Iowa CACFP Sample Menu Form for Children 1-18 years of age



Center name/site number Sunrise Child Care

Month and Year November 2020

Revised March 2017					
Meal Patterns	Monday Date23	Tuesday Date24	Wednesday Date25	Thursday Date26	Friday Date27
 Breakfast Grains, or meat/meat alternate (M/MA = no more than 3 times per week) Vegetables, Fruits or portions of both Fluid Milk Other Foods 	Milk (WM, SM, LM) Banana Bread (HM) Blueberries	Milk (WM, SM, LM) Toast Strawberries	Milk (WM, SM, LM) Cereal (WG) Bananas	CLOSED HAPPY THANKSGIVING	CLOSED
AM Snack (Select two of these five components) • Fluid Milk • Meat or meat alternate • Vegetables • Fruits • Grains	Milk (WM, SM, LM) Teddy Graham Crackers	Water Cottage Cheese Ritz Crackers	Water Chez-Its 100% Juice		
Lunch • Fluid Milk • Meat or meat alternate • Vegetables • Fruit/Vegetable • Grains • Other Foods	Milk (WM, SM, LM) Spaghetti & Meatballs Bread Sticks (WG) Broccoli Fruit Cocktail	Milk (WM, SM, LM) Cheesy Chicken w/Rice Casserole Corn Pears	Milk (WM, SM, LM) Ham & Cheese Sandwiches on WW bread Potato Wedges Peaches		
 PM Snack (Select two of these five components) Fluid Milk Meat or meat alternate Vegetables Fruits Grains 	Water Apples Pretzels	Water Oranges Wheat Thins	100% Juice Rice Cakes		
Supper • Fluid Milk • Meat or meat alternate • Vegetables • Fruit/Vegetable • Grains • Other Foods					

WM (whole milk) 1-2 year olds; SM (skim milk) 2+ year olds; CM (coconut milk) family preference; LM (lactose milk) family preference

Toddlers, 1-2 years of age must be served unflavored whole milk. Unflavored skim or 1% milk must be served to children ages 2-5. Fat free (skim) flavored milk may be served to children ages 6 and over. Record specific types of milk for each age group, meats, meat alternates (including cheese and yogurt), cereals, fruits, and vegetables. Label whole grain-rich foods as (WG), and deep-fat fried foods as (DF). Children up to age 4 may require texture modification or substitutions of some foods. Record menu substitutions and foods served for special diets.

Water must be available at all meals, but must not replace any required meal component.

Code USDA's best practices: (B) Cooked dried beans or peas, (L) Locally produced, (S) Seasonal, (P) Pre-fried, (DG) Dark green vegetable, (O) Orange vegetable, (R) Red vegetable

Code Iowa's best practices: (A) Vitamin A, (C) Vitamin C, (I) Iron, (F) Fresh, (Z) Frozen, (Chapter 2b describes best practice details.)

(N) Nutrition or food activity (HM) Homemade

Food-related book(s) to read: