## Grains and Breads

| GROUP A | MINIMUM SERVING SIZE FOR GROUP A |
| :---: | :---: |
| - Bread type coating <br> - Bread sticks (hard) <br> - Chow mein noodles <br> - Crackers (saltines and snack crackers) <br> - Croutons <br> - Pretzels (hard) <br> - Stuffing (dry) Note: weights apply to bread in stuffing. | $\begin{array}{\|l} \hline 1 \text { serving }=20 \mathrm{gm} \text { or } 0.7 \mathrm{oz} \\ 3 / 4 \text { serving }=15 \mathrm{gm} \text { or } 0.5 \mathrm{oz} \\ 1 / 2 \text { serving }=10 \mathrm{gm} \text { or } 0.4 \mathrm{oz} \\ 1 / 4 \text { serving }=5 \mathrm{gm} \text { or } 0.2 \mathrm{oz} \end{array}$ |
| GROUP B | MINIMUM SERVING SIZE FOR GROUP B |
| - Bagels <br> - Batter type coating <br> - Biscuits <br> - Breads (white, wheat, whole wheat, French, Italian) <br> - Buns (hamburger and hotdog) <br> - Crackers (graham crackers - all shapes, animal crackers) <br> - Egg roll skins <br> - English muffins <br> - Pita bread (white, wheat, whole wheat) <br> - Pizza crust <br> - Pretzels (soft) <br> - Rolls (white, wheat, whole wheat, potato) <br> - Tortillas (wheat or corn) <br> - Tortilla chips (wheat or corn) <br> - Taco shells | $\begin{array}{\|l} \hline 1 \text { serving }=25 \mathrm{gm} \text { or } 0.9 \mathrm{oz} \\ 3 / 4 \text { serving }=19 \mathrm{gm} \text { or } 0.7 \mathrm{oz} \\ 1 / 2 \text { serving }=13 \mathrm{gm} \text { or } 0.5 \mathrm{oz} \\ 1 / 4 \text { serving }=6 \mathrm{gm} \text { or } 0.2 \mathrm{oz} \end{array}$ |
| GROUP C ${ }^{1}$ | MINIMUM SERVING SIZE FOR GROUP C |
| - Cookies $^{2}$ (plain) <br> - Cornbread <br> - Corn muffins <br> - Croissants <br> - Pancakes <br> - Pie crust (dessert pies ${ }^{2}$, fruit turnovers ${ }^{3}$, and meat/meat alternate pies) <br> - Waffles | $\begin{aligned} & \hline 1 \text { serving }=31 \mathrm{gm} \text { or } 1.1 \mathrm{oz} \\ & 3 / 4 \text { serving }=23 \mathrm{gm} \text { or } 0.8 \mathrm{oz} \\ & 1 / 2 \text { serving }=16 \mathrm{gm} \text { or } 0.6 \mathrm{oz} \\ & 1 / 4 \text { serving }=8 \mathrm{gm} \text { or } 0.3 \mathrm{oz} \end{aligned}$ |

1 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.
2 Allowed only for desserts under the enhanced food-based menu planning alternative specified in $\S 210.10$ and supplements (snacks) served under the NSLP, SFSP, and CACFP.
3 Allowed for desserts under the enhanced food-based menu planning alternative specified in $\$ 210.10$ and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

| GROUP D | MINIMUM SERVING SIZE FOR GROUP D |
| :---: | :---: |
| - Doughnuts ${ }^{3}$ (cake and yeast raised, unfrosted) <br> - Granola bars ${ }^{3}$ (plain) <br> - Muffins (all, except corn) <br> - Sweet roll ${ }^{3}$ (unfrosted) <br> - Toaster pastry ${ }^{3}$ (unfrosted) | $\begin{aligned} 1 \text { serving } & =50 \mathrm{gm} \text { or } 1.8 \mathrm{oz} \\ 3 / 4 \text { serving } & =38 \mathrm{gm} \text { or } 1.3 \mathrm{oz} \\ 1 / 2 \text { serving } & =25 \mathrm{gm} \text { or } 0.9 \mathrm{oz} \\ 1 / 4 \text { serving } & =13 \mathrm{gm} \text { or } 0.5 \mathrm{oz} \end{aligned}$ |
| GROUP E | MINIMUM SERVING SIZE FOR GROUP E |
| - Cookies ${ }^{2}$ (with nuts, raisins, chocolate pieces and/or fruit purees) <br> - Doughnuts ${ }^{3}$ (cake and yeast raised, frosted or glazed) <br> - French toast <br> - Grain fruit bars ${ }^{3}$ <br> - Granola bars ${ }^{3}$ (with nuts, raisins, chocolate pieces and/or fruit) <br> - $\quad$ Sweet rolls ${ }^{3}$ (frosted) <br> - Toaster pastry ${ }^{3}$ (frosted) | $\begin{array}{\|l} \hline 1 \text { serving }=63 \mathrm{gm} \text { or } 2.2 \mathrm{oz} \\ 3 / 4 \text { serving }=47 \mathrm{gm} \text { or } 1.7 \mathrm{oz} \\ 1 / 2 \text { serving }=31 \mathrm{gm} \text { or } 1.1 \mathrm{oz} \\ 1 / 4 \text { serving }=16 \mathrm{gm} \text { or } 0.6 \mathrm{oz} \end{array}$ |
| GROUP F | MINIMUM SERVING SIZE FOR GROUP F |
| - Cake ${ }^{2}$ (plain, unfrosted) <br> - Coffee cake ${ }^{3}$ |  |
| GROUP G | MINIMUM SERVING SIZE FOR GROUP G |
| - Brownies $^{2}$ (plain) <br> - Cake ${ }^{2}$ (all varieties, frosted) | $\begin{aligned} & \hline 1 \text { serving }=115 \mathrm{gm} \text { or } 4 \mathrm{oz} \\ & 3 / 4 \text { serving }=86 \mathrm{gm} \text { or } 3 \mathrm{oz} \\ & 1 / 2 \text { serving }=58 \mathrm{gm} \text { or } 2 \mathrm{oz} \\ & 1 / 4 \text { serving }=29 \mathrm{gm} \text { or } 1 \mathrm{oz} \\ & \hline \end{aligned}$ |
| GROUP H | MINIMUM SERVING SIZE FOR GROUP H |
| - Barley <br> - Breakfast cereals (cooked) ${ }^{4}$ <br> - Bulgur or cracked wheat <br> - Macaroni (all shapes) <br> - Noodles (all varieties) <br> - Pasta (all shapes) <br> - Ravioli (noodle only) <br> - Rice (enriched white or brown) | 1 serving = $1 / 2$ cup cooked (or 25 gm dry) |
| GROUP I | MINIMUM SERVING SIZE FOR GROUP I |
| - Ready to eat breakfast cereal (cold dry) ${ }^{4}$ | 1 serving = $3 / 4$ cup or 1 oz, whichever is less |

4 Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfasts served under the SBP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.

