## LUNCH MEAL PATTERN

(FIVE-DAY WEEK)

| Required Meal Components | Grades K-5 |  | Grades 6-8 |  | Grades K-8* |  | Grades 9-12 |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Daily | Weekly | Daily | Weekly | Daily | Weekly | Daily | Weekly |
| Fruit (Cups) | 1/2 | $21 / 2$ | 1/2 | $21 / 2$ | 1/2 | $21 / 2$ | 1 | 5 |
| Vegetables (Cups) | 3/4 | $33 / 4$ | 3/4 | 3 3/4 | 3/4 | $33 / 4$ | 1 | 5 |
| Dark Green <br> Red/Orange <br> Beans/Peas (Legumes) <br> Starchy <br> Other <br> Additional to reach total |  | $\begin{aligned} & 1 / 2 \\ & 3 / 4 \\ & 1 / 2 \\ & 1 / 2 \\ & 1 / 2 \\ & 1 \\ & \hline \end{aligned}$ |  | $\begin{aligned} & 1 / 2 \\ & 3 / 4 \\ & 1 / 2 \\ & 1 / 2 \\ & 1 / 2 \\ & 1 \\ & \hline \end{aligned}$ |  | $\begin{aligned} & 1 / 2 \\ & 3 / 4 \\ & 1 / 2 \\ & 1 / 2 \\ & 1 / 2 \\ & 1 \\ & \hline \end{aligned}$ |  | $\begin{gathered} 1 / 2 \\ 11 / 4 \\ 1 / 2 \\ 1 / 2 \\ 3 / 4 \\ 11 / 2 \\ \hline \end{gathered}$ |
| Grains (oz. equivalents) | 1 | 8-9** | 1 | 8-10** | 1 | 8-9** | 2 | 10-12** |
| Meat/Meat Alternate (oz. equivalents) | 1 | 8-10** | 1 | 9-10** | 1 | 9-10** | 2 | 10-12** |
| Fluid Milk (Cups) | 1 | 5 | 1 | 5 | 1 | 5 | 1 | 5 |


| Required Dietary <br> Specifications | Grades K-5 | Grades 6-8 | Grades K-8* | Grades 9-12 |
| :--- | :---: | :---: | :---: | :---: |
| Calorie Range <br> (daily average) | $550-650$ | $600-700$ | $600-650$ | $750-850$ |
| Saturated Fat <br> (\% of total calories) | $<10$ | $<10$ | $<10$ | $<10$ |
| Trans Fat (grams) | 0 | 0 | 0 | 0 |
| Sodium (milligrams) | 1230 mg or less | 1360 mg or less | 1230 mg or less | 1420 mg or less |

## Important Notes:

## *K-8 Meal Pattern

The K-8 meal pattern is only for schools with grade configurations that prevent students from being separated into the required grade groups (K-5 and 6-8) at lunch. Examples include schools with grades K-8 or grades $5-8$ where students from different grade groups eat together during the same lunch period. If students can be served separately in their appropriate grade groups, schools must use the required meal patterns for grades K-5 and 6-8.

## **Weekly Grains and Meat/Meat Alternate Ranges

THERE IS NO MAXIMUM GRAIN OR MEAT/MEAT ALTERNATE REQUIREMENT. Menus are not required to comply with the maximums indicated, but must meet the minimum requirements and stay within the calorie ranges. The weekly maximums provide a guide to help schools plan age-appropriate meals that meet the calorie, saturated fat and sodium requirements.

## Meat/Meat Alternate:

$>$ The serving size refers to the edible portion of cooked lean meat, poultry or fish served (i.e. cooked lean meat without bone)
$>$ Meat/meat alternates must be served in a main dish or a main dish and one other food item
$>$ A 1 ounce equivalent (oz. eq.) serving equals:
> 1 oz. lean meat, poultry, fish or cheese
$>1 / 4$ cup cooked beans/peas (legumes)
$>1 / 2$ large egg
> 2 Tbsp. nut butters
> 1 oz. nuts or seeds
> $1 / 2$ cup yogurt or soy yogurt
> $1 / 4$ cup commercial tofu containing at least 5 grams protein

## Fruit

$>$ Fruit juice may only be offered to meet $50 \%$ of the weekly fruit component. Only $100 \%$ full strength pasteurized juice is allowed
> Fruit includes fresh, frozen, canned in light syrup, water or juice and dried.
$>$ All fruits credit based on volume except dried fruit credits as twice the volume served (e.g. $1 / 4$ cup dried fruit credits as $1 / 2$ cup fruit)
$>$ Larger amounts of fruit may be offered if meals do not exceed the weekly limit for calories, saturated fat and sodium

## Vegetables:

$>$ All vegetables credit based on volume except raw leafy greens count as half the volume served (e.g. 1 cup equals $1 / 2$ cup vegetable)
$>$ Vegetable subgroup requirements are weekly, however, daily minimum vegetable requirements must be met. Refer to the School Lunch Meal Pattern Subgroup Fact Sheet (\#138) for specific vegetables in each subgroup.
> Any vegetable subgroup may be offered as "additional" vegetables to meet the total weekly vegetable requirements
$>$ Larger amounts of vegetables may be offered if meals do not exceed the weekly limit for calories, saturated fat and sodium

## Grains:

$>$ All grains must be whole grain-rich (WGR), i.e., the product contains at least 50 percent whole grains, any remaining grains are enriched and any non-creditable grains are less than 2 percent ( $1 / 4$ ounce equivalent) of the product formula. For more information, see Whole Grain Resource for NSLP and SBP Manual
$>$ All grains must meet the serving sizes specified in the WGR Ounce Equivalent Requirements for School Nutrition Programs Chart
$>$ Up to 2 oz. eq. per week may be a grain based dessert as long as menus meet all dietary specifications

## Milk:

At least two varieties must be offered daily from the following choices only:
$>$ Low fat (1\%) unflavored
$>$ Fat free unflavored or flavored

## Nutrient Standards:

$>$ Nutrient standards are daily amounts based on the average for a five day week
$>$ The sodium limit (first target) applies through June 30, 2017.

