Breakfast Meal Pattern & Field Trips

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State Board of Education STRATEGIC PLAN GOALS



EVERY School Has Effective Teachers and Leaders

EVERY Community Effectively Uses a World-Class Data System to Improve Student Outcomes

EVERY School and District is Rated "C" or Higher

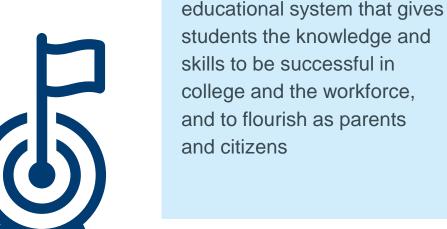






VISION

To create a world-class



MISSION

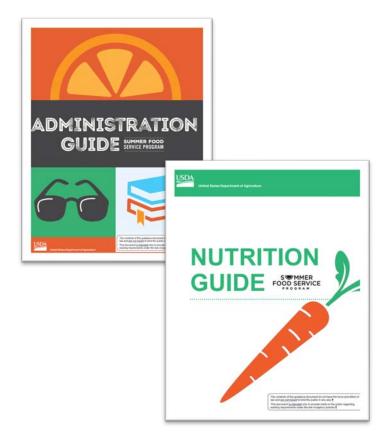
To provide leadership through the development of policy and accountability systems so that all students are prepared to compete in the global community





SFSP Breakfast Meal Pattern





Requirements & Resources

Administrative Guide: Pages 58-60

Nutrition Guide: Pages 7-11



SUMMER FOOD SERVICE PROGRAM MEAL PATTERNS

FOOD COMPONENTS AND FOOD ITEMS	BREAKFAST Serve all three	LUNCH OR SUPPER Serve all four	SNACK Serve two of the four
Milk	REQUIRED	REQUIRED	
Fluid milk (whole, low-fat, or fat-free)	1 cup ¹ (½ pint, 8 fluid ounces) ²	1 cup (% pint, 8 fluid ounces) ¹	1 cup (½ pint, 8 fluid ounces) ²
Vegetables and Fruits – Equivalent quantity of any combination of	REQUIRED	REQUIRED	
Vegetable or fruit or	½ cup	% cup total ⁴	% cup
Full-strength vegetable or fruit juice	½ cup (4 fluid ounces)	% cup (6 fluid ounces) ⁵
Grains/Breads ⁶ – Equivalent quantity of any combination of	REQUIRED	REQUIRED	
Bread or	1 slice	1 slice	1 slice
Cornbread, biscuits, rolls, muffins, etc. or	1 serving	1 serving ⁷	1 serving ⁷
Cold dry cereal or	% cup or 1 ounce ⁸		% cup or 1 ounce ⁸
Cooked cereal or cereal grains or	½ cup	% сир	½ cup
Cooked pasta or noodle products	½ cup	½ cup	½ cup
Meat/Meat Alternates Equivalent quantity of any combination of	OPTIONAL	REQUIRED	
Lean meat or poultry or fish or	1 ounce	2 ounces	1 ounce
Alternate protein products or	1 ounce	2 ounces	1 ounce
Cheese or	1ounce	2 ounces	1 ounce
Egg (large) or	ж	1	ж
Cooked dry beans or peas or	% cup	½ cup¹	¼ cup¹
Peanut or other nut or seed butters or	2 tablespoons	4 tablespoons	2 tablespoons
Nuts or seeds or		1 ounce=50% ¹¹	1 ounce
Yogurt 12	4 ounces or ½ cup	8 ounces or 1 cup	4 ounces or ½ cup

SFSP Meal Pattern Chart

Administrative Guide: Attachment 3

Nutrition Guide: Page 11

Relevant Sections of this image are enlarged on proceeding slides



Food Components and Food Items	Breakfast Serve all three
Milk	Required
Fluid milk (whole, low-fat, or fat-free)	1 cup (½ pint, 8 fluid ounces) ²
Vegetables and Fruits Equivalent quantity of any combination of:	Required
Vegetable or fruit or	½ cup
Full-strength vegetable or fruit juice	½ cup (4 fluid ounces)



Grains/Breads ⁶ Equivalent quantity of any combination of:	Required
Bread or	1 slice
Cornbread, biscuits, rolls, muffins, etc. or	1 serving
Cold dry cereal or	3/4 cup or 1 ounce ⁷
Cooked cereal or cereal grains or	½ cup
Cooked pasta or noodle products	½ cup



Meat and Meat Alternates Equivalent quantity of any combination of:	Optional
Lean meat or poultry or fish or	1 ounce
Alternate protein products ⁸ or	1 ounce
Cheese or	1 ounce
Egg (large) or	1/2
Cooked dry beans or peas or	¼ cup
Peanut or other nut or seed butters or	2 tablespoons
Nuts or seeds ⁹ or	
Yogurt ¹¹	4 ounces or ½ cup



SFSP Breakfast Meal Pattern Requirements









One Serving of **Milk**

Low fat or Fat Free

One Serving of

Fruit,

Veg,

or 100% Juice One Serving of **Grain** **OPTIONAL**

NOT REQUIRED

Meat or Meat Alternate



Meal Pattern Comparison



 The Summer Meal Pattern is much simpler than the National School Lunch Program (NSLP) or the School Breakfast Program (SBP) meal patterns.

No requirement for nutrient analyses in the SFSP

 If not implementing OVS, you must serve every component of the meal pattern to each child.



Meal Pattern Comparison - MILK

SFSP BREAKFAST

1 Cup Milk

Offering one Type of Milk is acceptable

SCHOOL BREAKFAST PROGRAM

1 Cup Milk

Must offer a Variety of Milk





Meal Pattern Comparison - FRUIT

SFSP BREAKFAST

½ Cup Fruit

SCHOOL BREAKFAST PROGRAM

K-8: ½ Cup Fruit

9-12: 1 Cup Fruit





Meal Pattern Comparison - GRAIN

SFSP BREAKFAST

1 slice bread or

1 serving cornbread/biscuit/roll/muffin or

3/4 cup cold dry cereal or

½ cup hot cooked cereal or

½ cup pasta/noodles/grain

SCHOOL BREAKFAST PROGRAM

1 oz eq. Grain





Any Questions before we move on?







Field Trips

Key Points to Consider



- 1. Notification
- 2. Approval



Notification and Approval



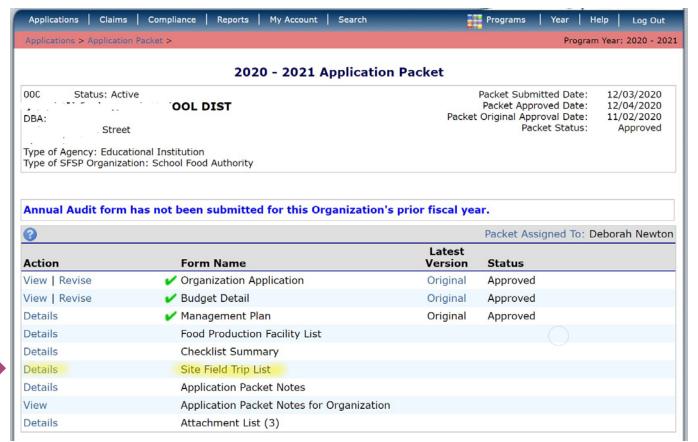
- Must notify SA prior to meal service for a field trip
- Field trip must be approved before the Field trip takes place
- Failure to meet requirement results in the disallowance of meals
- Field trips are submitted in MARS for approval
- SA should receive the notification 24 hours before the Field trips and approved



You Cannot Enter a Field Trip into MARS until your Application is Approved

The proceeding slides will demonstrate how to add Field Trips to MARS









Trip	Details		
1.	Trip Date: Specific Date 06/14/2017 Multiple Dates		
2.	Status of Site:	Site w	vill remain open
3.	Affected Meal Type(s):		Breakfast
			AM Snack
		4	Lunch
			PM Snack
			Supper
4.	Number of Children Attending Field Trip:	100	
5.	Name of Field Trip Destination:	Children Museum in Jackson, MS	
6.	Will meals be properly stored or delivered no earlier than one hour prior to the beginning of meal service?	● Y	es No
7.	Cancel Request:		



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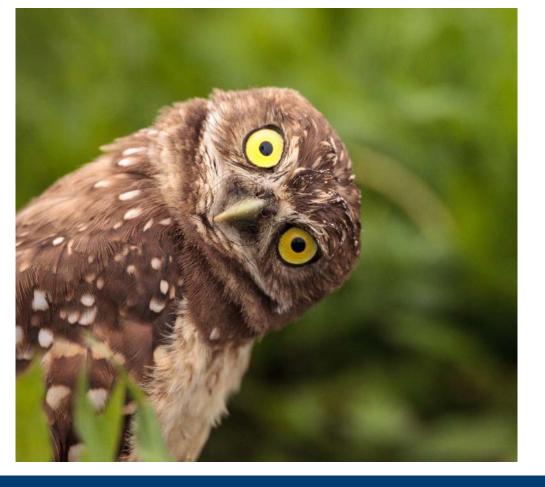
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Full Non-Discrimination Statement link:

https://mdek12.org/sites/default/files/do cuments/ocn/usda-nondiscriminationstatement-2016.pdf





Questions?



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