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



Center name/site number Sunrise Child Care

Month and Year December 2019

Revised March 2017

Meal Patterns	Monday Date30	Tuesday Date 31	Wednesday Date 1	Thursday Date 2	Friday Date 3
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, SOY) Cereal (WG) Strawberries	Milk (WM, SM, SOY) Baked Pancakes Bananas	Closed	Milk (WM, SM, SOY) Cream of Wheat Blueberries	Milk (WM, SM, SOY) Banana Bread (HM) Mixed Fruit
AM Snack (Select two of these five components) • Fluid Milk • Meat or meat alternate • Vegetables • Fruits • Grains	Milk (WM, SM, SOY) Animal Crackers	Milk (WM, SM, SOY) Graham Crackers		Water Yogurt Granola (WG)	Water Humus (HM) Pita Chips
 Lunch Fluid Milk Meat or meat alternate Vegetables Fruit/Vegetable Grains Other Foods 	Milk (WM, SM, SOY) Cheesy Taco Pasta Peaches Peas	Milk (WM, SM, SOY) Ham & Bologna Sandwiches (WG) Pears Broccoli	Closed	Milk (WM, SM, SOY) Chicken Alfredo Green Beans Fruit Cocktail	Milk (WM, SM, SOY) Meatballs Corn Dinner Rolls (WG) Mandarin Oranges
PM Snack (Select two of these five components) • Fluid Milk • Meat or meat alternate • Vegetables • Fruits • Grains	100% Juice Trail Mix	Close @2:30		Water Cheese Crackers Applesauce	Water Cheese Club Crackers
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: