

Four-day Breakfast Meal Pattern for Grades 6-8

School Year 2019-20 (Effective July 1, 2019)

This document summarizes the U.S. Department of Agriculture’s (USDA) [School Breakfast Program \(SBP\)](#) meal pattern for grades 6-8. For additional SBP meal patterns, visit the Connecticut State Department of Education’s (CSDE) [Meal Patterns for Grades K-12 in School Nutrition Programs](#) webpage. For detailed guidance on the SBP meal pattern requirements, review the CSDE’s guide, [Menu Planning Guide for School Meals for Grades K-12](#), and visit the CSDE’s [Crediting Foods in School Nutrition Programs](#) webpage.

Food Components ¹	Grades 6-8	
	Daily	Weekly ²
Milk, fluid (cups) ³ Low-fat (1%) milk or fat-free milk, unflavored or flavored	1	4
Fruits (cups) ⁴ Vegetables may substitute for fruits ⁵ Fruit juice together with vegetable juice cannot exceed half of the weekly fruits ⁶	1	4
Grains (ounce equivalents) ^{7,8} Whole grain-rich (WGR) or enriched	1	6.5-8
Dietary Specifications (Nutrition Standards) <i>Daily amount based on the average for a four-day week</i>		
Calories ^{9,10}	400-550	
Saturated fat (percentage of total calories) ¹⁰	< 10	
Sodium (milligrams) ^{10,11}	≤ 600	
Trans fat (grams) ¹⁰	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving	

◀ See page 2 for important menu planning notes ▶

Four-day Breakfast Meal Pattern for Grades 6-8

School Year 2019-20 (Effective July 1, 2019)

Menu planning notes

- ¹ Breakfasts must include the minimum serving of all three components. Larger amounts may be served if the weekly breakfast menu meets the dietary specifications for calories, saturated fat, sodium, and trans fat. Use the USDA's *Food Buying Guide for Child Nutrition Programs* (FBG) to determine the amount of purchased food that meets the requirements. For processed foods, review the product's Child Nutrition (CN) label or product formulation statement (PFS). For more information, see the CSDE's handouts, *Child Nutrition (CN) Labeling Program*, *Product Formulation Statements*, *Accepting Processed Product Documentation*, and *Crediting Commercial Meat/Meat Alternate Products in the NSLP and SBP*; and visit the "Crediting Commercial Processed Products" section of the CSDE's *Crediting Foods in School Nutrition Programs* webpage. Foods made on site must have a standardized recipe that documents crediting information. For more information, visit the "Crediting Foods Prepared on Site" section of the CSDE's *Crediting Foods in School Nutrition Programs* webpage.
- ² A week equals four days. This meal pattern is only for school food authorities (SFAs) that regularly operate on a four-day week. SFAs that regularly operate for five, six, or seven days must increase the weekly requirements by 20 percent for each additional day. SFAs that regularly operate for less than four days must decrease the weekly requirements by 20 percent for each day less than five days. For more information, see the CSDE's handout, *Menu Planning for Shorter and Longer Weeks*, and the five-day and seven-day NSLP meal patterns on the CSDE's *Meal Patterns for Grades K-12 in School Nutrition Programs* webpage.
- ³ SFAs must offer at least two different varieties of low-fat (1%) milk (unflavored or flavored) or fat-free milk (unflavored or flavored). At least one choice must be unflavored low-fat or fat-free milk. Whole milk and reduced-fat (2%) milk cannot be served.
- ⁴ The fruits component includes fresh fruit, frozen fruit, dried fruit, and canned fruit in juice, water, or light syrup. Fruit credits based on volume, except dried fruit credits as twice the volume served, e.g., ¼ cup of dried fruit credits as ½ cup of the fruits component.
- ⁵ Vegetables include fresh, frozen, canned, and rehydrated dried vegetables. Dried vegetables require a PFS. A serving of cooked vegetables must be drained. Vegetables from the dark green, red/orange, legumes, and "other" subgroups may substitute for the fruits component at any time. Starchy vegetables (such as hash-brown potatoes) cannot substitute unless the weekly breakfast menu includes at least 2 cups of nonstarchy vegetables. Vegetables credit based on volume, except raw leafy greens such as lettuce and spinach credit as half the volume served (e.g., 1 cup credits as ½ cup of vegetables), and tomato paste and puree credit based on the volume as if reconstituted (see the FBG). For more information, see the CSDE's handout, *Vegetable Subgroups in the NSLP*.
- ⁶ Fruit and vegetable juice must be pasteurized 100 percent full-strength juice. Fruit juice together with vegetable juice cannot exceed half of the weekly fruit offerings. The juice limit includes all sources of juice, e.g., 100 percent fruit and vegetable juice, frozen pops made from 100 percent juice, pureed fruits and vegetables in smoothies, and juice from canned fruit in 100 percent juice. For best nutrition, serve whole fruits instead of juice. For more information, see the CSDE's handouts *Crediting Juice for Grades K-12 in the NSLP and SBP* and *Crediting Smoothies for Grades K-12 in the NSLP and SBP*.

Four-day Breakfast Meal Pattern for Grades 6-8

School Year 2019-20 (Effective July 1, 2019)

Menu planning notes, *continued*

- ⁷ At least half of the weekly grains offered at breakfast must be WGR. Grains that are not WGR must be enriched. WGR foods contain at least 50 percent whole grains, any remaining grains are enriched, and any noncreditable grains are less than 2 percent ($\frac{1}{4}$ ounce equivalent) of the product formula. Grains must meet the applicable weights (groups A-G) or volumes (groups H-I) in the USDA's ounce equivalents chart (see [Grain Ounce Equivalents for Grades K-12 in the NSLP and SBP](#)), or provide the minimum creditable grains per serving (see [Calculation Methods for Crediting Grains for Grades K-12 in the NSLP and SBP](#)). Menus are not required to meet the weekly maximum ounce equivalents for grains, but must meet the weekly minimums and stay within the weekly calorie range. The weekly maximum ounce equivalents provide a guide for planning age-appropriate meals that meet the dietary specifications for calories, saturated fat, and sodium. For more information, see the CSDE's handouts, [Whole Grain-rich Criteria for Grades K-12 in the NSLP and SBP](#), [Crediting Enriched Grains in the NSLP and SBP](#), and [Crediting Breakfast Cereals for Grades K-12 in the NSLP and SBP](#).
- ⁸ The meat/meat alternates component is not required at breakfast. SFAs may substitute 1 ounce equivalent of meat/meat alternates for 1 ounce equivalent of grains after offering the minimum daily grains serving (1 ounce equivalent). The serving size refers to the edible portion of cooked lean meat, poultry, or fish as served, e.g., cooked lean meat without bone, breading, binders, extenders, or other ingredients. A 1-ounce equivalent equals 1 ounce of lean meat, poultry, or fish; 1 ounce of cheese (low-fat recommended); 2 ounces of cottage or ricotta cheese (low-fat recommended); $\frac{1}{4}$ cup of cooked beans and peas (legumes); $\frac{1}{2}$ large egg; 2 tablespoons of nut butters; 1 ounce of nuts or seeds; $\frac{1}{4}$ cup (2.2 ounces) of commercial tofu containing at least 5 grams of protein; 1 ounce of tempeh; 3 ounces of surimi; $\frac{1}{2}$ cup of yogurt or soy yogurt; and 1 ounce of alternate protein products (APPs). APPs must meet the USDA's requirements in [appendix A](#) of the SBP regulations (7 CFR 220). Allowable nuts and seeds include almonds, Brazil nuts, cashews, filberts, macadamia nuts, peanuts, pecans, walnuts, pine nuts, pistachios, and soy nuts. For more information, see the CSDE's handouts, [Crediting Deli Meats in the NSLP and SBP](#), [Crediting Legumes in the NSLP and SBP](#), [Crediting Nuts and Seeds in the NSLP and SBP](#), [Crediting Tofu and Tofu Products in the NSLP and SBP](#), and [Requirements for Alternate Protein Products](#).
- ⁹ The breakfast menu's average daily amount of calories for a four-day school week must be at least the minimum value, but no more than the maximum value.
- ¹⁰ Meals may include discretionary sources of calories (solid fats and added sugars) if the weekly breakfast menu meets the dietary specifications. For information on the dietary specifications, see section 6 of the CSDE's [Menu Planning Guide for School Meals for Grades K-12](#).
- ¹¹ These are the first sodium targets. Weekly breakfast menus must meet the first sodium target through June 30, 2024. For more information, see the CSDE's handout, [Sodium Reduction Timeline for the NSLP and SBP](#).

Four-day Breakfast Meal Pattern for Grades 6-8



For more information, review the Connecticut State Department of Education's (CSDE) guide, *Menu Planning Guide for School Meals for Grades K-12*, and visit the CSDE's [Meal Patterns for Grades K-12 in School Nutrition Programs](#) and [Crediting Foods in School Nutrition Programs](#) webpages, or contact the [school nutrition programs staff](#) in the CSDE 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/MealPattern/SBPmealpattern4day_grades6-8.pdf.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotope, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at: [How to File a Complaint](#), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of age, ancestry, color, criminal record (in state employment and licensing), gender identity or expression, genetic information, intellectual disability, learning disability, marital status, mental disability (past or present), national origin, physical disability (including blindness), race, religious creed, retaliation for previously opposed discrimination or coercion, sex (pregnancy or sexual harassment), sexual orientation, veteran status or workplace hazards to reproductive systems, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes.

Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Levy Gillespie, Equal Employment Opportunity Director/Americans with Disabilities Coordinator (ADA), Connecticut State Department of Education, 450 Columbus Boulevard, Suite 607, Hartford, CT 06103, 860-807-2071, levy.gillespie@ct.gov.