Meal Pattern for Children

BREAKFAST

3 REQUIRED COMPONENTS

Milk	1-2	3-5	6-18
fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	6 oz	8 oz

Vegetables/Fruits

Ages 1 - 18

vegetables, fruits, or portions of both *juice may only be served once/day	1/4 cup	1/2 cup	1/2 cup
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Grains

bread, biscuit, muffin	1/2 oz eq	1/2 oz eq	1 oz eq
cereal, cooked	1/4 cup	1/4 cup	1/2 cup
cereal, dry: granola	1/8 cup	1/8 cup	1/4 cup
cereal, dry: <i>flakes or rounds</i>	1/2 cup	1/2 cup	1 cup
cereal, dry: <i>puffed</i>	3/4 cup	3/4 cup	1 1/4 cup

Meat/Meat Alt. optional

lean meat, poultry, or fish	1/2 oz	1/2 oz	1 oz
cheese (natural/processed)	1/2 oz	1/2 oz	1 oz
cottage cheese, cheese food, cheese spread	1 oz	1 oz	2 oz
egg, whole	1/4 egg	1/4 egg	1/2 egg
yogurt	1/4 cup	1/4 cup	1/2 cup
nut/seed butter	1 Tbsp	1 Tbsp	2 Tbsp

conversions:

1/2 c = 4 oz 1 pint = 2 c 3/4 c = 6 oz 1 quart = 2 pints = 4 c 1 c = 8 oz 1 gallon - 4 quarts = 16 c Please note, portions listed are minimums. Serving larger portions is encouraged, especially to older children and those that ask for more.

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Meal Pattern for Children

LUNCH & SUPPER



5 required components

Milk	1-2	3-5	6-18
fluid milk 1 year olds: unflavored whole milk 2-5: unflavored 1% or skim 6-18: unflavored or flavored 1% or skim	4 oz	6 oz	8 oz

Vegetables

Ages 1 - 18

vegetables *juice may only be served once/day	1/8 cup	1/4 cup	1/2 cup
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Fruits

Grains

bread, biscuit, roll, bun, tortilla, crackers	1/2 oz eq	1/2 oz eq	1 oz eq
pasta, rice, grits	1/4 cup	1/4 cup	1/2 cup

Meat/Meat Alt.

lean meat, poultry, or fish	1 oz	1 1/2 oz	2 oz
cheese (natural/processed)	1 oz	1 1/2 oz	2 oz
cottage cheese, cheese food, cheese spread	2 oz	3 oz	4 oz
cooked dry beans or peas	1/4 cup	3/8 cup	1/2 cup
egg, whole	1/2 egg	3/4 egg	1 egg
yogurt	1/2 cup	3/4 cup	1 cup
nut/seed butter	2 Tbsp	3 Tbsp	4 Tbsp
nuts and seeds	1/2 oz = 50%	3/4 oz = 50%	1 oz = 50%

conversions:

for C	hild	ren
8 SNACK 2 required components only 1 may be a beverage		
1-2	3-5	6-18
4 oz	4 oz	8 oz
1/2 cup	1/2 cup	3/4 cup
1/2 cup	1/2 cup	3/4 cup
1/2 oz eq	1/2 oz eq	1 oz eq
1/4 cup	1/4 cup	1/2 cup
1/8 cup	1/8 cup	1/4 cup
1/2 cup	1/2 cup	1 cup
3/4 cup	3/4 cup	1 1/4 cup
]	SNACK red compo may be a beve 1–2 4 oz 1/2 cup 1/2 cup 1/2 cup 1/2 cup 1/2 cup 1/2 cup	red components 1-2 3-5 4 oz 4 oz 1/2 cup 1/2 cup 1/2 cup 1/2 cup

Meat/Meat Alt.

lean meat, poultry, or fish	1/2 oz	1/2 oz	1 oz
cheese (natural/processed)	1/2 oz	1/2 oz	1 oz
cottage cheese, cheese food, cheese spread	1 oz	1 oz	2 oz
cooked dry beans or peas	1/8 cup	1/8 cup	1/4 cup
egg, whole	1/2 egg	1/2 egg	1/2 egg
yogurt	1/4 cup	1/4 cup	1/2 cup
nut/seed butter	1 Tbsp	1 Tbsp	2 Tbsp
nuts and seeds	1/2 oz	1/2 oz	1 oz

 conversions:

 1/2 c = 4 oz
 1 pint = 2 c

 3/4 c = 6 oz
 1 quart = 2 pints = 4 c

 1 c = 8 oz
 1 gallon - 4 quarts = 16 c

Please note, portions listed are minimums. Serving larger portions is encouraged, especially to older children and those that ask for more.

Meal Pattern for Children

Important Reminders

- Children age one (after first birthday and prior to second), must receive unflavored whole milk.
- Children ages 2 5 must receive unflavored 1% (lowfat) fat-free (skim).
- Children ages 6 and older must receive unflavored or flavored 1% or fat-free.
- Children 12 13 months may continue to receive infant formula as they transition to unflavored whole milk.
- Breastmilk is creditable for children of any age.
- Children 24 25 months may receive whole or 2% milk as they transition to 1% or fat-free.
- The type(s) of milk served must be noted on the menu (fat content and unflavored or flavored).
- Refer to the *Milk Substitutes & Creditable Milks* list for creditable non-dairy substitutes.

- Fruits & Vegetables
 Vegetable or fruit juice must be full-strength, pasteurized, and 100% juice.
- Juice may not be served more than once per day.
- One cup of raw, leafy greens credits as 1/2 cup vegetable.
- 1/4 cup dried fruit, such as raisins, credits as 1/2 cup fruit.
- Lunch and supper must contain at least one vegetable and one fruit. A second, different vegetable may be served in place of fruit.

Grains

- All grains must be whole, enriched, or whole grain-rich.
- Pre-packaged grains must have enriched flour or meal or whole grains as the first ingredient (or 2nd after water). Sugar must not be the first ingredient.
- At least one serving of grains per day must be whole grain-rich and it must be noted on the menu (e.g. "WGR crackers"). 100% whole grain strongly encouraged.
- Corn masa and masa harina are considered whole grain-rich.
- Corn flour, corn meal, and other corn products must clearly state they are whole or enriched to be creditable as a grain. In order to be considered whole grain-rich, they must be whole or treated with lime (nixtamilized).
- Grain based-desserts such as cookies, donuts, granola/grain bars are not creditable.
- Cereals must have no more than 6 g sugar/dry ounce. See the *Florida WIC Approved Cereal* List.

Meat/Meat Alt.

- Commercially processed combination foods such as breaded chicken, pizza, and lasagna must have a CN Label or Product Formulation Statement identifying the meal pattern contribution.
- Meat/meat alternates are not required at breakfast but may be served as an extra or in place of the entire grains component no more than 3 times/week.
- Yogurt must have no more than 23 g sugar/ 6 oz.
- A serving of cooked beans or peas may credit as either a meat alternate or vegetable.













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