Peppers & Onions ¼ c G/B: WG Tortilla Chips 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	3 M/MA: Hot Dog 2oz F/V 1: Carrots & Cucumbers ½ c F/V2: Cut Fruit ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard 8 oz Milk Choice of 1% and Fat Free Chocolate	4 M/MA: Ground Turkey & Cheese 2oz F/V 1: Whole Apple 1c F/V2: Marinara ½ c G/B WG Spaghetti 2oz: G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	5 M/MA: Cheese Blend 2oz F/V 1: Marinara ½ c F/V2: 100% Juice 4oz G/B: WG Pizza Crust 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
6 M/MA: Beef Cheeseburger 2oz  F/V 1: Orange Wedges ½ c F/V2: Potato Wedges ½ c  G/B: WG Bun 2oz G/B Other: Ketchup 1oz 8 oz Milk Choice of 1% and Fat Free Chocolate	7 M/MA: Fajita Chicken and Cheddar Cheese 2oz F/V 1: Banana ½ c F/V2: Fajita Pepper & Onion ½ c  G/B: 2x 6" WG Tortilla 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	8 M/MA: Sliced American Cheese 2oz  F/V 1: Cut Fruit ½ c F/V2: Carrots & Cucumber ½ c  G/B: WG Sliced Bread 2oz G/B Other: Buttermilk Ranch 8 oz Milk Choice of 1% and Fat Free Chocolate	9 M/MA: Mozzarella Cheese Blend 2oz  F/V 1: Whole Apple 1c F/V2: Marinara Sauce ½ c  G/B: WG Penne G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	10 M/MA: Pizza Cheese 2oz  F/V 1: Marinara Sauce ½ c F/V2: Carrot Sticks ½ c F/V3: 100% Juice 4oz G/B: WG Pizza Crust 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
11 M/MA: BBQ Chicken 2oz F/V 1: Potato Wedges ½ c F/V2: Orange Wedges ½ c  G/B: WG Bun 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	12 M/MA: Ground Turkey and Cheese 2oz F/V 1: Salsa ¼ c F/V2: Banana ½ c F/V3: Lettuce ¼ c G/B: 2x 6" WG Tortilla 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	13 M/MA: Cheese Sauce 2oz F/V 1: Carrot Sticks & Cucumbers ½ c F/V2: Cut Fruit ½ c  G/B: WG Macaroni 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	14 M/MA: Chicken Thigh 2oz F/V 1: Peppers/Onions/Celery ½ c F/V2: Whole Apple 1c  G/B: WG Rice 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	15 M/MA: Sliced Turkey & Cheese F/V 1: Carrot Sticks ½ c F/V2: 100% Juice 4oz  G/B: WG Bun 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
16 M/MA: Chicken Nuggets 2oz F/V 1: Tater Tots ½ c F/V2: Orange Wedges ½ c G/B: WG Waffle 1oz G/B Other: Ketchup & Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free Chocolate	17 M/MA: Ground Turkey Queso 2oz F/V 1: Banana ½ c F/V2: Peppers & Onions ¼ c G/B: WG Tortilla Chips G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	18 M/MA: All Beef Hot Dog 2oz F/V 1: Carrot Sticks & Cucumbers F/V2: Cut Fruit ½ c G/B: WG Hot Dog Bun 2oz G/B Other: Ketchup & Mustard 8 oz Milk Choice of 1% and Fat Free Chocolate	19 M/MA: Ground Turkey & Cheese 2oz F/V 1: Whole Apple 1c F/V2: Marinara Sauce ½ c G/B: WG Spaghetti 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate	20 M/MA: Cheese Blend 2oz F/V 1: Marinara Dipping Sauce ½ c F/V2: 100% Juice 4oz G/B: WG Pizza Crust 2oz G/B Other: 8 oz Milk Choice of 1% and Fat Free Chocolate
21 M/MA: Beef Cheeseburger 2oz F/V 1: Orange Wedges ½ c F/V2: Potato Wedges ½ c G/B: WG Bun 2oz G/B Other: Ketchup 1oz 8 oz Milk Choice of 1% and Fat Free Chocolate	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Supper Age 3-5

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Cheese Blend 2oz Fr : Banana 1/2c Veg: Corn 1/2c G/B:WG Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	2 M/MA: Chicken Nuggets 2oz Fr : Orange Veg: Green Bean 1/2c G/B: Chicken Nugget 1oz G/B Other: Milk Choice of 1% or Fat Free	3 M/MA: Turkey Meatloaf 2oz Fr : Apple Slices Veg: Mashed Potato ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	4 M/MA:Lemon Chicken 2oz Fr: Orange Veg: Carrots 1/2c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	5 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni 2oz G/B Other: Milk Choice of 1% or Fat Free
6 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ C G/B:WG Bun G/B Other: Ketchup Milk Choice of 1% or Fat Free	7 M/MA: Jerk Chicken Fr : Orange Veg: Black Beans ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	8 M/MA:All Beef Hot Dog 2oz Fr : Apple Slices Veg: Corn ½ c G/B:WG Bun G/B Other: Milk Choice of 1% or Fat Free	9 M/MA: BBQ Chicken 2oz Fr : Orange Veg: Coleslaw ½ c G/B: WG Bun G/B Other: Milk Choice of 1% or Fat Free	10 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Marinara ½ c G/B:WG Penne 2oz G/B Other: Milk Choice of 1% or Fat Free
11 M/MA: Chicken Nuggets 2oz Fr : Banana Veg: Sweet Potato Fries ½ c G/B: Chicken Nugget 1oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	12 M/MA: Turkey Bolognese 2oz Fr : Orange Veg: Tomato Sauce & Broccoli ½ c G/B: WG Spaghetti 2oz G/B Other: Milk Choice of 1% or Fat Free	13 M/MA: Teriyaki Chicken 2oz Fr : Apple Slices Veg: Ginger Carrots ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	14 M/MA: Cheese Blend 2oz Fr : Orange Veg: Side Salad ½ c G/B: WG Pizza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	15 M/MA: Chipotle Chicken 2oz Fr : Banana Veg: Corn & Black Bean Salad ½ c G/B: WG Bun 2oz G/B Other: Milk Choice of 1% or Fat Free
16 M/MA: All Beef Hot Dog 2oz Fr : Banana Veg: Tater Tot ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard Milk Choice of 1% or Fat Free	17 M/MA: Ground Turkey & Cheddar 2oz Fr : Orange Veg: Fajita Vege ½ c G/B: WG Rice 1 oz G/B Other: Milk Choice of 1% or Fat Free	18 M/MA:Lemon Chicken Fr : Apple Slices Veg: Carrots ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	19 M/MA: Cheese Blend 2oz Fr : Orange Veg:Side Salad ½ c G/B: WG Plzza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	20 M/MA: Ground Turkey & Cheese Sauce 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni G/B Other: Milk Choice of 1% or Fat Free
21 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ c G/B:WG Bun 2oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			



# Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Supper Age 6-12

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Cheese Blend 2oz Fr : Banana 1/2c Veg: Corn 1/2c G/B:WG Crust 2oz G/B Other: Marinara Sauce (1/4c) Milk Choice of 1% or Fat Free	2 M/MA: Chicken Nuggets 2oz Fr : Orange Veg: Green Bean 1/2c G/B: Chicken Nugget 1oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	3 M/MA: Turkey Meatloaf 2oz Fr : Apple Slices Veg: Mashed Potato ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	4 M/MA:Lemon Chicken 2oz Fr: Orange Veg: Carrots 1/2c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	5 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni 2oz G/B Other: Milk Choice of 1% or Fat Free
6 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ C G/B:WG Bun G/B Other: Ketchup Milk Choice of 1% or Fat Free	7 M/MA: Jerk Chicken Fr : Orange Veg: Black Beans ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	8 M/MA:All Beef Hot Dog 2oz Fr : Apple Slices Veg: Corn ½ c G/B:WG Bun G/B Other: Milk Choice of 1% or Fat Free	9 M/MA: BBQ Chicken 2oz Fr : Orange Veg: Coleslaw ½ c G/B: WG Bun G/B Other: Milk Choice of 1% or Fat Free	10 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Marinara ½ c G/B:WG Penne 2oz G/B Other: Milk Choice of 1% or Fat Free
11 M/MA: Chicken Nuggets 2oz Fr : Banana Veg: Sweet Potato Fries ½ c G/B: Chicken Nugget 1oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	12 M/MA: Turkey Bolognese 2oz Fr : Orange Veg: Tomato Sauce & Broccoli ½ c G/B: WG Spaghetti 2oz G/B Other: Milk Choice of 1% or Fat Free	13 M/MA: Teriyaki Chicken 2oz Fr : Apple Slices Veg: Ginger Carrots ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	14 M/MA: Cheese Blend 2oz Fr : Orange Veg: Side Salad ½ c G/B: WG Pizza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	15 M/MA: Chipotle Chicken 2oz Fr : Banana Veg: Corn & Black Bean Salad ½ c G/B: WG Bun 2oz G/B Other: Milk Choice of 1% or Fat Free
16 M/MA: All Beef Hot Dog 2oz Fr : Banana Veg: Tater Tot ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard Milk Choice of 1% or Fat Free	17 M/MA: Ground Turkey & Cheddar 2oz Fr : Orange Veg: Fajita Vege ½ c G/B: WG Rice 1 oz G/B Other: Milk Choice of 1% or Fat Free	18 M/MA:Lemon Chicken Fr : Apple Slices Veg: Carrots ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	19 M/MA: Cheese Blend 2oz Fr : Orange Veg:Side Salad ½ c G/B: WG Plzza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	20 M/MA: Ground Turkey & Cheese Sauce 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni G/B Other: Milk Choice of 1% or Fat Free
21 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ c G/B:WG Bun 2oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

# Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Lunch Age 6-12 & 13-18

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Cheese Blend 2oz Fr : Banana 1/2c Veg: Corn 1/2c G/B:WG Crust 2oz G/B Other: Marinara Sauce 1/4c Milk Choice of 1% or Fat Free	2 M/MA: Chicken Nuggets 2oz Fr : Orange Veg: Green Bean 1/2c G/B: Chicken Nugget 1oz G/B Other:Ketchup Milk Choice of 1% or Fat Free	3 M/MA: Turkey Meatloaf 2oz Fr : Apple Slices Veg: Mashed Potato ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	4 M/MA:Lemon Chicken 2oz Fr: Orange Veg: Carrots 1/2c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	5 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni 2oz G/B Other: Milk Choice of 1% or Fat Free
6 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ C G/B:WG Bun G/B Other: Ketchup Milk Choice of 1% or Fat Free	7 M/MA: Jerk Chicken Fr : Orange Veg: Black Beans ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	8 M/MA:All Beef Hot Dog 2oz Fr : Apple Slices Veg: Corn ½ c G/B:WG Bun G/B Other: Milk Choice of 1% or Fat Free	9 M/MA: BBQ Chicken 2oz Fr : Orange Veg: Coleslaw ½ c G/B: WG Bun G/B Other: Milk Choice of 1% or Fat Free	10 M/MA: Ground Turkey & Cheese 2oz Fr : Banana Veg: Marinara ½ c G/B:WG Penne 2oz G/B Other: Milk Choice of 1% or Fat Free
11 M/MA: Chicken Nuggets 2oz Fr : Banana Veg: Sweet Potato Fries ½ c G/B: Chicken Nugget 1oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	12 M/MA: Turkey Bolognese 2oz Fr : Orange Veg: Tomato Sauce & Broccoli ½ c G/B: WG Spaghetti 2oz G/B Other: Milk Choice of 1% or Fat Free	13 M/MA: Teriyaki Chicken 2oz Fr : Apple Slices Veg: Ginger Carrots ½ c G/B: WG Rice 2oz G/B Other: Milk Choice of 1% or Fat Free	14 M/MA: Cheese Blend 2oz Fr : Orange Veg: Side Salad ½ c G/B: WG Pizza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	15 M/MA: Chipotle Chicken 2oz Fr : Banana Veg: Corn & Black Bean Salad ½ c G/B: WG Bun 2oz G/B Other: Milk Choice of 1% or Fat Free
16 M/MA: All Beef Hot Dog 2oz Fr : Banana Veg: Tater Tot ½ c G/B: WG Bun 2oz G/B Other: Ketchup & Mustard Milk Choice of 1% or Fat Free	17 M/MA: Ground Turkey & Cheddar 2oz Fr : Orange Veg: Fajita Vege ½ c G/B: WG Rice 1 oz G/B Other: Milk Choice of 1% or Fat Free	18 M/MA:Lemon Chicken Fr : Apple Slices Veg: Carrots ½ c G/B: WG Biscuit 2oz G/B Other: Milk Choice of 1% or Fat Free	19 M/MA: Cheese Blend 2oz Fr : Orange Veg:Side Salad ½ c G/B: WG Plzza Crust 2oz G/B Other: Milk Choice of 1% or Fat Free	20 M/MA: Ground Turkey & Cheese Sauce 2oz Fr : Banana Veg: Broccoli ½ c G/B: WG Macaroni G/B Other: Milk Choice of 1% or Fat Free
21 M/MA: Cheeseburger 2oz Fr : Banana Veg: Potato Wedges ½ c G/B:WG Bun 2oz G/B Other: Ketchup Milk Choice of 1% or Fat Free	22 M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Breakfast

☐ NA (Check if not applicable)

☐ Check here if the SFA chooses to have each FSMC submit their own menus

1 F/V 1: Banana .5c F/V2: G/B: WG Bagel G/B: Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz	2 M/MA: Turkey Sausage .75oz F/V 1: Apple 1c F/V2: G/B: Biscuit G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	3 M/MA: Yogurt 4oz F/V 1: Orange Wedges .5c F/V2: G/B: Granola 1oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	4 M/MA: F/V 1: Watermelon Chunks 1/2c F/V2: G/B: French Toast Sticks 2oz G/B: Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	5 M/MA: Egg & Cheese 2oz F/V 1: 100% Juice F/V2: G/B: WG English Muffin 2oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz
6 M/MA: F/V 1: Pear 1c F/V2: G/B: WG Pancakes 2oz G/B: Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	7 M/MA: F/V 1: Apple 1c F/V2: G/B: WG Bagel 2oz G/B: Other: Cream Cheese 8 oz Milk Choice of 1% and Fat Free 8oz	8 M/MA: F/V 1: Orange Wedges ½ c F/V2: G/B: WG Waffles 2oz G/B: Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	9 M/MA: Egg & Cheese Scramble 2oz F/V 1: Watermelon Chunks ½ c F/V2: G/B: WG Tortilla 1oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	10 M/MA: Low Fat Yogurt 1oz F/V 1: 100% Juice F/V2: G/B: WG Granola 1oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz
11 M/MA: Egg 1oz F/V 1: Pear 1c F/V2: G/B: WG Biscuit 2oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	12 M/MA: Yogurt or Cheese Stick 1oz F/V 1: Apple 1c F/V2: G/B: WG Graham 1oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	13 M/MA: Egg & Cheese 1.5mma F/V 1: Banana ½ c F/V2: G/B: WG Toast 1oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	14 M/MA: F/V 1: Watermelon Chunks ½ c F/V2: G/B: French Toast Casserole 2oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	15 M/MA: Cheese 1oz F/V 1: 100% Juice F/V2: G/B: WG Pizza Crust 1.5oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz
16 M/MA: Cheese 1oz F/V 1: Pear 1c F/V2: G/B: WG Grits & Toast 1oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	17 M/MA: Yogurt or Cheese Stick 1oz F/V 1: Apple 1c F/V2: G/B: WG Graham 1oz G/B: WG Cereal 1oz Other: 8 oz Milk Choice of 1% and Fat Free 8oz	18 M/MA: Yogurt 1oz F/V 1: Banana ½ c F/V2: G/B: Granola 1oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz	19 M/MA: F/V 1: Watermelon Chunks ½ c F/V2: G/B: WG French Toast Sticks 2oz G/B: Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	20 M/MA: Egg & Cheese 1.5oz F/V 1: 100% Juice F/V2: G/B: WG English Muffin 2oz G/B: Other: 8 oz Milk Choice of 1% and Fat Free 8oz
21 M/MA: F/V 1: Pear 1c F/V2: G/B: WG Pancakes 2oz G/B: Other: Breakfast Syrup 8 oz Milk Choice of 1% and Fat Free 8oz	23 M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Simplified Directions for Lunch Menu worksheet

3/11/2022

### REMEMBER TO PERIODICALLY SAVE THE WORKSHEET AS IT IS BEING COMPLETED!!!

#### Materials needed:

1 week menu (5 days)

Portion sizes for all reimbursable menu items

Contribution information for each menu item (CN Label, USDA Food Fact Sheet)

Standardized Recipes

Production Records

[Click here for Team Nutrition resources like the Food Buying Guide.](#)

[Click here to go to the Food Buying Guide Calculator.](#)

Complete a Menu worksheet for the grade groups (K-5, 6-8, and 9-12) as appropriate. Separate Menu worksheets have been developed for breakfast and lunch.

Each Excel file has twelve tabs including the Simplified Nutrient Assessment (and two instruction pages).

The name of each tab is located at the bottom of the worksheet.

Click on the tab at the bottom of each tab to transfer to a different tab.

\*\*\*It is very important to follow these steps in order; otherwise, the worksheet will not provide accurate results. The accuracy of the menu certification results are based on the accuracy of the information entered by the user.

#### Crediting Considerations

Some vegetables and fruits do not credit on a volume as served basis (e.g. 1 cup credits as 1 cup)

Tomato paste - refer to manufacturing information

Dried fruit- twice the volume as served (1/2 cup credits as 1 cup)

Raw leafy greens- half the volume as served (2 cups credits as 1 cup)

Conversion must be made first, and CREDITABLE amounts entered into the menu worksheet

Example: If a salad with 2 cups of romaine lettuce is offered, "1" cup of vegetable (dark green) must be entered.

#### SFA Notes

This tab is for SFAs to provide notes and any additional information the State agency may instruct to include.

#### Entering Meals into the "All Meals" Spreadsheet (column 2)

##### Column 1: "Meal Name."

\*\*\*IMPORTANT: For purposes of Menu worksheet, SFAs must list reimbursable meals offered on the menu. Each reimbursable meal consists of all required food components: any grain/meat/meat alternate in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main dish and/or side dish, and amount of milk. The vegetable subgroups and types of milk will be recorded on a different tab.

To simplify the menu entry process, type the name of the complete reimbursable meal by main dish name only.

To assist the State Agency reviewer, enter the name of the main dish to match the menu submitted for certification.

(e.g. if vegetable pizza is called "Garden Power Flatbread," insert "Garden Power Flatbread" into the menu worksheet).

Once the meal name for Meal #1 has been entered, the meal components and corresponding serving sizes must be entered.

ALL unique reimbursable meals offered over the course of the entire week must be entered. If a cheese pizza is available every day, enter it once.

Each row should contain one meal until all meals offered over the week are entered.

##### Component Data Entry (columns 2 through 6)

Each food component column lists the appropriate unit of measure (e.g. ounce equivalent for grains, cup for fruit).

Each component is color coded (e.g. Fruit and Fruit juice are purple). This color scheme is consistent throughout.

Total fruit, fruit juice, vegetable and vegetable juice columns include a dropdown menu. Clicking on the gray box with the black downward arrow opens a list of serving sizes.

Total grains, whole grain-rich grains, grain based desserts, meat/meat alternates and milk do not have dropdown menus, the user will need to enter in the appropriate food quantities within the blank cells.

\*\*\*DO NOT enter text (such as "4 oz") in these cells. Attempts to do so will result in an error message.

To assist in calculations there is an optional fraction calculator as well as a decimal to fraction converter to the left of the component entry section in the "All Meals" tab.

##### Meat/Meat Alternate (column 2)

Meat/Meat Alternate (or equivalent): Enter the amount of meat/meat alternates offered in the main dish and/or side dishes.

Type in a value in ounce equivalents (to the nearest quarter ounce, or 0.25 ounce equivalents). Do NOT enter text (such as "4 oz") in these cells. Attempts to do so will result in an error message.

##### Grains (columns 3, 3a, & 3b)

SFA must use ounce equivalents for all grains (based on 16 grain creditable grains)

Column 3: Total Grains including whole grain-rich and desserts (or equivalent). Enter the total number of ounce equivalents/servings of grains in the reimbursable meal.

Consider grains in the main dish (bun, breadings, pasta), side dishes (e.g. rice, breadsticks), and any other additional grains available to the student such as sliced bread and/or desserts.

All grains both whole grain-rich and non whole grain-rich should be added together in this cell.

Unlike the vegetable component, all grains in the "Total grains" column (e.g. "extra" bread offered at the end of the serving line or rolls offered on the salad bar).

All grains are measured in ounce equivalents and may be credited in quarter ounce equivalents.

Do NOT enter text (such as "4 oz") in these cells. Attempts to do so will result in an error message.

Column 3a: Whole grain-rich Only (or equivalent): Enter the quantity of whole grain-rich grain contained in the meal. If the food item is not whole grain-rich, either leave the cell blank or type in a zero ("0").

Example: The SFA serves a pizza with crust that is 2 oz equivalent of grains. If the grains are deemed whole grain-rich, the SFA would enter "2" in the whole grain-rich box.

##### Column 3b: Grain Based Desserts (or equivalent):

Enter the quantity of grain based desserts offered in the meal.

Ensure all three columns related to Grains are entered in ounce equivalents (e.g. 0.75 oz eq cookie) and NOT in servings (e.g. 1 serving of dessert). If grain based desserts are not offered, either leave the cell blank or type in a zero ("0").

##### Fruit (columns 4 & 4a)

Column 4: Total Fruit including juice (cups): Using the drop down menu, select the quantity of fruit offered with the reimbursable meal. Options range from 1/8 cup (smallest creditable amount) to 2 cups.

Total fruit includes both whole fruit and fruit juice.

\*\*\*IMPORTANT: scroll up or down through the options until "1" is highlighted. The "enter" key must be pressed before moving to the next column.

Column 4a: Fruit Juice Only (cups): If juice is part of the reimbursable meal, it will be reported in this column. Juice is also included in the "Total Fruit including juice (cups) column," however, the two boxes will NOT be added together. Select the portion size of juice. If juice is not offered with the reimbursable meal, leave the dropdown box blank.

##### Vegetables (columns 5 & 5a)

Column 5: Vegetables (cups): Include only vegetables offered that will be credited toward the reimbursable meal. Do not consider subgroups here just enter minimum amount of vegetables associated with this meal.

If several vegetable choices are offered, enter the minimum that the child is instructed to take.

In the dropdown box, options range from 1/8 cup (the smallest creditable amount) to 2 cups. If more than 2 cups of vegetables are offered in this single meal, report 2 cups.

Column 5a: Vegetable Juice Only (cups): If juice is part of the reimbursable meal, it will be reported in this column. Juice is also included in the "Total Vegetable including juice (cups) column," however, the two boxes will NOT be added together. Select the portion size of juice. If juice is not offered with the reimbursable meal, leave the dropdown box blank.

##### Milk (column 6)

Column 6: Milk (cups): Enter the amount of milk offered. Milk is measured in cups and may be credited in 1/8 cup increments.

##### Optional Weekly Vegetable Tab (Optional Vegetable)

This tab is OPTIONAL depending on the weekly menu offerings. This tab is for menus that offer the same vegetables in the same quantities at least two days a week.

Vegetables entered in this tab must be accessible to all students.

The vegetable subgroups offered on salad/vegetable/garden bars may be entered here to reduce the burden of entering the SAME information for multiple days.

Each vegetable and the quantity (cups) offered must be selected under the appropriate subgroup. If the vegetable offered is not listed then select the "unspecified" entry for the appropriate subgroup. The name of the vegetable offered must be typed in the appropriate subgroup columns located below the selection section.

The quantity of each vegetable offered must be the planned serving size per student.

NOTE: The worksheet allows for one vegetable bar to be recorded in the Optional Vegetable tab. If a vegetable bar that differs by day is offered, all offerings and quantities for each vegetable subgroup must be entered by subgroup on the day that vegetable bar was offered.

#### Selecting Meals and Vegetables for each day of the week

Step 1: Using the dropdown boxes in the "Reimbursable Meal" column, select the meal offered for each day (one meal per box). Only select the meals served on that day.

Do NOT account for multiple serving lines. List all meals available to a child each day.

Once the meal is selected, columns in that row will automatically fill in from the data entered in the "All Meals" tab.

The worksheet will automatically check the daily requirements for each component and indicate with a "yes" or "no" whether the meal meets the daily minimum requirements.

Weekly requirement assessment is done in the "Weekly Report" tab.

Step 2: Milk type: Scroll (go to the bottom of the screen and slide the bar to the right) to the right side of the screen until the table entitled "Milk Type" is viewable.

There are 5 types of milk listed. Click the small checkbox to the right of each type of milk offered on Mondays. Depending on varieties selected, the last column in this section will turn green (Yes) or red (No).

Step 3: Vegetable Subgroups: Report the specific vegetables offered in the daily menu. Scroll to the right until the "Vegetable Subgroup Tracker" table is in view.

If the vegetables offered for each day include ALL vegetables entered in the Optional Vegetable tab then select the check box under the Vegetable Subgroup Data Entry section. If different vegetables were offered or vegetables IN ADDITION to ALL vegetables entered in the Optional Vegetable tab then proceed with the instructions below. NOTE: The worksheet allows for one vegetable bar to be recorded in the Optional Vegetable tab. If a vegetable bar that differs by day is offered, all offerings and quantities for each vegetable subgroup must be entered by subgroup on the day that vegetable bar was offered.

Beginning with "Dark Green," use dropdown boxes to select dark green vegetables offered in ANY of the meals offered that day.

Leave this column blank if dark green vegetables are not offered.

For each dark green vegetable selected, the appropriate quantity provided each day must also be selected. In the second green column, use the dropdown box to select the correct amount of cups.

If the same dark green vegetable is offered in different food items on a day (e.g. 1 cup romaine in a chef salad, 1/2 cup romaine in a side salad), do NOT combine amounts.

Once all types and quantities of dark green vegetables offered on each day are selected, locate the first row, labeled "Largest amount of dark green vegetables to select"

This is to enter the quantity of dark green vegetables available to a single child.

For example, if two different main dishes are offered, such as a spinach pizza and a broccoli casserole, the amounts of spinach and broccoli would NOT be added together as the student cannot take both of those food items. This would also apply if more than one side dish with dark green vegetables is offered and students are instructed to take one choice.

It is very important the total amount is accurate. The "largest amount" information will help determine the weekly subgroup offerings and if the requirements are met.

Once dark green vegetables have been entered, the same process must be repeated for each of the other four subgroups.

If the vegetable offered is not listed then select the "unspecified" entry for the appropriate subgroup. The name of the vegetable offered must be typed in the appropriate subgroup columns located below the selection section.

To assist in calculations there is an optional fraction calculator as well as a decimal to fraction converter under the "Milk Type" box.

Once all vegetable subgroups are entered for one day, select the next day tab and repeat the above steps.

#### Weekly Report

Click on the "Weekly Report" tab.

There are columns for Monday Friday, a Weekly Total, the Weekly Requirement, and a Weekly Requirement Check.

The weekly requirement check, similar to the daily requirement check, shows up as green (Yes) if the menu offered at least the minimum fruit requirement. Red (No) indicates if less than the requirement was offered.

For fruit and vegetables, there is also a weekly juice check to ensure no more than half of the weekly fruit offering is in the form of juice.

For vegetables, amounts of each subgroup offered each day are shown.

For grains, shows the daily minimum and maximum grain offered each day. These are added to report the total weekly minimum and maximum grains offered.

There is also a third row that calculates the amount (in oz eq) of grain based desserts offered.

The fourth and final row for grains calculates the amount of whole grain-rich grains offered, and the percentage of wholegrain-rich grains offered over the course of the week.

The weekly meat/meat alternate and milk offerings are calculated and compared to the requirements.

There is a section to the right of the requirement checks for SFAs and State agencies to provide comments.

The menu worksheet portion of the Certification Tool is complete. For the 7<sup>th</sup> cert certification, the SFA must submit a nutrient analysis or the Simplified Nutrient Assessment. SFAs completing the Simplified Nutrient Assessment can click on the link below or go to the "Nutrient Instructions" tab to complete the Assessment.

[Click here to go to the Nutrient Instructions Tab](#)

[Click here to go to the Simplified Nutrient Assessment](#)

<b>Meal #</b> <b>Reimbursable Lunches</b> <b>Grades K-8</b>
SFA Name: <b>K-8 Menu #:</b>

Enter each reimbursable lunch offered during the reference week and select or enter the quantity of each component.  
 Each reimbursable meal consists of all required food components: any grain/meat/meat alternate in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main dish and/or side dish, and amount of milk. The vegetable subgroups and types of milk will be recorded on a different tab.

Click here to go the Food Buying Guide Calculator		Click here to go the Instructions				Click here to the Weekly Report			
1	2	3a		3b	4	4a	5	5a	6
Meal Name	Meat/Meat Alternate (or equivalents)	Grains (or equivalents)		Fruit (cups)	Vegetables (cups)		Fluid Milk (cups)		
Enter the name of each reimbursable meal as found on the weekly menu. Select the first blank if the component was not offered with the meal. ** DO NOT DELETE ROWS **	Enter the total meat/meat alternate ounces offered with this meal	Enter the total grains ounce equivalents including whole grain rich and desserts offered with this meal	Of the grains offered with this meal, enter the number of ounce equivalents that are whole grain rich	Of the grains offered with this meal, enter the number of ounce equivalents that are grain based desserts	Select the number of cups of fruit including fruit juice offered with this meal	ONLY select the cups of fruit juice	Select the number of cups of vegetables including vegetable juice offered with this meal	ONLY select the cups of vegetable juice	Enter the number of cups of fluid milk offered with this meal
Example: Chicken Sausage w/ roll and honey mustard	2.00	2.50	2.00	0.50	1	1/2	1		1
1. Chicken, Red Beans & Rice/Collard Greens/Side Salad/Apple/Milk	2.00	2.00	2.00		1		2		1
2. Vegetarian Red Beans & Rice/Collard Greens/Side Salad/Apple/Milk	2.00	2.00	2.00		1		1 1/4		1
3. Southwest Black Bean & Rice Bowl/Side Salad/Cut Melon/Milk	2.00	2.00	2.00		1/2		1 1/4		1
4. Southwest Turkey & Rice Bowl/Side Salad/Cut Melon/Milk	2.00	2.00	2.00		1/2		1 1/4		1
5. Chicken Enchilada/Side Salad/Baked Potato/Orange Wedges/WG Cornbread/Milk	2.00	1.00	1.00		1/2		1 1/4		1
6. Vegan Veggie/Side Salad/Baked Potato/Orange wedges/WG Cornbread/Milk	2.00	1.00	1.00		1/2		1 1/4		1
7. Penne with Meatballs/Side Salad/Sautéed Kale/Pear/Milk	2.00	2.00	2.00		1		1 3/4		1
8. Cheesy Baked Penne/Side Salad/Sautéed Kale/Pear/Milk	2.00	2.00	2.00		1		1 3/4		1
9. Cheese Pizza/Side Salad/Crudite Cps/Banana/Milk	2.00	2.00	2.00		1/2		1 3/4		1
10									
11									
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OPTIONAL Tools to Assist in Fraction and Decimal Calculations	
Fraction Calculator: Use this calculator to add the number of cups.	<div> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> </div> <div>0</div>
Decimal/Fraction Converter (Rounded down to the nearest 1/8)	
Enter the decimal you wish to convert to a fraction in the box:  The decimal entered above has been converted to the following fraction:	<div> <input type="text"/> <input type="text"/> </div> <div>0</div>



OPTIONAL Weekly Vegetable Bar Data Entry Grades K-8									
Use this tab ONLY if there is a vegetable bar offered for the week with the SAME vegetable subgroup offerings multiple times over the week. The vegetable bar must be accessible to ALL students for the days in which it is offered. Select the name and quantity of each vegetable offered on the vegetable bar in the appropriate subgroup. The quantity is the planned offering amount (serving size) for each student.									
DARK GREEN vegetables offered	Quantity (cups)	Red/Orange vegetables offered	Quantity (cups)	Beans/Peas (legumes) offered	Quantity (cups)	Starchy vegetables offered	Quantity (cups)	Other vegetables offered	Quantity (cups)
Sum of Dark Green Offerings:	0	Sum of Red/Orange Offerings:	0	Sum of Beans/Peas (legumes) Offerings:	0	Sum of Starchy Offerings:	0	Sum of Other Offerings:	0
Unspecified Dark Green Vegetables		Unspecified Red/Orange Vegetables		Unspecified Beans/Peas		Unspecified Starchy Vegetables		Unspecified Other Vegetables	

[Click here for help categorizing vegetables](#)

[Go to Instructions](#)

OPTIONAL Tools to Assist in Fraction and Decimal Calculations	
<b>Fraction Calculator:</b> Use this calculator to add the number of cups.	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
	<input type="text"/>
0	
<b>Decimal/Fraction Converter</b> (Rounded down to the nearest 1/8)	
Enter the decimal you wish to convert to a fraction in the box:	<input type="text"/>
The decimal entered above has been converted to the following fraction:	0.00

Monday Daily Lunch Requirement Check														Monday Vegetable Subgroup Data Entry													
Grades K-6														Grades 6-8													
<p>The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.</p> <p>NOTE: The top row is frozen to display the column headers as the daily meals are entered.</p> <p>Grains, whole grain rich, and beans/peas/legumes or equivalents are rounded down to the nearest quarter ounce.</p> <p>Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type and vegetable subgroup information.</p>														<p>Creditable Amount of Each Vegetable Subgroup Offered on Monday</p> <p>In the first drop-down box, select the largest amount of each vegetable subgroup offered to a student, then in the drop-down boxes below, select the name and amount of each vegetable offered in the subgroup.</p> <p>NOTE: If you offered a vegetable bar on Monday that differs from the weekly offerings, all offerings and quantities for each vegetable subgroup must be selected in the section below.</p> <p>For additional information on completing the data entry for the vegetable subgroup section, please refer to the instructions tab.</p> <p>Check this box if you offered the weekly vegetable bar on Monday with NO CHANGES.</p> <p>If you offered any vegetables in addition to the weekly vegetable bar, select the largest amount of the vegetable offered to a student and select the name of each vegetable under the appropriate subgroup.</p> <p>NOTE: If you offered a vegetable bar on Monday that differs from the weekly offerings, all offerings and quantities for each vegetable subgroup must be selected in the section below.</p>													
<p><b>1. Meal Name</b></p> <p>Select the reimbursable lunch offered for the day</p> <p>Enter: You may not delete this. If you want to clear a meal select the first blank in the drop-down bar</p>														<p><b>2. Meat/Meat Alternative (M/MA)</b></p> <p>M/MA or equivalent</p> <p>Daily M/MA Requirement Check 1 or equivalent</p> <p><b>3. Grains</b></p> <p>a. Grains or equivalent</p> <p>Daily Grain Requirement Check 1 or equivalent</p> <p>b. Whole Grain Rich or equivalent</p> <p>c. Grain-Based Dessert or equivalent</p> <p><b>4. Fruit</b></p> <p>a. Fruit cups</p> <p>Daily Fruit Requirement Check 1/2 cup</p> <p>b. Fruit Juice cups</p> <p><b>5. Vegetables</b></p> <p>a. Vegetables cups</p> <p>Daily Vegetable Requirement Check 3/4 cup</p> <p>b. Vegetable Juice cups</p> <p><b>6. Milk</b></p> <p>Milk cups</p> <p>Daily Milk Requirement Check 1 cup</p> <p><b>Milk Type</b></p> <p>Check the type of milk below if it is offered to students on Monday</p> <p>All types of milk include:</p> <p>Skim/Fat free, Unflavored <b>1</b></p> <p>Skim/Fat free, Flavored <b>2</b></p> <p>Low Fat (1% or less), Unflavored <b>3</b></p> <p>Low Fat (1% or less), Flavored <b>4</b></p> <p>Reduced Fat (2% fat) or whole, unflavored and flavored <b>5</b></p>													
<p>1 Chicken, Red Beans &amp; Rice/Coleman Dressing</p> <p>2 Vegetarian Red Beans &amp; Rice/Coleman Dressing</p> <p>3</p> <p>4</p> <p>5</p> <p>6</p> <p>7</p> <p>8</p> <p>9</p> <p>10</p> <p>11</p> <p>12</p> <p>13</p> <p>14</p> <p>15</p> <p>16</p> <p>17</p> <p>18</p> <p>19</p> <p>20</p>														<p>Largest amount of dark green vegetables to select on Monday</p> <p>Largest amount of red/orange vegetables to select on Monday</p> <p>Largest amount of beans/peas to select on Monday</p> <p>Largest amount of starchy vegetables to select on Monday</p> <p>Largest amount of other vegetables to select on Monday</p> <p>Remember to enter CREDITABLE amounts of foods served</p> <p>If nothing on a vegetable do not also credit in a meal/fruit alternate</p> <p>OPTIONAL Tools to Assist in Fraction and Decimal Calculations</p> <p>Fraction Calculator:</p> <p>Use this calculator to add the number of cups.</p> <p>Decimal/Fraction Converter (Rounded down to the nearest 1/8)</p> <p>Enter the decimal you wish to convert to a fraction in the box</p> <p>The decimal entered above has been converted to the following fraction:</p>													
														<p>Unspecified Dark Green Vegetables</p> <p>Unspecified Red/Orange Vegetables</p> <p>Unspecified Beans/Peas</p> <p>Unspecified Starchy Vegetables</p> <p>Unspecified Other Vegetables</p>													

[illegible]



Thursday Daily Lunch Requirement Check Grades K-6													Thursday Vegetable Subgroup Data Entry Grades K-6												
<p>The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.</p> <p>NOTE: The top row is frozen to display the column headers as the daily meals are entered.</p> <p>Grains, whole grain rich, and beans/peas/beans or equivalents are rounded down to the nearest quarter ounce.</p> <p>Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type and vegetable subgroup information.</p>													<p>Creditable Amount of Each Vegetable Subgroup Offered on Thursday</p> <p>In the first drop-down box, select the largest amount of each vegetable subgroup offered to a student, then in the drop-down boxes below, select the name and amount of each vegetable offered in the subgroup.</p> <p>If you want to clear an entry, select the first blank in the drop-down box.</p> <p>For additional information on completing the data entry for the vegetable subgroup section, please refer to the instructions tab.</p> <p>Click this box if you offered the weekly vegetable bar on Thursday with NO CHOICES.</p> <p>If you offered any vegetables in addition to the weekly vegetable bar, select the largest amount of the vegetable offered to a student and select the name of each vegetable under the appropriate subgroup.</p> <p>NOTE: If you offered a vegetable bar on Thursday that differs from the weekly offerings, all offerings and quantities for each vegetable subgroup must be selected in the section below.</p>												
<p><b>1. Meal Name</b></p> <p>Select the reimbursable lunches offered for the day</p> <p>Enter: You may not delete this. If you want to clear a meal select the first blank in the drop-down box</p>													<p><b>2. Meat/Meat Alternative (M/MA)</b></p> <p>M/MA or equivalent</p> <p>Daily M/MA Requirement Check 1 oz equivalent</p> <p><b>3. Grains</b></p> <p>a. Grains or equivalent</p> <p>Daily Grain Requirement Check 1 oz equivalent</p> <p>b. Whole Grains or equivalent</p> <p>Daily Whole Grain Requirement Check 1/2 cup</p> <p>c. Beans/Peas/Beans or equivalent</p> <p>Daily Beans/Peas/Beans or equivalent Requirement Check 1/2 cup</p> <p>d. Fruit</p> <p>Daily Fruit Requirement Check 1/2 cup</p> <p>e. Fruit Juice</p> <p>Daily Fruit Juice Requirement Check 1/2 cup</p> <p>f. Vegetables</p> <p>Daily Vegetables Requirement Check 3/4 cup</p> <p>g. Vegetable Juice</p> <p>Daily Vegetable Juice Requirement Check 3/4 cup</p> <p>Milk</p> <p>Daily Milk Requirement Check 1 cup</p> <p><b>Milk Type</b></p> <p>Check the type of milk below if it is offered to students on Thursday</p> <p>All types of milk included</p> <p>Skim/Fat-free, unflavored</p> <p>Low-fat (1% or less), unflavored</p> <p>Low-fat (1% or less), flavored</p> <p>Reduced-fat (2% fat) or whole, unflavored and flavored</p>												
<p>1. Home with Meat/Meat Alternative (M/MA)</p> <p>2. Cheese Omelet (Meat/Meat Alternative)</p> <p>3. </p> <p>4. </p> <p>5. </p> <p>6. </p> <p>7. </p> <p>8. </p> <p>9. </p> <p>10. </p> <p>11. </p> <p>12. </p> <p>13. </p> <p>14. </p> <p>15. </p> <p>16. </p> <p>17. </p> <p>18. </p> <p>19. </p> <p>20. </p>													<p>DAIRY GREEN vegetables offered on Thursday</p> <p>Quantity (cups)</p> <p>Red/Orange vegetables offered on Thursday</p> <p>Quantity (cups)</p> <p>Beans/Peas (beans) offered on Thursday</p> <p>Quantity (cups)</p> <p>Starchy vegetables offered on Thursday</p> <p>Quantity (cups)</p> <p>Other vegetables offered on Thursday</p> <p>Quantity (cups)</p> <p>Largest amount of dark green vegetables to select on Thursday</p> <p>Largest amount of red/orange vegetables to select on Thursday</p> <p>Largest amount of beans/peas to select on Thursday</p> <p>Largest amount of starchy vegetables to select on Thursday</p> <p>Largest amount of other vegetables to select on Thursday</p> <p>Remember to enter CREDITS &amp; amounts of weekly amount</p> <p>OPTIONAL Tools to Assist in Fraction and Decimal Calculations</p> <p>Fraction Calculator:</p> <p>Use this calculator to add the number of cups</p> <p>Decimals/Fraction Converter</p> <p>(Rounded down to the nearest 1/8)</p> <p>Enter the decimal you wish to convert to a fraction in the box:</p> <p>The decimal entered above has been converted to the following fraction:</p>												
													<p>Unspecified Dark Green Vegetables</p> <p>Unspecified Red/Orange Vegetables</p> <p>Unspecified Beans/Peas</p> <p>Unspecified Starchy Vegetables</p> <p>Unspecified Other Vegetables</p>												



Friday Daily Lunch Requirement Check Grades K-6														Friday Vegetable Subgroup Data Entry Grades K-6									
<p>The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.</p> <p>NOTE: The top row is frozen to display the column headers as the daily meals are entered.</p> <p>Grains, whole grain rich, and beans/peas/legumes or equivalents are rounded down to the nearest quarter ounce.</p> <p>Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type and vegetable subgroup information.</p>														<p>Creditable Amount of Each Vegetable Subgroup Offered on Friday</p> <p>In the first drop-down box, select the largest amount of each vegetable subgroup offered to a student, then in the drop-down boxes below, select the name and amount of each vegetable offered in the subgroup.</p> <p>If you want to clear an entry, select the first blank in the drop-down box.</p> <p>For additional information on completing the data entry for the vegetable subgroup section, please refer to the instructions tab.</p> <p>Check this box if you offered the weekly vegetable bar on Friday with NO CHANGES.</p> <p>If you offered any vegetables in addition to the weekly vegetable bar, select the largest amount of the vegetable offered to a student and select the name of each vegetable under the appropriate subgroup.</p> <p>NOTE: If you offered a vegetable bar on Friday that differs from the weekly offerings, all offerings and quantities for each vegetable subgroup must be selected in the section below.</p>									
<p><b>Friday</b></p> <p>1. Meal Name Select the reimbursable lunch offered for the day. Note: You may not select this if you want to clear a meal; select the first blank in the drop-down box.</p> <p>2. Meat/Meat Alternative (M/MA) M/MA or equivalent</p> <p>3. Grains a. Grains or equivalent Daily Grain Requirement Check 1 oz equivalent b. Whole Grains Rich or equivalent Daily Grain Requirement Check 1 oz equivalent c. Eggs, Beans, or equivalent Daily Grain Requirement Check 1/2 cup</p> <p>4. Fruit a. Fruit cups Daily Fruit Requirement Check 1/2 cup b. Fruit Juice cups Daily Fruit Requirement Check 1/2 cup</p> <p>5. Vegetables a. Vegetables cups Daily Vegetable Requirement Check 3/4 cup b. Vegetable Juice cups Daily Vegetable Requirement Check 3/4 cup</p> <p>6. Milk Milk cups Daily Milk Requirement Check 1 cup</p> <p>Milk Type Check the type of milk below if it is offered to students on Friday. All types of milk included</p> <p>Skim/Fat-free, unflavored Low-fat (1% or less), unflavored Low-fat (2% fat) or whole, unflavored and flavored</p> <p>OPTIONAL Tools to Assist in Fraction and Decimal Calculations</p> <p>Fraction Calculator: Use this calculator to add the number of cups.</p> <p>Decimal/Fraction Converter: (Rounded down to the nearest 1/8)</p> <p>Enter the decimal you wish to convert as a fraction in the box.</p> <p>The decimal entered above has been converted to the following fraction:</p>														<p>DARK GREEN vegetables offered on Friday</p> <p>Quantity (cups)</p> <p>Red/Orange vegetables offered on Friday</p> <p>Quantity (cups)</p> <p>Beans/Peas (legumes) offered on Friday</p> <p>Quantity (cups)</p> <p>Starchy vegetables offered on Friday</p> <p>Quantity (cups)</p> <p>Other vegetables offered on Friday</p> <p>Quantity (cups)</p> <p>Largest amount of dark green vegetables to select on Friday</p> <p>Largest amount of red/orange vegetables to select on Friday</p> <p>Largest amount of beans/peas to select on Friday</p> <p>Largest amount of starchy vegetables to select on Friday</p> <p>Largest amount of other vegetables to select on Friday</p> <p>Remember to enter CREDITABLE amounts only, please.</p> <p>Carrots Cauliflower Cucumbers Eggplant Green Beans Green Peas Kale Lettuce Onions Parsnips Potatoes Spinach Squash Sweet Corn Sweet Potatoes Tomatoes Turnips Zucchini</p>									



**Weekly Report  
Lunch, Grades K-8**

Cells shaded this color means the daily minimum for the component is NOT met

[Go to instructions](#)

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Fruit (cups)	1	1/2	1/2	1	1/2	3 1/2	2 1/2	Yes

Weekly Fruit Juice Limit Check (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Fruit Juice	Percent of total weekly fruit that is juice	Weekly requirement check
	3 1/2	0	0.00%	Yes

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Vegetables	1 1/4	1 1/4	1 1/4	1 3/4	1 3/4	7 1/4	3 3/4	Yes
Cups of <b>DARK GREEN</b>	1	1/2	1/2	3/4	1/2	3 1/4	1/2	Yes
Cups of <b>RED/ORANGE</b>	1/8	1/8	1/8	1/8	5/8	1 1/8	3/4	Yes
Cups of BEANS/PEAS(Legumes)	7/8	0	0	0	0	7/8	1/2	Yes
Cups of <b>STARCHY</b> vegetables	0	0	1/2	0	0	1/2	1/2	Yes
Cups of <b>OTHER</b> (any other type of vegetable )	1/8	5/8	1/8	1/8	5/8	1 5/8	1/2	Yes

Weekly Vegetable Juice Limit Check (no more than half of total vegetables)	Total Weekly Vegetables	Total Weekly Vegetable Juice	Percent of total weekly vegetables that is juice	Weekly requirement check
	8	0	0.00%	Yes

**Comments Section**

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (oz equivalents)	Weekly Requirement Check
Minimum Meat/Meat Alternate	2.00	2.00	2.00	2.00	2.00	10.00	9	Yes
Maximum Meat/Meat Alternate	2.00	2.00	2.00	2.00	2.00	10.00	10	Yes

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (oz equivalents)	Weekly Requirement Check
Minimum Grain	2.00	2.00	1.00	2.00	2.00	9.00	8	Yes
Maximum Grain	2.00	2.00	1.00	2.00	2.00	9.00	9	Yes
<b>Grain Based Dessert Total for all weekly meals</b>						0.00	No more 2 oz equivalents	Yes
Whole Grain Rich Weekly Amount	<a href="#">Weekly Grains Total:</a> 16.00		<a href="#">Weekly Whole Grain Rich Total:</a> 16.00		Percent of Whole Grain Rich	100.00%	80% whole grain rich	Yes

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Fluid Milk	1	1	1	1	1	5	5	Yes
Variety: Skim/fat-free unflavored, Skim/fat-free flavored, Low-fat (less than 1%), unflavored, Low-fat (less than 1%), flavored	Yes	Yes	Yes	Yes	Yes			
Reduced fat (2% fat) or whole, unflavored and flavored								

**Simplified Nutrient Assessment Instructions**

**REMEMBER TO PERIODICALLY SAVE THE WORKSHEET AS IT IS BEING COMPLETED!!!!**

**Key Information**

SFAs must provide calorie and saturated fat information for all meal items, side items with grains and/or meat/meat alternates, and desserts. The Simplified Nutrient Assessment does NOT have this capability. Information can be collected from nutrition labels, product specifications, or other sources (including nutrient analysis software or an online system such as the CNPP SuperTracker). SFAs do not need specific calorie or saturated fat information for milk, fruits, or vegetables. Estimates for these components have been preprogrammed.

SFAs that have nutrient analysis software may still choose the FNS simplified assessment option if desired.

Below is a list of calorie and fat sources typically added to foods, for reference:

**Common fats added to vegetables or fruit**

Butter  
Margarine  
Vegetable oil (soybean, canola, olive, nut based)  
Salad dressing  
Mayonnaise  
Cream/whipped cream/sour cream  
Shortening  
Bacon crumbles

**Common sources of added sugars to vegetables or fruit**

Brown or white sugar  
Honey  
Maple and/or fruit syrup

Begin on the left side of the sheet with the "Fruit, Milk, and Vegetable Subgroup Simplified Nutrient Assessment"

**Fruit, Milk, and Vegetable Subgroup Simplified Nutrient Assessment**

This section contains a set of questions to determine how fruits, vegetables, and milk are typically offered. SFAs will answer a series of questions pertaining to the frequency of adding fats and sugars in the preparation and offering of fruit, milk, and vegetable subgroups for the week of menus submitted for the certification process.

**Fruit**

This box has already calculated the menu's average serving size and total weekly servings from earlier data entered. Select the two buttons that best apply to fruit offerings within the 5-day menu entered for the menu worksheet: the percentage of offerings containing added fat and/or added sugar. Include fats and sugars used during preparation of the food as well as any additional fats and/or sugars accompanying the component.

The default option is "Fruit not offered."

Only ONE selection can be made for added sugar, and ONE selection for added fat. Refer to the above list of commonly added ingredients to fruits for assistance. Select the best choice.

Estimates are based on average/typical use of fat and sugar in fruit offerings. Fruits served as part of a grain-based dessert, or with significant (more than 2 teaspoons/cup) added fat and/or sugar may be listed in column O1 ("Desert, Side or Condiment") to report, along with total planned servings within the week, exact calorie and saturated fat values.

Indicate the following for fruit for both fat and sugar.

IF FRUIT is offered less than 30% of the time with added fat/sugar.

IF FRUIT is offered 30% to 70% of the time with added fat/sugar.

IF FRUIT is offered more than 70% of the time with added fat/sugar.

**Fruit Example:**

5 cups of fruit offered over the week

(2 cups canned in light syrup, 3 cups fresh/plain fruit)

Result: Fruit offered with added sugar 40% of the time (2 divided by 5; select "30% to 70% of the total fruit offerings")

Result: Fruit offered with added fat 0% of the time (0 divided by 5; select "less than 30% of the total fruit offerings.")

**Milk**

This box has already calculated the menu's average serving size and total weekly servings from earlier data entered. Select the button describing which two milk offerings are most frequently served this week. Only ONE selection can be made: refer to historical usage, inventory records, etc. and select the best choice. Default option is "Milk not offered."

Estimates based on average usage of standard commercial products. Milk offerings with a unique nutrient profile (e.g. reduced sugar flavored milk) may be listed in column O1 ("Desert, Side or Condiment") to report, along with total planned servings within the week, exact calorie and saturated fat values.

The default option is "Milk not offered."

**Milk Example:**

5 cups of milk offered over the week

Nonfat unflavored and low fat unflavored milk daily, chocolate nonfat milk offered Fridays only.

Using inventory, offered 450 unflavored, 450 low fat unflavored, 100 chocolate nonfat.

Result: SFA would select the "nonfat unflavored & low-fat (1%) unflavored" option.

**Vegetable Subgroups**

Each of the vegetable subgroups also has a selection chart. The first is Dark Green Vegetables.

This box has already calculated the largest amount of dark green vegetables a child is able to select across the 5-day week from earlier data entered.

Select the button that best describes added fat in offered dark green vegetables. The default option is "Dark green vegetables not offered."

Only ONE selection can be made: refer to the above list of common added ingredients to vegetables and select the best choice.

IF VEGETABLE SUBGROUP are offered less than 30% of the time with added fat.

IF VEGETABLE SUBGROUP are offered 30% to 70% of the time with added fat.

IF VEGETABLE SUBGROUP are offered more than 70% of the time with added fat.

Proceed with all remaining subgroups, following the same steps described above.

Note that there is a separate set of questions for fat and sugar for the Red/Orange vegetable subgroup.

**Vegetable Subgroup Example:**

1 1/2 cups of red/orange vegetables offered

(1/2 cup carrots w/brown sugar/butter, 1/2 cup tomatoes, 1/2 cup sweet potato w/marshmallows)

Result: Red/orange vegetables offered with added sugar 67% of the time (1 cup/day divided by 1 1/2 cups; select "30% to 70% of the total red/orange offerings" for sugar)

Result: Red/orange vegetables offered with added fat 33% of the time (1/2 cup/day divided by 1 1/2 cups; select "30% to 70% of the total red/orange offerings" for fat)

**Main Dish Simplified Nutrient Data Entry**

The middle section is entitled "Main Dish Simplified Nutrient Data Entry."

All meals offered over the week have been pre-populated (column M1).

In column M2, enter the Main Dish, the part of the meal associated with the information entered in columns M3-M5 (calories, saturated fat, number of planned weekly servings).

For each meal, the user must enter calories, saturated fat and the number of main dishes prepared over the course of the entire week (columns M3 through M5). If a meal is served more than once per week, add the number of servings for all days offered together.

Only include the calories and saturated fat for the main dish and any components included as part of the main dish.

Use standard rounding procedures to two decimals points.

Some double counting may occur with main dishes containing large amounts of fruits or vegetables (e.g. chef salad). If possible to report calorie and saturated fat information for main dish and exclude vegetables/fruits it contains, this is acceptable. Otherwise, report calorie and saturated fat information in entire main dish.

Include calorie and saturated fat information for condiments in Main Dish section (columns M3-M5), OR in the Desserts, Sides, and Condiments section (column O2-O4).

In last column, enter number of servings of each main dish offered over the course of the week. Rely on production records and historical data if this is a new menu.

At the top of this section is a link to Optional Serving Size and Fraction Calculators, tools intended to help users with serving size calculations by volume or weight, adding fractions, and converting decimals to fractions.

**Main Dish Example:**

Submarine sandwich served w/italian dressing

Reported in Main Dish: 300 sandwiches, each including 1 tablespoon dressing in analysis

Reported in Desserts/Sides/Condiments: 240 servings of 1 packet (tablespoon) of dressing

**Other Items Nutrient Assessment**

The section to the far right is entitled "Other Items, Sides, Desserts/Condiments Nutrient Data Entry."

Click the following link: "Click here to go to the calories and saturated fat table for commonly used condiments" to go to a chart listing calories and saturated fat for commonly used condiments, such as margarine and salad dressings.

Enter the name of the food item (O1), calories per serving (O2), and saturated fat grams per serving (O3). Use standard rounding procedures to two decimal points.

These items have NOT been pre-populated. User must enter names of any desserts or sides containing grains or meat/meat alternates (rice pilaf, yogurt cups, whole grain cookie, "snack" items such as cheese sticks, etc). Information can be collected from nutrition labels, product specifications, or other sources.

Enter the number of servings of each item offered over the course of the week (O4).

For condiments, amounts may be entered based on a per serving basis or in bulk quantities based on weekly usage data. Total calories and saturated fat over the week is equivalent in either method of reporting. (The denominator for determining averages is the total number of MEALS served over the week [total of all numbers recorded in column O4]).

**Condiments Example:**

Item offered: salad dressing

Per Serving Reporting: 256 planned servings of 1 Tablespoon amounts (73 calories, 1.2 grams saturated fat per serving)

Bulk Quantity Reporting: 1 planned serving of 1 gallon offered over the week (118,688 calories, 307.2 grams saturated fat)

**Sodium Portion of Simplified Nutrient Assessment**

Beginning in SY 2014-15, SFAs must also meet Target 1 for average daily sodium requirements. In the next section of the assessment, below the vegetable subgroup questions, select "Yes" or "No" for each of the first 4 questions. For Question #5, regarding USDA Foods, select the option that best represents the percentage of USDA food vegetables offered during the week.

These questions will provide estimates of sodium content to the total weekly vegetable offerings; therefore, there is no need to respond to a separate sodium question for each of the vegetable subgroups.

**Simplified Nutrient Assessment (results)**

Scroll to the bottom/middle of the screen (past the bottom of the Main Dish and Dessert/Side/Condiment chart).

This section, "Daily Amounts Based on the Average for a 5-day week," calculates daily average calories and percentage of calories from saturated fat. The values based on the entered menu are in grey boxes. The required range for the menu type is shown in the yellow boxes.

If the menu meets requirements, the Assessment box turns Green. If the menu is within 25 calories of the required calorie range, or within half a percentage point of the saturated fat limit, the Assessment box turns Yellow. This provides SFAs an opportunity to work with their State as to why the menu is not within the range without an immediate rejection.

If calories or saturated fat are beyond the cautionary range, the Assessment box turns Red.

Simplified Nutrient Assessment is now complete save this file and submit to the State Agency for review

[illegible][illegible]

Calories, Saturated Fat, and Sodium for Commonly Used Condiments			
Source of Fat	Calories (kcal)	Saturated Fat (g)	Sodium (mg)
Butter (1tsp)	68	4.87	61
Margarine (1tsp)	96	1.66	150
Vegetary cream (2 Tbsp)	52	3.46	4
Ranch dressing, regular (1 Tbsp)	72	1.80	125
Ranch dressing, reduced fat (1 Tbsp)	29	0.68	168
Italian dressing, regular (1 Tbsp)	63	0.66	146
Italian dressing, reduced fat (1 Tbsp)	31	0.27	134
Mayonnaise (1 Tbsp)	57	0.72	44
Ketchup (1tsp packet)	9	0	62
Hot sauce (1 Tbsp)	28	0	5
Maple syrup (2 Tbsp)	105	0.05	14
Mustard (1tsp packet)	5	0.05	5

Daily Amounts Based on the Averages for a 2-day period			
Substrate	Measure	Required Range	Assessment
Calories	Daily Average 789.67	600-850 kcal	Estimated calories are 80% within the required range
Saturated Fat	Percent of Calories 4.05%	Less than 35% of total calories	Estimated percent of saturated fat meets the requirement
Sodium	Daily Average 932.90	Less than or equal to 1,200 mg	Estimated sodium level MEETS the requirement

Comments Section

## Directions for Breakfast Menu worksheet

3/11/2022

**Getting Started**

**REMEMBER TO PERIODICALLY SAVE THE WORKSHEET AS IT IS BEING COMPLETED!!!!**

Materials needed:  
 1 week menu (5 days)  
 Portion sizes for all reimbursable menu items  
 Contribution information for each menu item (CN Label, USDA Food Fact Sheet)  
 Standardized Recipes  
 Production Records

[Click here for Team Nutrition resources like the Food Buying Guide](#)  
[Click here to go to the Food Buying Guide Calculator](#)

Complete a Menu worksheet for the grade groups (K-5, 6-8, and 9-12) as appropriate. Separate Menu worksheets have been developed for breakfast and lunch.  
 Each Excel file has 11 tabs including the instructions  
 The name of each tab is located at the bottom of the workbook.  
 Click on the tab at the bottom of each tab to transfer to a different tab.

\*\*\*It is very important to follow these steps in order; otherwise, the worksheet will not provide accurate results. The accuracy of the menu certification results are based on the accuracy of the information entered by the user.

**Crediting Considerations**

Some vegetables and fruits do not credit on a volume as served basis (e.g. 1 cup credits as 1 cup)  
 Tomato paste - refer to manufacturing information  
 Dried fruit- twice the volume as served (1/2 cup credits as 1 cup)  
 Raw leafy greens- half the volume as served (2 cups credits as 1 cup)  
*Conversion must be made first, and CREDITABLE amounts entered into the menu worksheet.*

**SFA Notes**

This tab is for SFAs to provide notes and any additional information the State agency may instruct to include

**Entering Meals into the "All Meals" Spreadsheet**

**"Meal Name."**

\*\*\*IMPORTANT: For purposes of Menu worksheet, SFAs must list reimbursable meals offered on the menu. Each reimbursable meal consists of all required food components: any grain/meat/meat alternates in a main dish and/or side dish, total amount of fruit/vegetable offered with this meal, and amount of milk.  
 To simplify the menu entry process, type the name of the complete reimbursable meal by main dish name only.  
 To assist the State Agency reviewer, enter the name of the main dish to match the menu submitted for certification.  
 (e.g. type "bagel with cream cheese" into the menu worksheet).

Once the meal name for Meal #1 has been entered, the meal components and corresponding serving sizes must be entered.  
 ALL unique reimbursable meals offered over the course of the entire week must be entered. If a bagel with cream cheese is available every day, enter it once.  
 Each row should contain one meal until all meals offered over the week are entered

**Component Data Entry**

Each food component column lists the appropriate unit of measure (e.g. ounce equivalent for grains, cup for fruit).  
 Each component is color coded (e.g. Fruit/Vegetable/Juice is purple). This color scheme is consistent throughout.  
 The Fruit/Vegetable/Juice column includes a dropdown menu. Clicking on the gray box with the black downward arrow opens a list of serving sizes.  
 Total grains, whole grain-rich grains, meat/meat alternates and milk do not have dropdown menus, the user will need to enter in the appropriate food quantities within the blank cells.  
 \*\*\*Do NOT enter text (such as "4 oz") in these cells. Attempts to do so will result in an error message.

To assist in calculations there is an optional fraction calculator as well as a decimal to fraction converter to the left of the component entry section in the "All Meals" tab

**Grains**

*SFAs must use ounce equivalents (based on 16 gram creditable grain).*

**Type in a value in ounce equivalents (to the nearest quarter ounce, or 0.25 ounce equivalents) for Grains and Meat/Meat Alternates**

**Column 2a: GRAINS plus meat/Meat Alternates Counting Toward Grains (ounce equivalents)**  
 Enter amount of grains AND credited meat/meat alternates in the reimbursable meal. Include ALL whole grain-rich grains, non-whole grain-rich grains, ANT creditable meat/meat alternates here.  
 Because there is wide variation in serving sizes, type in the correct serving sizes.  
**Do NOT enter text (such as "4 oz"); this will result in an error message**  
*All grains and meat/meat alternates are measured in ounce equivalents and must be rounded down to the nearest quarter. Make this calculation prior to entering in worksheet.*  
*The worksheet also makes this adjustment automatically.*  
 SFAs must use ounce equivalents for all grains (based on 16 gram creditable grain)

**Column 2b: Whole grain-rich Grains (ounce equivalents)**  
 Enter quantity of whole grain-rich grains contained in meal (Meal #1). Report in ounce equivalents (e.g. 1.25 oz eq roll).  
 If no whole grain-rich grains in this meal, either leave cell blank or type in zero ("0")  
 Grains Example:  
 Meal offers 1 slice enriched bread (1 oz eq grain) and 0.5 oz eq whole grain-rich crackers  
 Result: 0.5 oz eq whole grain-rich grains (enter "0.5" into column 2a)

**Column 2c: meat/Meat Alternates Crediting Toward Grains (ounce equivalents)**  
 Enter amount of meat/meat alternates offered in the entrée and/or side dishes in ounce equivalents (to the nearest quarter ounce).  
 Do NOT enter text (such as "4 oz") this will result in an error message.  
 If no credited meat/meat alternates in this meal, either leave cell blank or type in zero ("0")

**Fruit, Vegetable, 100% Fruit Juice or Vegetable Juice**

Use drop down menu to enter total minimum quantity of fruit, juice (fruit and vegetable), nonstarchy vegetables and starchy vegetables offered with this meal. Options range from 1/8 cup (smallest creditable amount) to 2 cups.

This component includes both fruit and vegetable pieces and juice. Column 4 is a total of both fruit pieces and juice offered with each meal.

In column 3a, select only the cups of fruit OR vegetable juice offered with the meal.

In column 3b, select the cups of nonstarchy vegetables being credited toward the fruit component.

In column 4c, select the cups of starchy vegetables being credited toward the fruit component. It is important to capture this information to make sure that within the week, at least 2 cups of nonstarchy vegetables are offered in order to allow starchy vegetables to also credit toward the fruits component.

The crediting calculation for dried fruit must be done PRIOR to entering fruit quantities in worksheet enter only CREDITABLE amounts

\*\*\*IMPORTANT scroll up or down through the options until "I" is highlighted. The "enter" key must be pressed before moving to the next column.

**Milk**

**Milk (cups):** Enter the amount of milk offered. Milk is measured in cups and may be credited in 1/8 cup increments

**Selecting Meals for each day of the week**

**Step 1:** Using the dropdown boxes in the "Meal Name" column, select the meal offered for each day (one meal per box). Only select the meals served on that day.  
 Do NOT account for multiple serving lines. List all meals available to a child for the day.  
 Once the meal is selected, columns in that row will automatically fill in from the data entered in the "All Meals" tab.

The worksheet will automatically check the daily requirements for each component and indicate with a "yes" or "no" whether the meal meets the daily minimum requirements.

**Step 2: Milk type:** Scroll (go to the bottom of the screen and slide the bar to the right) to the right side of the screen until the table entitled "Milk Type" is viewable.  
 There are 5 types of milk listed. Click the small checkbox to the right of each type of milk offered on Mondays. Depending on varieties selected, the last column in this section will turn green (Yes) or red (No).  
 To assist in calculations there is an optional fraction calculator as well as a decimal to fraction converter under the "Milk Type" tab

**Weekly Report**

Click on the "Weekly Report" tab.

There are columns for Monday through Friday to summarize whether the daily requirements are met.  
 On the left side of the sheet, in rows, are the food components.

The weekly requirement check, similar to the daily requirement check, shows up as green (Yes) if the menu offered at least the minimum requirement. Red (No) indicates if less than the requirement was offered.

For grains, the weekly summary checks to ensure at least 1 oz equivalents/servings were offered daily.  
 For fruit/vegetable/juice and milk, the daily quantity requirement as well as the milk variety requirement is summarized for each day of the week.  
 There is a section to the right of the requirement checks for SFAs and State agencies to provide comments





SFA Certification Worksheet Notes

Reimbursable Breakfast Grades K-8						
SFA Name:						
Enter each reimbursable breakfast offered during the reference week and select or enter the quantity of each component. Each reimbursable meal consists of all required food components: any grain/meat/alternates in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main dish and/or side dish, and amount of milk. The vegetable subgroups and types of milk will be recorded on a different tab.						
<a href="#">Click here to go to the Food Buying Guide Calculator</a> <a href="#">Click here to go to the Instructions</a> <a href="#">Click here to go to the Weekly Report</a>						
1	2a	2b	3	3a	3b	4
Meal Name	Grains		Fruit (cups)			Fluid Milk (cups)
Enter the name of each reimbursable meal as found on the weekly menu. Select the first blank if the component was not offered with the meal. <b>** DO NOT DELETE ROWS**</b>	<b>**NOTE: Grains must be offered as some equivalents. Meat/Meat Alternates may credit toward Grains requirement. 1 oz eq Meat/Meat Alternates = 1 oz eq Grains</b>		<b>**NOTE: Enter the CREDITABLE amount of dried fruit</b>			
	Enter the TOTAL number of oz eq of GRAINS + Meat/Meat Alternate counting toward Grains	Enter the number of oz eq/ servings of Whole Grain-Rich Grains	Enter the number of oz eq of Meat/Meat Alternates counting toward Grains requirement	Select the number of cups of fruit including Fruit/Vegetables/Juice offered with this meal	ONLY select the cups of Fruit/Vegetable juice	ONLY select the number of cups of non-starchy vegetables offered with this meal
				ONLY select the number of cups of non-starchy vegetables offered with this meal		ONLY select the number of cups of fluid milk offered with this meal
Example: Bagel and cream cheese/Apple	2.00	2.00	0.00	1.00	1.00	1.00
1 Sausage Biscuit/Apple/Banana/Choice of Milk	2.75	2.00	0.75	1.00	1.00	1.00
2 Yogurt Parfait/Banana/Orange Wedges/Choice of Milk	2.00	1.00	1.00	1.00	1.00	1.00
3 French Toast Stick/Apple/Watermelon/Milk/Pump	2.00	2.00	0.00	1.00	1.00	1.00
4 Egg & Cheese on English Muffin/100% Apple Juice/Banana/Milk	3.00	2.00	1.00	1.00	1.00	1.00
5 WG Pancakes/Pear/100% Orange Juice/Milk/Pump	2.00	2.00	0.00	1.00	1.00	1.00
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**OPTIONAL Tools to Assist in Fraction and Decimal Calculations**

Fraction Calculator: Use this calculator to add the number of cups.

Decimal/Fraction Converter (Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box.

The decimal entered above has been converted to the following fraction:

0

Monday Daily Breakfast Requirement Check  
Grades K-8

[Go to Weekly Report](#)

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains and meat/meat alternates are rounded down to the nearest quarter ounce.

[Go to Instructions](#)

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type information.

Monday															
Select the reimbursable breakfasts offered on Monday  <b>Meal Name</b> <i>Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</i>		Fruit/Vegetable/100% Juice (cups)				Grains or Meat/Meat Alternates Counting as Grains (ounce equivalents)			Daily Breakfast Requirement Check 1 oz equivalents	Milk (cups)		Milk Type Check the type of milk below if it is offered to students on Monday. All types of milk included.			
		Total fruit/vegetable/ juice cups (cups)	Cups of fruit/vegetable juice	Cups of non-starchy vegetables	Cups of starchy vegetables	Daily Fruit Requirement Check 1 cup	Number of oz eq of GRAINS (Actual Grains + Meat/Meat Alternate counting toward Grains)	Number of oz eq of Whole Grain-Rich GRAINS		Number of oz eq of Meats/Meat Alternates	Milk (cups)	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	Skim/fat-free, flavored	
1	Sausage Biscuit/Apple/Banana/Choice of ▼	1 1/2	0	0	0	Yes	2 3/4	2	3/4	Yes	1	Yes	Low-fat (1% or less), unflavored	<input checked="" type="checkbox"/>	Yes
2	▼												Low-fat (1% or less), flavored	<input type="checkbox"/>	
3	▼												Reduced fat (2% fat) or whole, unflavored and flavored	<input type="checkbox"/>	
4	▼														
5	▼														
6	▼														
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OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:  
 Use this calculator to add the number of cups.

0

Decimal/Fraction Converter  
 (Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:

0

**Tuesday Daily Breakfast Requirement Check**  
Grades K-8

[Go to Weekly Report](#)

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains and meat/meat alternates are rounded down to the nearest quarter ounce.

[Go to Instructions](#)

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type information.

Tuesday															
Select the reimbursable breakfasts offered on Tuesday  Meal Name <i>Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</i>		Fruit/Vegetable/100% Juice (cups)				Grains or Meat/Meat Alternates Counting as Grains (ounce equivalents)			Daily Breakfast Requirement Check 1 oz equivalents	Milk (cups)		Milk Type Check the type of milk below if it is offered to students on Tuesday. All types of milk included.			
		Total fruit/vegetable/juice cups (cups)	Cups of fruit/vegetable juice	Cups of non-starchy vegetables	Cups of starchy vegetables	Daily Fruit Requirement Check 1 cup	Number of oz eq of GRAINS (Actual Grains + Meat/Meat Alternate counting toward Grains)	Number of oz eq of Whole Grain-Rich GRAINS		Number of oz eq of Meats/Meat Alternates	Milk (cups)	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	Skim/fat-free, flavored	
1	Yogurt Parfait/Banana/Orange Wedges/	1	0	0	0	Yes	2	1	1	Yes	1	Yes	Low-fat (1% or less), unflavored	<input checked="" type="checkbox"/>	Yes
2													Low-fat (1% or less), flavored	<input type="checkbox"/>	
3													Reduced fat (2% fat) or whole, unflavored and flavored	<input type="checkbox"/>	
4															
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							2.00	1.00	1.00						

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:

Use this calculator to add the number of cups.

Decimal/Fraction Converter

(Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:

1

**Wednesday Daily Breakfast Requirement Check**  
 Grades K-8

[Go to Weekly Report](#)

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains and meat/meat alternates are rounded down to the nearest quarter ounce.

[Go to Instructions](#)

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type information.

Wednesday															
Select the reimbursable breakfasts offered on Wednesday  <b>Meal Name</b> <i>Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</i>		Fruit/Vegetable/100% Juice (cups)				Grains or Meat/Meat Alternates Counting as Grains (ounce equivalents)			Daily Breakfast Requirement Check 1 oz equivalents	Milk (cups)		Milk Type Check the type of milk below if it is offered to students on Wednesday. All types of milk included.			
		Total fruit/vegetable/juice cups (cups)	Cups of fruit/vegetable juice	Cups of non-starchy vegetables	Cups of starchy vegetables	Daily Fruit Requirement Check 1 cup	Number of oz eq of GRAINS (Actual Grains + Meat/Meat Alternate counting toward Grains)	Number of oz eq of Whole Grain-Rich GRAINS		Number of oz eq of Meats/Meat Alternates	Milk (cups)	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	Skim/fat-free, flavored	
1	French Toast Stick/Apple/Watermelon/M...	1 1/2	0	0	0	Yes	2	2	0	Yes	1	Yes	Low-fat (1% or less), unflavored	<input checked="" type="checkbox"/>	Yes
2													Low-fat (1% or less), flavored	<input type="checkbox"/>	
3													Reduced fat (2% fat) or whole, unflavored and flavored	<input type="checkbox"/>	
4															
5															
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7															
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20															
							2.00	2.00	0.00						

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:  
 Use this calculator to add the number of cups.

Decimal/Fraction Converter  
 (Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:



**Thursday Daily Breakfast Requirement Check**  
 Grades K-8

[Go to Weekly Report](#)

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains and meat/meat alternates are rounded down to the nearest quarter ounce.

[Go to Instructions](#)

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type information.

Thursday															
Select the reimbursable breakfasts offered on Thursday  <b>Meal Name</b> <i>Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</i>		Fruit/Vegetable/100% Juice (cups)				Grains or Meat/Meat Alternates Counting as Grains (ounce equivalents)			Daily Breakfast Requirement Check 1 oz equivalents	Milk (cups)		Milk Type Check the type of milk below if it is offered to students on Thursday. All types of milk included.			
		Total fruit/vegetable/ juice cups (cups)	Cups of fruit/vegetable juice	Cups of non-starchy vegetables	Cups of starchy vegetables	Daily Fruit Requirement Check 1 cup	Number of oz eq of GRAINS (Actual Grains + Meat/Meat Alternate counting toward Grains)	Number of oz eq of Whole Grain-Rich GRAINS		Number of oz eq of Meats/Meat Alternates	Milk (cups)	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	Skim/fat-free, flavored	
1	Egg& Cheese on English Muffin/100% AJ	1	1/2	0	0	Yes	3	2	1	Yes	1	Yes	Low-fat (1% or less), unflavored	<input checked="" type="checkbox"/>	Yes
2													Low-fat (1% or less), flavored	<input type="checkbox"/>	
3													Reduced fat (2% fat) or whole, unflavored and flavored	<input type="checkbox"/>	
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							3.00	2.00	1.00						

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:  
 Use this calculator to add the number of cups.

0

Decimal/Fraction Converter  
 (Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:

0

**Friday Daily Breakfast Requirement Check**  
 Grades K-8

[Go to Weekly Report](#)

The daily worksheet will perform daily requirement checks for the reimbursable meals offered each day. Requirements met are flagged "Yes" and the cell turns green. Requirements NOT met are flagged "No" and the cell turns red.

NOTE: The top row is frozen to display the column headers as the daily meals are entered.

Grains and meat/meat alternates are rounded down to the nearest quarter ounce.

[Go to Instructions](#)

Once you are finished selecting the meals offered each day, make sure to scroll to the right to enter milk type information.

Friday															
Select the reimbursable breakfasts offered on Friday  <b>Meal Name</b> <i>Note: You may not delete lines, if you want to clear a meal select the first blank in the drop down list</i>		Fruit/Vegetable/100% Juice (cups)				Grains or Meat/Meat Alternates Counting as Grains (ounce equivalents)			Daily Breakfast Requirement Check 1 oz equivalents	Milk (cups)		Milk Type Check the type of milk below if it is offered to students on Friday. All types of milk included.			
		Total fruit/vegetable/ juice cups (cups)	Cups of fruit/vegetable juice	Cups of non-starchy vegetables	Cups of starchy vegetables	Daily Fruit Requirement Check 1 cup	Number of oz eq of GRAINS (Actual Grains + Meat/Meat Alternate counting toward Grains)	Number of oz eq of Whole Grain-Rich GRAINS		Number of oz eq of Meats/Meat Alternates	Milk (cups)	Daily Milk Requirement Check 1 cup	Skim/fat-free, unflavored	Skim/fat-free, flavored	
1	WG Pancakes/Pear/100% Orange Juice/f	1 1/2	1/2	0	0	Yes	2	2	0	Yes	1	Yes	Low-fat (1% or less), unflavored	<input checked="" type="checkbox"/>	Yes
2													Low-fat (1% or less), flavored	<input type="checkbox"/>	
3													Reduced fat (2% fat) or whole, unflavored and flavored	<input type="checkbox"/>	
4															
5															
6															
7															
8															
9															
10															
11															
12															
13															
14															
15															
16															
17															
18															
19															
20															
							2.00	2.00	0.00						

OPTIONAL Tools to Assist in Fraction and Decimal Calculations

Fraction Calculator:  
 Use this calculator to add the number of cups.

Decimal/Fraction Converter  
 (Rounded down to the nearest 1/8)

Enter the decimal you wish to convert to a fraction in the box:

The decimal entered above has been converted to the following fraction:

**Daily Requirement Summary  
Breakfast, Grades K-8**[Go to instructions](#)

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Fruit, Vegetable, Fruit Juice or Vegetable Juice Servings	1 1/2	1	1 1/2	1	1 1/2	6 1/2	5	Yes

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (oz equivalents)	Weekly Requirement Check
Minimum Grain	2.75	2.00	2.00	3.00	2.00	11.75	8	Yes
Maximum Grain	2.75	2.00	2.00	3.00	2.00	11.75	10	No
Whole Grain Rich Weekly Amount (oz eq)	Weekly Grains Total	9.00	Weekly Whole Grain-Rich Total	9.00	Percent of Whole Grain-Rich	100.00%	80%	Yes

	<a href="#">Monday</a>	<a href="#">Tuesday</a>	<a href="#">Wednesday</a>	<a href="#">Thursday</a>	<a href="#">Friday</a>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Fluid Milk (cups)	1	1	1	1	1	5	5	Yes
Variety: Skim/fat-free unflavored, Skim/fat-free flavored, Low-fat (less than 1%), unflavored, Low-fat (less than 1%), flavored	Yes	Yes	Yes	Yes	Yes			
Reduced fat (2% fat) or whole, unflavored and flavored								

Weekly Fruit Juice Limit (no more than half of total fruit)	Total Weekly Fruit	Total Weekly Juice	Percent of totally weekly fruit that is juice	Weekly Requirement check
	6 1/2	1	15.38%	Yes

Starchy vegetable fruit crediting		Monday	Tuesday	Wednesday	Thursday	Friday	Weekly Total
Must serve at least 2 cups of non-starchy prior to crediting starchy vegetables as fruit	Non-starchy	0	0	0	0	0	0
	Starchy	0	0	0	0	0	0
Starchy vegetable crediting check							

### Simplified Nutrient Assessment Instructions

#### REMEMBER TO PERIODICALLY SAVE THE WORKSHEET AS IT IS BEING COMPLETED!!!!

##### Key Information

SFAs must provide calorie and saturated fat information for all main dish items, side items with grains and/or meat/meat alternates, and condiments. The Simplified Nutrient Assessment does NOT have this capability. Information can be collected from nutrition labels, product specifications, or other sources (including nutrient analysis software or an online system such as the CNPP SuperTracker).  
SFAs do not need specific calorie or saturated fat information for milk or Fruit/Vegetable/Juice. Estimates for these components have been preprogrammed.

SFAs that have nutrient analysis software may still choose the FNS simplified assessment option if desired.

Below is a list of calorie and fat sources typically added to foods, for reference:

##### Common fats added to vegetables or fruit

Butter  
Margarine  
Vegetable oil (soybean, canola, olive, nut based)  
Salad dressing  
Mayonnaise  
Cream/whipped cream/sour cream  
Shortening  
Bacon crumbles

##### Common sources of added sugars to vegetables or fruit

Brown or white sugar  
Honey  
Maple and/or fruit syrup

Begin on the left side of the sheet with the "Fruit, Milk, and Vegetable Subgroup Simplified Nutrient Assessment."

#### Fruit, Milk, and Non-starchy and Starchy Vegetable Nutrient Assessment

This section contains a set of questions to determine how fruits, vegetables, and milk are typically offered. SFAs will answer a series of questions pertaining to the frequency of adding fats and sugars in the preparation and offering of fruit, milk, and vegetable subgroups for the week of menus submitted for the certification process.

##### Fruit

This box does NOT calculate the menu's total weekly servings from earlier data entered, so must be entered here (ONLY fruit and fruit juice).  
NOT vegetables or vegetable juice)  
Select the two buttons that best apply to fruit offerings within the 5-day menu entered for the menu worksheet- the percentage of offerings containing added fat and/or added sugar. Include fats and sugars used during preparation of the food as well as any additional fats and/or sugars accompanying the component.

The default option is "Fruit not offered."

Only ONE selection can be made for added sugar, and ONE selection for added fat. Refer to the above list of commonly added ingredients (fruits for assistance. Select the best choice.

Estimates are based on average/typical use of fat and sugar in fruit offerings. Fruits served with significant (more than 2 teaspoons/cup) added fat and/or sugar may be listed in column O1 ("Side or Condiment") to report, along with total offered servings within the week, exact calorie and saturated fat values.

Indicate the following for fruit for both fat and sugar

IF FRUIT is offered less than 30% of the time with added fat/sugar

IF FRUIT is offered 30% to 70% of the time with added fat/sugar

IF FRUIT is offered more than 70% of the time with added fat/sugar

##### Fruit Example

2 cups of fruit offered over the week

(1 cup canned in light syrup, 1 cup fresh/plain fruit)

Result: Fruit offered with added sugar 30% of the time (1 divided by 2; select "30% to 70% of the total fruit offerings")

Result: Fruit offered with added fat 0% of the time (0 divided by 2; select "Less than 30% of the total fruit offerings")

##### Milk

This box has already calculated the menu's average serving size and total weekly servings from earlier data entered.  
Select the button describing which two milk offerings are most frequently served this week. Only ONE selection can be made- refer to historical usage, inventory records, etc. and select the best choice. Default option is "Milk not offered."

Estimates based on average usage of standard commercial products. Milk offerings with a unique nutrient profile (e.g. reduced sugar flavored milk) may be listed in column O1 ("Side or Condiment") to report, along with total offered servings within the week, exact calorie and saturated fat values.

The default option is "Milk not offered."

##### Milk Example

5 cups of milk offered over the week

Nonfat unflavored and low fat unflavored milk daily, chocolate nonfat milk offered Fridays only.

Using inventory: offered 450 nonfat unflavored, 450 low fat unflavored, 100 chocolate nonfat

Result: SFA would select the "nonfat unflavored & low-fat (1%) unflavored" option.

##### Non-Starchy and Starchy Vegetables

Both non-starchy and starchy vegetables have a selection box

Select the button that best describes added fat is offered of each VEGETABLE TYPE. The default option is "VEGETABLE TYPE not offered." Only ONE selection can be made- refer to the above list of commonly added ingredients to vegetables and select the best choice.

IF VEGETABLE TYPE are offered less than 30% of the time with added fat.

IF VEGETABLE TYPE are offered 30% to 70% of the time with added fat

IF VEGETABLE TYPE are offered more than 70% of the time with added fat

#### Grains and Meats/Meat Alternates Simplified Nutrient Data Entry

The middle section is entitled "Grains and Meats/Meat Alternates Simplified Nutrient Data Entry."

All meals offered over the week have been pre-populated (column M1)

In column M2, enter the Main Dish, the part of the meal associated with the information entered in columns M3-M5 (calories, saturated fat number of offered weekly servings).

For each meal, the user must enter calories, saturated fat and the number of main dishes prepared over the course of the entire week (column M3 through M5). If a meal is offered more than once per week, add the number of servings for all days offered together.

Only include the calories and saturated fat for the main dish and any components included as part of the main dish

Use standard rounding procedures to two decimal points

Some double counting may occur with main dishes containing large amounts of fruits or vegetables (egg burrito w/vegetables). If possible to report calorie and saturated fat information for main dish and exclude vegetables/fruits it contain, this is acceptable. Otherwise, report calorie and saturated fat information in entire main dish.

Include calorie and saturated fat information for condiments in Main Dish section (column M3-M5), OR in the Sides and Condiments section (columns O2-O4).

In last column, enter number of servings of each main dish offered over the course of the week. Rely on production records and historical data if this is a new menu.

At the top of this section is a link to Optional Serving Size and Fraction Calculators, tools intended to help users with serving size calculation by volume or weight, adding fractions, and converting decimals to fractions.

##### Condiments Example

Pancakes served w/maple syrup

Reported in Main Dish: 300 pancakes, each including 1 tablespoon syrup in analysis, OR

Reported in Sides/Condiments: 300 servings of 1 packet (tablespoon) of syrup

#### Other Items Nutrient Assessment

The section to the far right is entitled "Other items: Sides and Condiments Nutrient Data Entry."

Click the following link: "Click here to go to the calories and saturated fat table for commonly used condiments" to go to a chart listing calories and saturated fat for commonly used condiments, such as margarine and salad dressings.

Enter the name of the food item (O1), calories per serving (O2), and saturated fat grams per serving (O3). Use standard rounding procedures to two decimal points.

Enter the number of servings of each item offered over the course of the week (O4)

For condiments, amounts may be entered based on a per serving basis or in bulk quantities based on weekly usage data. Total calories and saturated fat over the week is equivalent in either method of reporting. (The denominator for determining averages is the total number of MEALS served over the week [total of all numbers recorded in column O4]).

##### Condiments Example

Item offered: ketchup

Per Serving Reporting: 256 planned servings of 1 Tablespoon amounts (73 calories, 1.2 grams saturated fat per serving)

Bulk Quantity Reporting: 1 planned serving of 1 gallon offered over the week (18,688 calories, 307.2 grams saturated fat)

#### Sodium Portion of Simplified Nutrient Assessment

Beginning in SY 2014-15, SFAs must also meet Target 1 for average daily sodium requirements. In the next section of the assessment, below the vegetable subgroup questions, select "Yes" or "No" for each of the first 3 questions. For the question regarding USDA Foods, select the option that best represents the percentage of USDA food vegetables offered during the week.

These questions will provide estimates of sodium content to the total weekly vegetable offerings- therefore, there is no need to respond to separate sodium question for each of the vegetable subgroups.

#### Simplified Nutrient Assessment (results)

Scroll to the bottom/middle of the screen (past the bottom of the Main Dish and Side/Condiment chart)

This section, "Daily Amounts Based on the Average for a 5-day week," calculates daily average calories and percentage of calories from saturated fat. The values based on the entered menu are in grey boxes. The required range for the menu type is shown in the yellow boxes.

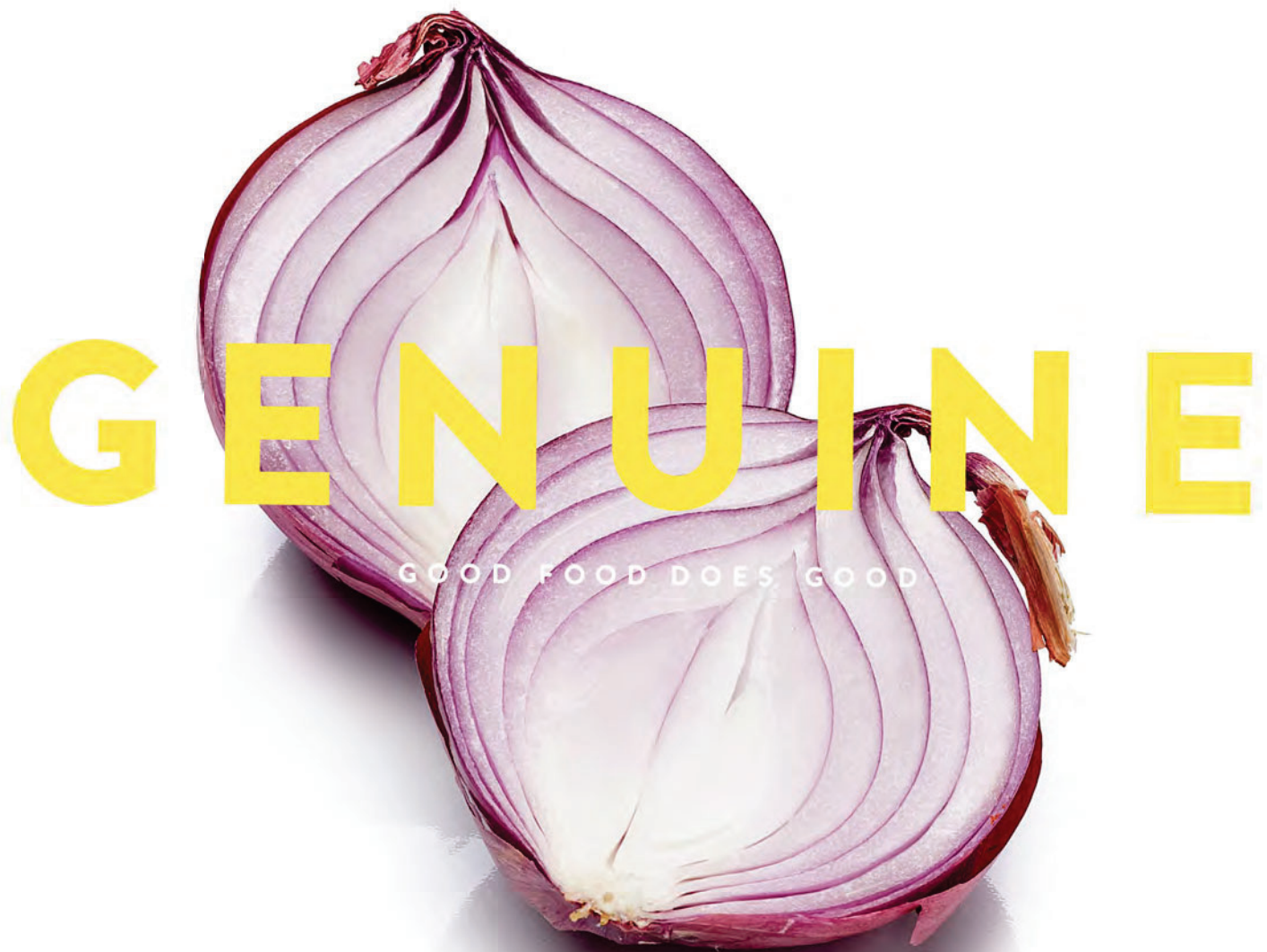
If the menu meets requirements, the Assessment box turns Green. If the menu is within 25 calories of the required calorie range, or within half a percentage point of the saturated fat limit, the Assessment box turns Yellow. This provides SFAs an opportunity to work with their State or local health department to why the menu is not within the range without an immediate rejection.

If calories or saturated fat are beyond the cautionary range, the Assessment box turns Red

Simplified Nutrient Assessment is now complete save this file and submit to the State Agency for review







APPENDIX



Louisiana Believes

# **Request for Proposal (RFP)/Fixed-Price Contract**

## **Food Service Management Company/Vended Meal Contract Meal Services**

Cade Brumley  
State Superintendent of Education  
**SY 2023-24**

# State Board of Elementary and Secondary Education

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For further information, please contact Office Federal Programs Support, Division of Nutrition Support at (225) 342-9661 or send email to [childnutritionprograms@la.gov](mailto:childnutritionprograms@la.gov).

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1. **mail:**  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or

2. **fax:**  
(833) 256-1665 or (202) 690-7442; or

3. **email:**  
[program.intake@usda.gov](mailto:program.intake@usda.gov)

This institution is an equal opportunity provider.

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## **Prohibited Items**

1. No firm, corporation, or individual shall blacklist or require a letter of relinquishment or publish or cause to be published or blacklisted any employee, mechanic, or laborer, discharged from or voluntarily leaving the service of such company, corporation, or individual, with intent and for the purpose of preventing such employee, mechanic, or laborer from engaging in or securing similar or other employment from any other corporation, company, or individual.

# Request for Proposal (RFP)/Fixed-Price

## Contract

### Food Service Management Company/ Vended Meal Contract Meal Services

Community Leaders Advocating Student Success Inc.

**(NAME OF SFA/Sponsor)**

Check the appropriate box below

☐ This RFP is intended for use as a Vended Meals Contract

☒ This RFP is intended for use as a Food Service Management Company Contract

#### Assurance of Civil Rights Compliance

The program participant hereby agrees that it will comply with:

- i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age,

marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement\* arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

By accepting this assurance, the program participant agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the State agency, its successors, transferees and assignees as long as it receives assistance or retains possession of any assistance from USDA

## General Information

### A. Intent

This Request for Proposal is for the purpose of entering into a contract for the operation of a food service program for Community Leaders Advocating Student Success Inc. (Name of SFA/Sponsor), hereinafter referred to as the **School Food Authority (SFA)/Sponsor**.

The offeror or Food Service Management Company (FSMC) will be referred to as the **FSMC**, and the contract will be between the FSMC and the SFA/Sponsor.

### B. Procurement Method:

Procurement shall be executed through competitive proposals. Competitive proposals involve the use of a solicitation document known as a Request for Proposal (RFP).

All procurement transactions shall be conducted in a manner that provides maximum open and free competition consistent with 2 CFR Part 200.319.

### C. Pre- Proposal Meeting

A meeting with interested offerers to review the specifications, to clarify any questions, and for a walk-through of the facilities with school officials will be on July 24, 2023 (Date) at 10:00 a.m.

(Location): Fannie C Williams Charter School

Attendance is ☒required ☐optional. Vendor presentations ☐will ☒will not be scheduled at this time.

### D. Proposal Submission and Award

SFAs/Sponsors must use the prototype FSMC Request for Proposal/Contract to be approved. An SFA/Sponsor not completing the required procurement procedures cannot be approved for participation in a reimbursement program. The SFA must complete all of the required information in the RFP. Failure to do so will prevent the SFA from awarding the contract.

All FSMC's submitting a proposal must complete all of the information required in the RFP. **The completed RFP is returned to the SFA from the FSMC/Vendor as a part of the proposal. Proposals received without the completed RFP will be considered non-responsive and the FSMC's proposal will be disqualified.**

Each prospective FSMC is to submit 3 (number of paper copies) of the proposal to the SFA. Each FSMC must also provide an electronic copy of the entire proposal on a flash drive that will be provided to the State Agency.

Federal regulations allow contracts to be of duration no longer than one year with the option of yearly renewals not to exceed four additional years (7 CFR Part 210.16). If the SFA/Sponsor chooses to renew the contract, the Attestation/Agreement Amendment document must be submitted to the state agency. This document can be found on the Louisiana Child Nutrition Program website.

#### 1. Proposals are to be submitted to:

Name of Agency: Community Leaders Advocating Student Success Inc.

Mailing Address: 11755 Dwyer Road

Physical Address: Same as above

City: New Orleans

State/Zip: LA, 70128

The public opening will be on:

**(Date)** August 04, 2023

**(Address)** 11755 Dwyer Road

**(Time)** 10:00 a.m. (CST)

Proposals will not be accepted after this time. The proposal is to be submitted in a sealed envelope marked *Food Service Management Proposal*. *The SFA must maintain documentation of the date, address, time, and attendance of the proposal opening.*

Instructions for accessing and submitting the proposal through the uniform and secure electronic Interactive system.

2. "Official Bid Documents are available at Central Bidding ([www.centralbidding.com](http://www.centralbidding.com)). Electronic Bids may be submitted at Central Bidding ([www.centralbidding.com](http://www.centralbidding.com)). For questions related to the electronic bidding process, please call Central Bidding at 225-810-4814."
3. The SFA/Sponsor reserves the right to reject any or all proposals when there are sound documented reasons to do so.
4. To be considered, each offerer must submit a complete response to this solicitation **using the forms provided**. No other documents submitted with the Request for Proposal/Contract will affect the contract provisions, and there may be no modification to the Request for Proposal/Contract language.
5. Award shall be made to the qualified and responsible offerer whose proposal is responsive to this solicitation. A responsible offerer is one who's financial, technical, and other resources indicate an ability to perform the services required by this solicitation.
6. Offerers or their authorized representatives are expected to fully educate themselves as to the conditions, requirements and specifications before submitting proposals; failure to do so will be at the offerer's own risk, and he or she cannot secure relief on the plea of error. The SFA/Sponsor is not liable for any cost incurred by the offerer prior to the signing of a contract by all parties. Paying the FSMC from the Child Nutrition Program (CNP) funds is prohibited until the contract is signed.
7. If additional information is required, please contact:

Name: Brenda Watson

Telephone Number: 504-373-6228 Ext 7

E. Late Proposals

Any proposal received after the exact time specified for receipt will not be considered.

F. Proposal Protests

Any action which diminishes open and free competition seriously undermines the integrity of the procurement process and may subject an SFA/Sponsor to protests. SFAs/Sponsors are responsible for properly responding



to protests and concerns raised by potential contractors. Pursuant to 2 CFR Part 200.318(k), SFAs/Sponsors must have protest procedures in place to handle and resolve disputes relating to their procurements and must in all instances disclose information regarding a protest to the Louisiana Department of Education.

Any protest shall be in writing and shall be delivered or mailed to Duane Stelly, Board President, 11755 Dwyer Road New Orleans, LA 70128 . The protest shall be filed within ten (10) days from the award notice and shall include:

1. The name, address, and telephone number of the protestor;
2. The signature of the protestor or an authorized representative of the protestor;
3. Identification of the purchasing agency and the solicitation or contract number;
4. A detailed statement of the legal and factual grounds of the protest including copies of relevant documents;
5. The form of relief requested.

A written response to the protest will be made within 30 days from receipt of the protest and all items indicated above. Pending final determination of a protest or appeal, the validity of a contract awarded and accepted in good faith shall not be affected by the fact that a protest or appeal has been filed.

The SFA shall in all instances disclose information regarding protests to the State Agency.

G. Menu Certification

**Each FSMC must provide the SFA/Sponsor with a menu and menu certification documents utilizing a dated one-week menu that includes portion sizes** from the 21-day cycle menu included in the proposal. The menu and menu certification documents must include all age/grade groups served. The menu must be developed in accordance with the provisions of 7 CFR Part 210.10. The menu certification documents must contain all required information needed for approval by the State Agency. Meals may not be served under this contract until the menu certification is approved by the State Agency.

The dated menu certification documents are to be provided to the SFA along with the signed, unexecuted, contract. The SFA will submit the menu certification to the State Agency along with their application to participate in the program.

H. Final Contract

The complete contract includes all documents included by the SFA/Sponsor in the Request for Proposal/Contract, and all documents submitted by the FSMC that have been mutually agreed upon by both parties (i.e., work sheets, and attachments).

## Standards Terms and Conditions

### I. Scope and Purpose

- A. **Duration of Contract.** The effective date may be different than July 1, but the termination date must be June 30<sup>th</sup> (SFA's only). Keep in mind that the effective date may not occur prior to the date on which the contract is signed and approved by the state agency. This contract shall be for a period of up to one year, beginning on September 1, 2023, and ending on June 30, 2024, with up to four 1-year renewals with mutual agreement between the SFA/Sponsor and the FSMC (7 CFR Part 210.16(d)).
- B. The FSMC shall operate in conformance with the SFA/Sponsor agreement with the Louisiana State Department of Education, Division of Nutrition Support.

The SFA/Sponsor must check only the program(s) they plan to operate. The programs listed here should agree with those listed in Attachment K. If a program is added later (i.e., a breakfast program), the appropriate procurement procedures must be followed.

☒ National School Lunch Program (NSLP)

☐ Extra Sales

☒ School Breakfast Program (SBP)

☐ Adult Meals

☒ After School Snack Program (ASSP-NSLP)

☐ Catering

☒ Summer Food Service Program

☐ USDA-Donated Foods

☐ Fresh Fruit and Vegetable Program

☐ Vending/Concessions

☐ Child and Adult Care Food Program (CACFP)

☐ Farm to School Program

☐ Contract Meals

- C. The FSMC, as an independent contractor, shall have the exclusive right to operate the above program(s) at the sites specified by the SFA/Sponsor in Attachment K. The SFA/Sponsor may request of the FSMC additional programs. Any additional food service program added **cannot** constitute a material change to the contract. If a material change will occur, the contract would need to be rebid. (USDA's *Contracting with Food Service Management Companies – Guidance for School Food Authorities-May, 2016*).

A material change is defined as:

Any change made to a contract after it has been awarded that alters the terms and conditions of that contract

substantially enough that had other respondents known of these changes in advance, they could have proposed differently and more competitively (USDA Contracting with FSMC – Guidance for SFAs p. 60).

- D. The FSMC shall be an independent contractor and not an employee of the SFA/Sponsor. The employees of the FSMC are not employees of the SFA/Sponsor.
- E. The food service shall be operated and maintained as a benefit to the SFA's students, faculty, and staff.
- F. All prospective FSMC's must completely inspect the facilities and equipment prior to the proposal due date and prior to submitting a proposal. Failure to do so will not relieve the successful offeror from the necessity of furnishing and installing any material and equipment, performing any labor, or making structural changes without additional cost to the SFA/Sponsor, that may be required to carry out the intent of the resulting contract.
- G. All income accruing as a result of payments by children and adults, federal reimbursements, and all other income from sources such as donations, special functions, catering, extra sales, vending, concessions, contract meals, grants, and loans shall be deposited daily in the SFA's/Sponsor's food service account. Any profit or guaranteed return shall remain in the SFA's/Sponsor's food service account. The SFA/Sponsor and the FSMC agree that this contract is neither a *cost-plus-a-percentage-of-income* nor a *cost-plus-a-percentage-of-cost* contract which are both prohibited, as required under United States Department of Agriculture (USDA) Regulations 7 CFR Part 210.16(c).
- H. The SFA/Sponsor shall be legally responsible for the conduct of the food service program and shall supervise the food service operations in such manner as will ensure compliance with the rules and regulations of the state agency and USDA regarding each of the Child Nutrition Programs covered by this contract 7 CFR Part 210.16(a)(2).
- I. The SFA/Sponsor shall retain control of the CNP food service account and overall financial responsibility for the CNP contract 7 CFR Part 210.16(a)(4).
- J. SFAs/Sponsors shall retain control and establish all selling prices, including price adjustments, for all reimbursable and non-reimbursable meals/milk and extra sales (including vending, adult meals, contract meals, and catering prices). Exception: non-pricing programs need not establish a selling price for reimbursable meals/milk 7 CFR Part 210.16(a)(4).
- K. (SFA's only) If the FSMC is responsible for providing the SFA with non-program foods, the FSMC will provide written documentation of food costs and revenues to the SFA on a monthly basis. The information must include food cost for reimbursable meals, food cost for non-program foods, revenue from non-program foods, and total revenue. Non-program foods include: adult meals, a la carte, catering, vending, and student stores operated, or any other sales generated through the non-profit school food service account not already described. This information is required to determine compliance with revenue from non-program foods 7 CFR Part 210.14(f) and Memo SP 20-2016.
- L. (SFAs only) The FSMC shall provide additional food service such as banquets, parties, and refreshments for meetings as requested by the SFA. The SFA will be charged the meal equivalent rate. USDA commodities shall not be used for these special functions unless a School Food Authority's students will be the primary beneficiaries 7 CFR Part 250.59(c).
- M. (SFAs only) SFAs may request of the FSMC additional food service programs; however, the SFA reserves the right, at its sole discretion, to sell or dispense any food or beverage before or after the SFA's regularly scheduled lunch or breakfast periods, provided such is not prohibited by state or federal program regulations.
- N. (SFAs only) The FSMC shall cooperate with the SFA in promoting nutrition education and coordinating the SFA's food service with classroom instruction.
- O. The FSMC shall comply with the rules, regulations, policies, and instructions of the state agency and USDA and any additions or amendments thereto, including USDA regulations 7 CFR Parts 210, 215, 220, 245, 250, 7 CFR

Part 225 (SFSP), if applicable, 7 CFR Part 226 (CACFP), if applicable, 2 CFR 200.318-326, Appendix II to Part 200; 2 CFR 400, 2 CFR 416, 2 CFR 417, 2 CFR 418; and 7 CFR Part 215 (SMP).

- P. The FSMC shall comply with Title VI of the Civil Rights Act of 1964, as amended; USDA regulations implementing Title IX of the Education Amendments; Section 504 of the Rehabilitation Act of 1973; Age Discrimination Act of 1975; 7 CFR Parts 15, 15a, and 15b; and FNS Instruction 113-1, *Civil Rights Compliance and Enforcement – Nutrition Programs and Activities*, and any additions or amendments.
- Q. Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended—Contracts and subgrants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA) (Appendix II of 2 CFR Part 200(G)).
- R. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)—Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award. (Appendix II of 2 CFR Part 200(I)).
- S. Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). Where applicable, all contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence Appendix II of 2 CFR Part 200(E).
- T. Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of “federally assisted construction contract” in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, “Equal Employment Opportunity” (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, “Amending Executive Order 11246 Relating to Equal Employment Opportunity,” and implementing regulations at 41 CFR part 60, “Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor.” Appendix II of 2 CFR Part 200(C)
- U. The FSMC shall comply with the Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of \$2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, “Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction”). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency. The contracts

must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency (Appendix II of 2 CFR Part 200 (D)).

V. Procurement of recovered materials.

A non-Federal entity that is a state agency or agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines (2 CR Part 200.323).

- W. The FSMC shall comply with the *Buy American Provision* for contracts that involve the purchase of food, USDA Regulation (7 CFR Part 250, 7 CFR Part 210.21(d), and 220.16(d)). The FSMC is required to purchase, to the maximum extent practicable, domestic commodities and products.

The SFA participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practical, to buy domestic commodities or products for Program meals. A "domestic commodity or product" is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR Part 210.21(d). Section 12(n) of the National School Lunch Act defines "domestic commodity or product" as an agricultural commodity that is produced in the U.S. and a food product that is processed in the U.S. Substantially means over 51% of the final processed product (by weight or volume) must consist of agricultural commodities that were grown domestically. The Buy American provision must be followed in all procurements where funds are used from the nonprofit food service account, whether directly by an SFA or on its behalf.

Exceptions to the Buy American provision should be used as a last resort; however, an alternative or exception may be approved upon request. To be considered for the alternative or exception, the request must be submitted in writing to a designated official, a minimum of 14 days in advance of delivery. The request must include the:

Alternative substitute (s) that are domestic and meet the required specifications:

1. The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality; or
2. Competitive proposals reveal the costs of a U.S. product are significantly higher than the non-domestic product.

The FSMC will include the **"BUY AMERICAN PROVISION CERTIFICATION FORM FOR FOOD PURCHASES"** with their proposal. The FSMC must identify all food products bid by the Company that do not meet the definition of "domestic" on this document. In the event the SFA receives a proposal from an FSMC that does not include this information, the SFA is to consider the proposal non-responsive. The SFA must determine the accuracy of the Buy American Certification Form as submitted by the prospective vendor. Any vendor submitting inaccurate information on the Buy American Certification Form must be considered a non-responsible bidder.

The Buy American Certification Form is on pages 52-55 of the RFP. A Microsoft Word version may be found on the CNP Website under School Food Service/Forms if additional space is needed. Proposals submitted without the completed Buy American Certification form are considered non-responsive and not eligible for award.

- X. The SFA must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible (2 CFR Part 200.321).

Affirmative steps must include:

- (1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists;
- (2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
- (3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
- (4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises;
- (5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
- (6) Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs 1 through 5 of this section.

- Y. Rights to Inventions Made Under a Contract or Agreement. If the Federal award meets the definition of "funding agreement" under 37 CFR §401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that "funding agreement," the recipient or subrecipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency (Appendix II of 2 CFR Part 200 (F)).

- Z. Debarment and Suspension (Executive Orders 12549 and 12689)—A contract award (see 2 CFR 180.220) must not be made to parties listed on the government-wide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549 (Appendix II of 2 CFR Part 200 (H)).

- AA. **Performance Bond**-As outlined in SP 35-2016, the State Agency has established bonding requirements for the NSLP/SBP program. When a FSMC and a sponsor enter into one or more contracts exceeding \$250,000, the sponsor shall obtain a performance bond from the chosen FSMC in an amount of 10% of the total value of the contract for which the proposal is made. Any FSMC which enters into more than one contract with any one sponsor shall obtain a performance bond covering all contracts if the aggregate amount of the contracts exceeds \$250,000. Food Service Management Companies shall obtain performance bonds only from surety companies listed in the current Department of the Treasury Circular 570. No sponsor shall allow food service management companies to post any "alternative" forms of bid or performance bonds, including but not limited to cash, certified checks, letters of credit, or escrow accounts. Performance Bonds must be provided to the State Agency with the Step 2 documentation.

- BB. In the event that the FSMC provides management services for the Child and Adult Care Food Program



(CACFP) at any of the SFA's/Sponsor Food Service locations, SFA/Sponsor and FSMC agree to comply with all regulations set forth in 7 CFR Part 226, Child and Adult Care Food Program Regulations, Louisiana Food and Nutrition Programs, Policies of Operation, and all other Federal and State laws (including IRS), regulations, policies, instructions and requirements established for this Program.

CC. (SFAs only) In the event that the FSMC provides management services for the Fresh Fruit and Vegetable Program (FFVP) at any of the SFA's Food Service Locations, SFA and FSMC agree to operate the FFVP in accordance with the requirements of Section 19 of the National School Lunch Act, all applicable regulations and policies, and the FFVP Handbook for Schools (applies to School Food Authorities only) SFA and FSMC further agree that not more than 10% of the total funds expended to the school and/or schools for operation of the FFVP may be used for administrative expenses. All administrative costs (non-food costs such as labor, supplies, management of the program, and equipment) must be used by the SFA to support planning and managing the program. The FSMC must provide the SFA with full documentation of allowable costs. This documentation must clearly outline the allocation of costs charged to the FFVP program (i.e., amounts charged for labor, administrative fees, and actual costs of fresh fruits and vegetables, etc.). Labor costs must be minimal in both the "operating and administrative" category, and must be reported in a manner that clearly identifies the actual time allocated to the FFVP. If a proposal includes a fixed fee component, the SFA shall assess each proposal to determine the allowability of the fees charged by the FSMC.

The FSMC shall:

- Be completely apprised of all FFVP policies and rules to guarantee the program is operated in compliance with FNS Standards.
- Cooperate with the SFA in monitoring the FSMC operation of the FFVP.
- Document and track FFVP expenses separately from all other program expenses and provide the documentation to the SFA by the 5<sup>th</sup> day of the month following the month the expenses were incurred.
- Not charge labor or benefits incurred by the FSMC employees during normally contracted work hours.
- If applicable, claim only labor and benefits incurred by FSMC employees above and beyond normally contracted work (these costs must be minimal).

The SFA shall:

- Provide a cycle menu, including portion sizes (the menu must be based on FNS guidance).

DD. *Geographic preference.* A school food authority participating in the Program, may apply a geographic preference when procuring unprocessed locally grown or locally raised agricultural products. When utilizing the geographic preference to procure such products, the school food authority has the discretion to determine the local area to which the geographic preference option will be applied.

- If requested by the SFA and included in this contract, the FSMC shall engage in LA's Farm to School program in an effort to connect schools (K-12) with LA/local farms in order to serve healthy meals using locally-produced foods.
- The FSMC, as the agent of the SFA, will maximize the use of LA grown/locally grown products, including but not limited to, fruits, vegetable and dairy products, whenever possible, and when purchased by the SFA directly, such fruits, vegetables, and dairy products must be used by the FSMC in the SFA's Food Service Program.
- The FSMC shall produce a quarterly report which documents the procurement of LA grown / locally grown products including the local farm source, the product(s) purchased and the value of the products purchased on behalf of the LEA.

EE. Computation of Lunch Equivalency Rate and Lunch Equivalents.

Lunch Equivalency Rate: The rate is the sum of the total reimbursement received for each lunch meal served and claimed. The Lunch Equivalent rate is used **by the SFA** to convert sales from second meals, a-la-carte, vending, extra sales, and catering to a meal equivalent.

## Calculation of Lunch Equivalent Rate (to be completed by the SFA)

Current Year Federal Free Rate of Reimbursement: 3.47

Current Year Value of USDA Entitlement Donated Foods: \$38,703.64

Current Year Value of USDA Bonus Donated Foods:

**Total Lunch Equivalent Rate: \$3.47**

FF. The FSMC shall provide staff to manage the food service operations and supervise all employees employed therein.

GG. The charge to the SFA/Sponsor for FSMC's fee is to be clearly identified in the proposal. Fees imposed by a FSMC outside of this contract may not be paid for with Child Nutrition Funds.

HH. Procurement/Payment Terms/Method: The FSMC shall invoice the SFA/Sponsor at the end of each month for amounts due based on on-site records. The SFA/Sponsor shall make payments within 30 business days of receipt of the invoice. Upon termination of the Agreement, all outstanding amounts shall immediately become due and payable. This prototype specifies the meal fee structure as a maximum flat fee per reimbursable meal served to a student (not number of meals delivered). The maximum flat fee per meal includes the allowable direct costs of the preparation and service of the reimbursable meals including food, labor, and other expenses. The flat fee proposed for meals served under the NSLP, SBP, SFSP, and CACFP must include the cost of serving milk. No other fees may be charged to the SFA/Sponsor.

Federal regulations allow contracts to be of a duration no longer than one year with the option of yearly renewals not to exceed four additional years (7CFR 210.16(d)).

## Prices per Meal Equivalents

### To be completed by the FSMC:

Fixed Price per Lunch Equivalent:       \$ 3.45

Fixed Price per Breakfast Equivalent   \$2.31  
(67% of the Fixed Price for Lunch Equivalent)

Fixed Price per Snack Equivalent       \$1.14  
(33% of the Fixed Price for Lunch Equivalent)

The fixed price per meal/lunch equivalent will be subject to an annual escalator provision, made at the time of contract renewal, based on the CPI for Food Away from Home. The specific CPI used will be the CPI for All Urban consumers as of January of the current year (rounded down to the nearest cent). The prices above must be the same as the contract price for reimbursable meals.

II. The FSMC shall make substitutions in the food components of the meal pattern for students with disabilities when their disability restricts their diet as stated in the students' *Individual Educational Plans (IEPs)* or 504 Plans and those non-disabled students who are unable to consume regular meals because of medical or other special dietary needs. Substitutions shall be made on a case-by-case basis when supported by a statement of the need for substitutes that includes recommended alternative foods, unless otherwise exempted by USDA. Such statement shall be signed by a medical doctor or a recognized medical authority. There will be no additional charge to the student for such substitutions.

JJ. The SFA/Sponsor will make the final determination of the opening and closing dates of all sites, if applicable.



## II. Designation of Program Expenses to be Completed by SFA/Sponsor

1. The FSMC guarantees to the SFA/Sponsor that the proposal meal rate for each reimbursable school meal shall include the expenses as designated with an "X" or a "✓" under Column 1. The FSMC shall be responsible for negotiating/paying all employee fringe benefits, employee expenses, and accrued vacation and sick pay for staff on their payroll.

2. The SFA/Sponsor shall pay those expenses as designated with an "X" or a "✓" under Column II.

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA/SPONSOR)
<b>LABOR:</b>		
Payroll, managers and/or supervisors	x	
Payroll, full and part-time workers	x	
Payroll, Monitors	x	
Payroll, Cooks, Prep Staff, Servers, POS - NSLP, SBP	x	
Payroll, Staff to deliver meals/snacks to classroom as determined by SFA (NA if not applicable)	x	
Payroll, Staff, POS for NSLP Afterschool Snack (NA if not applicable)	x	
Payroll, Staff, POS for CACFP At-Risk Dinner/Snack (NA if not applicable)	x	
Life Insurance	x	
Medical/Dental Insurance	x	
Retirement Plans	x	
Social Security	x	
Vacation	x	
Sick Leave	x	
Holiday Pay	x	
Uniforms	x	
Tuition Reimbursement	x	
Labor Relations	x	
Unemployment Compensation	x	
Workers Compensation	x	
Processing and Payment of Payroll	x	
FOOD:	X	
<b>OTHER EXPENSES:</b>		
Accounting	x	
Bank Charges	x	
Data Processing	x	
Recordkeeping	x	
Processing and Payment of invoices	x	
Equipment – Major	x	
Original Purchase	x	
Routine Maintenance	x	
Major Repairs	x	
Replacement	x	
<b>Equipment – Expendable (Trays, tableware, glassware, utensils)</b>		
Original Purchase	x	

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA/SPONSOR)
Replacement	x	
Cleaning/Janitorial Supplies	x	
<b>Insurance</b>		
Liability Insurance	x	
Insurance on Supplies/Inventory	x	
Other Required Insurance Type of Insurance Required	x	
Laundry and Linen	x	
Office Materials	x	
Paper/Disposable Supplies	x	
Pest Control		x
Postage	x	
Printing	x	
Product Testing	x	
Promotional Materials	x	
Taxes and License		x
<b>Telephone</b>		
Local		X
Long Distance		x
Medium of Exchange for point of service counts including student payments	x	
Training of SFA employees and maintenance of Professional Standards Tracking Tool	x	
Training of FSMC employees and maintenance of Professional Standards Tracking Tool	X	
Transportation of meals	x	
<b>Trash Removal</b>		
From Kitchen	x	
From School Premises		x
<b>Travel</b>		
Required	x	
Requested	x	
Utilities		x
Vehicles	x	
Ware washing Equipment	x	
Ware washing Chemicals	x	
<b>Fresh Fruit and Vegetable Program (if applicable)</b>		
Purchase of food items	x	
Preparation (if needed)	x	
Packaging (if needed)	x	
Serving	x	
Purchase of Supplies (i.e. containers, paper, etc.)	x	
Cleaning of Kitchen	x	
Cleaning of Cafeteria Tables and Floors after each turnover of Students	x	

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA/SPONSOR)
Nutrition Education	x	
Documentation of Expenses	x	

### III. Signature Authority

- A. (SFA only) The SFA shall retain signature authority for the application/agreement, free and reduced-price policy statement, and programs indicated in Section I, Item B on page 9 and the monthly claim for reimbursement. (7 CFR Part 210.16{a}{5})

### IV. Free and Reduced-Price Meals Policy- (SFA's Only)

- A. The SFA shall be responsible for the establishment and maintenance of the free and reduced-price meals eligibility roster.
- B. The FSMC shall implement an *accurate point of service* count using the counting system submitted by the SFA in its application to participate in the CNP and approved by the state agency for the programs listed in Item B on page 11, as required under USDA regulations. Such a counting system must eliminate the potential for the overt identification of free and reduced-price eligible students under USDA Regulation 7 CFR Part 245.8.
- C. The SFA shall be responsible for the development and distribution of the parent letter and Application for Free and Reduced Price Meals and participating in Direct Certification. The SFA shall be responsible for the determination of eligibility for free or reduced-price meals.
- D. The SFA shall be responsible for conducting any hearings related to determinations regarding eligibility for free or reduced-price meals.
- E. The SFA shall be responsible for verifying Applications for Free and Reduced Price Meals as required by USDA regulations.
- F. It will be the joint responsibility of the SFA and the FSMC to protect the anonymity of all children receiving free or reduced-price meals, and methods for ensuring anonymity shall be jointly agreed upon, providing that nothing in this paragraph shall be construed to relieve the FSMC of its independent obligation to protect the anonymity of all children receiving free and reduced-price meals.

### V. USDA-Donated Foods (SFA's only)

- A. The SFA has the responsibility for the efficient and effective administration of the Federal Award through the application of sound management practices (2 CFR 200.400). The SFA also assumes responsibility for administering Federal funds in a manner consistent with underlying agreements, program objectives, and the terms and conditions of the Federal award. Utilizing USDA-Donated foods is a sound management practice because it can significantly lower food cost rather than purchasing similar commercial products. The purchase of commercial products when USDA-Donated Foods are available would render the commercial purchase of these items as unreasonable and unnecessary and contributes to a higher cost for student meals.
- B. The SFA must determine the existence of the proper pass-through value of the donated commodities, i.e., credits or reductions on the invoice in the month of utilization. The values are to be based on the values at the point the SFA receives the commodities from the Louisiana Department of Agriculture and Forestry and on USDA commodity prices pertinent to the time period and shall include both the basic commodities allocation as well as any bonus commodities 7 CFR Part 250.51.
- C. The FSMC must credit the recipient agency for the value of all donated foods received for use in the recipient agency's meal service in the school year or fiscal year (including both entitlement and bonus foods), and including the value of donated foods contained in processed end products, in accordance



with the contingencies in 7 CFR Part 250.51. Any USDA-donated foods received by the SFA and made available to the FSMC must accrue solely to the benefit of the SFA's nonprofit child nutrition programs and shall be fully utilized therein.

- D. The FSMC must subtract from the SFA's monthly bill/invoice the current market value of all USDA-donated commodities received during each Contract Term as the commodities are used in the SFA's food service. **The FSMC must credit the SFA for all USDA-donated commodities received for use in the SFA's food service. Each Contract Term whether the USDA-donated commodities have been used or not, such credit shall be issued in full prior to the expiration of each Contract Term.**
- E. Credit issued by the FSMC to the SFA for USDA-donated commodities received during each Contract Term and used in the SFA's food service shall be recorded on the monthly bill/invoice as a separate line-item entry and shall be clearly identified and labeled. Attached to the invoice shall be a detailed list identifying each received USDA-donated food item used in the SFA's food service and each USDA-donated food item credit issued for unused commodities, along with the current market value as issued by the Louisiana Department of Agriculture and Forestry.
- F. The FSMC shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA-donated commodities. The FSMC must submit to the SFA monthly inventory reports showing all transactions for processed and non-processed USDA-donated commodities.
- G. **The SFA must conduct a reconciliation at the end of each Contract Term and upon expiration or termination of the Contract. The reconciliation will be used to ensure and verify correct and proper credit has been received for the full value of all USDA-donated commodities received by the FSMC during each Contract Term for use in the SFA's food service.**
- H. The FSMC will use all donated ground beef and ground pork products, and all processed end products, in the recipient agency's food service. Commercially-purchased foods shall not be substituted for these foods. The FSMC will use all other donated foods, or will use commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the donated foods, in the recipient agency's food service.
- I. The FSMC shall return all unused USDA donated ground beef products, ground pork products, and processed end products to the SFA upon termination, expiration, or non-renewal of the Contract.
- J. The SFA shall retain title to all USDA-donated foods.
- K. The procurement of processed end products on behalf of the recipient agency, as applicable, will assure compliance with the requirements in subpart C of 7 CFR Part 250 and with the provisions of the distributing or recipient agency processing agreements and will ensure crediting of the recipient agency for the value of donated foods contained in such end products at the processing agreement value 7 CFR 250.50(d).
- L. The FSMC is prohibited from entering into any processing contracts utilizing USDA-donated foods on behalf of the SFA as required in subpart C of 7 CFR Part 250. All refunds received from processors must be retained by the nonprofit school food service account. The FSMC shall pay all related processing fees and costs. (7 CFR 250.50(d)).
- M. Any activities related to donated foods that the FSMC will be responsible for will be in accordance with 7 CFR Part 250.50(d). Such activities will be performed in compliance with the applicable requirements in 7 CFR Part 250.
- N. The FSMC shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA-donated foods.
- O. **The FSMC shall accept and use USDA-donated foods in as large of quantities as may be efficiently utilized in the SFA's nonprofit food service, subject to approval of the SFA.** The SFA should consult with the FSMC in the selection of commodities; however, the final determination as to the acceptance of commodities must be made by the SFA.

- P. The FSMC will comply with the storage and inventory requirements for donated foods in accordance with the contingencies in §250.52. The FSMC shall account for all USDA-donated foods separately from purchased foods. The FSMC is required to maintain accurate and complete records with respect to the receipt, use/disposition, storage, and inventory of USDA-donated foods. Failure by the FSMC to maintain the required records under this contract shall be considered prima facie evidence of improper distribution or loss of USDA- donated foods.
- Q. The FSMC shall have records available to substantiate that the full value of all USDA-donated foods is used solely for the benefit of the SFA.
- R. The FSMC will maintain all necessary records to document its compliance with requirements relating to donated foods, in accordance with §250.54(b).
- S. The distributing agency, sub-distributing agency, or recipient agency, the Comptroller General, the Department of Agriculture, or their duly authorized representatives, may perform onsite reviews of the food service operation, including the review of records, to ensure compliance with requirements for the management and use of donated foods.
- T. Extensions or renewals of the contract, if applicable are contingent upon the fulfillment of all contract provisions relating to donated foods.

## vi. Health Certifications

- A. The SFA/Sponsor shall maintain all applicable health certifications on its facilities and shall ensure that all state and local regulations are being met by the FSMC preparing or serving meals at any SFA/Sponsor facility (7 CFR Part 210.16(a)(7).
- B. The FSMC shall maintain state and/or local health certifications for any facility outside the SFA/Sponsor facility in which it proposes to prepare meals and shall maintain this health certification for the duration of the contract as required under USDA Regulations 7 CFR Part 210.16(c) (2).
- C. (SFSP Only) The FSMC must ensure that meals are inspected periodically to determine bacteria levels present in the meals and that the bacteria levels found to be present in the meals conform with the standards set by local health authorities. The results of the inspections must be submitted promptly to the sponsor and to the State agency.

## vii. Meals

- A. The FSMC shall serve meals on such days and at such times as requested by the SFA/Sponsor.
- B. Meals must meet meal pattern requirements and nutrition standards as specified in the attachments for the programs included in this proposal.
- C. If reimbursement is denied as a direct result of the failure of the FSMC to comply with the provisions of this Contract, the FSMC shall assume the responsibility for the amount denied.
- D. The SFA/Sponsor shall retain control of the quality, extent, and general nature of the food service (7 CFR Part 210.16(a) (4)).
- E. The Request for Proposal contains a 21-day cycle menu developed in accordance with the provisions of 7 CFR Part 210.10, to be used as a standard for the purpose of basing proposals or estimating average cost per meal. A school food authority with no capability to prepare a cycle menu may, with state agency approval, require that each food service management company include a 21-day cycle menu, developed in accordance with the provisions of 7 CFR Part 210.10, with its proposal. The food service management company must adhere to the cycle menu for the first 21 days of meal service. Changes thereafter may be made with the approval of the school food authority (7 CFR Part 210.16(b)(1)). The FSMC shall adhere to the 21-day cycle menus and portion sizes specified by the SFA/Sponsor in Attachments N1-N20, O1-O20, P1-P2, Q1-Q2, S1-S2, and T1-T2.

- F. (SFA's Only) In order for the FSMC to offer extra sales/a la carte food service, the FSMC must offer free, reduced price, and full price reimbursable meals to all eligible children (7 CFR Part 210.16(a).
- G. (SFA's Only) The FSMC shall provide meals that meet the regulatory requirements as set forth in the Final Rule on Nutrition Standards in the National School Lunch and School Breakfast Programs published on January 26, 2012.
- H. The FSMC shall promote maximum participation in the Child Nutrition Programs.
- I. The FSMC shall provide the specified types of service in the schools/sites listed in Attachment K, which is a part of this contract.
- J. (SFA's Only) The FSMC shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA.
- K. No payment will be made to the FSMC for meals that are spoiled or unwholesome at the time of delivery, do not meet detailed specifications as developed by the SFA/Sponsor for each food component in the meal pattern, or do not otherwise meet the requirements of this Contract. Specifications shall cover items such as grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time (7 CFR Part 210.16(c)(3).

As stated above, all meals must meet the detailed specifications for the grade groups being served. No payment is to be made to the FSMC for meals that do not meet the minimum component requirements, quantity requirements, vegetable subgroup requirements, and nutrient specifications for the age/grade group served.

- L. The following requirements apply when meals are delivered from a central kitchen:

- (SFAs Only) The vendor shall provide the SFA with a completed production record that includes all information except for the number of meals served, leftovers, dispensation of leftovers, and temperature of food upon receipt. All information from the LDOE prototype SFS-6 report must be included in the production record. The meals served, leftovers, dispensation of leftovers, and ending temperature shall be completed at the end of meal service and provided to the SFA.
- The FSMC will provide the SFA/Sponsor with all CN Labels, ingredient labels, and recipes used in the preparation of meals. The SFA will maintain these records on site at all times.
- The vendor shall provide a delivery slip with the date and the number of meals delivered. The SFA/Sponsor authorized representative or his/her designee must sign the delivery slip and verify the condition of the meals received.
- Meals must be delivered in closed-topped, sanitary vehicles.
- Meals must be delivered in clean, sanitary transporting containers that maintain the proper temperatures of food and are food-grade containers approved by the local or state health departments.
- When an emergency prevents the vendor from delivering meals, the vendor shall notify the SFA/Sponsor-authorized representative or his/her designee immediately by phone indicating the reasons for the need for substitution.
- The SFA/Sponsor reserves the right to inspect and determine the quality of food delivered. The SFA/Sponsor may reject and not pay for any meals or components that are unwholesome, judged as poor quality, damaged, incomplete either due to inadequate portion sizes or missing number of meal components, or delivered in unsanitary conditions such as incorrect temperatures.
- The SFA/Sponsor will obtain meals from other sources if meals are rejected or if an insufficient number of meals are delivered. The SFA/Sponsor will contact the vendor immediately regarding the reasons for rejected meals or if an inadequate number of meals is delivered. If the vendor cannot replace meals in time for meal service, then the SFA/Sponsor can obtain meals from another source and deduct the actual cost of such meals from the monthly bill of the vendor. The vendor is responsible for the costs of replacement meals.
- The SFA/Sponsor will not pay for deliveries made later than the regularly scheduled lunch or breakfast periods as listed in Attachment J, or as otherwise stated in this contract.

- Meals shall be delivered with the following items: condiments, straws for milk, napkins, single service ware and serving utensils. Vendor shall insert non-food items that are necessary for the meal to be eaten.
- All refrigerated foods shall be delivered at an internal temperature of 41°F or below.
- All frozen food shall be delivered at 0°F or below. Frozen products should show no evidence of thawing and re-freezing, freezer burn, or any off color or odors.
- All hot food shall be delivered with an internal temperature of 135°F or above.
- The SFA/Sponsor is to reject any food item that does not meet the temperature requirements above. The SFA/Sponsor must not pay for non-reimbursable meals. This includes meals where the required components/quantity are not provided.
- (SFSP Only) All meals prepared by a FSMC shall be unitized, with or without milk or juice (based on the contract).
- (SFSP Only) FSMCs may not subcontract for the total meal, with or without milk, or for the assembly of the meal.

## **viii. Books and Records**

- A. The FSMC shall maintain such records (supported by invoices, receipts, or other evidence) as the SFA/Sponsor will need to meet monthly reporting responsibilities and shall submit monthly operating statements in a format approved by the SFA/Sponsor no later than the tenth calendar day succeeding the month in which services were rendered. Participation records, including claim information by eligibility category, shall be submitted no later than the fifth working day succeeding the month in which services were rendered. (SFA's Only) The SFA shall perform edit checks on the participation records provided by the FSMC prior to the preparation and submission of the claim for reimbursement 7 CFR Part 210.16(c)(1).
- B. All records relating to the Contract, including subsequent renewal Terms, if applicable, are the property of the SFA/Sponsor and shall be maintained in original form on SFA/Sponsor premises for the duration of the Contract. At any time during the Contract, the SFA/Sponsor reserves the right to require the FSMC to surrender all records relating to the Contract to the SFA/Sponsor within 30 days of such request 7 CFR Part 210.16(c)(1).

Such records shall include, but are not limited to:

- All data materials, and products created by the FSMC on behalf of the SFA/Sponsor and in furtherance of the Services
  - Production records, including quantities and amounts of food used in preparation of each meal and food component of menus
  - Standardized recipes and yields from recipes
  - Processed product nutritional analysis
  - Dates of preparation of meals
  - Number of meals and locations where meals were delivered
  - Signed delivery slips
  - Nutritional content of individual food items and meals as delivered
  - Bills charged to SFA/Sponsor for meals delivered under this contract including the credit of USDA commodities where applicable
  - Inventory records
  - Food and proposal specifications
  - All documents and records as noted in this *Request for Proposal and Contract*
- C. Completed participation records, including claim information, shall be submitted to the SFA/Sponsor no later than the third working day succeeding the week in which services were rendered. SFA's must receive participation records and claim information by eligibility category.
  - D. (SFAs Only) The SFA shall perform edit checks on the participation records provided by the FSMC no later than the fifth working day succeeding the week in which services were rendered.
  - E. Upon expiration or termination of the Contract, the FSMC shall surrender all records as noted above, relating to the initial Contract and all subsequent renewal Terms, if applicable, to the SFA/Sponsor

within 30 days of the Contract expiration or termination.

- F. The SFA/Sponsor shall retain all records relating to the initial Contract and all subsequent renewal Terms for a period of three years either from the date the final Contract Renewal Term has expired, receipt of the final payment under the contract is recorded, or after the SFA/Sponsor submits the final Claim for Reimbursement for the final fiscal year of the contract (7 CFR Part 210.23 (c)).
- G. The FSMC shall provide the SFA(Sponsor) with a year-end statement.
- H. The SFA/Sponsor shall conduct an internal audit of food, labor, meal requirements, meal equivalent calculations and other large expense items quarterly as well as performing random audits on smaller expense categories.
- I. The SFA/Sponsor and the FSMC must provide all documents as necessary for the independent auditor to conduct the SFA's/Sponsor's single audit.
- J. The FSMC will make all records available to the SFA upon request; and retain all records for a period of three (3) years after the SFA submits the final Claim for Reimbursement for the fiscal year for inspection and audit by representatives of the SFA, State agency, USDA and Comptroller General. In instances where audit findings have not been resolved, the records must be retained beyond the 3-year period until resolution of the issues raised by the audit (2 CFR Part 210.23(c)).
- K. The FSMC shall not remove federally required records from SFA/Sponsor premises upon contract termination.

## ix. Employees

- A. The SFA/Sponsor must designate if **CURRENT** SFA/Sponsor employees, including site and area managers as well as any other staff, will be retained by the SFA/Sponsor or be subject to employment by the FSMC. This must agree with the information reported on Attachment A and Attachment B.  
Employees retained by:

☒ **SFA/Sponsor (See Attachment A)**

☐ **FSMC (See Attachment B)**

☐ **Both SFA/Sponsor and FSMC**

- B. The FSMC shall provide the SFA/Sponsor with a schedule of employees, positions, assigned locations, salaries, and hours to be worked as part of the proposal on Attachment B. Specific locations and assignments will be provided to the SFA/Sponsor two full calendar weeks prior to the commencement of operation. Failure of the FSMC to complete Attachment B and D constitutes a non-responsive proposal.
- C. The SFA/Sponsor shall have final approval regarding the hiring and termination of the FSMC's site manager, if applicable.
- D. The FSMC shall comply with all wage and hours of employment requirements of federal and state laws. The FSMC shall be responsible for supervising and training personnel, including SFA/Sponsor-employed staff. Supervision activities include employee and labor relations, personnel development, and hiring and termination of FSMC management staff, except the site manager. The FSMC shall also be responsible for the hiring and termination of non-management staff who are employees of the FSMC.

The FSMC shall be responsible for training all employees prior to active employment. The topics must include but are not limited to the following:

- Menu Pattern Requirements for applicable programs
- Offer Versus Serve
- Recordkeeping (as applicable to the employee)
- HACCP Plan

- Meal Counting and Claiming

The FSMC shall be responsible for providing the agenda and sign-in sheet to the SFA upon hire of new employees and annually for all employees. The FSMC is responsible for ensuring that all employees have received the required annual trainings/hours as required by USDA. The FSMC shall be responsible for the completion of a Professional Standards Tracking tool for all FSMC employees.

- E. The FSMC shall provide Workers' Compensation coverage for all its employees.
- F. The FSMC shall instruct its employees to abide by the policies, rules, and regulations with respect to use of SFA's/Sponsors premises as established by the SFA/Sponsor and which are furnished in writing to the FSMC.
- G. Staffing patterns, except for the site manager, shall be mutually agreed upon.
- H. The FSMC shall not be responsible for hiring employees in excess of the number required for efficient operation.
- I. The SFA/Sponsor shall provide sanitary toilet and hand washing facilities for the employees of the FSMC.
- J. The SFA/Sponsor may request in writing the removal of any employee of the FSMC who violates health requirements or conducts himself or herself in a manner that is detrimental to the well-being of the students, provided such request is not in violation of any federal, state, or local employment laws.
- K. In the event of the removal or suspension of any such employee, the FSMC shall immediately restructure the food service staff without disruption of service.
- L. All SFA, Sponsor, and/or FSMC personnel assigned to the food service operation in each school shall be instructed in the use of all emergency valves, switches, and fire safety devices in the kitchen and cafeteria areas.
- M. The FSMC shall conduct civil rights training for all food service employees, including front-line staff, upon hire, and on an at least an annual basis. Civil rights training must include:
  - Collection and use of data,
  - Effective public notification systems,
  - Complaint procedures
  - Compliance review techniques,
  - Resolution of noncompliance,
  - Requirements for reasonable accommodation of persons with disabilities
  - Requirements for language assistance
  - Conflict resolution, and
  - Customer service.
- N. The FSMC shall conduct a security check on each prospective employee working with the program prior to employment of such person. The security check must include submission of the prospective employee's fingerprints in a form acceptable to the Louisiana Bureau of Criminal Identification and Information (Reference R.S. 17.15 (B)).

## **x. Monitoring**

- A. (SFAs only) The SFA shall monitor the food service operation of the FSMC through periodic on-site visits to ensure that the food service is in conformance with USDA program regulation 7 CFR Part 210.16(a)(3). Further, if there is more than one site, there is an additional requirement that the SFA conduct an on-site review of the counting and claiming system no later than February 1 of each year. Each on-site review shall ensure that the school's claim is based on the counting system authorized by the State agency under 7 CFR Part 210.7(c) of this part and that the counting system, as implemented, yields the actual number of reimbursable free, reduced price and paid lunches, respectively, served for



each day. Each on-site review shall ensure that the school's claim is based on the counting system authorized by the State agency under §210.7(c) of this part and that the counting system, as implemented, yields the actual number of reimbursable free, reduced price and paid lunches, respectively, served for each day of operation 7 CFR Part 210.8(a)(1).

- i. (SFAs only) The records necessary for the SFA to complete the required monitoring activities must be maintained by the FSMC under this contract and must be made available to the Auditor General, USDA, the state agency, and the SFA upon request for the purpose of auditing, examination, and review.
- ii. The SFA/Sponsor as a SFSP sponsor, is responsible for conducting and documenting the required SFSP site visits of all sites for preapproval and during operation of the program.

## **xi. Use of Advisory Group/Menus**

- A. (SFAs Only) The SFA shall establish and the FSMC shall participate in the formation, establishment, and periodic meetings of the SFA advisory board composed of student, teachers, and parents to assist in menu planning. The SFA shall approve the menus no later than two weeks prior to service. (Reference 7 CFR Part 210.16{a}{8})
- B. (SFAs Only) The FSMC must comply with the food specifications (Attachments L, and M1-M-8) developed by the SFA for the NSLP. The FSMC must also comply with the 21-day menu cycles as specified by the SFA/Sponsor for the NSLP, SBP, ASSP, SFSP, CACFP, and included in Request for Proposal/Contract. Any changes made by the FSMC after the first initial menu cycle for the NSLP, SBP, SFSP, CACFP, and/or ASSP may be made only with nonperformance of the SFA.

## **xii. Use of Facilities, Inventory, Equipment, and Storage**

- A. The SFA/Sponsor will make available, without any cost or charge to the FSMC, area(s) of the premises agreeable to both parties in which the FSMC shall render its services.
- B. The ☒ SFA/Sponsor or ☐ FSMC shall provide all equipment to hold and serve the meals.
- C. The SFA/Sponsor reserves the right, at its sole discretion, to sell or dispense food or beverages, provided such use does not interfere with the operation of the CNP.
- D. The FSMC and the SFA/Sponsor shall inventory the equipment owned by the SFA/Sponsor at the beginning of the school year, including (but not limited to) silverware, trays, chinaware, glassware, and/or kitchen utensils. The FSMC will be responsible for correcting any discrepancies that are not the result of normal wear and tear within 30 days of the end-of-the-school-year inventory.
- E. The FSMC shall maintain the inventory of silverware, chinaware, kitchen utensils, and other operating items necessary for the food service operation and at the inventory level as specified by the SFA/Sponsor.
- F. The SFA/Sponsor will replace expendable equipment and replace, repair, and maintain nonexpendable equipment except when damages result from the use of less than reasonable care by the employees of the FSMC.
- G. The FSMC shall maintain adequate storage procedures, inventory, and control of USDA donated foods (SFAs Only) in conformance with the SFA's agreement with the state agency.
- H. The FSMC shall provide the SFA/Sponsor with one set of keys for all food service areas secured with locks.
- I. (SFAs Only) The SFA shall provide the FSMC with local telephone service.
- J. The SFA/Sponsor shall furnish and install any equipment and/or make any structural changes needed to comply with federal, state, or local laws, ordinances, rules, and regulations.

- K. (SFAs Only) The SFA shall be responsible for any losses, including USDA donated foods, which may arise due to equipment malfunction or loss of electrical power not within the control of the FSMC.
- L. All food preparation and serving equipment owned by the SFA/Sponsor shall remain on the premises of the SFA/Sponsor.
- M. The SFA/Sponsor shall not be responsible for loss or damage to equipment owned by the FSMC and located on the SFA/Sponsor premises.
- N. The FSMC shall notify the SFA/Sponsor of any equipment belonging to the FSMC on the SFA/Sponsor premises within 10 days of its placement on the premises.
- O. The SFA/Sponsor shall have access, with or without notice, to all of the SFA's/Sponsor's facilities used by the FSMC for the purposes of inspection and audit.
- P. The FSMC shall not use the SFA's/Sponsor's facilities to produce food, meals, or services for other organizations without the approval of the SFA/Sponsor. If such usage is mutually acceptable, there shall be a signed agreement which stipulates the fees to be paid by the FSMC to the SFA/Sponsor for such facility usage. The SFA must submit this written agreement to the State Agency before receiving approval of the FSMC contract. The FSMC must contact LDH for a permit to produce food for another organization.
- Q. The FSMC shall surrender to the SFA(Sponsor), upon termination of the contract, all equipment and furnishings in good repair and condition, reasonable wear and tear excepted.

### **xiii. Purchases**

If the FSMC is procuring goods or services which are being charged to the SFA/Sponsor under the contract outside of the fixed price per meal (i.e., equipment), the FSMC is acting as an agent for the SFA/Sponsor and must follow the same procurement rules under which the SFA/Sponsor must operate and the FSMC may not serve as a vendor. Any rebates, discounts, and applicable credits associated in any manner with purchases must be returned to the nonprofit school food service account. Only net costs may be charged to the SFA/Sponsor.

Any purchase of food must meet the specifications listed in Attachment L.

(SFAs Only) The FSMC will buy the beginning inventory, exclusive of commodities, from the SFA.

### **xiv. Sanitation**

- A. The FSMC shall place garbage and trash in containers in designated areas as specified by the SFA/Sponsor.
- B. The SFA/Sponsor shall remove all garbage and trash from the designated areas.
- C. The FSMC shall clean the kitchen and dining room areas as indicated in Attachment J.
- D. The FSMC shall operate and care for all equipment and food service areas in a clean safe, and healthy condition in accordance with the standards acceptable to the SFA/Sponsor and comply with all applicable laws, ordinances, regulations, and rules of federal, state, and local authorities, including laws related to recycling.
- E. The SFA/Sponsor shall clean ducts and hoods above the filter line.
- F. The SFA/Sponsor shall provide extermination services as needed.
- G. The FSMC shall comply with all local and state sanitation requirements in the preparation of food.
- H. The FSMC shall prepare a sample plate that includes all potentially hazardous foods served. The

sample shall be maintained under refrigeration for 48 hours at the school site.

## **xv. Licenses, Fees, and Taxes**

- A. The FSMC shall be responsible for paying all applicable taxes and fees, including (but not limited to) excise tax, state and local income tax, payroll and withholding taxes, for FSMC employees; the FSMC shall hold the SFA/Sponsor harmless for all claims arising from payment of such taxes and fees.
- B. The FSMC shall obtain and post all licenses and permits as required by federal, state, and/or local law.
- C. The FSMC shall provide the SFA with a copy of all Permits to Operate and health inspections received from the Louisiana Department of Health in a timely manner.
- D. The FSMC shall comply with all SFA/Sponsor building rules and regulations.

## **xvi. Non-discrimination**

Both the SFA/Sponsor and the FSMC agree that no child who participates in the NSLP, SBP, ASSP, CACFP, or SFSP program will be discriminated against on the basis of race, color, national origin, sex, age, disability, and reprisal or retaliation for prior civil rights activity.

## **xvii. Emergency Closing**

- A. The SFA/Sponsor shall notify the FSMC of any interruption in utility service of which it has knowledge.
- B. (SFAs Only) The SFA shall notify the FSMC of any delay in the beginning of the school day or the closing of school(s) due to snow or other emergency conditions.

## **xviii. Terms and Termination (To be reviewed and approved by the SFA's School Board Attorney)**

- A. The contract between a school food authority and food service management company shall be of a duration of no longer than 1 year; and options for the yearly renewal of a contract signed after February 16, 1988, may not exceed 4 additional years. Either party may cancel for cause with 60-day notification (7 CFR Part 210.16(d), Appendix II of 2 CFR Part 200 (B)).

### **Non-Performance/Breach of Contract**

In the event of the FSMC's nonperformance under this contract and/or the violation or breach of the contract terms, the SFA/Sponsor shall have the right to pursue all administrative, contractual, and legal remedies against the FSMC and shall have the right to seek all sanctions and penalties as may be appropriate (Appendix II of 2 CFR Part 200(A)).

In the event either party commits a material breach, the nonbreaching party may terminate this agreement for cause by giving 60 days' written notice. If the breach is remedied prior to the proposed equal date, the nonbreaching party may elect to continue this agreement.

If through any cause, the FSMC shall fail to fulfill in a timely and proper manner, the obligations under this agreement, the SFA shall there upon have the right to terminate this Contract by giving written notice to the Contractor and specifying the effective date thereof.

The FSMC shall pay the SFA/Sponsor the full amount of any meal over claims which are attributable to the FSMC's negligence, including those over claims based on reviews or audit findings that occurred during the effective dates of original and renewal contracts. The SFA/Sponsor may terminate this contract

for breach/neglect as determined by the SFA/Sponsor with written notification to the FSMC for failure of the FSMC to maintain accurate records (7 CFR Part 210.16 (d)).

Notwithstanding the foregoing termination clause, in the event that the breach concerns such items as failure to maintain and enforce required standards of sanitation, failure to maintain proper insurance coverage as outlined by the contract, failure to provide required information/statements in the required time frame outlined in this RFP, or failure to maintain quality of service at a level satisfactory to the SFA/Sponsor, the SFA/Sponsor may terminate this contract immediately with written notification to the FSMC. The SFA/Sponsor is the responsible authority without recourse to FNS or the state agency to the settlement and satisfaction of all contractual and administrative issues arising from the transaction. Such authority includes, but is not limited to, source evaluation, protests, disputes, claims, or other matters of contractual nature. Matters concerning violations of the law will be referred to local, state, or federal authority that has proper jurisdiction.

At any time, because of circumstances beyond the control of the SFA/Sponsor as well as the FSMC, the FSMC or the SFA/Sponsor may terminate the contract by giving **30 days'** written notice to the other party.

Neither the FSMC nor the SFA/Sponsor shall be responsible for any losses resulting if the fulfillment of the terms of the contract shall be delayed or prevented by wars, acts of public enemies, strikes, fires, flood, acts of God, or for any acts not within the control of the FSMC or the SFA/Sponsor, respectively, and which, by the exercise of due diligence, it was unable to prevent.

### **Disqualifying a Vendor (R.S. 38:2212)**

A vendor who fails to satisfactorily meet the terms of this contract may be disqualified from future proposal awards. If a School Food Authority has problems with the FSMC/Vended Meals company, the following steps will be taken:

- a. The SFA/Sponsor will document the problem, noting the date and writing an accurate description of the problem.
- b. The vendor will be notified by telephone or email of the problem and how the problem should be corrected.
- c. The SFA/Sponsor will maintain a record of the dates of all telephone calls and emails as well as the information discussed.
- d. If the problem is not resolved, the SFA/Sponsor will give the vendor written notification of the problem, indicating that immediate correction is expected and that failure to do so will be considered a breach of contract and could result in the cancellation of the contract.
- e. If cancellation of the contract becomes necessary, the SFA/Sponsor will provide written notice of the proposed action to the vendor. Reasons for the proposed action will be included. If the contract is not canceled, the SFA/Sponsor may disqualify the vendor from future bidding.
- f. A vendor disqualified for lack of responsibility will be notified in writing and given an opportunity for a hearing. If the SFA is rejecting a proposal because of unresponsiveness, the vendor will be informed of why the proposal was rejected.

## **xix. Certification**

- A. The FSMC has signed the *Certification of Independent Price Determination*, Attachment U, which was attached to the FSMC's proposal and which is incorporated herein by reference and made a part of this contract.
- B. The FSMC has signed the *Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion*, Attachment V, which was attached to the FSMC's proposal and is incorporated and made a part of this contract. This is required of contracts of \$25,000 or more. (Appendix II of 2 Part CFR 200 (H)).
- C. The FSMC shall comply with all applicable standards, orders, or requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 1857{h}), Section 508 of the Clean Air Act (33 U.S.C. 1368), Executive

Order 11738, and Environmental Protection Agency (EPA) regulations (40 CFR Part 15), (Appendix II of 2 Part CFR 200 (G)).

- D. The FSMC has signed the Lobbying Certification, Attachment W which is attached to the FSMC's proposal and which is incorporated and made a part of this contract. If applicable, the FSMC has also completed and submitted Standard Form-LLL, *Disclosure Form to Report Lobbying*, (Attachment X, or will complete and submit as required in accordance with its instructions included in Attachment Y).

## xx. Miscellaneous

- A. The FSMC shall comply with the provisions of the proposal specifications, which are hereby in all respects made a part of this contract.
- B. (SFAs Only) No provision of this contract shall be assigned or subcontracted without prior written consent of the SFA.
- C. No waiver of any default shall be construed to be or constitute a waiver of any subsequent claim.
- D. Any silence, absence, or omission from the contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail and that only materials (e.g., food, supplies, etc.) and workmanship of a quality that would normally be specified by the SFA/Sponsors are to be used.
- E. Payments on any claim shall not preclude the SFA/Sponsor from making a claim for adjustment on any item found not to have been in accordance with the provisions of this contract and proposal specifications.
- F. The SFA/Sponsor shall be responsible for ensuring the resolution of program review and audit findings.
- G. This contract is subject to review and approval by the state agency. This review shall take place before this contract can be executed.

## xxi. Insurance

- A. The FSMC shall maintain the insurance coverage set forth below for each accident provided by insurance companies authorized to do business in the state of Louisiana. **A Certificate of Insurance of the FSMC's insurance coverage indicating these amounts must be submitted at the time of the award.** The information below must be completed by the SFA/Sponsor.
- B. Comprehensive General Liability – includes coverage for:
1. Premises – Operations
  2. Products – Completed Operations
  3. Contractual Insurance
  4. Broad Form Property Damage
  5. Independent Contractors
  6. Personal Injury
- \$1,000,000.00 Combined Single Limit
- C. Automobile Liability: \$1,000,000.00 Combined Single Limit
- D. Workers' Compensation – Statutory; Employer's Liability - \$1,000,000.00
- E. Excess Umbrella Liability: \$3,000,000.00 Combined Single Unit

- F. The SFA/Sponsor shall be named as additional insured on General Liability, Automobile, and Excess Umbrella. The FSMC must provide a waiver of subrogation in favor of the SFA/Sponsor for General Liability, Automobile, Workers' Compensation, and Excess Umbrella.
- G. The contract of insurance shall provide for notice to the SFA/Sponsor of cancellation of insurance policies 30 days before such cancellation is to take effect.

## xxii. Optional Requirements to Be Included-SFAs Only

A. The following provisions ☒will ☐will not apply to FSMC investment (to be completed by the SFA):

1. **The FSMC ☒may or ☐may not** purchase equipment for the food service program in an amount **not to exceed \$1,000.00**. The FSMC shall be subject to the same procurement requirements to which the district is subject in any procurement action and may not serve as a vendor when procuring on behalf of the school food service. The district shall repay at the rate specified when the equipment was purchased, which shall be charged to the district as an Operating Expense of the food service program. Ownership of the investment will vest in the district upon full payment of the purchase price to the FSMC. Upon such payment, the FSMC shall deliver a Bill of Sale evidencing transfer of title to the equipment to the district. Any equipment costing \$2,500 or more must be approved by the state agency.

If the Agreement expires or is terminated prior to the complete repayment of the investment, the district shall, on the expiration date, or within five days after receipt by either party of any notice of termination under this Agreement, either (SFA must mark appropriate box):

- a. ☐ **Reimburse the FSMC the unpaid portion of the investment**

**OR**

- b. ☐ **Deliver the equipment or other items funded by the investment to the FSMC**

**OR**

- c. ☒ **Lease purchase the equipment or other items funded by the investment from the FSMC and continue to pay the FSMC a monthly payment in the amount specified when the equipment was purchased until the balance of the investment is repaid. In this event, the district's obligation under the Lease Purchase Agreement with the FSMC shall be subject to the district's ratification of the rental agreement for each ensuing fiscal year.**

- B. Except as otherwise expressly provided in this contract, the FSMC will defend, indemnify, and hold the SFA/Sponsor harmless from and against all claims, liability, loss and expense, including reasonable collection expenses, attorneys' fees and court costs that may rise because of the sole negligence, misconduct, or other fault of the FSMC, its agents or employees in the performance of its obligations under this contract, except to the extent any such claims or actions result from the negligence of the SFA/Sponsor, its employees or agents. This clause shall survive termination of the Agreement.

C. The SFA/Sponsor and the FSMC shall work together to ensure a financially sound operation.

D. Assumptions. Financial terms of the Agreement are based upon existing conditions and the following assumptions. If there is a material change in conditions, including, without limitations, changes to the following assumptions, the contract (1) may be terminated at the end of the current term or (2) continue under the same terms as written, whichever is mutually agreed upon.

- The district's policies, practices and service requirements shall remain materially consistent throughout the contract term and any subsequent contract renewals.
- Legislation, regulations, and reimbursement rates that create changes in the program shall remain materially consistent throughout the year.



- (SFA's Only)-Usable commodities, of adequate quality and variety required for the menu cycle, valued at an amount as set forth by USDA per pattern meal for the contract year will continue to be available.
- Meal components and quantities required by the program (NSLP, SBP, ASSP, SFSP, CACFP) remain consistent with prior years.
- Service hours, service requirements, and type or number of facilities selling food and/or beverages on the SFA/Sponsor premises shall remain materially consistent throughout the year.
- The state or federal minimum wage rate and taxes in effect shall remain materially consistent throughout the year.
- **The projected number of full feeding days are:195.**
- Revenue credited to the food service program shall include all state and federal amounts received specifically for child nutrition operations.

The term materially consistent shall mean that a change does not (1) materially increase FSMC's cost of providing management service or (2) materially decreases the net revenue derived from the food service operations.

### **xxiii. Trade Secrets and Proprietary Information**

- A. During the term of the Agreement, the FSMC may grant to the SFA/Sponsor a nonexclusive right to access certain proprietary materials of the FSMC, including menus, recipes, signage, food service surveys and studies, management guidelines and procedures, operating manuals, software (both owned by and licensed by the FSMC), and similar compilations regularly used in FSMC's business operations (trade secrets). The SFA/Sponsor shall not disclose any of the FSMC's trade secrets or other confidential information, directly or indirectly, during or after the term of the Agreement. The district shall not photocopy or otherwise duplicate any such material without the prior written consent of the FSMC. All trade secrets and other confidential information shall remain the exclusive property of the FSMC and shall be returned to the FSMC immediately upon termination of the Agreement. The district shall not use any confusingly similar names, marks, systems, insignia, symbols, procedures, and methods. Without limiting the foregoing and except for software provided by the SFA/Sponsor, the SFA/Sponsor specifically agrees that all software associated with the operation of the food service, including without limitation, menu systems, food production systems, accounting systems, and other software, are owned by or licensed to the FSMC and not the SFA/Sponsor. Furthermore, the district's access or use of such software shall not create any right, title interest, or copyright in such software and the SFA/Sponsor shall not retain such software beyond the termination of the Agreement. In the event of any breach of this provision, the FSMC shall be entitled to equitable relief, including an injunction or specific performance, in addition to all other remedies otherwise available. The SFA/Sponsor's obligations under this section are subject to its obligations under the Louisiana Open Records Act. This provision shall survive the termination of the Agreement.
- B. Any discovery, invention, software, or programs paid for by the SFA/Sponsor shall be the property of the SFA/Sponsor to which the state agency and USDA shall have unrestricted rights.

### **xxiv. SFSP**

- A. In the event that the FSMC provides management services for the Summer Food Service Program (SFSP) at any of the SFA's/Sponsor Food Service locations, SFA/Sponsor and FSMC agree to comply with all regulations set forth in 7 CFR Part 225, Summer Food Service Program Regulations, and all other Federal and State laws (including IRS), regulations, policies, instructions and requirements established for this Program.
- B. The SFA/Sponsor shall immediately correct any problems found as a result of a health inspection and

Shall submit written documentation of the corrective action implemented within two weeks of the citation.

- C. The FSMC must comply with the 21-day menu cycle developed by the SFA/Sponsor for the SFSP (Attachments Q1-Q2) and include it in the RFP unless the SFA authorizes FSMCs to provide a menu with the proposal. The SFA/Sponsor shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used. The SFA/Sponsor shall inform the state agency of menu changes for the SFSP.

D. Bonding Requirements for the SFSP Program:

**Bid Bond**-If FSMCs submit a proposal over \$250,000, they must submit a bid bond in an amount of 5% (not less than 5 percent and no more than 10 percent of the value of the contract for which the proposal is made, as determined by the sponsor) and specified in the RFP. FSMCs are prohibited from posing any alternative forms of bid bonds (Memo SFSP 06-2019). Cash, certified checks, letters of credit, and escrow accounts, are not acceptable substitutes for bid bonds. The bond must be from one of the surety companies listed in the most recent issue of the United States Department of Treasury (TRE) Circular 570. Bid bonds must be provided to the State Agency with the Step 2 documentation.

**Performance Bond**-When a FSMC/Vendor and a sponsor enter into one or more contracts exceeding \$250,000, the sponsor shall obtain a performance bond from the FSMC in an amount of 10% of the value of the contract for which the proposal is made. Any FSMC which enters into more than one contract with any one sponsor shall obtain a performance bond covering all contracts if the aggregate amount of the contracts exceeds \$250,000. Food service management companies shall obtain bid bonds and performance bonds only from surety companies listed in the current Department of the Treasury Circular 570. No sponsor or State agency shall allow food service management companies to post any "alternative" forms of bid or performance bonds, including but not limited to cash, certified checks, letters of credit, or escrow accounts (7 CFR 225.15(m) (6-7)). The state agency has determined that a Performance Bond is to be 10% of the value of the contract/s. Performance Bonds must be provided to the State Agency with the Step 2 documentation.

## xxv. CACFP

- A. In the event that the FSMC provides management services for the Child and Adult Care Food Program (CACFP) at any of the SFA's/Sponsor Food Service locations, SFA/Sponsor and FSMC agree to comply with all regulations set forth in 7 CFR Part 226, Child and Adult Care Food Program Regulations, and all other Federal and State laws (including IRS), regulations, policies, instructions and requirements established for this Program.
- B. The FSMC must comply with the 21-day menu cycle developed by the SFA/Sponsor for the SFSP (Attachments S1-S2) and included in the RFP unless the SFA authorizes the FSMC to include a menu in the proposal. The SFA/Sponsor shall approve any changes in the menus no later than two weeks prior to service after the initial cycle has been used.

**Projected Operations – Revenue**  
**For Programs and Sites to be Contracted**  
 (To be completed by SFA/Sponsor)  
**In-School Revenue from Meal Payments**

**Based on 195Days of Service**

Breakfast:	Meals	Student Price	=	Total
Elementary Full Price	#0	X 0	=	\$0
Secondary Full Price	#0	X 0	=	\$0
Reduced Price	#0	X 0	=	\$0
Adult	#0	X 0	=	\$0
Contract	#0	X 0	=	\$0
Subtotal Breakfast				\$0
Lunches:				
Elementary Full Price	#0	X 0	=	\$0
Secondary Full Price	#0	X 0	=	\$0
Reduced Price	#0	X 0	=	\$0
Adult	#00	X 0	=	\$0
Contract	#0	X 0	=	\$0
Subtotal Lunches				\$0
After School Snack-NSLP:				
Full Price	#0	X 0	=	\$0
Reduced Price	#0	X 0	=	\$0
Adult	#0	X 0	=	\$0
Contract	#0	X 0	=	\$0
Subtotal Snack				\$0

**Projected Operations – Revenue**  
**For Programs and Sites to be Contracted**  
 (To be completed by SFA/Sponsor)  
**In-School Revenue from Meal Payments**

Special Functions (Catering)	#0	X	0	=	\$0
Extra sales, if applicable					\$0
Concession Revenue, if applicable					\$0
Vending Machine Sales Total Revenue					\$0
<b>TOTAL <i>IN-SCHOOL</i> REVENUE =</b>					<b>\$0</b>

**Projected Operations - Revenue**  
(To be completed by SFA/Sponsor)

**Federal Reimbursement**

**Based on 195 Days of Service**

Breakfast:	Meals	Rate		Total
Free	#50015	X 2.67	=	\$133,540.05
Free, Severe Need	#0	X 0	=	\$0
Reduced Price	#0	X 0	=	\$0
Reduced Price Severe Need	#0	X 0	=	\$0
Full Price	#0	X 0	=	\$0
Total Breakfast				\$133540.05
Lunch:				
Free	#60768	X 4.43	=	\$269,202.24
Reduced Price	#0	X 0	=	\$0
Full Price	#0	X 0	=	\$0
Total Lunch				\$269202.24
After-School Snack Program:				
Free	#11346	X 1.08	=	\$12253.68
Reduced Price	#0	X 0	=	\$0
Full Price	#0	X 0	=	\$0
Total Snacks				\$12,253.68
CACFP				
At-Risk Supper	#0	X 0	=	\$0
At-Risk Snack	#0	X 0	=	\$0

Total CACFP	\$0
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SFSP	Meals	Rate		Total
Breakfast	#0	X 2.57	=	\$2,382.39
Lunch/Supper	#982	X 4.48	=	\$4,399.36
Snacks	#0	X 00	=	\$0
Total SFSP				\$6,781.75

**TOTAL FEDERAL REIMBURSEMENT**  
\$421,777.68

<b>TOTAL IN-SCHOOL REVENUE</b>	<b>=</b>	<b>\$0</b>
<b>TOTAL FEDERAL REIMBURSEMENT</b>	<b>=</b>	<b>\$421,777.68</b>
<b>TOTAL STATE REIMBURSEMENT</b>	<b>=</b>	<b>\$0</b>
<b>TOTAL REVENUE</b>	<b>=</b>	<b>\$0</b>



# Proposal Summary and Agreement Page

## SFA Name Community Leaders Advocating Student Success Inc

This document contains a solicitation for the furnishing of meals for a nonprofit food service program for the period beginning (Date) **September 1, 2023**, and ending (Date) **June 30,2024**, and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the Contract between the offeror and the school food authority (SFA)/Sponsor.

The offerer certifies that all terms and conditions within the proposal shall be considered a part of the contract as of incorporated therein.

This Agreement shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods.

The offeror shall not plead misunderstanding or deception because of such estimate of quantities, or of the character, location, or other conditions pertaining to the solicitation/Contract.

The conversion factor for calculating meal equivalents for breakfast and snack is the factor utilized most commonly when calculating Meal Equivalents (.67 for breakfast and .33 for snack). Source: Essential KPIs for School Nutrition Success, Institution of Child Nutrition.

### PER MEAL PRICES MUST BE QUOTED AS IF NO USDA COMMODITIES WILL BE RECEIVED

MEAL	UNITS(1)	RATE(2)	TOTAL(3)
Reimbursable Lunch-School Food Service (SFS)	60768	3.45	209,649.60
Reimbursable Breakfasts (price is 67% of the price of SFS lunch)	50015	2.31	115,5343.65
Reimbursable After-School Snack (price is 33% of the price of SFS lunch)	11346	1.14	12,934.44
Reimbursable Summer Lunches/Suppers (equal to SFS lunch)	927	3.45	3187.80
Reimbursable Summer Breakfasts (price is 67% of the price of SFS lunch)	982	2.31	2,268.42
Reimbursable Summer Snack (price is 33% of the price of SFS lunch)			
Reimbursable CACFP Snack (price is 33% of the price of SFS lunch)			
Reimbursable CACFP Supper (equal to SFS reimbursable lunch)			
Estimated Extra Sale Revenue/Total Lunch Equivalent Rate (does not include sale of adult meals)			
TOTAL ESTIMATED AMOUNT OF PROPOSAL			

<sup>1</sup> To be completed by SFA/Sponsor

<sup>2</sup> All rates to be completed by FSMC

<sup>3</sup> To be completed by FSMC - all totals must be carried out to the second decimal place and must not be rounded

\*No items sold to the SFA by the FSMC can be charged a rate other than the rates on this Proposal Agreement Page

Name of the FSMC<sup>2</sup> **Genuine Foods**

Street Address <sup>2</sup> **228 Park Ave. South #69981**

City <sup>2</sup> **New York**

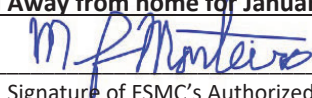
State<sup>2</sup> **NY**

Zip Code<sup>2</sup> **10003**

**By submission of this proposal, the offeror certifies that in the event the offeror receives an award under this solicitation, the FSMC shall operate in accordance with all current applicable state and federal regulations. The offeror understands that the FSMC cannot charge any fees other than the meal cost as indicated above for the number of meals served. The FSMC will not charge late fees, charge for meals delivered, supplies, etc. The offeror also understands that this is a fixed-price contract and the price charged to the SFA cannot be changed during the school year. If the FSMC chooses to renew the contract for subsequent years, the price charged to the SFA can be no more than the CPI for Food Away from home for January in the year of the renewal.**

8/1/2023

Date <sup>2</sup>

  
Signature of FSMC's Authorized Representative <sup>2</sup>

SVP Partnerships

Title <sup>2</sup>

### ACCEPTANCE OF THE CONTRACT:

\_\_\_\_\_  
Name of School Food Authority/Sponsor <sup>1</sup>

Date <sup>1</sup>

\_\_\_\_\_  
Signature of Authorized SFA/Sponsor Representative <sup>1</sup>

\_\_\_\_\_  
Title

**(To be completed by the SFA/Sponsor for SFA/Sponsor)**

☐ **NA (Check if not applicable-no employees are paid with CNP funds)**

### Pay rates for the year 2023 - 2024

[illegible]



**ATTACHMENT B: LABOR WORK SHEET – FSMC**  
**(This is a required form to be completed by the FSMC for FSMC employees)**  
**Pay rates for the year 2023 - 2024**

SITE OR SCHOOL	EMPLOYEE	JOB TITLE	HOURLY RATE (\$)	DAILY HOURS	NUMBER OF DAYS PAID	TOTAL ANNUAL WAGE (\$)
FC Williams		Lead	16.00	7	213	23,856
FC Wlliams		Cook	15.00	7	213	22,365
FC Williams		FSW	15.00	6	200	18,000
FC Williams		FSW	15.00	6	200	18,000
<b>TOTAL LABOR</b>						<b>\$82,221</b>
<b>Retirement</b>						<b>\$</b>
<b>Substitute Pay</b>						<b>\$</b>

*NOTE: Use actual rates for FSMC; do not use a prorated statewide average benefit rate.*

## ATTACHMENT C: FRINGE BENEFIT COST WORK SHEET – SFA/SPONSOR

(To be completed by the SFA/Sponsor for the SFA/Sponsor employees. ☐ **NA (Check if not applicable)**)

List Annual Cost for the Year 2023 - 2024

EMPLOYEE NAME	HOSPITALIZATION (Medical) \$	DENTAL \$	VISION \$	LONGEVITY OR ANNUITY \$	LIFE \$	RETIRE- MENT \$	OTHER \$	TOTAL \$
Tatiana Wheeler	8,022.48	172.20	75.60		350.00	2,517.18	2,000.00	13,137.46
<b>TOTAL COSTS</b>	<b>\$8,022.48</b>	<b>\$172.20</b>	<b>\$75.60</b>	<b>\$</b>	<b>\$350.00</b>	<b>\$2517.18</b>	<b>\$2000.00</b>	<b>\$13,137.46</b>

If Workers' Compensation cost is charged to food service, what is percentage? \_\_\_\_\_%

**NOTE: Use actual rates for SFA/Sponsor; do not use a prorated statewide average benefit rate.**

## ATTACHMENT D: FRINGE BENEFIT COST WORK SHEET - FSMC

(This is a required form to be completed by the FSMC for FSMC employees)

List Annual Cost for the Year -

EMPLOYEE NAME	HOSPITALIZATION (Medical) \$	DENTAL \$	VISION \$	LONGEVITY OR ANNUITY \$	LIFE \$	RETIRE- MENT \$	OTHER \$	TOTAL \$
ALL EMPLOYEE	15%	1%					10%	26%
<b>TOTAL COSTS</b>	<b>\$</b>	<b>\$</b>	<b>\$</b>	<b>\$</b>	<b>\$</b>	<b>\$</b>	<b>\$</b>	<b>\$</b>

If Workers' Compensation cost is charged to food service, what is percentage? \_\_\_\_\_%

**NOTE: Use actual rates for FSMC; do not use a prorated statewide average benefit rate.**



**ATTACHMENT E: SFA WORK SHEET ON LUNCH AVERAGE DAILY PARTICIPATION (ADP)**

**LUNCH PROGRAM**  
(To be completed by SFA)

[illegible]

\*Do not include Special Functions

## ATTACHMENT F: SFA WORK SHEET ON BREAKFAST AVERAGE DAILY PARTICIPATION (ADP)

**BREAKFAST PROGRAM**  
(To be completed by SFA)

[illegible]

<sup>1</sup> Do not include Special Functions

## ATTACHMENT G: SFA WORK SHEET ON SNACK AVERAGE DAILY PARTICIPATION (ADP)

**AFTER SCHOOL SNACK PROGRAM**  
**(To be completed by SFA)**☐ **NA (Check if not applicable)**[illegible]

<sup>1</sup> Do not include Special Functions

**ATTACHMENT H: SFA/SPONSOR WORK SHEET-SFSP AVERAGE DAILY PARTICIPATION**

(Total number of meals by category served in the previous summer divided by the total operating days for the summer)

### Projected Average Number of Meals by Category

## SUMMER FOOD SERVICE PROGRAM

**(To be completed by the SFA/SPONSOR)**

☐ **NA (Check if not applicable)**

SITE OR SCHOOL	REIMBURSABLE BREAKFASTS	REIMBURSABLE LUNCHES	REIMBURSABLE SNACKS	REIMBURSABLE SUPPERS
Fannie C Williams Charter School	71	76	0	0
TOTALS				

**ATTACHMENT I: SFA/SPONSOR WORKSHEET-CACFP AVERAGE DAILY PARTICIPATION (ADP)**

(Total number of meals by category served in the previous summer divided by the total operating days for the summer)

### Projected Average Number of Meals by Category

## CACFP PROGRAM

☒ **NA (Check if not applicable)**

**(To be completed by the SFA/SPONSOR)**

SITE OR SCHOOL	REIMBURSABLE SNACKS	REIMBURSABLE SUPPERS
TOTALS		

## ATTACHMENT J: SFA/SPONSOR SITE/BUILDING LISTING – GENERAL DATA

**(To be completed by the SFA/Sponsor)**

[illegible]

<sup>1</sup> List grade groups that have access to meal service.

<sup>2</sup> Indicate if site or school prepares meals on site or if meals are satellited in bulk or pre-plated.



## ATTACHMENT K: SFA/SPONSOR SITE/BUILDING LISTING – SERVICES TO BE PROVIDED

(To be completed by the SFA/Sponsor-Place an X in the field to indicate the services to be provided at each school)

SITE OR SCHOOL Page 1	BREAKFAST					LUNCH					ASSP SNACK	SFSP	CACFP	CACFP	VEND ING	CONCE SSIONS	CATER
	MEAL 1	OFFER VERSUS SERVE	EXTRA SALES	CON- TRACT MEALS	ADULT MEALS	MEAL 1	OFFER VERSUS SERVE	EXTRA SALES	CON- TRACT MEALS	ADULT MEALS			At-Risk Supper	At-Risk Snack			
Fannie C Williams Charter School	X	X				X	X				X	X					

<sup>1</sup> A reimbursable meal is to be offered that meets the standard established with the menus included as part of this proposal.

# ATTACHMENT L: BUY AMERICAN PROVISION CERTIFICATION FORM FOR FOOD PURCHASES

**SFA Name** CLASS INC-Fannie C Williams Charter School

The Buy American Provision (7 CFR Part 210.21(d)) requires School Food Authorities to purchase, to the maximum extent practical, domestically grown and processed foods. "Domestic" is defined as a product that is grown in the United States, or with processed food items, the product must be processed in the United States of food that is produced and grown domestically in the United States. Any product processed by a responsive vendor must contain over 51% of the food component, by weight or volume, from U.S. origin.

The vendor must include all component items proposed by the company that do not meet the definition of "domestic". This document must be included as a part of the proposal. This document is provided in Microsoft Word format so the vendor may add additional food items.

<b>VENDORS MUST CERTIFY EITHER: (CHECK NUMBER 1 OR 2)</b>	
<input type="checkbox"/>	1. I certify that all food products proposed by my company are 100% produced in the U.S., or processed in the U.S. with the final processed product including over 51% of food that was grown in the U.S.
<input checked="" type="checkbox"/>	2. I certify that all food products proposed by my company are 100% produced in the U.S., or processed in the U.S. with the final processed product including over 51% of food that was grown in the U.S. with the EXCEPTION of the following items listed below
<b>NAME OF FOOD ITEM</b>	<b>COMPLETE BELOW AND CHECK THE APPROPRIATE REASON THE NON-DOMESTIC PRODUCT IS PROPOSED FOR EACH ITEM.</b>
	<p>This product includes <input type="text" value="0"/>% U.S. Content. The product is grown in <u>Guatemala</u>.</p> <p><input type="checkbox"/> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <input type="checkbox"/> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Price of Non-Domestic Product Per Unit</p>
	<p>This product includes <input type="text"/>% U.S. Content. The product is grown in <input type="text"/>.</p> <p><input type="checkbox"/> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <input type="checkbox"/> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Price of Non-Domestic Product Per Unit</p>

NAME OF FOOD ITEM	COMPLETE BELOW AND CHECK THE APPROPRIATE REASON THE NON-DOMESTIC PRODUCT IS PROPOSED FOR EACH ITEM.
<div></div>	<p>This product includes <div></div> % U.S. Content. The product is grown in <div></div>.</p> <p><div></div> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <div></div> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <div></div> / <div></div> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <div></div> / <div></div> Price of Price of Non-Domestic Product Per Unit</p>
<div></div>	<p>This product includes <div></div> % U.S. Content. The product is grown in <div></div>.</p> <p><div></div> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <div></div> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <div></div> / <div></div> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <div></div> / <div></div> Price of Price of Non-Domestic Product Per Unit</p>
<div></div>	<p>This product includes <div></div> % U.S. Content. The product is grown in <div></div>.</p> <p><div></div> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <div></div> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <div></div> / <div></div> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <div></div> / <div></div> Price of Price of Non-Domestic Product Per Unit</p>
<div></div>	<p>This product includes <div></div> % U.S. Content. The product is grown in <div></div>.</p> <p><div></div> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <div></div> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <div></div> / <div></div> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <div></div> / <div></div> Price of Price of Non-Domestic Product Per Unit</p>


NAME OF FOOD ITEM	COMPLETE BELOW AND CHECK THE APPROPRIATE REASON THE NON-DOMESTIC PRODUCT IS PROPOSED FOR EACH ITEM.
<div></div>	<p>This product includes <input type="text"/> % U.S. Content. The product is grown in <input type="text"/>.</p> <p><input type="checkbox"/> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <input type="checkbox"/> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Price of Non-Domestic Product Per Unit</p>
<div></div>	<p>This product includes <input type="text"/> % U.S. Content. The product is grown in <input type="text"/>.</p> <p><input type="checkbox"/> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <input type="checkbox"/> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Price of Non-Domestic Product Per Unit</p>
<div></div>	<p>This product includes <input type="text"/> % U.S. Content. The product is grown in <input type="text"/>.</p> <p><input type="checkbox"/> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <input type="checkbox"/> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Price of Non-Domestic Product Per Unit</p>
<div></div>	<p>This product includes <input type="text"/> % U.S. Content. The product is grown in <input type="text"/>.</p> <p><input type="checkbox"/> The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality. OR <input type="checkbox"/> The cost of the U.S. product is significantly higher than the non-domestic product.</p> <p>List prices and unit pack size below for item to be considered:</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Domestic or U.S. Grown Product Per Unit</p> <p>\$ <input type="text"/> / <input type="text"/> Price of Price of Non-Domestic Product Per Unit</p>

**ATTENTION VENDOR: RETURN WITH YOUR PROPOSAL**

By signing this document, the FSMC is certifying that the product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of satisfactory quality or the FSMC has provided sufficient documentation for the SFA to determine whether or not the cost of the U.S. product is significantly higher than the non-domestic product.

Company Name:      Genuine Foods

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Signature:  Title: \_\_\_\_ Senior Sourcing and Procurement Manager

Date: 8/1/2023

The SFA has researched all items the FSMC is proposing to use that are non-domestic and determined that the product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality or that the cost of the U.S. product is significantly higher than the non-domestic product and is approving the use of the non-domestic product. The following website for the Agricultural Marketing Service can provide guidance to the SFA in determining if domestic products are available  
<https://www.ams.usda.gov/market-news/fruits-vegetables>.

SFA Name: Community Leaders Advocating Student Success Inc

Approval from Authorized Representative (Print Name): Brenda Watson

Approval from Authorized Representative (Signature): \_\_\_\_\_

Title: Business Manager

Date:

## **ATTACHMENT M: MEAL PATTERN REQUIREMENTS AND NUTRITION STANDARDS**

Meals must meet meal pattern requirements as outlined in the following attachments:

Attachment M1 – The New Meal Patterns: What You Need to Know

Attachment M2 – New Meal Patterns and Dietary Specifications

Attachment M3 – Final Rule Implementation Timeline

Attachment M4 – Sodium Reduction Timeline and Amount

Attachment M5 – Vegetable Subgroup Guidance

Attachment M6 – After School Snack Meal Pattern

Attachment M7 – Summer Food Service Program Menu Patterns

Attachment M8 – Grains/Bread Requirements



## **Attachment M1 -The New School Meal Patterns: What You Need to Know**

Beginning in school year 2012-2013, schools, institutions, and food service management companies participating in the National School Lunch and Breakfast Programs are required to comply with the provisions outlined in the Final Rule on Nutrition Standards in the National School Lunch and School Breakfast Programs which was published in the Federal Register on January 26, 2012. Links to the final rule and Question and Answer guidance are listed below:

[SFS Memo 12-31 Nutrition Standards in the National School Lunch and School Breakfast Programs](#)

[SFS Memo 15-x115 Questions and Answers on the Final Rule: Nutrition Standards in the School Lunch and School Breakfast Program](#)

The final rule:

- Ensures students are offered both fruits and vegetables every day of the week;
  - Substantially increases offerings of whole grain-rich foods;
  - Offers only fat-free or low-fat milk varieties;
  - Limits calories based on the age of children being served to ensure proper portion size; and
  - Increases the focus on reducing the amounts of saturated fat, trans fats, and
- 
- Menu Planning
  - The rule established Food Based Menu Planning as the single menu planning approach for the National School Lunch Program (NSLP) as of SY 2012-2013.
  - Meals are to be planned using groups of grades K-5, 6-8, K-8, and 9-12.
  - The rule established Food Based Menu Planning as the single menu planning approach for the School Breakfast Program (SBP) as of SY 2013-2014.
  - Meals are to be planned using groups of grades K-5, 6-8, K-8, and 9-12.
  - The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).
  - Foods of minimal nutritional value and fluid milk with a fat content greater than 1% milk fat are not allowed.

### Fruits and Vegetables

- The rule established fruits and vegetables as separate food components.
- Fruit is required at lunch.
- Schools are required to offer 1 cup of fruit daily at breakfast. If the FSMC plans to offer 2-1/2 cup servings of fruit instead of 1-1 cup serving, there must be signage that informs the students that they may have 2 fruits.

- Schools are required to offer 1 cup of fruit daily at lunch for the 9-12 age-grade group. If the FSMC plans to offer 2-1/2 cup servings of fruit instead of 1-1 cup serving, there must be signage that informs the students that they may have 2 fruits.
- For breakfast, vegetables may be substituted for fruits., but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or “Other” vegetable subgroups as defined in §210.10(c)(2)(iii).
- The rule requires fruit that is fresh; canned in fruit juice, water, or light syrup; frozen without added sugar; or dried.
- Schools may offer 100 percent juice, but no more than half of the per-meal fruit component may be juice.
- The rule states that “Schools should offer fresh fruit whenever possible.”
- Vegetables are divided into 5 subgroups; dark green, red/orange, bean and peas (legumes), starchy, and other. All subgroups are required to be offered over the course of a week.
- Schools have the option to offer vegetables in place of all or part of the required fruit component, but starchy vegetables may be offered as substitutes only after two cups of non-starchy vegetables have been offered.
- Larger amounts of the vegetable subgroups may be served.
- The “other” vegetable requirement as defined in §210.10(c)(2)(iii)(E) may be met with any additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups
- The rule allows fresh, frozen, and canned vegetables to be used.

#### Meat

- In the NSLP, the rule requires schools to offer a minimum amount of meat/meat alternate daily (1 oz. equivalent for grades K-8, 2 oz. equivalent for 9-12), and provide a weekly required amount for each age/grade group.
- The rule does not require a daily meat/meat alternate in the SBP.

### Whole Grain

- At least 80% of the grains offered at lunch and breakfast must be Whole Grain Rich during SY 23-24. In subsequent years, 100% of grains offered at lunch and breakfast must be Whole Grain Rich.
- Whole grain is defined as “grains that consist of the intact, ground, cracked, or flaked grain seed whose principal anatomical components – the starchy endosperm, germ, and bran – are present in the same relative proportions as they exist in the intact grain seed.”
- Criteria for Whole Grain-Rich Foods
  - Product must meet the serving size requirements in the Grains/Bread Instruction, **and**
  - Product must meet at least **one** of the following:
    1. Whole grains per serving must be **≥8 grams**
    2. Product includes FDA’s whole grain health claim on its packaging
    3. Product ingredient listing lists whole grain first
- **A whole grain-rich food must contain at least 50 percent whole grains and the remaining grain content of the product must be enriched.**
- USDA states that the industry standard of identity for whole grain product is 16 grams per ounce equivalent.
- Grain-based desserts are limited to 2 per week in the NSLP.

### Crediting

- Snack-type fruit products are not permitted as part of the reimbursable meal.
- Under the rule, tomato paste will be credited as a calculated volume based on the whole food equivalency.
- A ¼ cup serving of dried fruit will be equal to ½ cup creditable fruit component.
- A one cup serving of leafy greens counts as ½ cup of vegetables.
- No more than half of the fruit or vegetable offerings may be in the form of juice.
- All juice must be 100% full-strength.
- Schools participating in SBP may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. of grains after the minimum daily grains requirement is met.
- The minimum creditable serving of a fruit or vegetable is 1/8 cup.

### Sodium

- **Lunches and breakfasts offered through the NSLP and SBP must meet the Target 1 weekly sodium levels defined in 7 CFR 210.10(c) and 220.8(c).**

### Milk

- The final rule allows only fat-free and 1% low-fat milk.

- The SFA may offer flavored, low-fat milk (1%) in addition to unflavored, low-fat milk and flavored or unflavored nonfat milk.
- Offer versus Serve
  - The final rule requires the reimbursable lunch selected by a student to include a fruit. This rule became effective in SY 2012-2013.
  - In the SBP, this requirement became effective in SY 2013-2014.
  - The final rule allows students to take ½ cup of a fruit or a vegetable, rather than the full component, to have a reimbursable meal.
  - If only three items are offered at breakfast, students must take all the food items to preserve the nutritional integrity of the breakfast.

#### Saturated Fat and Trans Fat

- The final rule implements a saturated fat limit of less than 10 percent of all calories, based on an average over the week. This is the same saturated fat restriction currently in place in the NSLP and SBP.
- Trans fat should be 0 grams, based on an average over the week. In SBP, this trans-fat specification took effect in SY 2013-2014.

#### Calories

- The rule implements a minimum and maximum calorie level for each grade group, to be met on average over the course of the week.
- In the NSLP, the calorie limits for each age/grade group are as follows:
  - Grades K-5 – 550-650;
  - Grades 6-8 – 600-700; and
  - Grades 9-12 – 450-600.
- In the SBP, calorie limits were implemented in SY 2013-2014. The limits are as follows:
  - Grades K-5 – 350-500
  - Grades 6-8 – 400-550; and
  - Grades 9-12 – 450-600.

#### Fortification

- The final rule does not permit the use of formulated grain-fruit products to meet the grain and fruit components in the SBP.
- This rule does not prohibit the use of fortified cereals or cereals with fruit.

## Attachment M2 - New Meal Patterns and Dietary Specifications

The following meal patterns must be implemented in SY 2012-2013 for the NSLP, and phased-in the SBP as specified in the footnotes and regulatory text.

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 <sup>a</sup>	Grades 6-8 <sup>a</sup>	Grades 9-12 <sup>a</sup>	Grades K-5	Grades 6-8	Grades 9-12
<b>Meal Pattern</b>	<b>Amount of Food<sup>b</sup> Per Week (Minimum Per Day)</b>					
<b>Fruits (cups) <sup>c, d</sup></b>	<b>5 (1)<sup>e</sup></b>	<b>5 (1)<sup>e</sup></b>	<b>5 (1)<sup>e</sup></b>	<b>2 ½ (½)</b>	<b>2 ½ (½)</b>	<b>5 (1)</b>
<b>Vegetables (cups) <sup>c, d</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>3 ¾ (¾)</b>	<b>3 ¾ (¾)</b>	<b>5 (1)</b>
<b>Dark Green <sup>f</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>½</b>	<b>½</b>	<b>½</b>
<b>Red Orange <sup>f</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>¾</b>	<b>¾</b>	<b>1 ¼</b>
<b>Beans/Peas     (Legumes) <sup>f</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>½</b>	<b>½</b>	<b>½</b>
<b>Starchy <sup>f</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>½</b>	<b>½</b>	<b>½</b>
<b>Other <sup>f, g</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>½</b>	<b>½</b>	<b>¾</b>
<b>Additional Veg to Reach Total <sup>h</sup></b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>1 ½</b>
<b>Grains (oz eq) <sup>i</sup></b>	<b>7-10 (1) <sup>j</sup></b>	<b>8-10 (1) <sup>j</sup></b>	<b>9-10 (1) <sup>j</sup></b>	<b>8-9 (1)</b>	<b>8-10 (1)</b>	<b>10-12 (2)</b>
<b>Meats/Meat Alternates (oz eq)</b>	<b>0 <sup>k</sup></b>	<b>0 <sup>k</sup></b>	<b>0 <sup>k</sup></b>	<b>8-10 (1)</b>	<b>9-10 (1)</b>	<b>10-12 (2)</b>
<b>Fluid Milk (cups) <sup>l</sup></b>	<b>5 (1)</b>	<b>5 (1)</b>	<b>5 (1)</b>	<b>5 (1)</b>	<b>5 (1)</b>	<b>5 (1)</b>
<b>Other Specifications: Daily Amount Based on Average for a 5-Day Week</b>						
<b>Min-max calories Kcal <sup>m, n, o</sup></b>	<b>350-500</b>	<b>400-550</b>	<b>450-600</b>	<b>550-650</b>	<b>600-700</b>	<b>750-850</b>
<b>Saturated Fat (% of total calories) <sup>n, o</sup></b>	<b>&lt;10</b>	<b>&lt;10</b>	<b>&lt;10</b>	<b>&lt;10</b>	<b>&lt;10</b>	<b>&lt;10</b>
<b>Sodium (mg) (Interim Target 1A- Effective July 1, 2023)</b>	<b>≤540</b>	<b>≤600</b>	<b>≤640</b>	<b>≤1,110</b>	<b>≤1,225</b>	<b>≤1,280</b>
<b><u>Trans</u> fat <sup>n, o</sup></b>	<b>Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving</b>					

<sup>a</sup> In the SBP, the above age-grade groups are required beginning July 1, 2013 (SY 2013-14). In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 (see § 220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger amounts of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>h</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>i</sup> At least 80% of the grains offered must be whole grain-rich in the NSLP and SBP for the 2023-24 SY. From SY 2024-25 forward, 100% of grains must be whole grain.

<sup>j</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).

<sup>k</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013 (SY 2013-2014), schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

<sup>l</sup> Fluid milk must be low-fat (1 percent milk fat or less, unflavored or flavored) or fat-free (unflavored or flavored).

<sup>m</sup> The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

<sup>n</sup> Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1 percent milk fat are not allowed.

<sup>o</sup> In the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).

### **Attachment M3-Optional Requirements**

The School Food Authority may adopt any or all of the following Optional Requirements.

Check all items that the SFA will require of the chosen FSMC vendor

- ☒ Number of Entrée Choices to be offered at Breakfast 2
- ☒ Number of Entrée Choices to be offered at Lunch 2
- ☒ Two varieties of fruit must be used at breakfast to comprise the one cup of fruit offered for all grade groups (recommended by the State Agency)
- ☐ Two varieties of fruit must be used at lunch to comprise the one cup of fruit offered for the 9-12 grade group (recommended by the State Agency)
- ☒ Fresh or frozen fruits and vegetables served at lunch each day. There should be no additives. No canned fruits or vegetables to be used.
- ☐ No fruit juice may be served at the lunch meal.
- ☒ Meals must reflect variety over the week.
- ☐ A daily Vegetarian Lunch Entrée Option must be provided if the entrée on the menu is not Vegetarian
- ☒ All grain products served must meet the whole grain-rich requirements (8.0 grams per oz. equivalent).
- ☒ No mechanically separated meat allowed.
- ☐ Processed cheese with additives and fillers (ex: American cheese) are not allowed.
- ☒ All milk served must be rBST or rGBH free as declared by the manufacturer.
- ☐ Only products with little added and natural sugar are allowed.
- ☒ Deep frying is not allowed.
- ☐ Fresh, less processed food preparation methods are encouraged.

## Attachment M4 - Vegetable Subgroup Guidance

Vegetables are organized into 5 subgroups, based on their nutrient content. Commonly eaten vegetables in each subgroup are listed below.

- **Dark Green Vegetables**

- bok choy
- broccoli
- collard greens
- dark green leafy lettuce
- kale
- mesclun
- mustard greens
- romaine lettuce
- spinach
- turnip greens
- watercress

- **Starchy Vegetables**

- cassava
- corn
- fresh cowpeas, field peas,
- black-eyed peas (not dry)
- green bananas
- green peas
- green lima beans
- plantains
- potatoes
- taro
- water chestnuts

- **Red & Orange Vegetables**

- acorn squash
- butternut squash
- carrots
- hubbard squash
- pumpkin
- red peppers
- tomatoes
- tomato juice

- **Beans and Peas**

- black beans
- black-eyed peas (mature, dry)
- garbanzo beans (chickpeas)
- kidney beans
- lentils
- navy beans
- soy beans
- split peas
- white beans

- **Other Vegetables**

- artichokes
- asparagus
- avocado
- bean sprouts
- beets
- Brussel sprouts
- cabbage
- cauliflower
- celery
- cucumbers
- eggplant
- green beans
- green peppers
- iceberg (Head) lettuce
- mushrooms
- okra
- parsnips
- turnips
- wax beans
- zucchini



## Attachment M5: After School Snack Program

SELECT TWO OF THE FOUR COMPONENTS FOR A REIMBURSABLE SNACK			
Food Components and Food Items <sup>1</sup>	Children Ages 1 and 2	Children Ages 3-5	Children Ages 6-12 <sup>2</sup>
<b>Milk</b>			
Fluid Milk <sup>3</sup>	4 fl oz. (1/2 c)	4 fl oz. (1/2 c)	8 fl oz. (1 c)
<b>Vegetable or Fruit <sup>2</sup></b>			
Juice <sup>2</sup> , fruit and/or vegetable	1/2 c	1/2 c	3/4 c
<b>Grains/Breads <sup>4,5</sup></b>	1/2 oz. eq	1/2 oz eq	1 oz eq
<b>Meat/Meat Alternate <sup>6,7,8</sup></b>			
Lean Meat or poultry or fish <sup>6</sup> or	1/2 oz	1/2 oz	1 oz
Alternate Protein products <sup>7</sup> or	1/2 oz	1/2 oz	1 oz
Cheese or	1/2 oz	1/2 oz	1 oz
Egg (large) or	1/2 large egg	1/2 large egg	1/2 large egg
Cooked dry beans or peas or	1/8 c	1/8 c	1/4C
Peanut or other nuts or seed butters	1 T	1 T	2T
Nuts and/or seeds <sup>8</sup> or	1/2 oz <sup>8</sup>	1/2 oz <sup>8</sup>	1 oz
Yogurt <sup>9</sup>	2 oz or 1/4 c	2 oz or 1/4 c	4 oz or 1/2 c

<sup>1</sup>Children age 12 and older may be served larger portions based on their greater food needs. They may not be served less the minimum quantities listed in this column.

<sup>2</sup>Serve two or more kinds of vegetables and/or fruits. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.

<sup>3</sup>Fluid milk must be low-fat (1 percent milk fat or less, flavored or unflavored)

<sup>4</sup>Grains/Breads must be whole-grain or enriched, or made from whole-grain or enriched flour or meal that may include bran and germ. Cereal must be whole-grain, enriched, or fortified.

<sup>5</sup>Either volume (cup) or weight (oz), whichever is less.

<sup>6</sup>A serving consists of the edible portion of cooked lean meat or poultry or fish

<sup>7</sup>Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.

<sup>8</sup>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.

<sup>9</sup>Yogurt may be plain or flavored, unsweetened, or sweetened – commercially prepared.

## Attachment M6: Summer Food Service Meal Patterns

SELECT THE APPROPRIATE COMPONENTS FOR A REIMBURSABLE MEAL			
FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST SERVE ALL THREE	LUNCH OR SUPPER SERVE ALL FOUR	SNACK SERVE TWO OF THE FOUR
<b>Milk</b> <sup>1,2</sup>			
Fluid milk	8 fl oz (1 cup) <sup>1</sup>	8 fl oz (1 cup) <sup>2</sup>	8 fl oz (1 cup) <sup>1</sup>
<b>Vegetable or Fruit</b> <sup>3,4,5</sup>			
Juice, fruit, vegetable	$\frac{1}{2}$ c <sup>3</sup> (juice must be full-strength)	$\frac{3}{4}$ c <sup>4</sup> total of two different items	$\frac{3}{4}$ c <sup>3,4</sup> (juice must be full-strength)
<b>Grains/Breads</b> <sup>6,7</sup>			
Bread or	1 slice	1 slice	1 slice
Cornbread, or biscuit or roll or muffin or	1 serving	1 serving	1 serving
Cold dry cereal <sup>7</sup>	$\frac{3}{4}$ c or 1 oz <sup>7</sup>	N/A	$\frac{3}{4}$ c or 1 oz <sup>7</sup>
Hot cooked cereal or	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
Cooked pasta or noodles or grains	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
<b>Meat/Meat Alternate</b> <sup>8, 9, 10, 11,12</sup> Optional			
Lean meat or poultry or fish <sup>8</sup> or	1 oz	2 oz	1 oz
Alternate protein products <sup>9</sup> or	1 oz	2 oz	1 oz
Cheese	1 oz	2 oz	1 oz
Egg (large) or	$\frac{1}{2}$ large egg	1 large egg	$\frac{1}{2}$ large egg
Cooked dry beans or peas or	$\frac{1}{4}$ c	$\frac{1}{2}$ c	$\frac{1}{4}$ c
Peanut or other nut butters or	2 T	4 T	2 T
Nuts and/or seeds <sup>11</sup>	---	1 oz =50% <sup>10, 11</sup>	1 oz <sup>11</sup>
Yogurt <sup>12</sup>	4 oz ( $\frac{1}{2}$ c)	8 oz (1 c)	4 oz ( $\frac{1}{2}$ c)

<sup>1</sup> For Breakfast or Snack, fluid milk shall be served as a beverage, or on cereal, or use part of it for each purpose.

<sup>2</sup> For Lunch or Supper, fluid milk shall be used as a beverage.

<sup>3</sup> Fruit or vegetable juice must be full-strength for breakfast and snacks.

<sup>4</sup> For Lunch or Supper, serve two or more kinds of vegetables and/or fruits, Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement

<sup>5</sup> Juice may not be served to fulfill the supplement requirement, when milk is served as the only other component.

<sup>6</sup> Grains/Breads must be enriched or whole-grain, or made from whole-grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole grain or enriched or fortified.

<sup>7</sup> Either volume (cup) or weight (oz) whichever is less.

<sup>8</sup> A serving consists of the edible portion of cooked lean meat or poultry or fish.

<sup>9</sup> Alternate protein products must meet requirements of Appendix A of 7 CFR Part 225.

<sup>10</sup> Nuts and seeds may meet no more than one-half of the total meat/meat alternate to fulfill the lunch or supper requirement.

<sup>11</sup> Nuts and seeds are generally recommended to be served to children ages 1-3 since the present a choking hazard. If served, nuts and seeds should be finely minced.

<sup>12</sup> Yogurt may be plain or flavored, unsweetened or sweetened – commercially prepared.

## Attachment M7: Grain/Bread Requirements

The food-based menu planning approach for the National School Lunch Program (NSLP) and the School Breakfast Program contain a grains/bread requirement. This instruction sets forth the foods that meet the grains/breads requirement of meals served in the programs, the criteria to be used to determine crediting and the suggested equivalent minimum serving size for a wide variety of items that meet the grains/bread requirement. This instruction applies to all Child Nutrition Programs.

### **Criteria for Determining Acceptable Grains/Breads**

The following criteria are to be used as a basis for crediting items to meet the grains/breads requirement under the Food-Based Menu Planning Approach:

1. Goods that qualify as whole-grain rich are those that contain 100-percent whole grain or contain a blend of whole-grain meal and/or flour and enriched meal and/or flour of which at least 50 percent is whole grain. Whole grain-rich products must contain at least 50-percent whole grains and the remaining grain, if any, must be enriched.
2. The label must indicate the product is whole-grain, made from whole-grain and enriched whole-grain or whole-grain meal or flour as well as bran and/or germ, or fortified.
3. The item must be provided in quantities specified in the regulations. One quarter (1/4) of a serving is the smallest amount allowable to be credited toward the minimum quantities of grains/breads specified in program regulations.
4. A ready-to-eat (RTE) breakfast cereal must list a whole grain as the primary ingredient and the RTE cereal must be fortified. If the grain product includes enriched ingredients, or the Regional Directors State Directors Page 4 product itself is enriched; the ingredients or the grain product must meet the Food and Drug Administration's standards of identity for enrichment (21 CFR Section 137). Bran and germ are not creditable in school meal programs. Non-creditable grain ingredients in products at very low levels used as processing aids are allowable at levels less than 2-percent.

### **Criteria for Whole Grains**

- Whole grain is defined as “grains that consist of the intact, ground, cracked, or flaked grain seed whose principal anatomical components – the starchy endosperm, germ, and bran – are present in the same relative proportions as they exist in the intact grain seed.”
- **Criteria for Whole Grain-Rich Foods**
  - Product must meet the serving size requirements in the Grains/Bread Instruction, **and**
  - Product must meet at least **one** of the following:
    1. Whole grains per serving must be **≥8 grams**
    2. Product includes FDA's whole grain health claim on its packaging

3. Product ingredient listing lists whole grain first
4. Weekly Grain Requirements
  - NSLP-schools must offer the weekly grain requirements for the age-grade group served.
  - SBP – Once schools meet the daily minimum grain quantity required (1 oz. equivalent for all age-grade groups) for breakfast, they are allowed to offer a meat/meat alternate in place of grains.

### **Criteria for Determining Equivalent Minimum Serving Sizes**

The following chart contains the equivalent serving sizes for a wide variety of purchased food items.

In lieu of using the minimum serving sizes listed on the chart, the contribution of grains/breads in a recipe may be calculated to determine the number of grains/breads servings the recipe provides. The crediting of a food item as a grain/bread 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. Bran and germ are calculated in the same manner as enriched or whole-grain meal or flour.

For the types of food items listed in Groups H and I of the chart to count as one full serving, the weights and volumes listed therein must be used.

### **Foods That Qualify as Grains/Breads**

Foods that qualify as grains/breads for the Child Nutrition Programs are foods that are whole-grain or made from whole-grain meal or flour or whole-grain and enriched meal or flour. Such foods include, but are not limited to:

- **Breads** that are made from whole-grain or made from whole-grain and enriched meal or flour.
- **Biscuits, bagels, rolls, tortillas, muffins, or crackers** that are made from whole-grain or made from whole-grain and enriched meal or flour.
- **Ready-to-eat breakfast cereals** made from whole-grain or made from whole-grain and enriched meal or flour, and fortified.
- **Cereals or bread products used as an ingredient in another menu item such as crispy rice treats, oatmeal cookies, or breading on fish or poultry** when they made from whole-grain or made from whole-grain and enriched meal or flour.

- **Macaroni or noodle products (cooked)** made with whole-grain or whole-grain flour and enriched flour. Whole-grain macaroni products fortified with protein can be counted to meet either a grain/bread or meat/meat alternate requirement but not as both in the same meal.
- **Sweet foods such as toaster pastries, coffee cake, doughnuts, sweet rolls, cookies, cakes, or formulated grain-fruit products** when they are made from whole-grain or made from whole-grain and enriched meal or flour and served as permitted in the chart. When sweet foods are permitted, no more than two grain/bread serving per week may be a dessert.
- **Pie crust** when they are made from whole-grain or made from whole-grain and enriched meal or flour and served as permitted in the chart.
- **Non-sweet snack products such as hard pretzels, hard bread sticks, and chips** when they are made from whole-grain or made from whole-grain and enriched meal or flour.

**Grains/Breads for the Food-Based Menu Planning Approaches in the  
Child Nutrition Programs<sup>1</sup>**

<b>GROUP A</b>	<b>OZ EQ FOR GROUP A</b>
<ul style="list-style-type: none"> <li>• Bread type coating</li> <li>• Bread sticks (hard)</li> <li>• Chow mein noodles</li> <li>• Croutons</li> <li>• Pretzels (hard)</li> <li>• Stuffing (dry) Note: weights apply to bread in stuffing.</li> </ul>	<p>1 oz eq = 22 gm or 0.8 oz  3/4 oz eq = 17 gm or 0.6 oz  1/2 oz eq = 11 gm od 0.4 oz  1/4 oz eq = 6 gm or 0.2 oz</p>
<b>GROUP B</b>	<b>OZ EQ FOR GROUP B</b>
<ul style="list-style-type: none"> <li>• Bagels</li> <li>• Batter type coating</li> <li>• Biscuits</li> <li>• Breads (sliced whole wheat, French, Italian)</li> <li>• Buns (hamburger and hot dog)</li> <li>• Sweet Crackers <sup>4</sup> (graham crackers – all shapes, animal crackers)</li> <li>• Egg roll skins</li> <li>• English muffins</li> <li>• Pita bread (whole wheat or whole grain- rich)</li> <li>• Pizza crust</li> <li>• Pretzels (soft)</li> <li>• Rolls (whole wheat or whole grain-rich)</li> <li>• Tortillas (whole wheat or whole corn)</li> <li>• Tortillas chips (whole wheat or whole corn)</li> <li>• Taco shells (whole wheat or whole corn)</li> </ul>	<p>1 oz eq = 28 gm or 1.0 oz  3/4 oz eq = 21 gm or  0.75 oz 1/2 oz eq = 14 gm or 0.5 oz  1/4 oz eq = 7 gm or 0.25 oz</p>
<b>GROUP C</b>	<b>OZ EQ FOR GROUP C</b>
<ul style="list-style-type: none"> <li>• Cookies <sup>3</sup> (plain – includes vanilla wafers)</li> <li>• Cornbread</li> <li>• Corn muffins</li> <li>• Croissants</li> <li>• Pancakes</li> <li>• Pie crust (dessert pies<sup>3</sup>, cobbler<sup>3</sup>, fruit turnovers<sup>4</sup>, and meat/meat alternate pies)</li> <li>• Waffles</li> </ul>	<p>1 oz eq = 34 gm or 1.2 oz  3/4 oz eq = 26 gm or 0.9 oz  1/2 oz eq = 17 gm or 0.6 oz  1/4 oz eq = 9 gm or .3 oz</p>
<b>GROUP D</b>	<b>OZ EQ FOR GROUP D</b>
<ul style="list-style-type: none"> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, unfrosted)</li> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (plain)</li> <li>• Muffins (all except corn)</li> <li>• Sweet Rolls<sup>4</sup> (unfrosted)</li> <li>• Toaster pastry<sup>4</sup> (unfrosted)</li> </ul>	<p>1 oz eq = 55 gm or 2.0 oz  3/4 oz eq = 42 gm or 1.5 oz  1/2 oz eq = 28 gm or 1.0 oz  1/4 oz eq = 14 gm or 0.5 oz</p>
<b>GROUP E</b>	<b>OZ EQ FOR GROUP E</b>
<ul style="list-style-type: none"> <li>• Cereal bars, breakfast bars, granola bars<sup>4</sup> (with nuts, dried fruit, and/or</li> </ul>	<p>1 oz eq = 69 gm or 2.4 oz  3/4 oz eq = 52 gm or 1.8 oz</p>

<ul style="list-style-type: none"> <li>chocolate pieces)</li> <li>• Cookies<sup>3</sup> (with nuts, raisins, chocolate pieces and/or fruit pieces)</li> <li>• Doughnuts<sup>4</sup> (cake and yeast raised, unfrosted)</li> <li>• French toast</li> <li>• Sweet Rolls<sup>4</sup> (unfrosted)</li> <li>• Toaster pastry<sup>4</sup> (unfrosted)</li> </ul>	1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz
<b>GROUP F</b>	<b>OZ EQ FOR GROUP F</b>
<ul style="list-style-type: none"> <li>• Cake<sup>3</sup> (plain, unfrosted)</li> <li>• Coffee cake<sup>4</sup></li> </ul>	1 oz eq = 82 gm or 2.9 oz 3/4 oz eq = 62 gm or 2.2 oz 1/2 oz eq = 41 gm or 1.5 oz 1/4 oz eq = 21 gm or 0.7 oz
<b>GROUP G</b>	<b>OZ EQ FOR GROUP G</b>
<ul style="list-style-type: none"> <li>• Brownies<sup>3</sup> (plain)</li> <li>• Cake<sup>3</sup> (all varieties, frosted)</li> </ul>	1 oz eq = 125 gm or 4.4 oz 3/4 oz eq = 94 gm or 3.3 oz 1/2 oz eq = 63 gm or 2.2 oz 1/4 oz eq = 32 gm or 1.1 oz
<b>GROUP H</b>	<b>OZ EQ FOR GROUP H</b>
<ul style="list-style-type: none"> <li>• Cereal Grains (barley, quinoa, etc)</li> <li>• Breakfast cereals (cooked) <sup>5,6</sup></li> <li>• Bulgur or cracked wheat</li> <li>• Macaroni (all shapes)</li> <li>• Noodles (all varieties)</li> <li>• Pasta (all shapes)</li> <li>• Ravioli (noodle only)</li> <li>• Rice (enriched white or brown)</li> </ul>	1 oz eq = 1/2 cup cooked or 1 ounce (28g) dry
<b>GROUP I</b>	<b>OZ EQ FOR GROUP I</b>
<ul style="list-style-type: none"> <li>• Ready to eat breakfast cereal (cold, dry) <sup>5,6</sup></li> </ul>	1 oz eq = 1 cup or 1 ounce for flakes and rounds 1 oz eq = 1.25 cup or 1 ounce for puffed cereal 1 oz eq = 1/4 cup or 1 ounce for granola

<sup>1</sup>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.

<sup>2</sup>Allowed only for desserts no more than twice per week and for breakfast

<sup>3</sup>Allowed for desserts no more than twice per week and for breakfasts

<sup>4</sup>Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP and breakfast served under the SBP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.



## ATTACHMENT N: PROTOTYPE 21- DAY CYCLE LUNCH MENUS

The prototype cycle lunch menu forms on the following pages can be used. Using the prototype lunch cycle menu forms appropriate to the specific age grade groups of the students within the SFA, include in the Request for Proposal/Contract a 21-day cycle lunch menu prepared by the SFA. The SFA may allow the FSMC to submit their own menus. The menu provided in the proposal must be used for the first 21-day cycle of the new school year.

☒ Check here if the SFA chooses to have each FSMC submit their own menus

If the SFA allows the prospective FSMC to provide the menu, the following conditions must be met on the menu:

1. A menu for each grade group being served must be included in the proposal
2. The menu must include portion sizes for all food items
3. Portion sizes for grains such as rice, pasta, and hot cereal are to be identified by volume measurement (i.e., ½ cup, 1 cup, etc.)
4. Breads are to be identified by weight and include ounce equivalents.
5. Solid meats are to be identified by weight and include ounce equivalents.
6. Entrees that are portioned by volume measurement must include the volume measurement and all crediting information for the item
7. Vegetables, canned fruit, and fruit juice must be identified by volume measurement
8. Fresh fruit must be identified by piece and by volume measurement

Attachment N1 – Prototype Lunch Menus Grades K-5 Week 1 of 21-Day Cycle

Attachment N2 – Prototype Lunch Menus Grades K-5 Week 2 of 21-Day Cycle

Attachment N3 – Prototype Lunch Menus Grades K-5 Week 3 of 21-Day Cycle

Attachment N4 – Prototype Lunch Menus Grades K-5 Week 4 of 21-Day Cycle

Attachment N5 – Prototype Lunch Menus Grades K-5 Week 5 of 21-Day Cycle

Attachment N6 – Prototype Lunch Menus Grades 6-8 Week 1 of 21-Day Cycle

Attachment N7 - Prototype Lunch Menus Grades 6-8 Week 2 of 21-Day Cycle

Attachment N8 - Prototype Lunch Menus Grades 6-8 Week 3 of 21-Day Cycle

Attachment N9 - Prototype Lunch Menus Grades 6-8 Week 4 of 21-Day Cycle

Attachment N10 - Prototype Lunch Menus Grades 6-8 Week 5 of 21-Day Cycle

Attachment N11 - Prototype Lunch Menus Grades K-8 Week 1 of 21-Day Cycle

Attachment N12 - Prototype Lunch Menus Grades K-8 Week 2 of 21-Day Cycle

Attachment N13 - Prototype Lunch Menus Grades K-8 Week 3 of 21-Day Cycle

Attachment N14 - Prototype Lunch Menus Grades K-8 Week 4 of 21-Day Cycle

Attachment N15 - Prototype Lunch Menus Grades K-8 Week 5 of 21-Day Cycle

Attachment N16 - Prototype Lunch Menus Grades 9-12 Week 1 of 21-Day Cycle

Attachment N17 - Prototype Lunch Menus Grades 9-12 Week 2 of 21-Day Cycle

Attachment N18 - Prototype Lunch Menus Grades 9-12 Week 3 of 21-Day Cycle

Attachment N19 - Prototype Lunch Menus Grades 9-12 Week 4 of 21-Day Cycle

Attachment N20 - Prototype Lunch Menus Grades 9-12 Week 5 of 21-Day Cycle

# Attachment N1 - Prototype Lunch Menus Grades K-5 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	8-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

<sup>a</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N2 - Prototype Lunch Menus Grades K-5 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	8-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N3 - Prototype Lunch Menus Grades K-5 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	8-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N4 - Prototype Lunch Menus Grades K-5 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	8-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N5 - Prototype Lunch Menus Grades K-5 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	8-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											

### Decimal Equivalents of commonly used fractions

**1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875**

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N6 - Prototype Lunch Menus Grades 6-8 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)



## Attachment N7 - Prototype Lunch Menus Grades 6-8 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c</sup> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N8 - Prototype Lunch Menus Grades 6-8 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N9 - Prototype Lunch Menus Grades 6-8 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N10 - Prototype Lunch Menus Grades 6-8 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (0.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N11 - Prototype Lunch Menus Grades K-8 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N12 - Prototype Lunch Menus Grades K-8 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

# Attachment N13 - Prototype Lunch Menus Grades K-8 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8		Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals										
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)



## Attachment N14 - Prototype Lunch Menus Grades K-8 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N15 - Prototype Lunch Menus Grades K-8 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-8	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	2.5 (.5)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	3.75 (0.75)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	0.75											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.5											
• Additional Veg to reach total <sup>e</sup>	1											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-9 (1)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	9-10 (1)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N16 - Prototype Lunch Menus Grades 9-12 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	5 (1.0)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	1.25											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.75											
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N17 - Prototype Lunch Menus Grades 9-12 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	5 (1.0)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	1.25											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.75											
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N18 - Prototype Lunch Menus Grades 9-12 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	5 (1.0)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	1.25											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.75											
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N19 - Prototype Lunch Menus Grades 9-12 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	5 (1.0)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	1.25											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.75											
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)											
<b>Meat/Meat Alternate</b> (oz. equivalents)	10-12 (2)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875												

Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat free (1 percent milk fat or less, flavored or unflavored)

## Attachment N20 - Prototype Lunch Menus Grades 9-12 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Lunch Meal Pattern	Weekly (Daily) Quantity <sup>a</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>b</sup> (cups)	5 (1.0)											
Additional fruit items to meet the total												
<b>Vegetables</b> (cups)	5 (1.0)											
• Dark Green <sup>c</sup>	0.5											
• Red Orange <sup>c</sup>	1.25											
• Beans and Peas (legumes) <sup>c</sup>	0.5											
• Starchy <sup>c</sup>	0.5											
• Other <sup>c, d</sup>	0.75											
• Additional Veg to reach total <sup>e</sup>	1.5											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	10-12 (2)											
<b>Meat/Meat Alternate</b> (oz. equivalents) <sup>h</sup>	10-12 (2)											
Fluid Milk <sup>g</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>b</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>c</sup> Larger quantities of these vegetables may be served.

<sup>d</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purpose of the NSLP, "Other vegetables" requirement may be met with additional amounts from the dark green, red/orange, beans and peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

<sup>f</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>g</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, flavored or unflavored)



## ATTACHMENT O: PROTOTYPE 21 DAY CYCLE BREAKFAST MENUS

The prototype cycle breakfast menu forms on the following pages can be used. Using the prototype lunch cycle menu forms appropriate to the specific age grade groups of the students within the SFA, include in the Request for Proposal/Contract a 21-day cycle lunch menu prepared by the SFA. The SFA may allow the FSMC to submit their own menus. The menu provided in the proposal must be used for the first 21-day cycle of the new school year.

☒ Check here if the SFA chooses to have each FSMC submit their own menus

If the SFA allows the prospective FSMC to provide the menu, the following conditions must be met on the menu:

2. A menu for each grade group being served must be included in the proposal.
2. The menu must include portion sizes for all food items
3. Portion sizes for grains such as rice, pasta, and hot cereal are to be identified by volume measurement (i.e.,  $\frac{1}{2}$  cup, 1 cup, etc.)
4. Breads are to be identified by weight and include ounce equivalents
5. Solid meats are to be identified by weight and include ounce equivalents
6. Entrees that are portioned by volume measurement must include the volume measurement and all crediting information for the item
7. Vegetables, canned fruit, and fruit juice must be identified by volume measurement
8. Fresh fruit must be identified by piece and by volume measure.

Attachment O1 – Prototype Breakfast Menus Grades K-5 Week 1 of 21-Day Cycle  
Attachment O2 – Prototype Breakfast Menus Grades K-4 Week 2 of 21-Day Cycle  
Attachment O3 – Prototype Breakfast Menus Grades K-5 Week 3 of 21-Day Cycle  
Attachment O4 – Prototype Breakfast Menus Grades K-5 Week 4 of 21-Day Cycle  
Attachment O5 – Prototype Breakfast Menus Grades K-5 Week 5 of 21-Day Cycle  
Attachment O6 – Prototype Breakfast Menus Grades 6-8 Week 1 of 21-Day Cycle  
Attachment O7 – Prototype Breakfast Menus Grades 6-8 Week 2 of 21-Day Cycle  
Attachment O8 – Prototype Breakfast Menus Grades 6-8 Week 3 of 21-Day Cycle  
Attachment O9 – Prototype Breakfast Menus Grades 6-8 Week 4 of 21-Day Cycle  
Attachment O10 – Prototype Breakfast Menus Grades 6-8 Week 5 of 21-Day Cycle  
Attachment O11 – Prototype Breakfast Menus Grades K-12 Week 1 of 21-Day Cycle  
Attachment O12– Prototype Breakfast Menus Grades K-12 Week 2 of 21-Day Cycle  
Attachment O13 – Prototype Breakfast Menus Grades K-12 Week 3 of 21-Day Cycle  
Attachment O14– Prototype Breakfast Menus Grades K-12 Week 4 of 21-Day Cycle  
Attachment O15 – Prototype Breakfast Menus Grades K-12 Week 5 of 21-Day Cycle  
Attachment O16 – Prototype Breakfast Menus Grades 9-12 Week 1 of 21-Day Cycle  
Attachment O17 – Prototype Breakfast Menus Grades 9-12 Week 2 of 21-Day Cycle  
Attachment O18 – Prototype Breakfast Menus Grades 9-12 Week 3 of 21-Day Cycle  
Attachment O19 – Prototype Breakfast Menus Grades 9-12 Week 4 of 21-Day Cycle  
Attachment O20 – Prototype Breakfast Menus Grades 9-12 Week 5 of 21-Day Cycle

## Attachment O1 - Prototype Breakfast Menus Grades K-5 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	7-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O2 - Prototype Breakfast Menus Grades K-5 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	7-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O3 - Prototype Breakfast Menus Grades K-5 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	7-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O4 - Prototype Breakfast Menus Grades K-5 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	7-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O5 - Prototype Breakfast Menus Grades K-5 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-5 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	7-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, unflavored or flavored)

## Attachment O6 - Prototype Breakfast Menus Grades 6-8 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)



## Attachment O7 - Prototype Breakfast Menus Grades 6-8 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O8 - Prototype Breakfast Menus Grades 6-8 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O9 - Prototype Breakfast Menus Grades 6-8 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O10 - Prototype Breakfast Menus Grades 6-8 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 6-8 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	8-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free (1 percent milk fat or less, unflavored or flavored)

## Attachment O11 - Prototype Breakfast Menus Grades K-12 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O12 - Prototype Breakfast Menus Grades K-12 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O13 - Prototype Breakfast Menus Grades K-12 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)



## Attachment O14 - Prototype Breakfast Menus Grades K-12 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O15 - Prototype Breakfast Menus Grades K-12 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades K-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>h, i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1) <sup>k</sup>											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O16 - Prototype Breakfast Menus Grades 9-12 Week 1 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O17 - Prototype Breakfast Menus Grades 9-12 Week 2 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O18 - Prototype Breakfast Menus Grades 9-12 Week 3 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O19 - Prototype Breakfast Menus Grades 9-12 Week 4 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)

## Attachment O20 - Prototype Breakfast Menus Grades 9-12 Week 5 of 21-Day Cycle

☐ NA (Check if not applicable)

Grades 9-12 <sup>a</sup>	Use this form to ensure that the menu meets the new standards. Enter each menu item under the corresponding day of the week and enter the quantity in the "QTY" column as a decimal point. Add the daily totals to calculate weekly totals											
Breakfast Meal Pattern	Weekly (Daily) Quantity <sup>b</sup>	MONDAY	QTY	TUESDAY	QTY	WEDNESDAY	QTY	THURSDAY	QTY	FRIDAY	QTY	WEEKLY TOTALS
<b>Fruits</b> <sup>c, d</sup> (cups)	5 (1) <sup>e</sup>											
Additional fruit items to meet the total												
<b>Vegetables</b> <sup>c, d</sup>	0											
• Dark Green <sup>f</sup>	0											
• Red Orange <sup>f</sup>	0											
• Beans and Peas (legumes) <sup>f</sup>	0											
• Starchy <sup>f</sup>	0											
• Other <sup>f, g</sup>	0											
• Additional Veg to reach total	0											
<b>Enriched/Whole Grains</b> (oz. equivalents) <sup>f</sup>	9-10 (1) <sup>i</sup>											
<b>Meat/Meat Alternate</b> (oz. equivalents)	0 <sup>j</sup>											
Fluid Milk <sup>k</sup> (cups)	5 (1)											
<b>Decimal Equivalents of commonly used fractions</b>												
<b>1/8 = 0.125    1/3 = 0.333    2/3 = 0.666    1/4 = 0.250    1/2 = 0.500    3/4 = 0.750    3/4 = 0.750    3/8 = 0.375    5/8 = 0.625    7/8 = 0.875</b>												

<sup>a</sup> In the SBP, the Grades K-5, Grades 6-8, and Grades 9-12 are the age-grade groups required for menu planning. Schools may continue to use the meal pattern for grades K-12. (see §220.23).

<sup>b</sup> Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

<sup>c</sup> One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

<sup>d</sup> For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes), or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

<sup>e</sup> The fruit quantity for the SBP (5 cups per week and a minimum of 1 cup/day) was effective July 1, 2014 (SY 2014-2015).

<sup>f</sup> Larger quantities of these vegetables may be served.

<sup>g</sup> This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E).

<sup>h</sup> At least 80% of the grains offered must be whole grain-rich.

<sup>i</sup> In the SBP, the grain ranges must be offered beginning July 1, 2013.

<sup>j</sup> There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013, schools may substitute 1 oz. equivalent of meat/meat alternate for 1 oz. equivalent of grains after the minimum daily grains requirement is met.

<sup>k</sup> Fluid milk must be low-fat or fat-free(1 percent milk fat or less, unflavored or flavored)



## ATTACHMENT P: PROTOTYPE 21- DAY CYCLE SNACK MENU

The prototype cycle snack menu forms on the following pages **MUST** be used. Include a 21-day cycle snack menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year. **Beginning SY 2012-2013, schools participating in the After School Snack Program must offer unflavored fat free milk or low-fat milk (no more than 1 percent fat), flavored or unflavored, when serving milk as a snack meal component.**

Attachment P1- 21-Day Cycle Snack Menu (Ages 3-5)

Attachment P2 – 21-Day Cycle Snack Menu (Ages 6-12)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

If the SFA allows the prospective FSMC to provide the menu, the following conditions must be met on the menu:

3. A menu for each grade group being served must be included
2. The menu must include portion sizes for all food items
3. Portion sizes for grains such as rice, pasta, and hot cereal are to be identified by volume measurement (i.e. ½ cup, 1 cup, etc.)
4. Breads are to be identified by weight and include crediting information
5. Solid meats are to be identified by weight and include crediting information
6. Entrees that are portioned by volume measurement must include the volume measurement and all crediting information for the item
7. Vegetables, canned fruit, and fruit juice must be identified by volume measurement
8. Fresh fruit must be identified by piece and by volume measure

### Snack (Supplement) Meal Pattern

#### Select Two of the Four Components for a Reimbursable Snack

1 milk	1 cup	fluid milk
1 fruit/vegetable	3/4 cup	juice, <sup>1</sup> fruit and/or vegetable
1 grains/bread <sup>2</sup>	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	3/4 cup	cold dry cereal or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains
1 meat/meat alternate	1 oz.	lean meat or poultry or fish <sup>3</sup> or
	1 oz.	alternate protein product or
	1 oz.	cheese or
	1/2 large	egg or
	1/4 cup	cooked dry beans or peas or
	2 Tbsp.	peanut or other nut or seed butter or
	1 oz.	nuts and/or seeds or
	4 oz.	yogurt <sup>4</sup>

<sup>1</sup> Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.

<sup>2</sup> Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

<sup>3</sup> A serving consists of the edible portion of cooked lean meat or poultry or fish.

<sup>4</sup> Yogurt may be plain or flavored, unsweetened or sweetened.

## Attachment P1 - 21-Day Cycle Menu – Snack (Ages 3-5)

☐ NA (Check if not applicable)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

<b>1</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>2</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>3</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>4</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>5</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>6</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>7</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>8</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>9</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>10</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>11</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>12</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>13</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>14</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>15</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>16</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>17</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>18</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>19</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>20</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>21</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment P2 - 21-Day Cycle Menu – Snack (Ages 6-12)

☐ NA (Check if not applicable)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

<b>1</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>2</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>3</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>4</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>5</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>6</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>7</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>8</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>9</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>10</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>11</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>12</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>13</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>14</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>15</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>16</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>17</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>18</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>19</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>20</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>21</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## ATTACHMENT Q: PROTOYPE 21-DAY CYCLE SFSP MENUS

The prototype cycle Summer Food Service Program menu forms on the following pages **MUST** be used. Attach a 21-day cycle SFSP menu prepared by the SFA/Sponsor. These menus must be used for the first 21-day cycle of the summer.

Attachment Q1 – 21-Day Cycle Menu SFSP Lunch

Attachment Q2 – 21-Day Cycle Menu SFSP Breakfast

☒ Check here if the SFA chooses to have each FSMC submit their own menus

If the SFA allows the prospective FSMC to provide the menu, the following conditions must be met on the menu:

4. A menu for each grade group being served must be included
2. The menu must include portion sizes for all food items
3. Portion sizes for grains such as rice, pasta, and hot cereal are to be identified by volume measurement (i.e.,  $\frac{1}{2}$  cup, 1 cup, etc.)
4. Breads are to be identified by weight and include crediting
5. Solid meats are to be identified by weight and include crediting
6. Entrees that are portioned by volume measurement must include the volume measurement and all crediting information for the item
7. Vegetables, canned fruit, and fruit juice must be identified by volume measurement
8. Fresh fruit must be identified by piece and by volume measure

## Attachment Q1 - 21-Day Cycle Menu – SFSP Lunch

☐ NA (Check if not applicable)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	2 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	3 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	4 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	5 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
6 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	7 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	8 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	9 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	10 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
11 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	12 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	13 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	14 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	15 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
16 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	17 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	18 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	19 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	20 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
21 M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment Q2 - 21-Day Cycle Menu – SFSP Breakfast

☐ NA (Check if not applicable)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

<b>1</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>2</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>3</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>4</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>5</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>6</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>7</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>8</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>9</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>10</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>11</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>12</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>13</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>14</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>15</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>16</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>17</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>18</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>19</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	<b>20</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk
<b>21</b> M/MA: F/V 1: F/V2: G/B: G/B Other: 8 oz Milk	M/MA: Meat/Meat alternate F/V: Fruit/Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## ATTACHMENT R: SUMMER FOOD SERVICE PROGRAM MEAL PATTERNS

SELECT THE APPROPRIATE COMPONENTS FOR A REIMBURSABLE MEAL			
FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST SERVE ALL THREE	LUNCH OR SUPPER SERVE ALL FOUR	SNACK SERVE TWO OF THE FOUR
<b>Milk</b> <sup>1,2</sup>			
Fluid milk	8 fl oz (1 cup) <sup>1</sup>	8 fl oz (1 cup) <sup>2</sup>	8 fl oz (1 cup) <sup>1</sup>
<b>Vegetable or Fruit</b> <sup>3,4,5</sup>			
Juice, fruit, vegetable	$\frac{1}{2}$ c <sup>3</sup> (Juice must be full-strength)	$\frac{3}{4}$ c 4 total of two different items	$\frac{3}{4}$ c <sup>3,4</sup> (Juice must be full-strength)
<b>Grains/Breads</b> <sup>6,7</sup>			
Bread or	1 slice	1 slice	1 slice
Cornbread, or biscuit or roll or muffin or	1 serving	1 serving	1 serving
Cold dry cereal <sup>7</sup>	$\frac{3}{4}$ c or 1 oz <sup>7</sup>	N/A	$\frac{3}{4}$ c or 1 oz <sup>7</sup>
Hot cooked cereal or	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
Cooked pasta or noodles or grains	$\frac{1}{2}$ c	$\frac{1}{2}$ c	$\frac{1}{2}$ c
<b>Meat/Meat Alternate</b> <sup>8, 9, 10, 11,12</sup> Optional			
Lean meat or poultry or fish <sup>8</sup> or	1 oz	2 oz	1 oz
Alternate protein products <sup>9</sup> or	1 oz	2 oz	1 oz
Cheese	1 oz	2 oz	1 oz
Egg (large) or	$\frac{1}{2}$ large egg	1 large egg	$\frac{1}{2}$ large egg
Cooked dry beans or peas or	$\frac{1}{4}$ c	$\frac{1}{2}$ c	$\frac{1}{4}$ c
Peanut or other nut butters or	2 T	4 T	2 T
Nuts and/or seeds <sup>11</sup>	---	1 oz =50% <sup>10, 11</sup>	1 oz <sup>11</sup>
Yogurt <sup>12</sup>	4 oz ( $\frac{1}{2}$ c)	8 oz (1 c)	4 oz ( $\frac{1}{2}$ c)

<sup>1</sup> For Breakfast or Snack, fluid milk shall be served as a beverage, or on cereal, or use part of it for each purpose.

<sup>2</sup> For Lunch or Supper, fluid milk shall be used as a beverage.

<sup>3</sup> Fruit or vegetable juice must be full-strength for breakfast and snacks.

<sup>4</sup> For Lunch or Supper, serve two or more kinds of vegetables and/or fruits, Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement

<sup>5</sup> Juice may not be served to fulfill the supplement requirement, when milk is served as the only other component.

<sup>6</sup> Grains/Breads must be enriched or whole-grain, or made from whole-grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole grain or enriched or fortified.

<sup>7</sup> Either volume (cup) or weight (oz) whichever is less.

<sup>8</sup> A serving consists of the edible portion of cooked lean meat or poultry or fish.

<sup>9</sup> Alternate protein products must meet requirements of Appendix A of 7 CFR Part 225.

<sup>10</sup> Nuts and seeds may meet no more than one-half of the total meat/meat alternate to fulfill the lunch or supper requirement.

<sup>11</sup> Nuts and seeds are generally recommended to be served to children ages 1-3 since the present a choking hazard. If served, nuts and seeds should be finely minced.

<sup>12</sup> Yogurt may be plain or flavored, unsweetened or sweetened – commercially prepared.



## ATTACHMENT S-1- MEAL PATTERN-CACFP

### Breakfast

<b>Food Components</b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12 and 13-18</b>
<b>Milk</b> fluid milk	1/2 cup	3/4 cup	1 cup
<b>Fruits, Vegetables, or Both</b>	1/4 cup	1/2 cup	1/2 cup
<b>Grains/Bread</b>  <b>(*Meat/meat Alternates are not required but may be used to meet the entire grains requirement a maximum of three times per week. 1oz equivalent of meat/meat alternate is equivalent to 1 oz equivalent of grain)</b>	1/2 oz equivalent*	1/2 oz equivalent*	1 oz equivalent*
<ol style="list-style-type: none"> <li>1. Unflavored whole milk must be served to 1 year olds; unflavored low-fat or fat-free milk must be served to children 2 through 5 years old; and unflavored low-fat, unflavored fat-free, or flavored fat-free milk must be served to children 6 years and older</li> <li>2. Juice is limited to once per day</li> <li>3. At least one serving of grains must be whole grain-rich</li> <li>4. Grain-based desserts do not count towards the grain components</li> <li>5. Yogurt must contain no more than 23 grams of sugar per 6 oz</li> <li>6. Breakfast cereals must contain no more than 6 grams of sugar per dry ounce</li> <li>7. Offer versus Serve may not be used except in an At-Risk Afterschool Care Program (must offer 4 food items and the student must select 3)</li> <li>8. Frying is not allowed as a way of preparing foods on-site</li> </ol>			

## ATTACHMENT S-1- MEAL PATTERN-CACFP

### Lunch and Supper

<b>Food Components</b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12 and 13-18</b>
<b>Milk</b> fluid milk	1/2 cup	3/4 cup	1 cup
<b>Fruits</b>	1/8 cup	1/4 cup	1/4 cup
<b>Vegetables</b>	1/8 cup	1/4 cup	1/2 cup
<b>Grains/Bread</b>	1/2 oz equivalent	1/2 oz equivalent	1 oz equivalent
<b>Meat/meat Alternate</b>	1 oz	1 1/2 oz	2 oz
<ol style="list-style-type: none"> <li>1. Unflavored whole milk must be served to 1 year olds; unflavored low-fat or fat-free milk must be served to children 2 through 5 years old; and unflavored low-fat, unflavored fat-free, or flavored fat-free milk must be served to children 6 years and older</li> <li>2. Juice is limited to once per day</li> <li>3. At least one serving of grains must be whole grain-rich</li> <li>4. Grain-based desserts do not count towards the grain components</li> <li>5. Yogurt must contain no more than 23 grams of sugar per 6 oz</li> <li>6. Breakfast cereals must contain no more than 6 grams of sugar per dry ounce</li> <li>7. Offer versus Serve may be used in At-Risk Afterschool Programs only (Must select at least 3 of the 5 components)</li> <li>8. Frying is not allowed as a way of preparing foods on-site</li> </ol>			

## ATTACHMENT S-2 - MEAL PATTERN-CACFP AFTER SCHOOL SNACK

<b>Snack-Select Two of the Five Components for a Reimbursable Snack</b>			
<b>Food Components</b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12<sup>1</sup></b>
<b>Milk</b> fluid milk	1/2 cup	1/2 cup	1 cup
<b>Fruits</b>	1/2 cup	1/2 cup	3/4 cup
<b>Vegetables</b>	1/2 cup	1/2 cup	3/4 cup
<b>Grains/Bread</b>	1/2 oz equivalent	1/2 oz equivalent	1 oz equivalent
<b>Meat/meat Alternate</b>	1/2 oz	1/2 oz	1 oz
<ol style="list-style-type: none"> <li>1. Unflavored whole milk must be served to 1 year olds; unflavored low-fat or fat-free milk must be served to children 2 through 5 years old; and unflavored low-fat, unflavored fat-free, or flavored fat-free milk must be served to children 6 years and older</li> <li>2. Juice is limited to once per day</li> <li>3. At least one serving of grains must be whole grain-rich</li> <li>4. Grain-based desserts do not count towards the grain components</li> <li>5. Yogurt must contain no more than 23 grams of sugar per 6 oz</li> <li>6. Breakfast cereals must contain no more than 6 grams of sugar per dry ounce</li> <li>7. Frying is not allowed as a way of preparing foods on-site</li> </ol>			

## ATTACHMENT T-PROGRAM (CACFP) MENUS

The prototype cycle CACFP Program menu forms on the following pages **MUST** be used. Submit a 21-day cycle CACFP menu prepared by the SFA/SPONSOR. These menus must be used for the first 21-day cycle of the summer.

Attachment T1 – 21-Day Cycle Menu CACFP

Attachment T2 – 21-Day Cycle Menu CACFP

☒ Check here if the SFA chooses to have each FSMC submit their own menus

If the SFA allows the prospective FSMC to provide the menu, the following conditions must be met on the menu:

1. A menu for each grade group being served must be included
2. The menu must include portion sizes for all food items
3. Portion sizes for grains such as rice, pasta, and hot cereal are to be identified by volume measurement (i.e.,  $\frac{1}{2}$  cup, 1 cup, etc.)
4. Breads are to be identified by weight and include ounce equivalents
5. Solid meats are to be identified by weight and include ounce equivalents
6. Entrees that are portioned by volume measurement must include the volume measurement and all crediting information for the item
7. Vegetables, canned fruit, and fruit juice must be identified by volume measurement
8. Fresh fruit must be identified by piece and by volume measure

## Attachment T1 - 21-Day Cycle Menu – CACFP At-Risk Supper

☐ NA (Check if not applicable)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

1 M/MA: Fr : Veg: G/B: G/B Other: Milk	2 M/MA: Fr : Veg: G/B: G/B Other: Milk	3 M/MA: Fr : Veg: G/B: G/B Other: Milk	4 M/MA: Fr : Veg: G/B: G/B Other: Milk	5 M/MA: Fr : Veg: G/B: G/B Other: Milk
6 M/MA: Fr : Veg: G/B: G/B Other: Milk	7 M/MA: Fr : Veg: G/B: G/B Other: Milk	8 M/MA: Fr : Veg: G/B: G/B Other: Milk	9 M/MA: Fr : Veg: G/B: G/B Other: Milk	10 M/MA: Fr : Veg: G/B: G/B Other: Milk
11 M/MA: Fr : Veg: G/B: G/B Other: Milk	12 M/MA: Fr : Veg: G/B: G/B Other: Milk	13 M/MA: Fr : Veg: G/B: G/B Other: Milk	14 M/MA: Fr : Veg: G/B: G/B Other: Milk	15 M/MA: Fr : Veg: G/B: G/B Other: Milk
16 M/MA: Fr : Veg: G/B: G/B Other: Milk	17 M/MA: Fr : Veg: G/B: G/B Other: Milk	18 M/MA: Fr : Veg: G/B: G/B Other: Milk	19 M/MA: Fr : Veg: G/B: G/B Other: Milk	20 M/MA: Fr : Veg: G/B: G/B Other: Milk
21 M/MA: Fr : Veg: G/B: G/B Other: Milk	M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## Attachment T2 - 21-Day Cycle Menu – CACFP At-Risk Snack

☐ NA (Check if not applicable)

☒ Check here if the SFA chooses to have each FSMC submit their own menus

<b>1</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>2</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>3</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>4</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>5</b> M/MA: Fr : Veg: G/B: G/B Other: Milk
<b>6</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>7</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>8</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>9</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>10</b> M/MA: Fr : Veg: G/B: G/B Other: Milk
<b>11</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>12</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>13</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>14</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>15</b> M/MA: Fr : Veg: G/B: G/B Other: Milk
<b>16</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>17</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>18</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>19</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	<b>20</b> M/MA: Fr : Veg: G/B: G/B Other: Milk
<b>21</b> M/MA: Fr : Veg: G/B: G/B Other: Milk	M/MA: Meat/Meat alternate Fr: Fruit Veg:Vegetable GB: Grain/Bread The contractor must adhere to this 21-day cycle for the first 21 days of meal service.			

## ATTACHMENT U: INDEPENDENT PRICE DETERMINATION CERTIFICATE

Both the School Food Authority (SFA)/Sponsor and the Food Service Management Company (Offerer) shall execute this Independent Price Determination Certificate.

Genuine Foods

Name of Food Service Management Company

Community Leaders Advocatin Student Success Inc

Name of School Food Authority/Sponsor

- A. By submission of this offer, the Offerer certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:
1. The prices in this offer have been arrived at independently, without consultation, communication, or agreement for the purpose of restricting competition, as to any matter relating to such prices with any other Offerer or with any competitor.
  2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed to the Offerer and will not knowingly be disclosed by the Offerer prior to opening in the case of an advertised procurement or prior to award in the case of a negotiated procurement, directly or indirectly to any other Offerer for the purpose of restricting competition.
  3. No attempt has been made or will be made by the Offerer to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.
- B. Each person signing this offer on behalf of the Offerer certifies that:
1. He or she is the person in the Offerer's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to A.1 through A.3 above; or
  2. He or she is not the person in other Offerer's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A.1 through A.3 above, and as their agent does hereby certify; and he or she has not participated, and will not participate, in any action contrary to A.1 through A.3 above.

**To the best of my knowledge, this Offerer, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any government agency and have not in the last three years been convicted of or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:**

  
\_\_\_\_\_  
Signature of Food Service Management Company's  
Authorized Representative

SVP Partnerhsips \_\_\_\_\_ 8/1/2023 \_\_\_\_\_  
Title Date

**In accepting this offer, the SFA/SPONSOR certifies that no representative of the SFA/SPONSOR has taken any action that may have jeopardized the independence of the offer referred above.**

\_\_\_\_\_  
Signature of School Food Authority/Sponsor  
Authorized Representative

\_\_\_\_\_  
Title Date

**NOTE: Accepting an offerer's offer does not constitute award of the contract.**



## ATTACHMENT V: SUSPENSION AND DEBARMENT CERTIFICATION UNITED STATES DEPARTMENT OF AGRICULTURE (USDA)

### Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion - Lower-Tier Transaction

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Title 2 CFR Part 200.212 and Appendix II of 2 CFR Part 200). The regulations were published as Part IV of the January 30, 1989, *Federal Register* (pages 4722-4733). Copies of the regulations may be obtained by contacting the USDA agency with which this transaction originated.

(Before completing certification, read instructions on next page.)

1. The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
2. Where the prospective lower-tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Genuine Foods

Organization Name

Food Service Management

PR/Award Number or Project Name

Mike Monteiro - SVP Strategic Partnerships

Name(s) and Titles of Authorized Representative(s)

  
Signatures

August 1, 2023

Date

## INSTRUCTIONS FOR SUSPENSION DEBARMENT CERTIFICATION

By signing and submitting this form, the prospective lower-tier participant is providing the certification set out on the previous page in accordance with these instructions.

The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower-tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

The prospective lower-tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower-tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

The terms *covered transaction*, *debarred*, *suspended*, *ineligible*, *lower-tier covered transaction*, *participant*, *person*, *primary covered transaction*, *principal*, *proposal*, and *voluntarily excluded*, as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

The prospective lower-tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower-tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

The prospective lower-tier participant further agrees by submitting this form that he or she will include this clause titled *Certification Regarding Debarment, Suspension, Ineligibility, and Voluntary Exclusion – Lower-Tier Covered Transactions*, without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.

A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principles. Each participant may, but is not required to, check the Nonprocurement List.

Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant are not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower-tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

## ATTACHMENT W: LOBBYING CERTIFICATION

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in federal funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with awarding of a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a federal contract, grant, loan, or cooperative agreement.
2. If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of the undersigned shall complete and submit Standard Form LLL, *Disclosure Form to Report Lobbying*, in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

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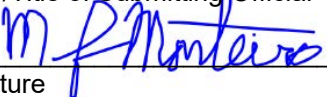
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Genuine Foods - 228 Park Avenue South #69981 New York, NY 10003

\_\_\_\_\_  
Name/Address of Organization

Mike Monteiro / SVP Strategic Partnerships

\_\_\_\_\_  
Name/Title of Submitting Official

  
\_\_\_\_\_  
Signature

August 1, 2023

\_\_\_\_\_  
Date

N/A


# ATTACHMENT X: DISCLOSURE OF LOBBYING ACTIVITIES

STANDARD FORM -LLL

APPROVED BY OMB

COMPLETE THIS FORM TO DISCLOSE LOBBYING ACTIVITIES PURSUANT  
TO 31 U.S.C. 1352

(SEE NEXT PAGE FOR PUBLIC DISCLOSURE)

<b>1. Type of Federal Action</b> <input type="checkbox"/> a. Contract <input type="checkbox"/> b. Grant <input type="checkbox"/> c. Cooperative Agreement <input type="checkbox"/> d. Loan <input type="checkbox"/> e. Loan Guarantee <input type="checkbox"/> f. Loan Insurance	<b>2. Status of Federal Action</b> <input type="checkbox"/> a. Bid/Offer/Application <input type="checkbox"/> b. Initial Award <input type="checkbox"/> c. Post award	<b>3. Report Type</b> <input type="checkbox"/> a. Initial Filing <input type="checkbox"/> b. Material Change <b>For Material Change Only:</b> Year: _____ Quarter: _____ Date of Last Report: _____
<b>4. Name and Address of Reporting Entity:</b> <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known Congressional District, if known: _____		<b>5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime:</b> Congressional District, if known: _____
<b>6. Federal Department/Agency:</b>	<b>7. Federal Program Name/Description:</b> CFDA Number, if applicable: _____	
<b>8. Federal Action Number: (if known)</b>	<b>9. Award Amount: (if known)</b>	
<b>10. a. Name and Address of Lobbying Entity: (if individual, last name, first name, MI)</b>	<b>b. Individual Performing Services: (including address if different from No. 10 a) (Last name, first name, MI)</b>	
<b>11. Amount of Payment: (check all that apply)</b> \$ _____ Actual <input type="checkbox"/> Planned <input type="checkbox"/>	<b>13. Type of Payment: (check all that apply)</b> <input type="checkbox"/> a. Retainer <input type="checkbox"/> b. One-Time Fee <input type="checkbox"/> c. Commission <input type="checkbox"/> d. Contingency Fee <input type="checkbox"/> e. Deferred <input type="checkbox"/> f. Other: (specify) _____	
<b>12. Form of payment: (check all that apply)</b> a. Cash Nature _____ b. In-kind (specify) Value _____		
<b>14. Brief Description</b> of services performed or to be performed and date(s) of service, including officer(s), employees, or members) contracted for payment indicated in Item 11. (Attach Continuation Sheets if necessary)		
<b>15. Continuation Sheets Attached:</b> Yes <input type="checkbox"/> No <input type="checkbox"/>		
<b>16.</b> Information requested through this form is authorized by Title 31 U.S.C. Section 1352. The disclosure of lobbying activities is a material representation of fact upon which evidence was placed by the above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. The information will be reported to the Congress semiannually and will be available for public inspection. Any person who fails to file the required disclosures shall be subject to a civil penalty of no less than \$10,000 and no more than \$100,000 for each such failure.	<b>Signature:</b> <u></u> <b>Print Name:</b> <u>Mike Monteiro</u> <b>Title:</b> <u>SVP Strategic Partnerships</u> <b>Telephone Number:</b> <u>781-223-3174</u> <b>Date:</b> <u>8/1/2023</u>	
Federal Use Only <span style="float: right;">Authorized for Local Reproduction</span>		

## ATTACHMENT Y: COMPLETION OF DISCLOSURE OF LOBBYING ACTIVITIES FORM

This disclosure form shall be completed by the reporting entity, whether subawardee or prime federal recipient, at the initiation or receipt of a covered federal action or a material change in a previous filing, pursuant to Title 31 U.S.C. Section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered federal action. Use a Continuation Sheet for additional information if the space on the form is inadequate. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget (OMB) for additional information.

1. Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
2. Identify the status of the covered federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the first tier. Subawards include, but are not limited to, subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in Item 4 checks *Subawardee*, then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if know. For example: Department of Transportation, United States Coast Guard.
7. Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate federal identifying number available for the federal action identified in Item 1; e.g., Request for Proposal (RFP) number; grant announcement number; the contract, grant, or loan award number; the application control number assigned by the federal agency. Include prefixes; e.g., *RFP-DE-90-001*.
9. For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in Item 4 or Item 5.
  - a. Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in Item 4 to influence the covered federal action.
  - b. Enter the full name of the individual performing services, and include full address if different from 10a. Enter last name, first name, and middle initial (MI).
10. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (Item 4) to the lobbying entity (Item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.

11. Check the appropriate item. Check all items that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
12. Check the appropriate box. Check all boxes that apply. If other, specify nature.
13. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the dates of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with federal officials. Identify the federal officials or employees contacted or the officers, employees, or Members of Congress that were contacted.
14. Check whether Continuation Sheets are enclosed.
15. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503.

## **ATTACHMENT Z: HOLIDAY SCHEDULE**

Holiday Schedule to be inserted here by SFA/Sponsor.

September 4, 2023 Labor Day

October 9th-13th 2023 Fall Break

November 20th-24th 2023 Thanksgiving Break

December 22nd-29th Holiday Break

January 2024 1st-5th Holiday Break

January 2024 8th-9th PD Days

January 2024 15th MLK Day

February 9th PD Day

February 12th-16th Mardi Gras Break

March 29th -April 1st-5th Spring Break

May 17th Last Day for Students

## ATTACHMENT AA: PROPOSAL AWARD CRITERIA

Proposals will be evaluated by a committee against the contract award criteria below using assigned weights in the categories below. **After proposals are received from vendors**, score each proposal according to the predetermined weight of each criterion. The SFA will determine the score for each vendor as a committee and provide complete justification for each score given. The RFP committee should consist of three (3) or more SFA employees.

The SFA must require the FSMC to use OMB-approved government wide standard information collections when providing financial and performance information (2 CFR Part 200.301).

Selection of the successful offeror is made principally on the basis of price (2 CFR Part 200.320). **Price must be the primary factor.** The contract is awarded to the proposal that is most advantageous to the program (2 CFR Part 200.320(b)(2)).

PROPOSAL AWARD CRITERIA		
<b>Vendor Name:</b>	Genuine Foods	
<i>SFA is to complete the total possible points. Cost must be the primary factor.</i>		
Evaluation Criteria		Possible Points
Cost proposed by Vendor		20
Years of Experience (Maximum 10 points for 10 years or above)		10
Financial Conditions/Stability, Business Practices-the FSMC must provide their most recently approved financial audit		10
Service Capability Plan		10
Promotion of the Child Nutrition Program		10
Professional Development for Staff		10
Lost Accounts		10
Experience of Regional/District Manager, Account Manager, and Registered Dietitian in working with Child Nutrition Programs	Optional Award Criteria	10
Local Procurement	Optional Award Criteria	10
<b>Total (Must equal 100 points)</b>		<b>100</b>
A copy of this form showing the weight of each evaluation criteria must be included with the Step 1 documentation provided to the State Agency. This document must be included with your proposal and provided to prospective Food Service Management Companies.		



## ATTACHMENT BB: FOOD SERVICE MANAGEMENT COMPANY'S PROPOSAL SUMMARY

Food Service Management Company's Proposal Summary		
Each FSMC is to complete the sections below. This attachment becomes a part of the Food Service Management Contract if your company is awarded the contract.		
Vendor Name:	Genuine Foods	
Evaluation Criteria		
Meal Price		
Lunch Price (Includes NSLP/SFSP/CACFP Supper)	Breakfast Price (Includes SBP/SFSP)	Snack Price (Includes NSLP/SFSP/CACFP Snack)
3.45	2.31	1.14
Years of Experience		
How many years has your company operated food service in Child Nutrition Programs. Do not include non-CNP experience.		
10 years		
Financial Conditions/Stability, Business Practices		
Summarize the Financial Conditions/Stability of your company. Include the most recent financial audit as an attachment to your proposal.		
<p>Genuine Foods has maintained financial stability since its inception, and the company has strong financial management practices in place to ensure its longterm sustainability.</p> <ul style="list-style-type: none"> <li>The company has continued to maintain adequate cash reserves to fuel its growth year after year, and it has more than enough capital to cover the startup costs associated with this program.</li> <li>The company has and continues to meet the financial expectations and requirements of its clients.</li> <li>For every client it has served, the company has been able to increase operational efficiency and student participation, lowering costs and increasing revenues, proving that it can create a cost-effective meal program for kids that helps create a life-long love of good food.</li> <li>Genuine Foods follows all Generally Accepted Accounting Practices, and we work closely with our clients to ensure our operations are financially sound.</li> <li>The company will maintain all records, supported by invoices, receipts, and other evidence, to meet monthly, annual and ad hoc reporting responsibilities as required by rules and regulations in an orderly fashion.</li> <li>Books and records will be made available as needed for audits and examinations by state and federal representatives.</li> </ul>		
Service Capability Plan		
Summarize your company's plan to provide the level of service as requested in the RFP. Include only services that the FSMC plans to provide to the SFA. Services included in this plan will become a requirement of the contract (with SFA approval).		
<p>Preparations for purchasing of supplies, materials and equipment will be set in motion. We will work with all our local, WMBE and national suppliers. Prior to start we will contact and give them estimated quantities and potential delivery dates. Once the announcement of award is made, the start date is confirmed and we have a signed contract, all orders will be placed.</p> <p>Representatives from each company will be on site to help coordinate placing, receiving and delivery of products. Start-up teams also help to monitor and communicate any problems or help get products to schools as needed.</p> <p>During this process, our teams visit each site during operation to review the meal service in each school and evaluate the current condition of equipment. They also work closely with school officials to facilitate the installation of necessary equipment and supplies, as well as to troubleshoot any facility challenges.</p> <p>Please See Section 4 for Detailed Discussion</p>		

### **Promotion of the Child Nutrition Program**

**Describe your specific plan for promoting the Child Nutrition Program. Include information on the activities you will use such as information to households, social media activities, farm to school activities and plan, merchandising, cafeteria signage, Nutrition Education activities, Promotions, Culinary Exhibitions and/or events, Harvest of the Month, participation in wellness activities, participation and responsiveness to the advisory committee and student feedback.**

When marketing your school nutrition program, there are two important target audiences to understand.

The first audience you want to consider is the parents. Especially for younger children, parents play an enormous role in what their children eat. When marketing to these parents, you want to communicate the messages of fresh and healthy as frequently as possible. If the parents know their children will be taken care of at school with fresh and healthy meals, they will not need to bother packing a lunch for their kids every day. It's a win-win situation for both the parents and the school. The parents save time, the children eat healthy, and participation in the school lunch program increases. The second audience to consider when marketing your school nutrition program is the children at the school. The message you want to communicate to kids is how tasty the meals are. Chances are, kids don't care whether or not meals are fresh, healthy, or organic. All they care about is how good the food tastes. Most of the marketing for children is done by serving delicious meals, but there are still plenty of ways you can promote your school nutrition program by using that key insight.

Please See Section 5 for Detailed Discussion

### **Professional Development for Staff**

**Describe your plans for providing ongoing professional development of staff to meet the required training hours. Describe the food safety and HACCP training that will be provided to staff. The FSMC is to include what internal controls will be utilized to ensure that all employees receive the required Professional Development hours and how this information will be disseminated to the appropriate SFA representative.**

As a part of Genuine Foods hiring practices, we do not solely focus on resumes and experience; we also consider personality and attitude. It is important that our candidates reflect our organizations mission and values, as well as yours. We believe that if a talented candidate doesn't share our mutual culture, they will not be a good fit for your schools.

As a part of a growing food service company, Genuine Foods is proud to partner with an industry leading recruitment agency "EHS Recruiting Company". We want to ensure that we use experts in locating the top talent for your program, and not just moving employees around for convenience like other companies may do. EHS has nearly 30 years of recruitment experience in the hospitality industry. EHS employs numerous recruiters to help their clients find and place the best candidates for the partner's accounts.

Please See Section 6 for Detailed Discussion

### **Experience of Regional/District Manager, Unit Manager, and Company Registered Dietitian**

**How much school food service experience will the on-site manager, area manager, and Registered Dietitian have? Include experience with Administrative Reviews. (Optional Evaluation Factor). Enter N/A if SFA has not chosen as an evaluation factor.**

Genuine Foods will follow the hiring standards shown here, recommended by USDA when hiring the food service director. Our Area Manager has over 10 years of experience. Our Registered Dietitians have a combined 34 years of experience.

Please See Section 7 for Detailed Discussion

### **Local Procurement (Optional Evaluation Factor).**

**Describe your company's plan to source seasonal products from local vendors within 150 miles of the SFA. Describe how you plan to document and track these purchases. Enter N/A if SFA has not chosen as an evaluation factor.**

Genuine Foods will work to strengthen the connection to fresh, healthy food and the local producers by changing purchasing and education practices in your school. We will work to foster the link between your school and local farms and farm organizations so that freshly harvested local foods become a staple in the diets of Louisiana students.

Genuine Foods will make an effort to purchase as much local produce as possible from the Louisiana Approved Supplier Program. This will ensure that any produce that moves through the school is safe, traceable and originates from a garden or farm using sound and current food safety practices. This program will also help streamline procurement and purchasing processes.

## **ATTACHMENT CC: FOOD SERVICE MANAGEMENT COMPANY'S SUMMARY OF ACCOUNTS**

Vendor Name	Genuine Foods		
Summary of Accounts			
FSMC Vendor is to list all accounts in Louisiana held from July 1, 2016 through June 30, 2021. Provide the Contract Start Date and Contract End Date. If the contract has not ended, enter N/A. If the contract was ended by the SFA before the 5-year contract renewal period, the FSMC must provide the reason for the contract loss.			
SFA-Include SFA name, address, contact person, and telephone number.	Contract Start Date	Contract End Date	Reason for Contract Termination prior to the end of the 5-year contract period if applicable
Bricolage Academy 2426 Esplanade Ave, New Orleans 70119 Tyrisha Martin - 504-539-4505	7/1/2020	N/A	
Concordia Lutheran 6700 Westbank Expy, Marrero, LA 70072 MAry Ann Deidrich - 504-347-4155	7/1/2020	N/A	
Audubon French and Montessori 428 Broadway St, New Orleans, LA Alisa Dupre -504-324-7100	7/1/202	N/A	
KIPP JFK 6026 Paris Ave, New Orleans, LA 70112 Katharine Schweighardt - 504-619-9131	7/1/2020	N/A	
Lycee Francais 5951 Patton Street, New Orleans, LA 70115 John Henry - 504-620-5500	7/1/2020	N/A	
Living School 6003 Bullard Ave, New Orleans, LA 70128 Stefin Pasternak 504-218-4437	7/1/2020	N/A	
Elan Academy 1802 LB Landry Ave, New Orleans LA 70114 504-619-9720	7/1/2020	6/30/2021	Genuine Foods served an emergency contract
New Harmony 3368 Esplanade Ave, New Orleans, LA 70119 504-612-7869	7/1/2020	6/30/2022	District released RFP for scope of service change. Genuine foods were outbid on price.
Vendor Name			
SFA-Include SFA name, address, contact person, and telephone number.	Contract Start Date	Contract End Date	Reason for Contract Termination prior to the end of the 5-year contract period if applicable

<b>Vendor Name</b>			
<b>Summary of Accounts</b>			
FSMC Vendor is to list all accounts in Louisiana held from July 1, 2016 through June 30, 2021. Provide the Contract Start Date and Contract End Date. If the contract has not ended, enter N/A. If the contract was ended by the SFA before the 5-year contract renewal period, the FSMC must provide the reason for the contract loss.			
<b>SFA-Include SFA name, address, contact person, and telephone number.</b>	<b>Contract Start Date</b>	<b>Contract End Date</b>	<b>Reason for Contract Termination prior to the end of the 5-year contract period if applicable</b>
<b>Vendor Name</b>			
<b>SFA-Include SFA name, address, contact person, and telephone number.</b>	<b>Contract Start Date</b>	<b>Contract End Date</b>	<b>Reason for Contract Termination prior to the end of the 5-year contract period if applicable</b>


**Genuine Foods**

www.genuinefoods.com



**School Name**

Address

City, State Zip

**Invoice # X**

**DATE**

**Income**

Administrative Fees

X

Management Fees

Y

**Total Income**

**\$**

**Z**

**Cost of Goods Sold**

Total Cost of Goods Sold - Food

76,223.53

Total Cost of Goods Sold - Materials and Packaging

1,848.71

Total Site Labor Costs

78,258.32

Total Site Labor Fringe (Start date - End Date)

53,111.87

**Total Cost of Goods Sold**

**\$**

**209,442.43**

**Expenses**

Advertising / Marketing

236.25

Cleaning Supplies

928.90

Consultant / Contractor

13,590.70

Employee Relations

150.00

Job Materials-Uniform

927.30

Kitchen Supplies

4,266.98

Supplies

113.06

Office Expenses

110.57

Total Travel

4,009.45

**Total Expenses**

**\$**

**24,333.21**

**Invoice Total**

**\$**

**241,775.64**

**Please make payment via ACH or Wire:**

Genuine Food Lab LLC

Account: X

Routing: Y

Bank Name

Address

City, State Zip

**If you're unable to pay electronically, please mail a check to:**

Genuine Foods

228 Park Avenue S #69981

New York, NY 10003



# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

4/10/2023

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

**PRODUCER**  
(SF) Heffernan Insurance Brokers  
44 Montgomery Street, Suite 1950  
San Francisco CA 94104

**CONTACT**  
NAME: Jorge Aguilar  
PHONE (A/C No. Ext): 415-778-0300 FAX (A/C No): 415-778-0301  
E-MAIL ADDRESS: JorgeA@heffins.com

License#: 0564249  
GENUFOO-01

**INSURED**  
Genuine Food Lab, LLC  
228 Park Avenue South, #69981  
New York NY 10003

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A: Federal Insurance Company	20281
INSURER B: Great Northern Insurance Company	20303
INSURER C: Sentinel Insurance Company, Limited	11000
INSURER D:	
INSURER E:	
INSURER F:	

**COVERAGES****CERTIFICATE NUMBER:** 600423702**REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL SUBR INSD WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> <b>COMMERCIAL GENERAL LIABILITY</b> <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR  GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:		36067763	4/7/2023	4/7/2024	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 1,000,000 \$
B	<input checked="" type="checkbox"/> <b>AUTOMOBILE LIABILITY</b> <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY		73618734	4/7/2023	4/7/2024	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
A	<input checked="" type="checkbox"/> <b>UMBRELLA LIAB</b> <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$		56716463	4/7/2023	4/7/2024	EACH OCCURRENCE \$ 1,000,000 AGGREGATE \$ 1,000,000 \$
C	<b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below Y / N <input type="checkbox"/> N / A		46WECAT6XNK	8/19/2022	8/19/2023	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)  
Sample of coverages at time of binding. Does not provide any proof of coverage unless holder name and address is completed.

**CERTIFICATE HOLDER****CANCELLATION**

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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**BID BOND No. PR2746241B**  
**FOOD SERVICE MANAGEMENT CONTRACT**  
KNOW ALL MEN BY THESE PRESENTS:

That **Genuine Foods**, as Principal, and **Platte River Insurance Company**, as Surety, are held and firmly bound unto CLASS INC – Fannie C. Williams Charter School in the amount of Twenty-One Thousand Eighty-Eight and 88/100 (\$21,088.88) lawful money of the United States of America, for the payment of which sum well and truly to be made, the said Principal and Surety bind ourselves, our heirs, executors, administrators, successors and assigns, jointly and severally, firmly by these presents.

WHEREAS, the Principal has submitted a bid for a **Food Service Management Contract** for the term of July 1, 2023, through June 30, 2024, per the specifications of the Obligee.

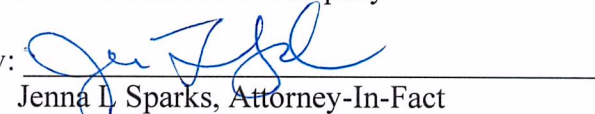
NOW, THEREFORE, if the Obligee shall accept the bid of the Principal and the Principal shall enter into a contract with the Obligee, or the Principal pays to the Obligee the reasonable cost of obtaining another to perform the work specified in the bid which exceeds the amount of the Principal's bid, not to exceed the amount of this Bid Bond, then this obligation is void, otherwise to remain in full force and effect.

Signed, sealed and dated: June 5, 2023.

Genuine Foods

By:   
Joanne Iannacchino, Chief Financial Officer

Platte River Insurance Company

By:   
Jenna L. Sparks, Attorney-In-Fact



# Southwest Bond Services, Inc.

9299 W. Olive #109 • Peoria AZ 85345  
(623) 974-6453 Fax (623) 444-9741 [www.bondwriter.com](http://www.bondwriter.com)

To Whom It May Concern:

Re: Genuine Foods – CLASS INC – Fannie C. Williams Charter School  
Food Service Management July 1, 2023 – June 30, 2024

We are pleased to advise you that we have established a surety bond relationship with the captioned principal. We are prepared to issue a Performance Bond in the amount of Forty-Two Thousand One Hundred Seventy-Seven and 77/100 for the above captioned job. Final approval is based on the underwriting evaluation at the time of the request. This evaluation includes receipt and review of acceptable contract terms and conditions, the obligee's acceptance of an annual bond form with no penalty for non renewal, adequate financing as well as other underwriting conditions that may exist at the time of the request.

The surety program has been arranged through Platte River Insurance Company. The surety is Treasury Listed by the Federal government, rated "A+" Superior by A.M. Best's.

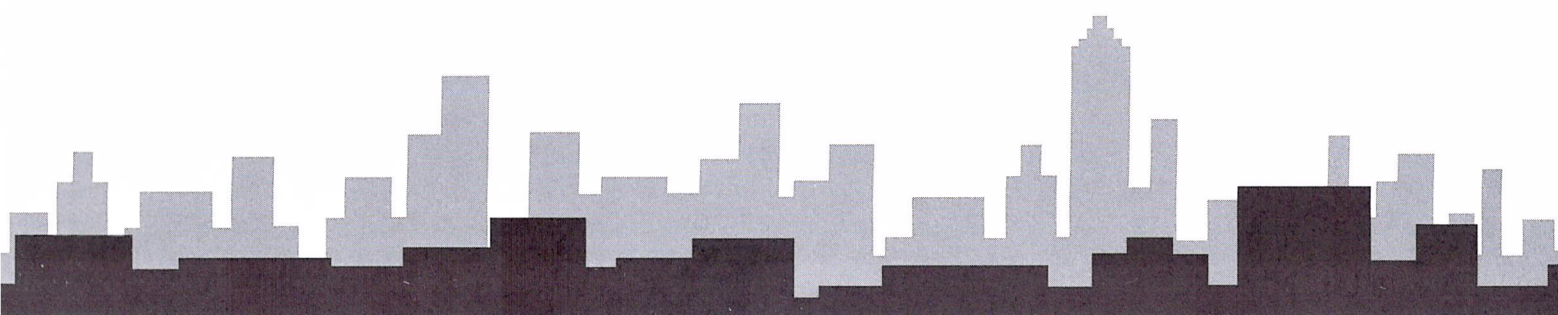
This letter is not to be construed as an agreement to provide bonds for any specific project, but is offered as an indication of our trust and confidence in this contractor's ability to perform. Naturally, any specific bond requests will be favorably underwritten based upon the merits of the particular job.

Should you have any questions, please feel free to contact us at (623) 974-6453.

Sincerely,



Jenna L. Sparks  
Attorney-In-Fact





**PLATTE RIVER INSURANCE COMPANY**  
**Annually Renewable Performance Bond**  
**BOND #**

KNOW ALL MEN BY THESE PRESENTS: That Genuine Foods (hereinafter called the principal), and Platte River Insurance Company (hereinafter called the Surety), are held and firmly bound unto \_\_\_\_\_ (hereinafter called the Obligee), in the full and just sum of \_\_\_\_\_, the payment of which sum, well and truly to be made, the said Principal and Surety bind themselves, and each of their heirs, administrators, executors, and assigns, jointly and severally, firmly by these presents.

WHEREAS, the Principal has by written agreement dated the \_\_\_\_ day of \_\_\_\_\_, 2023 entered into a Contract with the Obligee for \_\_\_\_\_ for a period of \_\_\_\_\_ years which contract is hereby referred to and made a part hereof.

WHEREAS, the Obligee has agreed to accept a bond guaranteeing the performance of said contract for a period of one year.

NOW, THEREFORE, THE CONDITIONS OF THE ABOVE OBLIGATION IS SUCH, that if the Principal shall well and truly perform each and every obligation in said Contract at the time and in the manner specified during the term of this bond, and shall reimburse said Obligee for any loss which said Obligee may sustain by reason of failure or default on the part of said Principal, than this obligation shall be void, otherwise to remain in full force and effect.

PROVIDED, HOWEVER, that this bond is subject to the following conditions:

1. This bond is for the term beginning \_\_\_\_\_ and ending \_\_\_\_\_. The bond may be extended for additional terms at the option of the surety, by continuation certificate executed by the Surety. Neither non-renewal by the surety, nor failure, nor inability of the Principal to file a replacement bond shall constitute a loss to the Obligee recoverable under this bond.
2. In the event of default by the Principal, Obligee shall deliver to Surety by certified mail, a written statement of the facts of such default, within thirty (30) days of the occurrence. In the event of default, the Surety will have the right and opportunity, at its sole discretion, to: a) cure the default; b) assume the remainder of the Contract and to perform or sublet same; c) or to tender to the Obligee funds sufficient to pay the cost of completion less the balance of the Contract price up to an amount not to exceed the penal sum of the bond. In no event shall the Surety be liable for fines, penalties, liquidated damages, or forfeitures assessed against the Principal.
3. No claim, action, suit or proceeding, except as hereinafter set forth, shall be had, or maintained against the Surety on this instrument unless same be brought or instituted upon the Surety within one year from termination or expiration of the bond term.
4. No right of action shall accrue on this bond to or for the use of any person or corporation other than the Obligee named herein or the heirs, executors, administrator, or successors of Obligee.
5. The aggregate liability of the surety is limited to the penal sum stated herein regardless of the number or amount of claims brought against this bond and regardless of the number of years this bond remains in force.
6. If any conflict or inconsistency exists between the Surety's obligations or undertakings as described in this bond and as described in the underlying document, then the terms of this bond shall prevail.
7. This bond shall not bind the Surety unless the bond is accepted by the Obligee. The acknowledgement and acceptance of this bond is demonstrated by signing where indicated below. If this obligation is not accepted by way of signature of the Obligee below, this bond shall be deemed null and void.

Signed and sealed this \_\_\_\_ day of \_\_\_\_\_, 202 .

PRINCIPAL:

SURETY:

Genuine Foods

Platte River Insurance Company

THE ABOVE TERMS AND CONDITIONS OF THIS BOND HAVE BEEN REVIEWED AND ACCEPTED BY THE (OBLIGEE).

ACKNOWLEDGED AND ACCEPTED BY OBLIGEE:

BY:

PRINTED NAME/TITLE: \_\_\_\_\_

DATE: \_\_\_\_\_

PLEASE RETURN A COPY OF ACCEPTED BOND TO:

Platte River Insurance Company  
2121 California Street, Suite 300  
Walnut Creek, CA 94596



# PLATTE RIVER INSURANCE COMPANY POWER OF ATTORNEY

PR2746241B

Bond Number

KNOW ALL MEN BY THESE PRESENTS, That the **PLATTE RIVER INSURANCE COMPANY**, a corporation of the State of Nebraska, having its principal offices in the City of Middleton, Wisconsin, does make, constitute and appoint

-----DAVID SPARKS; JENNA L SPARKS; MELISSA D SCHOOLER-----

its true and lawful Attorney(s)-in-fact, to make, execute, seal and deliver for and on its behalf, as surety, and as its act and deed, any and all bonds, undertakings and contracts of suretyship, provided that no bond or undertaking or contract of suretyship executed under this authority shall exceed in amount the sum of

-----ALL WRITTEN INSTRUMENTS IN AN AMOUNT NOT TO EXCEED: \$20,000,000.00-----

This Power of Attorney is granted and is signed and sealed by facsimile under and by the authority of the following Resolution adopted by the Board of Directors of **PLATTE RIVER INSURANCE COMPANY** at a meeting duly called and held on the 8th day of January, 2002.

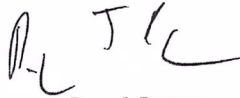
"**RESOLVED**, that the President, Executive Vice President, Vice President, Secretary or Treasurer, acting individually or otherwise, be and they hereby are granted the power and authorization to appoint by a Power of Attorney for the purposes only of executing and attesting bonds and undertakings, and other writings obligatory in the nature thereof, one or more resident vice-presidents, assistant secretaries and attorney(s)-in-fact, each appointee to have the powers and duties usual to such offices to the business of this company; the signature of such officers and seal of the Company may be affixed to any such power of attorney or to any certificate relating thereto by facsimile, and any such power of attorney or certificate bearing such facsimile signatures or facsimile seal shall be valid and binding upon the Company, and any such power so executed and certified by facsimile signatures and facsimile seal shall be valid and binding upon the Company in the future with respect to any bond or undertaking or other writing obligatory in the nature thereof to which it is attached. Any such appointment may be revoked, for cause, or without cause, by any of said officers, at any time."

In connection with obligations in favor of the Florida Department of Transportation only, it is agreed that the power and authority hereby given to the Attorney-in-Fact includes any and all consents for the release of retained percentages and/or final estimates on engineering and construction contracts required by the State of Florida Department of Transportation. It is fully understood that consenting to the State of Florida Department of Transportation making payment of the final estimate to the Contractor and/or its assignee, shall not relieve this surety company of any of its obligations under its bond.

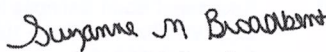
In connection with obligations in favor of the Kentucky Department of Highways only, it is agreed that the power and authority hereby given to the Attorney-in-Fact cannot be modified or revoked unless prior written personal notice of such intent has been given to the Commissioner - Department of Highways of the Commonwealth of Kentucky at least thirty (30) days prior to the modification or revocation.

IN WITNESS WHEREOF, the **PLATTE RIVER INSURANCE COMPANY** has caused these presents to be signed by its officer undersigned and its corporate seal to be hereto affixed duly attested, this 1st day of January, 2020.

Attest:



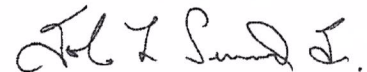
Ryan J. Byrnes  
Senior Vice President,  
Chief Financial Officer and Treasurer



Suzanne M. Broadbent  
Assistant Secretary



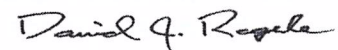
PLATTE RIVER INSURANCE COMPANY



John L. Sennott, Jr.  
Chief Executive Officer and President

STATE OF WISCONSIN }  
COUNTY OF DANE } S.S.:

On the 1st day of January, 2020 before me personally came John L. Sennott, Jr., to me known, who being by me duly sworn, did depose and say: that he resides in the County of Hartford, State of Connecticut; that he is Chief Executive Officer and President of **PLATTE RIVER INSURANCE COMPANY**, the corporation described in and which executed the above instrument; that he knows the seal of the said corporation; that the seal affixed to said instrument is such corporate seal; that it was so affixed by order of the Board of Directors of said corporation and that he signed his name thereto by like order.

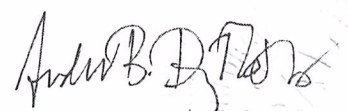



David J. Regele  
Notary Public, Dane Co., WI  
My Commission Is Permanent

STATE OF WISCONSIN }  
COUNTY OF DANE } S.S.:

I, the undersigned, duly elected to the office stated below, now the incumbent in **PLATTE RIVER INSURANCE COMPANY**, a Nebraska Corporation, authorized to make this certificate, **DO HEREBY CERTIFY** that the foregoing attached Power of Attorney remains in full force and has not been revoked; and furthermore, that the Resolution of the Board of Directors, set forth in the Power of Attorney is now in force.

Signed and sealed at the City of Middleton, State of Wisconsin this 5th day of June, 2023.

Andrew B. Diaz-Matos  
Senior Vice President, General Counsel and Secretary

THIS DOCUMENT HAS BEEN GENERATED FOR A SPECIFIC BOND. IF YOU HAVE ANY QUESTIONS CONCERNING THE AUTHENTICITY OF THIS DOCUMENT CALL 800-475-4450.

PR-ePOA-M (Rev. 01-2020)



We want to take one last opportunity to thank you for this chance to extend our partnership to Fannie C. Williams Charter School. We are confident that if given the opportunity to serve your school, we will create food experiences that enhance both our students lives and the communities they live in.