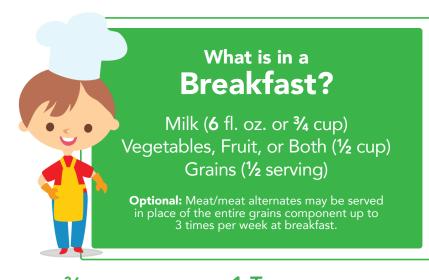


Serve Tasty and Healthy Foods in the Child and Adult Care Food Program (CACFP)

Sample Meals for Children Ages 3-5



Potatoes

1/2 serving Whole Grain-Rich Mini Pancakes 3/4 CUP
Unflavored Low-Fat (1%) or Fat-Free (Skim) Milk

Sample Breakfast

3/4 cup Unflavored Low-Fat (1%) or Fat-Free (Skim) milk

1 Taco Made with $1\frac{1}{2}$ oz. Lean Ground Beef, 1/4 cup Lettuce*, and ½ cup **Chopped Tomatoes**

½ serving **Enriched Flour Tortilla**



at lunch and supper. In this meal, the 1/4 cup of lettuce and 1/8 cup of tomatoes in the taco meets the vegetable component, and the 1/4 cup of sweet potatoes is used to meet the fruit component.

A second, different vegetable

may be served in place of fruit

*Raw leafy greens, such as lettuce, credit for half the amount served. The 1/4 cup of lettuce in the taco counts as 1/8 cup of vegetables in this meal.

1/4 cup Roasted Sweet

What is in a **Lunch or Supper?**

1/2 cup

Sliced

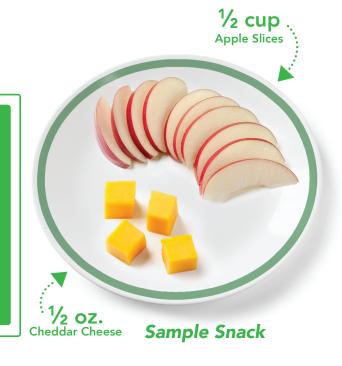
Strawberries

Milk (6 fl. oz. or 3/4 cup) Meat/Meat Alternate (1½ oz. eq.) Vegetables (¼ cup) Fruit (¼ cup) Grains (1/2 serving)



All grains served must be whole grain-rich or enriched. Breakfast cereals may also be fortified. At least one grain served each day must be whole grain-rich.





Note: Serving sizes are minimums.

Updated USDA Child and Adult Care Food Program (CACFP) meal patterns must be implemented by October 1, 2017. Learn more about the CACFP meal patterns, including information on ounce equivalents (oz. eq.) and serving sizes at https://teamnutrition.usda.gov.



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