

How to Identify Creditable Grains for Preschoolers in the National School Lunch Program, School Breakfast Program, and Afterschool Snack Program

This guidance applies through September 30, 2021, to the meal patterns for preschoolers (ages 1-4) in the U.S. Department of Agriculture's (USDA) School Breakfast Program (SBP), National School Lunch Program (NSLP), Seamless Summer Option (SSO) of the NSLP, and Afterschool Snack Program (ASP) of the NSLP. Effective October 1, 2021, the required amount for the grains component changes to ounce equivalents. For detailed guidance on the grains component, see the Connecticut State Department of Education's (CSDE) guide, [Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP](#).



Preschool Crediting Criteria for Grains

The preschool meal patterns are the same as the meal patterns for the Child and Adult Care Food Program (CACFP). Therefore, the crediting and whole grain-rich (WGR) requirements for the grains component are different for preschoolers and grades K-12. For a comparison of these requirements, see the CSDE's handout, [Comparison of Meal Pattern Requirements for the Grains Component in School Nutrition Programs](#).

To credit as the grains component in the preschool meal patterns, grain foods must meet the requirements below.

- Grain products and recipes must contain a creditable grain (whole, enriched, bran, or germ) as the primary (greatest) ingredient by weight. **Note:** Bran and germ credit in the preschool meal patterns for the NSLP, SBP and ASP; and the ASP meal pattern for grades K-12. However, they do not credit in the NSLP and SBP meal patterns for grades K-12.
- Combination foods that contain a grain portion (such as pizza crust in pizza) must contain a creditable grain as the primary grain ingredient by weight, i.e., the greatest ingredient in the grain portion.
- Ready-to-eat (RTE) breakfast cereals (such as puffed rice cereals, whole grain rounds or flakes, and granola) and instant and regular hot breakfast cereals (such as oatmeal, cream of wheat, and farina) must contain a creditable grain as the first ingredient or be fortified; and cannot contain more than 6 grams of sugars per dry ounce.

For more information on creditable grains, see the CSDE's handouts, [Crediting Whole Grains in the NSLP and SBP](#), [Crediting Enriched Grains in the NSLP and SBP](#), and [Crediting Breakfast Cereals for Preschoolers in the NSLP, SBP, and ASP](#).

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Allowable Grains

The grains component for the preschool meal patterns includes a variety of products, such as:

- breads, biscuits, bagels, rolls, tortillas, and muffins;
- snack products, such as crackers (including animal crackers and graham crackers), hard pretzels, hard bread sticks, tortilla chips, and popcorn;
- cereal grains, such as buckwheat, brown rice, bulgur, and quinoa;
- RTE breakfast cereals;
- cooked breakfast cereals (instant and regular), such as oatmeal;
- bread products used as an ingredient in another menu item, such as combination foods, e.g., breading on fish or poultry and pizza crust in pizza; and
- pasta products, such as macaroni, spaghetti, noodles, orzo, and couscous.

Products that are 100 percent whole grain, such as whole-wheat bread and brown rice, provide the best nutrition and should be served most often.

Grain-based Desserts

Grain-based desserts cannot credit as the grains component in the preschool meal patterns. Examples of grain-based desserts include brownies, cookies, cakes, cupcakes, coffee cakes, cinnamon streusel quick breads, pie crusts in sweet pies (e.g., apple, coconut, blueberry, and pecan), cinnamon rolls, doughnuts, cereal bars, granola bars, breakfast bars, sweet rolls, pastries, toaster pastries, sweet scones (e.g., blueberry, raisin, and orange cranberry), rice pudding, and sweet bread pudding.



Grain-based desserts do not include graham crackers, animal crackers, muffins, quick breads such as banana bread and zucchini bread (except for cinnamon streusel), cornbread, pancakes, waffles, French toast, savory scones (such as cheese and herb), and pie crusts in entrees such as quiche, meat pies, and chicken pot pie. For more information, see the USDA's handout, [Grain-Based Desserts in the CACFP](#).

As a best practice, the USDA encourages school food authorities (SFAs) to limit sweet crackers (graham crackers and animal crackers) in preschool menus because of their higher sugar content. The CSDE recommends not serving sweet crackers more than twice per week, between all meals and ASP snacks served to preschoolers.

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Crediting Criteria

Creditable grains for the preschool meal patterns are whole grains, enriched grains, bran, and germ. The preschool crediting requirements are different for commercial grain products, breakfast cereals, combination foods that contain a grain portion, and grain foods made on site. These requirements are summarized below. The groups listed below (A-E and H-I) refer to the USDA's grain servings chart. For more information, see "Serving Size" on page 10.

Commercial grain products

Table 1 on page 7 summarizes the steps for identifying creditable commercial grain products in groups A-E (baked goods such as breads, rolls, muffins, crackers, and waffles) and group H (pasta and cereal grains such as quinoa, rice, and millet). These commercial grain products credit as the grains component if:

- a creditable grain is the first ingredient (or water is the first ingredient and a creditable grain is the second ingredient); or
- the manufacturer's product formulation statement (PFS) indicates that the combined weight of all creditable grains is the greatest ingredient by weight. For information on PFS forms, see the CSDE's handouts, *Product Formulation Statements* and *Accepting Processed Product Documentation*, and the USDA's handouts, *Product Formulation Statement for Grains: Servings* (through September 30, 2021), *Sample Completed Product Formulation Statement for Grains: Servings* (through September 30, 2021), *Product Formulation Statement for Grains: Ounce Equivalents* (effective October 1, 2021), *Sample Completed Product Formulation Statement for Grains: Ounce Equivalents* (effective October 1, 2021), and *Tips for Evaluating a Manufacturer's Product Formulation Statement*.

The ingredients statements below show examples of creditable commercial grain products.

Ingredients: *Enriched wheat flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)*, canola and/or sunflower oil, salt, contains 2% or less of: yeast, nonfat milk, sugar, baking soda, monocalcium phosphate, paprika, spices, celery, onion powder.

Ingredients: Water, *whole-wheat flour*, yeast, wheat gluten, contains less than 2% of each of the following: soybean oil, sugar, salt, calcium propionate (preservative), fumaric acid, baking soda, monocalcium phosphate, calcium sulfate, ammonium sulfate.

Ingredients: Water, *enriched flour (wheat flour, niacin, reduced iron, vitamin B1 [thiamin mononitrate], vitamin B2 [riboflavin], folic acid)*, *whole-wheat flour*, vegetable oil (soybean, palm, and/or canola oil), egg whites, *wheat bran*, sugar, contains 2% or less of leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), salt, malt flavoring, whey, soy lecithin.

If a creditable grain is not the first ingredient, but the commercial grain product contains more than one creditable grain, the SFA must obtain a PFS from the manufacturer to determine

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crediting information. To credit in the preschool meal patterns, the product's PFS must document that the combined weight of all creditable grains in the product is the greatest ingredient by weight. For examples of how to determine if commercial grain products credit in the preschool meal patterns, see the CSDE's handout, *Whole Grain-rich Criteria for Preschoolers in the NSLP, SBP, and ASP*. Menu planners may use the CSDE's Excel worksheet, *Child Care Worksheet 1: Crediting Commercial Grains in the CACFP*, to determine if commercial grain products comply with the preschool crediting criteria. For more information, see "Grain Crediting Worksheets" on page 12.

Breakfast cereals

Breakfast cereals include RTE cereals in group I (such as puffed rice cereals, round or flaked cereal, and granola) and instant and regular cooked cereals in group H (such as oatmeal, cream of wheat, and farina). Breakfast cereals credit as the grains component if:

- the first ingredient is a creditable grain or the cereal is fortified; and
- the cereal contains no more than 6 grams of sugar per dry ounce.

For examples of how to determine if breakfast cereals are creditable, see the CSDE's handout, *Crediting Breakfast Cereals for Preschoolers in the NSLP, SBP, and ASP*. Menu planners may use the CSDE's Excel worksheets, *Child Care Worksheet 2: Crediting Ready-to-eat (RTE) Breakfast Cereals in the CACFP* and *Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP*, to determine if breakfast cereals comply with the preschool crediting criteria. For more information, see "Grain Crediting Worksheets" on page 12.

Commercial combination foods

Table 2 on page 8 summarizes the steps for identifying creditable commercial combination food that contain a grain portion from groups A-E or H-I (such as pizza crust in pizza, noodles in lasagna, and breading or batter on meat, fish, or poultry). Commercial combination foods credit as the grains component if:

- the first grain ingredient is a creditable grain (or the first ingredient in the **grain portion** is a creditable grain, if the grain portion is listed separately); or
- the product's Child Nutrition (CN) label or manufacturer's PFS indicates that the combined weight of all creditable grains in the grain portion is the greatest ingredient by weight in the grain portion. For information on CN labels and PFS forms, see the CSDE's handouts, *Child Nutrition (CN) Labeling Program* and *Product Formulation Statements*.



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The ingredients statement below shows an example of a breaded chicken patty that lists the grain ingredients together with all other ingredients. This product credits as the grains component because the first **grain** ingredient (whole-wheat flour) is a creditable grain.

Ingredients: Boneless, skinless chicken breast with rib meat, water, *whole-wheat flour*, contains 2% or less of the following: dried garlic, dried onion, salt, sea salt, soybean oil, spice, sugar, torula yeast, turmeric, yeast, yeast extract. Breeding set in vegetable oil.



A commercial combination food that lists the ingredients for the grain portion **separately** credits as the grains component if a creditable grain is the first ingredient in the grain portion (or water is the first ingredient and a creditable grain is the second ingredient). The ingredients statement below shows an example of a breaded chicken patty that lists the grain portion separately (highlighted in yellow). This product credits as the grain component because the first grain ingredient in the **grain portion** (breeding) is a creditable grain (white whole-wheat flour).

Ingredients: Chicken, water, salt and natural flavor. **Breaded with: *white whole-wheat flour*, water, salt, *enriched yellow corn flour*, dried onion, dried garlic, dried yeast, brown sugar, extractives of paprika, and spices. Breeding set in vegetable oil.**

Foods made on site

Table 3 on page 9 summarizes the steps for identifying creditable grain foods and combination foods made on site by the SFA.

- Grain foods made on site (such as breads, rolls, muffins, waffles, and pancakes) are creditable if a creditable grain (or the combined weight of all creditable grains) is the greatest ingredient by weight in the SFA's standardized recipe.
- Combination foods made on site (such as pizza, lasagna, and breaded chicken) credit as the grains component if a creditable grain (or the combined weight of all creditable grains) is the greatest grain ingredient by weight in the SFA's standardized recipe.

For examples of how to determine if grain foods made on site are creditable, see the CSDE's handout, [Whole Grain-rich Criteria for Preschoolers in the NSLP, SBP, and ASP](#).

Menu planners may use the CSDE's Excel worksheets, [Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP](#) or [Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP](#), to determine if the grain portion of grain foods made on site complies with the preschool crediting criteria. For more information, see "[Grain Crediting Worksheets](#)" on page 12.

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Whole Grain-rich (WGR) Requirement

The preschool meal patterns require at least one serving of WGR grains per day. The USDA's *CACFP Best Practices* recommends at least two servings of WGR grains per day. WGR foods include 100 percent whole grains (every grain ingredient is whole grain) and foods that contain a blend of whole (at least 50 percent) and enriched grains. All WGR foods credit in the preschool meal patterns, but not all creditable grain foods are WGR. For information on the preschool WGR criteria, see the CSDE's handout, *Whole Grain-rich Criteria for Preschoolers in the NSLP and SBP*.

WGR criteria for preschoolers versus grades K-12

The WGR criteria for the NSLP and SBP meal patterns are different for preschoolers and grades K-12. Except for grain-based desserts, grain foods that meet the WGR criteria for grades K-12 will also meet the preschool WGR criteria. However, grain foods that meet the preschool WGR criteria may or may not meet the WGR criteria for grades K-12.

If SFAs serve the same grain foods to grades K-12 and preschoolers, these foods must meet the WGR criteria for grades K-12. If SFAs serve the same cooked and RTE breakfast cereals to grades K-12 and preschoolers, these cereals must meet the WGR criteria for grades K-12 and the preschool sugar limit. SFAs cannot serve the same grain-based desserts to grades K-12 and preschoolers because grain-based desserts do not credit in the preschool meal patterns. For more information, see “[Grain-based Desserts](#)” on page 2.



The only exceptions to these requirements are when SFAs choose to follow:

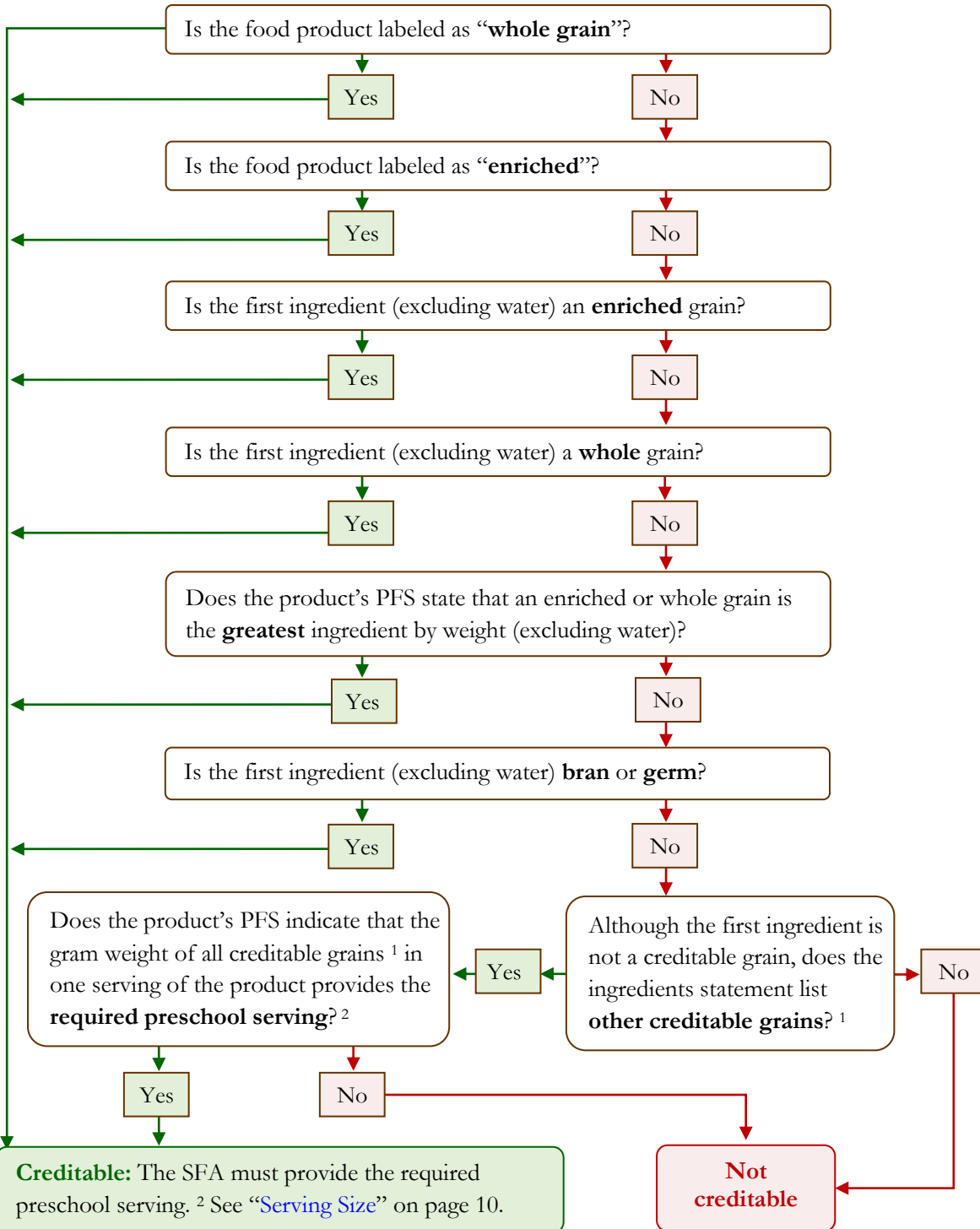
- the K-5 meal pattern for preschoolers and grades K-5 who eat in the same service area at the same time; or
- the ASP K-12 meal pattern for preschoolers and grades K-12 who eat in the same service area at the same time.

For more information on the meal pattern requirements for preschoolers and grade K-12 eating together, see section 1 of CSDE's guide, *Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP*, and [USDA Memo SP 37-2017: Flexibility for Co-Mingled Preschool Meals: Questions and Answers](#).

For information on the WGR criteria for grades K-12, see the CSDE's handout, *Whole Grain-rich Criteria for Grades K-12 in the NSLP and SBP*. For information on the differences between the grains component for preschoolers and grades K-12, see the CSDE's handout, *Comparison of Meal Pattern Requirements for the Grains Component in School Nutrition Programs*.

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Table 1. Identifying Creditable Commercial Grain Products in Groups A-E

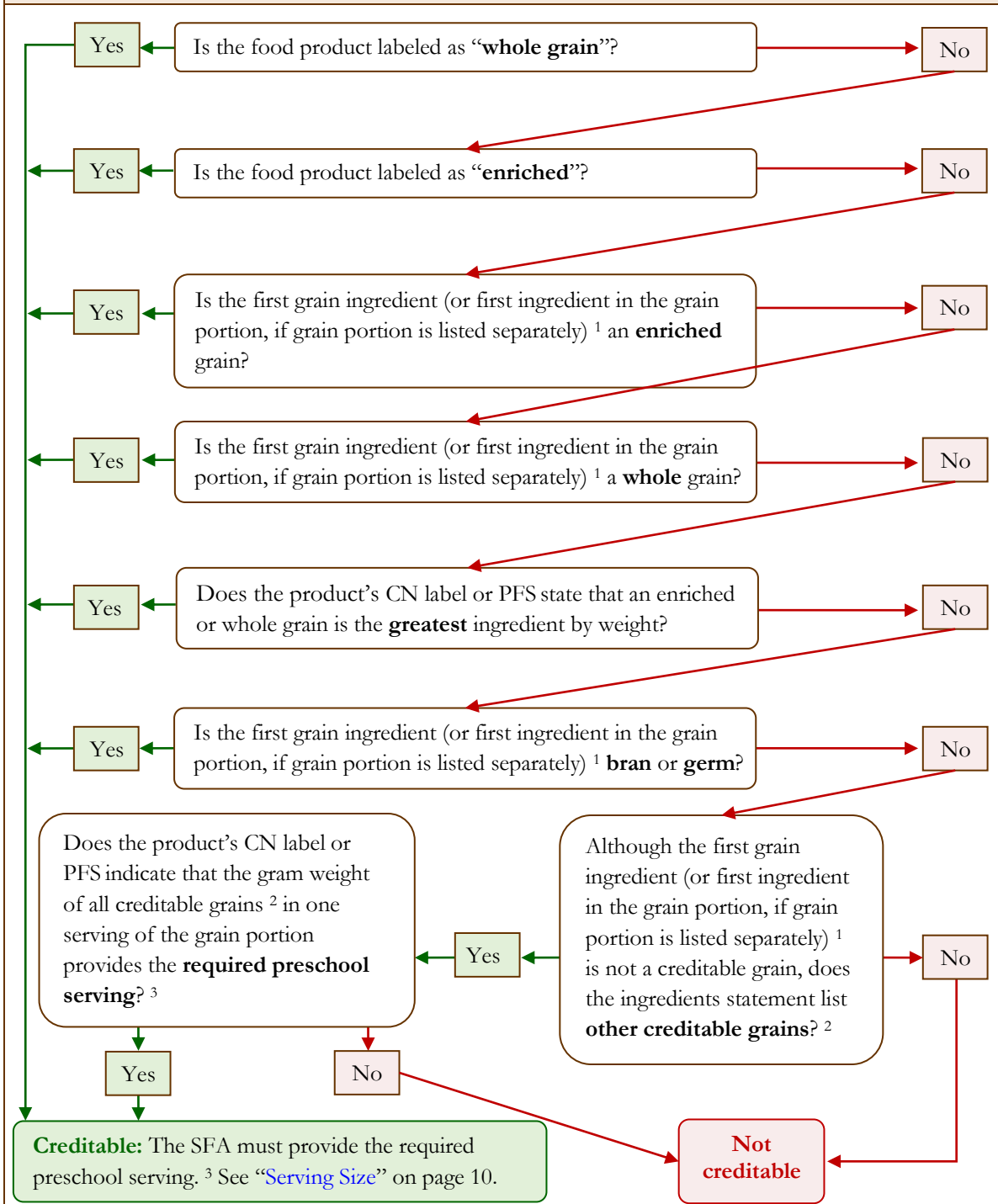


¹ Creditable grains for the preschool meal patterns are whole grains, enriched grains, bran, and germ. **Note:** Bran and germ do not credit in the NSLP and SBP meal patterns for grades K-12.

² Through September 30, 2021, the serving must provide the required weight for the appropriate grain group (groups A-E) in the USDA's grain servings chart, or provide the minimum creditable grains. For more information, see the CSDE's handouts, *Grain Servings for Preschoolers in the NSLP, SBP, and ASP* and *Calculation Methods for Grain Servings for Preschoolers in the NSLP, SBP, and ASP*.

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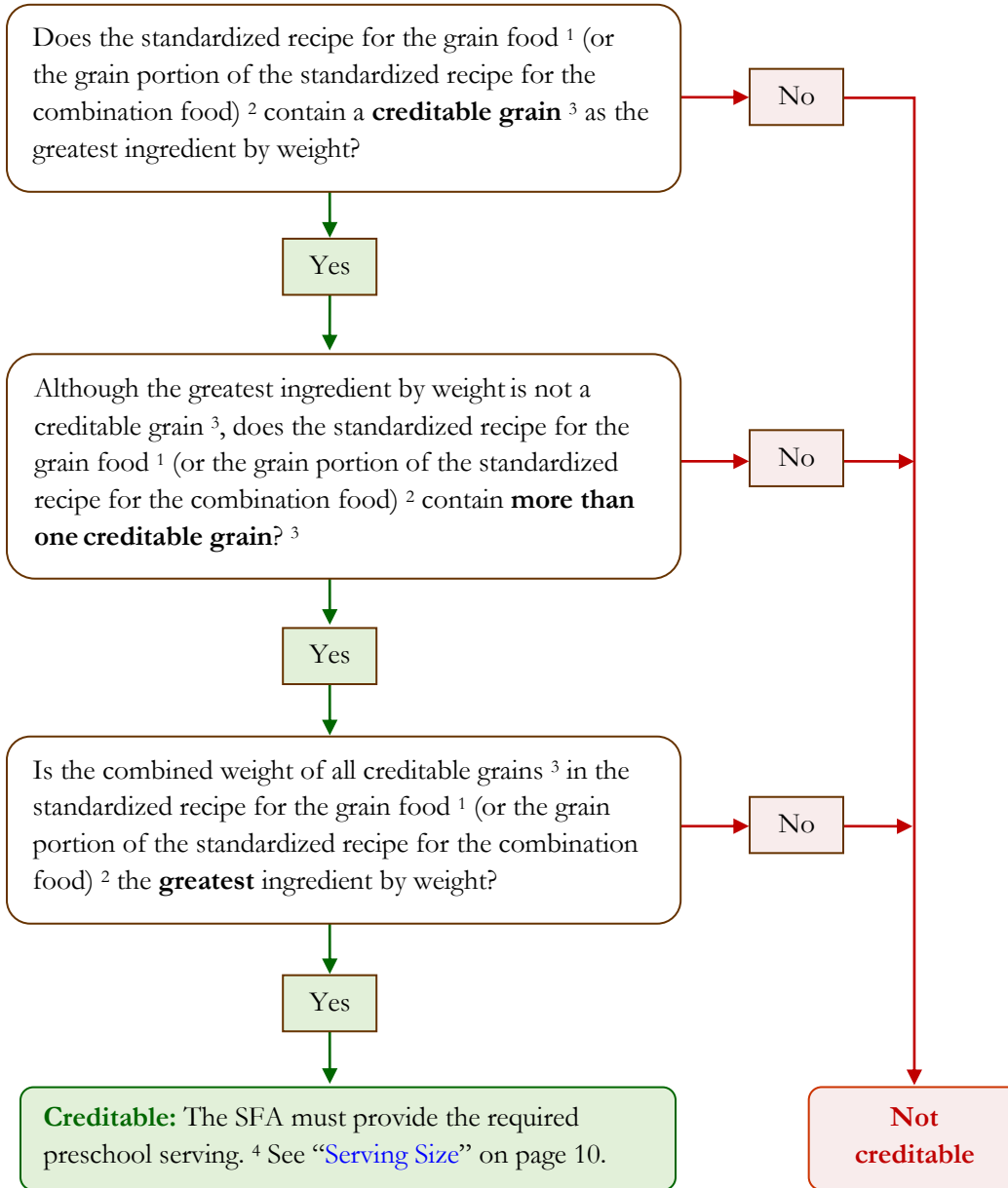
Table 2. Identifying creditable commercial combination foods



¹ If the grain portion is listed separately, a creditable grain must be the first ingredient in the grain portion.
² Creditable grains for the preschool meal patterns are whole grains, enriched grains, bran, and germ. **Note:** Bran and germ do not credit in the NSLP and SBP meal patterns for grades K-12.
³ Through September 30, 2021, the serving must provide the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA's grain servings chart, or provide the minimum creditable grains. For more information, see the CSDE's handouts, *Grain Servings for Preschoolers in the NSLP, SBP, and ASP* and *Calculation Methods for Grain Servings for Preschoolers in the NSLP, SBP, and ASP*.

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Table 3. Identifying creditable grains and combination foods made on site



¹ Examples of grain foods include breads, rolls, muffins, waffles, cereal grains (e.g., quinoa, rice, and millet), cooked breakfast cereals (e.g., oatmeal and farina), and pasta.

² Examples of combination foods include pizza, lasagna, burritos, and breaded or battered meat, fish, or poultry.

³ Creditable grains for the preschool meal patterns are whole grains, enriched grains, bran, and germ. **Note:** Bran and germ do not credit in the NSLP and SBP meal patterns for grades K-12.

⁴ Through September 30, 2021, the serving must provide the required weight (groups A-E) or volume (groups H-I) for the appropriate grain group in the USDA’s grain servings chart, or provide the minimum creditable grains. For more information, see the CSDE’s handouts, *Grain Servings for Preschoolers in the NSLP, SBP, and ASP* and *Calculation Methods for Grain Servings for Preschoolers in the NSLP, SBP, and ASP*.

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Serving Size

The USDA allows two methods for determining the preschool serving for the grains component. These methods are summarized below. For detailed guidance on both methods, see the CSDE's handout, *Calculation Methods for Grain Servings for Preschoolers in the NSLP, SBP, and ASP*.

Method 1: Weight or volume (USDA's serving size chart for grains)

Method 1 determines the preschool serving for commercial grain products using the appropriate weight (groups A-E) or volume (groups H-I) in the USDA's grain servings chart. This chart groups foods based on the average grain content of similar products. The minimum creditable amount is $\frac{1}{4}$ serving. **Note:** Groups F and G do not have crediting amounts because the grain-based desserts in these groups do not credit in the preschool meal patterns. For more information, see "[Grain-based Desserts](#)" on page 2.

Through September 30, 2021, the required preschool amount is $\frac{1}{2}$ serving. For more information, see the CSDE's handout, *Grain Servings for Preschoolers in the NSLP, SBP, and ASP*.

- **Groups A-E (baked goods, excluding grain-based desserts):** Baked goods (such as crackers, animal crackers, graham crackers, breads, rolls, taco shells, muffins, waffles, and pancakes) require 7.38 grams of creditable grains to credit as $\frac{1}{2}$ serving. The amount that provides $\frac{1}{2}$ serving varies from 10 grams (0.4 ounces) for foods in group A to 31 grams (1.1 ounces) for foods in group E.
- **Group H (cereal grains):** Pasta, cooked breakfast cereals, and cereal grains (such as amaranth, barley, buckwheat, cornmeal, corn grits, farina, kasha, millet, oats, quinoa, wheat berries, and rolled wheat) require $\frac{1}{4}$ cup cooked or 13 grams (0.5 ounce) dry to credit as $\frac{1}{2}$ serving. Cereal grains typically credit based on the cooked serving, but SFAs may choose to use the dry uncooked weight. **Note:** Dry cereal grains used as an ingredient in a recipe (such as rolled oats in bread) credit the same as groups A-E; they require 7.38 grams of creditable grains to credit as $\frac{1}{2}$ serving. For guidance on the crediting and serving size requirements for cooked breakfast cereals, see the CSDE's handout, *Crediting Breakfast Cereals for Preschoolers in the NSLP, SBP, and ASP*.
- **Group I (RTE breakfast cereals):** RTE breakfast cereals require $\frac{1}{4}$ cup or $\frac{1}{3}$ ounce (10 grams) for ages 1-2; and $\frac{1}{3}$ cup or $\frac{1}{2}$ ounce (14 grams) for ages 3-4. If the appropriate volume of cereal weighs less than the required amount, it still credits as $\frac{1}{2}$ serving. For example, $\frac{1}{3}$ cup of flaked cereal that weighs 13 grams credits as $\frac{1}{2}$ serving for ages 3-4. For guidance on crediting RTE breakfast cereals, see the CSDE's handout, *Crediting Breakfast Cereals for Preschoolers in the NSLP, SBP, and ASP*.

The USDA's grain servings chart applies to all creditable commercial grain products. SFAs may also use this chart for creditable grain foods made on site, if the standardized recipe indicates the

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weight of the prepared (cooked) serving. If the standardized recipe does not provide this information, the SFA must calculate the average weight per serving by weighing at least four samples of the cooked product. For more information, see the CSDE's handout, *Yield Study Data Form*.

Note: Effective October 1, 2021, the required amount for the grains component changes to ounce equivalents. The required preschool amount is ½ ounce equivalent. For more information, see the CSDE's handout, *Grain Ounce Equivalents for Preschoolers in the NSLP, SBP, and ASP*.

Method 2: Creditable grains

Method 2 determines the preschool serving for grain products and recipes by calculating the total weight (grams) of creditable grains per serving. A food in groups A-E of the USDA's grain servings chart must contain 7.38 grams of creditable grains to credit as ½ serving (the required preschool amount). A food in groups H-I of the USDA's grain servings chart must contain 13 grams of creditable grains to credit as ½ serving.

- **Commercial products:** SFAs must obtain a manufacturer's PFS that indicates the weight of all creditable grains per serving of the product. This information cannot be determined from the product's Nutrition Facts label or packaging. For information on PFS forms, see the CSDE's handouts, *Product Formulation Statements* and *Accepting Processed Product Documentation*, and the USDA's handouts, *Product Formulation Statement for Grains: Servings* (through September 30, 2021), *Sample Completed Product Formulation Statement for Grains: Servings* (through September 30, 2021), *Product Formulation Statement for Grains: Ounce Equivalents* (effective October 1, 2021), *Sample Completed Product Formulation Statement for Grains: Ounce Equivalents* (effective October 1, 2021), and *Tips for Evaluating a Manufacturer's Product Formulation Statement*.
- **Foods made on site:** SFAs must determine the amount of creditable grains per serving from the weights listed for each grain ingredient in the standardized recipe. If the recipe lists grain ingredients by volume (e.g., cups and quarts), the SFA must calculate the equivalent weight (grams) for each grain ingredient. For information on standardized recipes, see section 2 of the CSDE's *Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP*, chapter 4 of the USDA's *Menu Planner for School Meals: School Year 2018-2019*, and the CSDE's *Standardized Recipe Form*.

The CSDE encourages SFAs to use method 2 for foods made on site because it provides more accurate crediting information.

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Resources

Accepting Processed Product Documentation in the NSLP and SBP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/AcceptDoc.pdf>

Adding Whole Grains to Your CACFP Menu (USDA):

https://www.fns.usda.gov/sites/default/files/tn/FNS_USDA_CACFP_11_AddingWholeGrains_04-508c.pdf

Approved Food Guide for Connecticut WIC (Connecticut Department of Public Health):

<https://portal.ct.gov/DPH/WIC/Approved-Food-Guide>

CACFP Best Practices (USDA):

https://fns-prod.azureedge.net/sites/default/files/cacfp/CACFP_bestpractices.pdf

CACFP Training Tools (USDA):

<https://www.fns.usda.gov/cacfp-training-tools>

Calculating Sugar Limits for Breakfast Cereals in the CACFP (USDA):

https://fns-prod.azureedge.net/sites/default/files/tn/CACFP_CalcCereal.pdf

Calculation Methods for Grain Servings for Preschoolers in the NSLP, SBP, and ASP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/GrainCalcPreschool.pdf>

Child Care Worksheet 1: Crediting Commercial Grain in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit1.xlsx>

Child Care Worksheet 2: Crediting Ready-to-eat Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit2.xlsx>

Child Care Worksheet 3: Crediting Cooked Breakfast Cereals in the CACFP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit3.xlsx>

Child Care Worksheet 4: Crediting Family-size Recipes for Grains in the CACFP (CSDE):

<http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit4.xlsx>

Child Care Worksheet 5: Crediting Quantity Recipes for Grains in the CACFP

<http://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CACFPCredit5.xls>

Child Nutrition (CN) Labeling Program (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/CNlabel.pdf>

Comparison of Meal Pattern Requirements for the Grains Component in the School Nutrition Programs (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/ComparisonGrainCrediting.pdf>

Crediting Breakfast Cereals for Preschoolers in the NSLP, SBP, and ASP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/CreditCerealsPreschool.pdf>

Crediting Whole Grains in the NSLP and SBP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/CreditWholeGrains.pdf>

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Grain Ounce Equivalents for Preschoolers in the NSLP, SBP, and ASP (effective October 1, 2021) (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/Preschoolozeq.pdf>

Grain Servings for Preschoolers in the NSLP, SBP, and ASP (through September 30, 2021) (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/PreschoolGrains.pdf>

Grain-Based Desserts in the CACFP (USDA):

<https://fns-prod.azureedge.net/sites/default/files/tn/CACFPGrainBasedDesserts.pdf>

Meal Patterns for Preschoolers in School Nutrition Programs (CSDE webpage)

<https://portal.ct.gov/SDE/Nutrition/Meal-Patterns-Preschoolers-in-School-Nutrition-Programs/Documents>

Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Preschool/MPGpreschool.pdf>

Product Formulation Statement for Grains: Ounce Equivalents (effective October 1, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Documenting_Grains_oz_eq.pdf

Product Formulation Statement for Grains: Servings (through September 30, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Documenting_Grains_Breads_Servings.pdf

Product Formulation Statements (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/PFS.pdf>

Sample Completed Product Formulation Statement for Grains: Ounce Equivalents (effective October 1, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Sample_oz_eq.pdf

Sample Completed Product Formulation Statement for Grains: Servings (through September 30, 2021) (USDA):

https://fns-prod.azureedge.net/sites/default/files/resource-files/PFS_Samples_Grains_Breads_Servings.pdf

USDA Final Rule (81 FR 24347): CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010

<https://www.fns.usda.gov/cacfp/fr-042516>

USDA Final Rule Corrections (81 FR 75671): Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010:

<https://www.federalregister.gov/documents/2016/11/01/2016-26339/child-and-adult-care-food-program-meal-pattern-revisions-related-to-the-healthy-hunger-free-kids-act>

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USDA Final Rule (84 FR 50287): Delayed Implementation of Grains Ounce Equivalents in the Child and Adult Care Food Program:

<https://www.federalregister.gov/documents/2019/09/25/2019-20808/delayed-implementation-of-grains-ounce-equivalents-in-the-child-and-adult-care-food-program>

USDA Memo CACFP 09-2018: Grain Requirements in the Child and Adult Care Food Program; Questions and Answers:

<https://www.fns.usda.gov/cacfp/grain-requirements-cacfp-questions-and-answers>

USDA Memo CACFP 16-2017: Grain-Based Desserts in the Child and Adult Care Food Program:

<https://www.fns.usda.gov/cacfp/grain-based-desserts-child-and-adult-care-food-program>

USDA Memo SP 34-2019, CACFP 15-2019 and SFSP 15-2019: Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs:

<https://www.fns.usda.gov/cn/crediting-coconut-hominy-corn-masa-and-masa-harina-child-nutrition-programs>

Whole Grain-rich Criteria for Preschoolers in the NSLP and SBP (CSDE):

<https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/WGRCriteriaPreschool.pdf>

How to Identify Creditable Grains for Preschoolers



For more information, review the CSDE's guide, *Menu Planning Guide for Preschoolers in the NSLP, SBP, and ASP*, and visit the CSDE's [Meal Patterns for Preschoolers in School Nutrition Programs](#) webpage, or contact the [school nutrition programs staff](#) in the CSDE's Bureau of Health/Nutrition, Family Services and Adult Education, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841.

This document is available at <https://portal.ct.gov/-/media/SDE/Nutrition/NSLP/Crediting/IdentifyCreditableGrainPreschool.pdf>.

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Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
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- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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