The School Lunch Pattern for Various Age/Grade Groups

The United States Department of Agriculture, National School Lunch Program requires that portions of meal components be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages.

Quantities Required to Offer									
Food Components	Ages 1-2	Ages 3-4	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:			
Meat or Meat Alternate (MMA)			8 oz /wk	9 oz /wk	10 oz /wk	Must be served in the main dish			
When combining K-5 & 6-8 to establish a K-8 group.			9 oz. / wk		20 02 7 1111	or as the main dish.			
Lean meat, poultry, fish	1 oz	1 ½ oz				Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.			
Cheese	1 oz	1 ½ oz		1 oz per day minimum	2 oz per day minimum				
Large egg(s)	1/2	3/4							
Cooked, dry beans or peas	¼ cup	3/8 cup	1 oz per day minimum						
Peanut butter (or any nut or seed butter)	2 Tbsp	3 Tbsp							
Peanuts, soy nuts, tree nuts or seeds*	½ oz. = 50%	¾ oz. = 50%							
Yogurt, plain or flavored, unsweetened or sweetened	4 oz. or ½ cup	6 oz. or ¾ cup							
Grains / Breads			8 oz eq per week	8 oz eq per week	10 oz eq				
When combining K-5 & 6-8 to establish a K-8 group.			8 oz. eq [×] /wk		per week	All grains must be 100%			
Servings of grains or breads must be 100% whole-grain rich.	5 per week at least ½ svg/day	8 per week at least 1svg/day	1 oz. eq. per day minimum	1 oz. eq. per day minimum	2 oz. eq. per day minimum	whole grain rich (WGR).			
Vegetable			3/4 cup every day		1 cup every day	No more than ½ of the total weekly requirement may be met with 100% full-strength vegetable juice.			
Dark Green	^	1/2 cup either or	½ cup/week		½ cup/week	In grades K-12 the vegetable subgroups need to be offered throughout the week. The amounts listed here are the minimum amount that must be offered during the week.			
Red/Orange	1/2 cup either or		¾ cup/week		1 ¼ cups/week				
Beans/Peas			½ cup/week		½ cup/week				
Starchy			½ cup/week		½ cup/week				
Other			½ cup/week		¾ cup/week				
Fruit			½ cup every day	½ cup every day	1 cup every day	No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.			
Milk (Fluid offered as beverage)	¾ cup (6 fl. oz)		½ pt (8 fl.		oz)	In grades K-12, fluid milk must be 1% unflavored, or fat free flavored or unflavored.			
Min and Max Calorie Ranges in an average 5-day week menu	517*		550-650	600-700	750-850	★= Menus for students Ages 1-2 and Ages 3-			
When combining K-5 & 6-8 to establish a K-8 group.			600 - 650			4 have a minimum calorie requirement of 517 calories averaged over the school week.			
Sodium (maximum average per week)			1230mg	1360mg	1420mg	K-8 group sodium max = 1230mg.			

^{*}As listed in program guidance, these items may be used to meet no more than 50% of the requirement and must be combined in the meal with at least 50% of other meat or meat alternates (1 oz nuts/seeds = 1 oz of cooked lean meat, poultry, or fish). Schools serving lunch 7 days per week should increase the weekly quantity by approximately 20% for each additional day. Food Buying Guide and FNS Instruction 783-1, Rev. 2, Grains and Bread Instruction provide the information for the minimum weight of a serving.

The School Breakfast Pattern for Various Age/Grade Groups

Quantities Required to Offer								
Required Component Offerings	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:				
Grains	1 oz. eq/day 7 oz. eq/week	1 oz. eq/day 8 oz. eq/week	1 oz. eq/day 9 oz. eq/week	100% of the grains offered must be				
WHEN CREATING A K-8 GROUP	8 02	Z EQ	whole grain rich.					
WHEN CREATING A K-12 GROUP		9 OZ EQ						
Fruit	1 cup / day 5 cups/wk	1 cup / day 5 cups / wk	1 cup / day 5 cups / wk	Reimbursable meal must contain a ½ cup fruit beginning SY 14-15				
Milk 1% or Fat Free Only	1 cup each day; 5 cups per week			Flavored milk <u>must</u> be Fat Free				
Calories	350-500 calories	400-550 calories	450-600 calories					
WHEN CREATING A K-8 GROUP	400-500	calories		Minimum and Maximum Calorie				
WHEN CREATING A K-12 GROUP	450-500 calories			Ranges in an average 5-day weekly menu				
WHEN CREATING A 6-12 GROUP	450 – 550 calories							
Meat / Meat Alternatives	0 oz eq	0 oz eq	0 oz eq	May be substituted for grains once the daily grain requirement is met.				
Sodium (maximum average per week)	540mg	600mg	640mg	When combining grade groups use the lower grade group sodium requirement.				