Meal Pattern Reimbursable Lunches Grades 9-12

SFA Name: CDE OSN 9-12 Menu #: 1

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 alternates in a main dish and/or side dish, total amount of fruit offered with this meal, total amount of vegetables in a main and/or side dish, and amount of milk.

The vegetable subgroups and types of milk will be recorded on a different tab.

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1	2	3	3 a	3b	4	4a	5	5a	6
	Meat / Meat Alternate (oz equivalents)	**Note: Graii	Grains oz equivalents ns may be offe ents or bread s	red as ounce	Fruit (**Note: I CREDITABI of drie	Inter the E amount	Vegetables (cups)		Fluid Milk (cups)
Meal Name 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 offered with this meal	Enter the total grains ounces/ bread servings including whole grain rich and desserts offered with this meal	Of the grains offered with this meal, enter the number of ounces/bread servings that are whole grain rich	Of the grains offered with this meal, enter the number of ounces/bread servings 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 nuggets w/roll					1	1/2	1		
and Honey Sauce	2.00	2.50	2.00	0 .50		1/2			1
Roast Pork with Rice	2.00	2.00	2.00	0.00	1		2		1
Beef & Macaroni with a Whole Wheat Roll & Apple Cobbler	2.50	3.00	2.00	1.00	1		1 7/8		1
Chicken Salad Sandwich on Whole Wheat Bread	2.00	2.00	2.00	0.00	1		2		1
Baked Cajun Fish with Cornbread	2.00	2.00	2.00	0.00	1		2		1
Cheese Pizza with a Whole Grain Crust	2.00	2.00	2.00	0.00	1		2		1

OPTIONAL Weekly Vegetable Bar Data Entry Grades 9-12

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 for each student.

		The quai	ntity is t	he planned offering a	amount	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)
Romaine	1/2	Tomatoes	1/4					Cucumber	1/4
Sum of Dark Green Offerings:	1/2	Sum of Red/Orange Offerings:	1/4	Sum of Beans/Peas (legumes) Offerings:		Sum of Starchy Offerings:		Sum of Other Offerings:	1/4
Unspecified Dark (Vegetables	Green	Unspecified Red/O Vegetables	range	Unspecified Beans	/Peas	Unspecified Star Vegetables	rchy	Unspecified Otl Vegetables	her

Monday Daily Lunch Requirement Check Grades 9-12

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, whole grain rich, and meat/meat alternate oz equivalents are rounded down to the nearest quarter ounce.

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.

	Monday															
		2. Meat Alter (M/	t / Meat mate MA)		3. Grains				4. Fruit			5. Vegetables			6. Milk	
lur N lin	1. Meal Name elect the reimbursable aches offered for the day ote: You may not delete es, if you want to clear a eal select the first blank in the drop down list.	Equ	Daily M / MA Requirement Check 2 oz Equivalents	a. Grains oz Equivalents or Bread Servings	Daily Grain Requirement Check 2 oz Equivalents	b. Whole Grain Rich oz Equivalents or Bread Servings	c. Grain Based Desserts oz Equivalents or Bread Servings	a. Fruit Cups	Daily Fruit Requirement Check 1 cup	b. Fruit Juice Cups	a. Vegetables Cups	Daily Vegetable Requirement Check 1 cup	b. Vegetable Juice Cups	Milk Cups	Daily Milk Requirement Check 1 cup	
1	Roast Pork w/ Rice	2.00	Yes	2.00	Yes	2.00	0.00	1	Yes		2	Yes		1	Yes	
2	Cajun fish w/ CB	2.00	Yes	2.00	Yes	2.00	0.00	1	Yes		2	Yes		1	Yes	
3																
4																
5																
6																
7																

Monday Vegetable Subgroup Data Entry Grades 9-12

Creditable Amount of Each Vegetable Subgroup Offered on Monday
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. If you want to clear an entry, select the first blank in the drop down box.

Check this box if you offered the weekly vegetable bar on Monday with NO CHANGES: X

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.

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.

Dark Green vegetables offered	Quantity (cups)	Red/Orange vegetables offered	Quan- tity (cups)	Beans/Peas (legumes) offered	Quan- tity (cups)	Starchy vegetables offered	Quan- tity (cups)	Other vegetables offered	Quan- tity (cups)
Largest amount of dark green vegetables to select on Monday		Largest amount of red/orange vegetables to select on Monday	1	Largest amount of beans/peas to select on Monday		Largest amount of starchy vegetables to select on Monday		Largest amount of other vegetables to select on Monday	
		Sweet Potatoes	1						
Unspecified Dark (Vegetables	Green	Unspecified Red/O Vegetables	range	Unspecified Beans	/Peas	Unspecified Star Vegetables	chy	Unspecified Otl Vegetables	ner

Weekly Report Lunch, Grades 9-12

	Monday	Tuesday	Wednesday	Thursday	<u>Friday</u>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Fruit (cups)	1	1	1	1	1	5	5	Yes
			I					
	<u>Monday</u>	<u>Tuesday</u>	Wednesday	Thursday	<u>Friday</u>	Weekly Total	Weekly Requirement (cups)	Weekly Requirement Check
Minimum Vegetables	2	1	2	2	2	9	5	Yes
Cups of Dark Green	1/2	0	1	1	1/2	3	1/2	Yes
Cups of Red/Orange	1 1/4	1/4	1/4	1/4	7/8	2 7/8	1 1/4	Yes
Cups of Beans/Peas (Legumes)	0	0	0	1/2	0	1/2	1/2	Yes
Cups of Starchy vegetables	0	0	0	0	1/2	1/2	1/2	Yes
Cups of Other (any other type of vegetable)	1/4	3/4	3/4	1/4	1/4	2 1/4	3/4	Yes
			I					
							Maakk	VA/a alala
	Monday	<u>Tuesday</u>	Wednesday	Thursday	<u>Friday</u>	Weekly Total	Weekly Requirement (oz equivalents)	Weekly Requirement Check
Minimum Meat/Meat Alternate	Monday 2.00	Tuesday 2.50	Wednesday 2.00	Thursday 2.00	Friday 2.00	Weekly Total 10.50	Requirement	Requirement
						,	Requirement (oz equivalents)	Requirement Check
Alternate Maximum Meat/Meat	2.00	2.50	2.00	2.00	2.00	10.50	Requirement (oz equivalents) 10 12	Requirement Check Yes Yes
Alternate Maximum Meat/Meat	2.00	2.50	2.00	2.00	2.00	10.50	Requirement (oz equivalents)	Requirement Check Yes
Alternate Maximum Meat/Meat	2.00	2.50	2.00	2.00	2.00	10.50	Requirement (oz equivalents) 10 12 Weekly Requirement	Requirement Check Yes Yes Weekly Requirement
Alternate Maximum Meat/Meat Alternate	2.00 2.00 <u>Monday</u>	2.50 2.50 <u>Tuesday</u>	2.00 2.00 Wednesday	2.00 2.00 Thursday	2.00 2.00 <u>Friday</u>	10.50 10.50 Weekly Total	Requirement (oz equivalents) 10 12 Weekly Requirement (oz equivalents) 10 12	Requirement Check Yes Yes Weekly Requirement Check
Alternate Maximum Meat/Meat Alternate Minimum Grain Maximum Grain	2.00 2.00 Monday 2.00 2.00	2.50 2.50 Tuesday 3.00 3.00	2.00 2.00 Wednesday 2.00	2.00 2.00 Thursday 2.00 2.00	2.00 2.00 Friday 2.00	10.50 10.50 Weekly Total	Requirement (oz equivalents) 10 12 Weekly Requirement (oz equivalents) 10	Requirement Check Yes Yes Weekly Requirement Check Yes

Weekly Report Lunch, Grades 9-12

Weekly Requirement Check

Yes

	Monday	<u>Tuesday</u>	Wednesday	Thursday	<u>Friday</u>	Weekly Total	Weekly Requirement (cups)
Minimum Fluid Milk	1	1	1	1	1	5	5
Variety: Skim/Fat-Free Unflavored, Skim/Fat-Free Flavored, Low-fat (1% or less), Unflavored	Yes	Yes	Yes	Yes	Yes		
Low-fat (1% or less), Flavored							
Reduced Fat (2% fat) or Whole, Unflavored and Flavored							

Weekly Fruit Juice Limit Check (no more than half	Total Weekly Fruit	Total Weekly Fruit Juice	Percent of Total Weekly Fruit that is Juice	Weekly Requirement Check
of total fruit)	5	0	0.00%	Yes

Weekly Vegetable Juice Limit Check (no more than half	Total Weekly Vegetables	Total Weekly Vegetable Juice	Percent of total Weekly Vegetables that is Juice	Weekly Requirement Check
of total vegetables)	9	0	0.00%	Yes

Fruit, Milk, and Vegetable Subgroup Nutrient Assessment

Select the option best representing how each component is offered throughout the week.

Only select one option per component.

Include fat and sugars used during preparation of the food as well as any additional fats and/or sugars offered with the component.

Fruit (cups)					Milk (cups)					
Average serving size:	1	Total weekly servings:	5		Average serving size:	1	Total weekly servings:	5		
Fruit is offered throughout the week with added fat:		Fruit is offered throughout the week with added sugar:			What 2 to	uring the week?				
	Less than 30% of the total fruit offerings		Less than 30% of the total fruit offerings			Nonfat unflavored	& nonfat fl	avored		
1 ()	30% to 70% of the total fruit offerings		30% to 70% of the total fruit offerings			Nonfat unflavored	& low-fat (1%) unflavored		
	More than 70% of the total fruit offerings		More than 70% of the total fruit offerings			Low-fat (1%) unflav	ored & no	nfat flavored		
	Fruit not offered		Fruit not offered			Milk not offered				

Vegetable Subgroups

Select the option that best represents how each subgroup is offered throughout the week. Include fats and sugars added during preparation as well as any additional fats and/or sugars offered with the vegetables.

Dark Green Vegetables	,	Red/Orange Vegetables (cups)					
Estimated share of Dark Green vegetables to select:	3.13	Es	timated share of Red/C vegetables to select		3.00		
Dark Green vegetables are offered throughout the week with added fat:		Red/Orange vegetables are offered throughout the week with added fat:		offered	ange vegetables are throughout the week th added sugar:		
Less than 30% of the total	Dark Green offerings		Less than 30% of the total Red/Orange offerings		Less than 30% of the total Red/Orange offerings		
30% to 70% of the total Da	rk Green offerings		30% to 70% of the total Red/Orange offerings		30% to 70% of the total Red/Orange offerings		
More than 70% of the tota	l Dark Green offerings		More than 70% of the total Red/Orange offerings		More than 70% of the total Red/Orange offerings		
Dark Green vegetables not	offered		Red/Orange vegetables not offered		Red/Orange vegetables not offered		

Vegetable Subgroups											
	Select the option that best represents how each subgroup is offered throughout the week. Include fats and sugars added during preparation as well as any additional fats and/or sugars offered with the vegetables.										
Starchy Vegetables (cu	_	Other Vegetables (cups)									
Estimated share of Starchy vegetables to select:	.52	Estimated share of Other vegetables to select:									
Starchy vegetables are offered throu with added fat:	ighout the week	Oth	er vegetables are offered through with added fat:	out the week							
Less than 30% of the total S	Starchy offerings		Less than 30% of the total Othe	r offerings							
30% to 70% of the total Sta	rchy offerings		30% to 70% of the total Other o	fferings							
More than 70% of the total	Starchy offerings		More than 70% of the total Oth	er offerings							
Starchy vegetables not offe	red		Other vegetables not offered								

Vegetable Subgroups

Select the option that best represents how each subgroup is offered throughout the week. Include fats and sugars added during preparation as well as any additional fats and/or sugars offered with the vegetables.

Beans/Peas (legumes) (cups)	
Estimated share of Beans/Peas to select:	0.52
Beans/Peas offered throughout the week with added fat:	
Less than 30% of the total Beans/Peas (legumes	s) offerings
30% to 70% of the total Beans/Peas (legumes) of	offerings
More than 70% of the total Beans/Peas (legume	es) offerings
Beans/Peas not offered	

Simplified Nutrient Assessment for Lunch, Grades 9-12

Main Dish Simplified Nutrient Data Entry

Enter the calories and saturated fat for one serving of the main dish and the number of servings planned during the week. Only include the calories and saturated fat for the main dish and any components included as part of the main dish. The number of planned servings should include all sites serving the menu type.

Use standard rounding procedures to two decimal points.

M2

M1	M2	M3	M4	M5
Meal Name This column is pre-populated with the meal names entered on the "All Meals" tab.	Main Dish The part of the meal that is associated with the information enter in columns M3-M5	Calories/ Serving (kcal)	Saturated Fat/ Serving (g)	Number of planned servings for the week
Example: Chicken Nuggets w/ Roll & Honey Sauce	Chicken Nuggets	250	4	100
Roast Pork with Rice	Roast Pork	154	3.67	100
Beef & Macaroni w/ Whole Wheat Roll	Beef & Macaroni	283	4.4	100
Chicken Salad Sandwich on Whole Wheat Bread	Chicken Salad Sandwich	305	2.09	100
Baked Cajun Fish w/ Cornbread	Baked Cajun Fish	128	1.75	100
Cheese Pizza w/ Whole Grain Crust	Cheese Pizza	340	3	100

Other Items: Sides, Desserts, Condiments Nutrient Data Entry

Enter the calories and saturated fat for each side, dessert and condiment offered. Also enter the number of servings planned during the week. Do not include fruit or vegetable based sides.

Use standard rounding procedures to two decimal points.

01	02	O3	04	
Dessert, Side or Condiment	Calories/ Serving (kcal)	Saturated Fat/ Serving (g)	Number of planned servings for the week	
Example: Small Cookie	50	1	100	
Brown Rice	108	.18	100	
Whole Wheat Roll	74	.23	100	
Margarine	35	.8	200	
Apple Cobbler	299	2.96	100	
Cornbread	108	.45	100	
Italian Dressing	186	2.85	100	
Creamy Dip for Vegetables	52	.61	100	

Simplified Nutrient Assessment Summary

Daily Amounts Based on Average for a 5-day Week

Nutrient	Measure	Required Range	Assessment
Calories	Daily Average	750-850	Estimated calories are
	826.14	kcal	within the required range
Saturated Fat	Percent of Calories	Less than	Estimated percent of
	8.00%	calories	saturated fat meets the requirement

NOTE:

Do **NOT** submit Certification documents to the CDE OSN if the summary table has

ANY RED BOXES.

If the Certification documents are submitted to the CDE OSN with a

YELLOW BOX,

a written corrective action plan is required.

Certification Sample Menu				
<u>Monday</u>	<u>Tuesday</u>			
2 ounces roast pork 1 cup steamed brown rice 1 cup Orange Glazed Sweet Potatoes (1 cup Red/Orange) 1 cup grapes 1 cup 1% milk OR 1 cup nonfat milk *daily salad	1 cup Beef & Macaroni (2 .5 oz Meat/Meat Alternate, 1/4 cup Red/Orange, tomatoes 1/8 cup Onion, Other), 1 oz eq Grains- non Whole Grain Rich) 1 (1 oz) whole wheat roll (1 oz eq Whole Grain Rich Grains) 1 teaspoon margarine 1/2 cup steamed fresh zucchini (1/2 cup Other) 1 banana- medium (1/2 cup fruit) 1 portion Apple Cobbler– (1/2 cup fruit and 1 oz eq Grains – Non- Whole Grain Rich) 1 cup 1% milk OR 1 cup nonfat milk *daily salad			
<u>Wednesday</u>	<u>Thursday</u>			
½ cup Chicken salad (2 oz Meat/Meat Alternate) 2 slices whole wheat bread (2 oz eq Whole Grain Rich Grains) 1 cup fresh steamed broccoli and cauliflower (1/2 cup Other, ½ cup Dark Green) 1 cup fresh strawberries, sliced (1 cup fruit) 1 cup 1% milk OR 1 cup nonfat milk *daily salad	1 portion Baked Cajun Fish (2 oz Meat /Meat Alternate) 2 pieces Cornbread (2 oz Whole Grain Rich) 1 teaspoon margarine 2/3 cup Baked Beans (½ cup Legume) 1 cup romaine salad (1/2 cup Dark Green) 2 tablespoons Italian Dressing 1 cup canned apricot halves in light syrup (1 cup fruit) 1 cup 1% milk OR 1 cup nonfat milk *daily salad			
<u>Friday</u>				
1 slice cheese pizza with whole grain crust (2 oz Meat Alternate, 2 oz eq Whole Grain Rich Grains, 1/8 cup tomato paste, Red/Orange) ½ cup peas, cooked from frozen, drained, w/o salt (1/2 cup Starchy) ½ cup cherry tomatoes (1/2 cup Red/Orange) 2 tablespoons Creamy Dip for Vegetables 1 cup peach slices - light syrup (1 cup fruit) 1 cup 1% milk OR 1 cup nonfat milk *daily salad	*daily salad: 1 cup romaine (credits as ½ cup Dark Green) ½ cup tomato (Red/Orange) ½ cup cucumber (Other)			