

Child and Adult Care Food Program (CACFP)

Sample Hot Breakfast Menus for CACFP Child Care Centers and Homes

These sample breakfast menus for CACFP child care centers, family day care homes, emergency shelters, and at-risk afterschool care centers reflect the meal pattern requirements of the U.S. Department of Agriculture's (USDA) final rule, *Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010*, effective October 1, 2017. Serving sizes are for ages 3-5 and can be adjusted for other ages. Some of the sample menus include additional meal pattern components or exceed the minimum serving requirements.

The CACFP breakfast meal pattern for ages 3-5 requires $\frac{3}{4}$ cup of low-fat unflavored or fat-free unflavored milk; $\frac{1}{2}$ cup of vegetables, fruits, or both; and $\frac{1}{2}$ serving of grains. Meat/meat alternates may substitute for the entire grains component up to three times per week. For information on the CACFP meal patterns, see the Connecticut State Department of Education's (CSDE) handout, *CACFP Meal Patterns for Children*, the CSDE's guide, *Meal Pattern Requirements for CACFP Child Care Programs*, and the CSDE's *Meal Patterns for CACFP Child Care Programs* and *Crediting Foods in CACFP Child Care Programs* webpages.

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

Abbreviations

M = milk component

G = grains component

FV = vegetables and fruits component

MMA = meat/meat alternates substitute for grains ¹

A = additional creditable food (not full serving)

O = other food (noncreditable)

WGR = whole grain-rich

Tbsp = tablespoon

c = cup

tsp = teaspoon

oz = ounce



See page 4 for menu planning notes. For information on noncreditable foods, see the CSDE's handout, *Noncreditable Foods in CACFP Child Care Programs*.

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	M ¾ cup	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)
	G ½ serving	Scrambled eggs (½ large) ¹ MMA	Toasted whole-grain English muffin (½ oz) ² WGR	Oatmeal (¼ c) ³ WGR	Hot bread pudding: enriched bread (½ oz) ²	Whole-grain pancakes (1 oz) ² WGR
	FV ½ cup	Hash-brown potatoes (½ c)	Sliced strawberries (½ c)	Blueberries (½ c)	Mandarin oranges in juice (½ c) ⁵	Warm cinnamon apple slices (½ c)
	A		Low-fat cheese (½ oz)		Vanilla yogurt (¼ c) ⁴	Syrup (½ Tbsp)
	O	Jelly (1 tsp) or margarine (1 tsp)		Brown sugar (1 tsp)		
Week 2	M ¾ cup	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)
	G ½ serving	Breakfast pizza: whole-wheat pita (½ oz) ² WGR	Enriched cream of wheat cereal (¼ c) ³	Avocado Toast: whole-wheat toast (½ oz) ² WGR	Hot spiced quinoa (¼ c) ² WGR with berries	Cinnamon noodle kugel: enriched noodles (¼ c) ²
	FV ½ cup	Pineapple-orange juice (½ c) ⁵	Sliced pears (½ c)	Fresh peach slices (½ cup)	Diced strawberries (½ c)	Canned apricots in juice (½ c) ⁵
	A	Pizza sauce (2 Tbsp) Low-fat mozzarella cheese (½ oz)		Fried egg (½ large) Mashed avocado (¼ cup)		
	O		Brown sugar (1 tsp)	Honey (1 tsp)		
Week 3	M ¾ cup	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)
	G ½ serving	Cheese quiche: eggs (½ large) ¹ MMA , enriched crust (½ oz) ³	Cinnamon oatmeal (¼ c) ³ WGR	Whole-grain waffles (½ oz) ² WGR	Hot whole-grain cereal (¼ c) ³ WGR	Warm whole-grain granola (¼ c) ³ WGR
	FV ½ cup	Sliced oranges (½ c)	Diced apples (½ c)	Seasonal berries (½ c)	Diced peaches in juice (½ c) ⁵	Mango chunks (½ c)
	A		Raisins (½ Tbsp) ⁶			
	O			Syrup (1 Tbsp)	Brown sugar (1 tsp)	Low-fat yogurt (⅛ c) ⁴

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		Monday	Tuesday	Wednesday	Thursday	Friday
Week 4	M ¾ cup	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)
	G ½ serving	Warm enriched banana bread (1 oz) ²	Enriched cornmeal pancakes (1 oz) ²	Apple cinnamon oatmeal (¼ c) ³ WGR	Veggie omelet: eggs (½ large) and cheese (⅛ oz) ¹ MMA	Toasted cheese triangles: whole-grain tortilla (½ oz) ² WGR
	FV ½ cup	Papaya slices (½ c)	Warm blueberry sauce (¼ c blueberries) Orange juice (¼ c) ⁵	Sliced strawberries (½ c)	Peppers and mushrooms (¼ c) Tangerine segments (¼ c)	Veggie salsa (¼ c) Sliced green grapes (¼ c)
	A			Raisins (2 tsp) ⁶		Low-fat shredded cheese (1 ounce)
	O					
Week 5	M ¾ cup	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)	Low-fat unflavored milk (¾ c)
	G ½ serving	Whole-grain French toast (1 ¼ oz) ² WGR	Scrambled eggs (½ large) ¹ MMA with spinach and mushrooms	Grilled ham (¼ oz) and cheese (¼ oz) ¹ MMA on roll	Apple cinnamon oatmeal (¼ cup) ³ WGR	Toasted whole-grain bagel (½ oz) ² WGR
	FV ½ cup	Banana slices (¼ c) Blueberries (¼ c)	Spinach, cooked (¼ c) Mushrooms (¼ c)	Pineapple tidbits in juice (½ cup) ⁵	Sliced peaches (½ cup)	Cantaloupe slices (½ c)
	A		Fresh veggie salsa (⅛ c)	Whole-wheat roll (½ oz) ² WGR		
	O	Syrup (2 Tbsp)				Margarine (1 tsp) and jelly (1 tsp)

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Menu planning notes

- ¹ Meat/meat alternates may substitute for the entire grains component at breakfast up to three times per week. A ½-ounce serving of meat/meat alternates substitutes for ½ serving of the grains component (the minimum amount for ages 3-5). For more information, see the USDA's handout, [Serving Meat and Meat Alternates at Breakfast](#), and the CSDE's handouts, [Crediting Meat/Meat Alternates in the CACFP](#) and [Crediting Deli Meats in the CACFP](#).
- ² To credit as the grains component, a whole grain, enriched grain, bran, or germ must be the first ingredient or the greatest ingredient by weight. For information on identifying creditable grains, see the CSDE's handout, [How to Identify Creditable Grains in the CACFP](#). Determine CACFP crediting and WGR information and compliance with the CCCNS for commercial grains by using the CSDE's worksheet, [Child Care Worksheet 1: Crediting Commercial Grains in the CACFP](#). At least one serving per day must be WGR. The USDA's [CACFP Best Practices](#) recommends at least two servings of WGR grains per day. WGR foods contain at least 50 percent whole grains and any remaining grains are enriched. For more information, see the CSDE's handout, [Whole Grain-rich Criteria for the CACFP](#). Except for sweet crackers such as graham crackers and animal crackers, grain-based desserts cannot credit, e.g., cookies, sweet pie crusts, doughnuts, cereal bars, granola bars, sweet rolls, pastries, toaster pastries, cake, and brownies. The CSDE recommends not serving sweet crackers more than twice per week between all meals and snacks. For more information, see the USDA's handout, [Grain-Based Desserts in the CACFP](#). Through September 30, 2019, all grains must meet the applicable weights or volumes in [Serving Sizes for Grains in the CACFP](#) or provide the minimum creditable grains per serving. For more information, see the CSDE's handout, [Calculation Methods for Grain Servings in the CACFP](#). Recipes for products made on site must contain a sufficient amount of whole or enriched grains to meet the minimum grain serving. Determine CACFP crediting and WGR information and compliance with the CCCNS by using the CSDE's worksheets, [Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP](#) or [Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP](#).
- ³ Breakfast cereals (ready-to-eat and cooked) cannot contain more than 6 grams of sugar per dry ounce. Through September 30, 2019, the required amount for ½ serving of hot breakfast cereals for ages 3-5 is ¼ cup cooked or 13 grams dry. Beginning October 1, 2019, the serving size changes to ounce equivalents. The required amount for ½ ounce equivalent is ¼ cup cooked or 14 grams dry. Determine the CACFP crediting and WGR information and compliance with the CSDE's recommended CCCNS by using the CSDE's worksheets, [Child Care Worksheet 2: Crediting Ready-to-eat \(RTE\) Breakfast Cereals in the CACFP](#) or [Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP](#). For more information, see the CSDE's handout, [Crediting Breakfast Cereals in the CACFP](#).
- ⁴ Yogurt (regular and soy) cannot contain more than 23 grams of total sugars per 6 ounces (no more than 3.83 grams per ounce). For more information, see the CSDE's handout, [Crediting Yogurt in the CACFP](#).
- ⁵ Pasteurized full-strength juice can meet the vegetables or fruits component at only one meal or snack per day. Juice includes all fruit and vegetable juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice. For more information, see the CSDE's handouts, [Crediting Juice in the CACFP](#) and [Crediting Smoothies in the CACFP](#).
- ⁶ Dried fruit credits as twice the volume served, e.g., ¼ cup of raisins credits as ½ cup of the fruits component. The minimum creditable amount for the fruits component is ⅛ cup, which equals 1/16 cup or 1 tablespoon of dried fruit. Amounts of dried fruit less than 1 tablespoon do not credit.

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

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

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