

Menu Planning for Child Care Centers

Week Of		Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Milk					
	Vegetable					
	Fruit Grain / Bread					
	Meat / Meat Alternate					
	Milk					
Lunch	Vegetable					
	Fruit					
	Grain / Bread					
	Meat / Meat Alternate					
	Milk					
Snack - 2 of the 4 components	Vegetable					
	Fruit					
	Grain / Bread					
	Meat / Meat Alternate					
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Milk

1-2 years: Whole milk

2+ years: Skim or 1%

💑 Fruits / Vegetables

Must be non-fried.

Offer a variety of fruits and vegetables at every meal. This can include: • Fresh or frozen fruits and vegetables • Canned fruits in their natural juices • Canned vegetables with low-sodium or no added salt

It is best to serve FRESH whenever possible.

Only 100% fruit/vegetable juice may be served and no more than 4 oz. (1/2 c.) per day.

Meat / Meat Alternates

Offer lean meats, such as lean beef/pork, skinless poultry, fish, etc. that are lower in sodium.

Cooked beans, peas, nut butters, eggs and dairy also fall under this category.

For dairy offerings, choose fat-free or low-fat yogurt and cheeses.

Processed meats (e.g., hot dogs, sausage, baloney) may only be served <u>once per two-week cycle.</u> It is highly recommended not serving at all.

Grains / breads

Whole grains are preferred for all grains.

A whole grain product must be served at least <u>once</u> per day.

Sweet grains/baked goods (e.g., cookies, cakes, donuts, Danishes, etc.) may only be served <u>once</u> <u>per two-week cycle</u> as a snack. It is highly recommended not serving at all.