

National School Lunch Program (NSLP)

Five-day Lunch Meal Pattern for Grades 9-12 ¹

School Year 2015-16 (Effective July 1, 2015)

Food Components	GRADES 9-12	
	Daily	Weekly ²
Fluid Milk (cups) Low-fat (1%) unflavored or fat-free unflavored or flavored ³	1	5
Fruits (cups) ⁴ <i>Fruit juice cannot exceed half of the weekly fruits</i>	1	5
Vegetables (cups) ⁵ <i>Vegetable juice cannot exceed half of the weekly vegetables</i>	1	5
Dark Green ^{5, 6}	0	½
Red/Orange ^{5, 7}	0	1 ¼
Beans/Peas (Legumes) ^{5, 8}	0	½
Starchy ^{5, 9}	0	½
Other ^{5, 10}	0	¾
Additional vegetables to reach total ^{5, 11}	0	1 ½
Grains (ounce equivalents) ¹² <i>All grains must be whole grain-rich</i>	2	10-12
Meats and Meat Alternates (ounce equivalents) ¹³	2	10-12

DIETARY SPECIFICATIONS (NUTRITION STANDARDS) Daily Amount Based on the Average for a Five-day Week

Calories ^{14, 15}	750-850
Saturated Fat (percentage of total calories) ¹⁵	< 10
Sodium (milligrams) ^{15, 16}	≤ 1,420
Trans Fat (grams) ¹⁵	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving

◀ See page 2 for important menu planning notes ▶

The U.S. Department of Agriculture (USDA) prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal and, where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.) If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax: (202) 690-7442 or email at program.intake@usda.gov. Individuals who are deaf, hard of hearing, or have speech disabilities and wish to file either an EEO or program complaint please contact USDA through the Federal Relay Service at (800) 877-8339 or (800) 845-6136 (in Spanish). Persons with disabilities who wish to file a program complaint, please see information above on how to contact us by mail directly or by email. If you require alternative means of communication for program information (e.g., Braille, large print, audiotape, etc.) please contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). USDA is an equal opportunity provider and employer.



The State of Connecticut Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race, color, religious creed, sex, age, national origin, ancestry, marital status, sexual orientation, gender identity or expression, disability (including, but not limited to, intellectual disability, past or present history of mental disorder, physical disability or learning disability), genetic information, or any other basis prohibited by Connecticut state and/or federal nondiscrimination laws. The Department of Education does not unlawfully discriminate in employment and licensing against qualified persons with a prior criminal conviction. Inquiries regarding the Department of Education's nondiscrimination policies should be directed to: Levy Gillespie, Equal Employment Opportunity Director/ Americans with Disabilities Act Coordinator, State of Connecticut Department of Education, 25 Industrial Park Road, Middletown, CT 06457, 860-807-2101, Levy.Gillespie@ct.gov.

Five-day Lunch Meal Pattern for Grades 9-12

School Year 2015-16 (Effective July 1, 2015)

- ¹ The meal pattern shows the required amounts of each component that must be made available to each child to claim reimbursement for the meal. Meals may include larger amounts of any component if the weekly menu meets the dietary specifications for calories, saturated fat, trans fat and sodium. Use the U.S. Department of Agriculture's (USDA) [Food Buying Guide for School Meal Programs](#) to determine the amount of purchased food that meets the requirements. For processed foods, review [Child Nutrition \(CN\) labels](#) or [product formulation statements](#).
- ² A week equals five days. Schools that regularly operate for six or seven days must increase the weekly requirements by 20 percent for each additional day. Schools that regularly operate for less than five days must decrease the weekly requirements by 20 percent for each day less than five days. For more information, see [Menu Planning for Shorter and Longer Weeks](#).
- ³ Schools must offer at least two different varieties (fat content and/or flavor) of unflavored low-fat (1%) milk or fat-free milk (unflavored or flavored). Whole, reduced-fat (2%) and flavored low-fat milk cannot be served.
- ⁴ Fruits include 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., ¼ cup of dried fruit credits as ½ cup of fruit. Fruit juice must be pasteurized 100 percent full-strength juice and cannot exceed half of the weekly fruits component (see [Crediting Juice](#)). Serving whole fruits instead of juice is recommended.
- ⁵ All vegetables credit based on volume except raw leafy greens count as half the volume served (e.g., 1 cup equals ½ cup of vegetables) and tomato paste and puree credit based on the volume as if reconstituted (see the [Food Buying Guide](#)). Vegetable juice must be pasteurized 100 percent full-strength juice and cannot exceed half of the weekly vegetables component. For information on the vegetable subgroups, see [Vegetable Subgroups](#).
- ⁶ The dark green subgroup includes vegetables such as bok choy, broccoli, collard greens, dark green leafy lettuce, kale, mesclun, mustard greens, romaine lettuce, spinach, turnip greens and watercress.
- ⁷ The red/orange subgroup includes vegetables such as acorn squash, butternut squash, carrots, pumpkin, tomatoes, tomato juice and sweet potatoes.
- ⁸ The beans and peas (legumes) subgroup includes vegetables such as black beans, black-eyed peas (mature, dry), garbanzo beans (chickpeas), kidney beans, lentils, navy beans, soy beans, split peas and white beans. It does not include green peas, green lima beans and green (string) beans.
- ⁹ The starchy subgroup includes vegetables such as black-eyed peas (not dry), corn, cassava, green bananas, green peas, green lima beans, parsnips, plantains, taro, water chestnuts and white potatoes.
- ¹⁰ "Other" vegetables include all other vegetables such as artichokes, asparagus, avocado, beets, Brussels sprouts, cabbage, cauliflower, celery, cucumbers, eggplant, green beans, green peppers, iceberg lettuce, mushrooms, okra, onions, turnips, wax beans and zucchini. The "other" vegetables requirement may be met with any additional amounts from the dark green, red/orange and beans/peas (legumes) subgroups but not the starchy subgroup.
- ¹¹ Any vegetable subgroup may be offered as additional vegetables to meet the total weekly vegetable requirements.
- ¹² All grains must be whole grain-rich, i.e., the product contains at least 50 percent whole grains, any remaining grains are enriched and any noncreditable grains are less than 2 percent (¼ ounce equivalent) of the product formula. For more information, see [Criteria for Whole Grain-rich Foods](#). All grains must meet the serving sizes specified in [Whole Grain-rich Ounce Equivalents for School Nutrition Programs](#). Up to 2 ounce equivalents per week may be a grain-based dessert if menus meet the dietary specifications for calories, saturated fat, trans fat and sodium. Menus are not required to comply with the maximums for grains, but must meet the minimums and stay within the weekly calorie range. The weekly maximum provides a guide for planning age-appropriate meals that meet the calorie, saturated fat and sodium requirements.
- ¹³ The serving size refers to the edible portion of cooked lean meat, poultry or fish as served, e.g., cooked lean meat without bone. A 1-ounce equivalent serving equals 1 ounce of lean meat, poultry or fish, 1 ounce of cheese (low-fat recommended), 2 ounces of cottage cheese or ricotta (low-fat recommended), ¼ cup of cooked beans and peas (legumes), ½ large egg, 2 tablespoons of nut butters, 1 ounce of nuts or seeds, ¼ cup (2.2 ounces) of commercial tofu (containing at least 5 grams of protein), ½ cup of yogurt or soy yogurt and 1 ounce of alternate protein products (APP). APP must meet the USDA requirements specified in appendix A to Part 210 of the [NSLP regulations](#). Meat and meat alternates must be served in a main dish or a main dish and only one other food item. Allowable nuts and seeds include almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, walnuts, pine nuts, pistachios and soy nuts. Nuts and seeds cannot credit for more than 50 percent of the meat/meat alternates requirement. They must be combined with another meat/meat alternate to meet the minimum daily serving. Menus are not required to comply with the maximum for meat/meat alternates, but must meet the minimum and stay within the weekly calorie range. The weekly maximum provides a guide for planning age-appropriate meals that meet the calorie, saturated fat and sodium requirements.
- ¹⁴ The average daily amount of calories for a five-day school week must be at least the minimum value but no more than the maximum value.
- ¹⁵ Discretionary sources of calories (solid fats and added sugars) may be added if meals meet the dietary specifications for calories, saturated fat, trans fat and sodium.
- ¹⁶ This intermediate sodium limits (first target) applies through June 30, 2017. The second sodium target of ≤1,080 milligrams must be reached by July 1, 2017. The final sodium target of ≤740 milligrams must be reached by July 1, 2022.

For more information, see the Connecticut State Department of Education's (CSDE) [Menu Planning Guide for School Meals](#) and the CSDE's [Meal Patterns](#) Web page and [Crediting Foods](#) Web page or contact the [school nutrition programs](#) staff in the CSDE Bureau of Health/Nutrition, Family Services and Adult Education, 25 Industrial Park Road, Middletown, CT 06457.