

New Meal Pattern:

BASICS

AT A

GLANCE

FOOD BASED MENU PLANNING BREAKFAST MEAL PATTERN

	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a
Meal Pattern	Amount of Food Per Week ^b (Minimum Per Day)		
Fruits (cups) ^{cd}	5 (1) ^e	5 (1) ^e	5 (1) ^e
Vegetables (cups) ^{cd}	0	0	0
Dark green ^f	0	0	0
Red/Orange ^f	0	0	0
Beans/Peas (Legumes) ^f	0	0	0
Starchy ^f	0	0	0
Other ^{fg}	0	0	0
Additional Vegetables to Reach Total ^h	0	0	0
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)

Other Specifications: Daily Amount Based on the Average for a 5-Day Week

Min-max calories (kcal) ^{mno}	350-500	400-550	450-600
Saturated fat (% of total calories) ^{no}	<10	<10	<10
Sodium (mg) ^{np}	≤430	≤470	≤500
Trans fat ^{no}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.		

^aIn the SBP, the above age-grade groups are required beginning July 1, 2013 (SY 2013-2014). In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 (see §220.23).

^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

^cOne quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.

^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

^eThe fruit quantity requirement for the SBP (5 cups/week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-2015).

^fLarger amounts of these vegetables may be served.

^gThis category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For purposes of the NSLP, "Other vegetables" requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

^hAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

ⁱAt least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012

(SY 2012-2013), and in the SBP beginning July 1, 2013 (SY 2013-2014). All grains must be whole grain-rich in both the NSLP and the SBP beginning July 1, 2014 (SY 2014-2015).

^jIn the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).

^kThere is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013 (SY 2013-2014), schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

^lFluid milk must be low-fat (1 percent milk fat or less, unflavored or flavored).

^mThe average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

ⁿDiscretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater and 1 percent milk fat are not allowed.

^oIn the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).

^pFinal sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in §210.10(f)(3) for lunches and §220.8(f)(3) for breakfast.

FOOD BASED MENU PLANNING LUNCH MEAL PATTERN

	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week ^b (Minimum Per Day)		
Fruits (cups) ^{cd}	2 ½ (1/2)	2 ½ (1/2)	5 (1)
Vegetables (cups) ^{cd}	3 ¾ (3/4)	3 ¾ (3/4)	5 (1)
Dark green ^f	½	½	½
Red/Orange ^f	¾	¾	1 ¼
Beans/Peas (Legumes) ^f	½	½	½
Starchy ^f	½	½	½
Other ^{fg}	½	½	¾
Additional Vegetables to reach total ^h	1	1	1 ½
Grains (oz eq) ⁱ	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk (cups) ^l	5 (1)	5 (1)	5 (1)

Other Specifications: Daily Amount Based on the Average for a 5-Day Week

Min-max calories (kcal) ^{mno}	550-650	600-700	750-850
Saturated fat (% of total calories) ^{no}	<10	<10	<10
Sodium (mg) ^{np}	≤640	≤710	≤740
Trans fat ^{no}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.		

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^bFood items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.

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^dFor breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

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^hAny vegetable subgroup may be offered to meet the total weekly vegetable requirement.

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USDA VEGETABLE SUBGROUPS

Dark Green Vegetables	Red & Orange, Vegetables	Other Vegetables
<ul style="list-style-type: none">• Bok Choy• Broccoli• Collard Greens• Dark Green Leafy Lettuce• Escarole Lettuce• Kale• Mesclun• Mustard Greens• Romaine Lettuce• Spinach• Turnip Greens• Watercress	<ul style="list-style-type: none">• Acorn Squash• Butternut Squash• Carrots• Hubbard Squash• Pumpkin• Red Peppers• Sweet Potatoes• Tomatoes• Tomato Juice	<ul style="list-style-type: none">• Artichokes• Asparagus• Avocado• Bean Sprouts• Beets• Brussels Sprouts• Cabbage• Cauliflower• Celery• Cucumbers• Eggplant• Green Beans• Green Peppers• Iceberg (Head) Lettuce• Mushrooms• Okra• Onions• Parsnips• Radish• Snap Beans• Turnips• Wax Beans• Zucchini
Beans & Peas (Legumes)	Starchy Vegetables	
<ul style="list-style-type: none">• Black Beans• Black-Eyed Peas (Mature, Dry)• Garbanzo Beans (Chickpeas)• Kidney Beans• Lentils• Navy Beans• Pinto Beans• Soy Beans• Split Peas• White Beans	<ul style="list-style-type: none">• Cassava• Corn• Green Bananas• Green Peas• Green Lima Beans• Plantains• Potatoes• Taro• Water chestnuts• Fresh Cowpeas, Field Peas, or Black-Eyed Peas (Not Dry)	

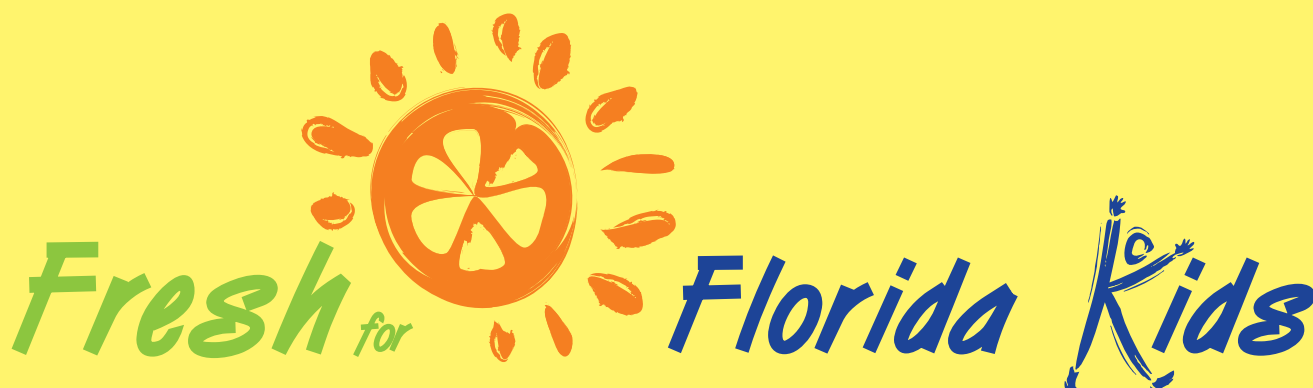
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Implementation Timeline for Final Rule

“Nutrition Standards in the National School Lunch and School Breakfast Programs”

Implementation of most meal requirements in the NSLP begins SY 2012-2013. In the SBP, the meal requirements (other than milk) will be implemented gradually beginning SY 2013-2014.

New Requirements	Implementation (School Year) for NSLP (L) and SBP (B)						
	2012/13	2013/14	2014/15	2015/16	2016/17	2017/18	2022/23
Fruits Component							
• Offer fruit daily	L						
• Fruit quantity increase to 5 cups/week (minimum 1 cup/day)			B				
Vegetables Component							
• Offer vegetables subgroups weekly	L						
Grains Component							
• Half of grains must be whole grain-rich	L	B					
• All grains must be whole-grain rich			L, B				
• Offer weekly grains ranges	L	B					
Meats/Meat Alternates Component							
• Offer weekly meats/meat alternates ranges (daily min.)	L						
Milk Component							
• Offer only fat-free (unflavored or flavored) and low-fat (unflavored) milk	L, B						
Dietary Specifications (to be met on average over a week)							
• Calorie ranges	L	B					
• Saturated fat limit (no change)	L, B						
• Sodium Targets <ul style="list-style-type: none">◦ Target 1◦ Target 2◦ Final target			L, B			L, B	L, B
• Zero grams of <u>trans</u> fat per portion	L	B					
Menu Planning							
• A single FBMP approach	L	B					
Age-Grade Groups							
• Establish age/grade groups: K-5, 6-8, 9-12	L	B					
Offer vs. Serve							
• Reimbursable meals must contain a fruit or vegetable (1/2 cup minimum)	L		B				
Monitoring							
• 3-year adm. review cycle		L, B					
• Conduct weighted nutrient analysis on 1 week of menus	L	B					



Florida Department of Agriculture
and Consumer Services