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



Center name/site number Sunrise Child Care

Month and Year **MAY 2020**

Revised March 2017					
Meal Patterns	Monday Date25	Tuesday Date26	Wednesday Date 27	Thursday Date 28	Friday Date 29
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)	Milk (WM, SM, LM) Oatmeal Blueberries	Milk (WM, SM, LM) Cereal Bananas	Milk (WM, SM, LM) English muffins (WG) Strawberries	Milk (WM, SM, LM) Waffles Fruit cocktail
AM Snack (Select two of these five components) • Fluid Milk • Meat or meat alternate • Vegetables • Fruits • Grains		Milk (WM, SM, LM) Animal crackers	Chez-its (WG) Applesauce	Club crackers Cheese sticks	Yogurt Granola (WG)
Lunch Fluid Milk Meat or meat alternate Vegetables Fruit/Vegetable Grains Other Foods	Milk (WM, SM, LM)	Milk (WM, SM, LM) Bean & cheese burrito(WG) Corn Cantaloupe	Milk (WM, SM, LM) Roman bean soup Peaches Dinner rolls	Milk (WM, SM, LM) Egg salad sandwich(WG) Pears Carrots	Milk (WM, SM, LM) Chicken macaroni salad Broccoli Watermelon
PM Snack (Select two of these five components) • Fluid Milk • Meat or meat alternate • Vegetables • Fruits • Grains		Pretzels Apples	Black bean salsa Tortilla chips	Goldfish crackers Oranges	Graham crackers 100% juice
Supper • Fluid Milk • Meat or meat alternate • Vegetables • Fruit/Vegetable • Grains					

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:

Other Foods