D.2a Menu Survey

OMB Control No: 0584-XXXX
OMB Approval Expiration Date: XX/XX/XXXX

LOGO

Study of Nutrition and Activity in Child Care Settings (SNACS)

Menu Survey

Child Care Center ID

Target Week

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-XXXX. The time required to complete this information collection is estimated to average 20 minutes per response, per day (for five consecutive weekdays), including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

About the Study. The Study of Nutrition and Activity in Child Care Settings (SNACS) is intended to study nutrition and activity in child care centers, family day care homes, afterschool programs, and at-risk programs participating in the Child and Adult Care Food Program (CACFP) and some not participating in the CACFP. More than 1,500 child care providers in over 20 states were selected to be part of the study. Abt Associates is conducting this study for the USDA Food and Nutrition Service (FNS). Participation in the study by selected sponsors and child care providers who receive CACFP funds is required under Section 305 of the Healthy, Hunger-Free Kids Act of 2010 (HHFKA).

About this Survey. The purpose of the Menu Survey is to collect information about all of the foods offered to children in your child care facility during the assigned target week. An overview of the booklet is included on the next page.

Protecting Privacy. All information gathered from child care sponsors, child care centers, family day care homes, child care administrators and staff, and families participating in this study is for research purposes only and will be kept private to the full extent allowed by law except for general geographic location. Responses will be grouped with those of other study participants, and no individual participants, program administrators, program staff, parents, or children will be identified in any study report. Being part of the study will not affect any USDA benefits received by programs or families participating in this data collection.

Questions. If you have any questions about the study please call our toll-free study number at 1-844-808-4777 or email SNACS@abtassoc.com. We will be happy to answer your questions and to help you in any way we can.

Thank you for participating in the Study of Nutrition and Activity in Child Care Settings (SNACS)

Menu Survey Overview

This survey should be completed by the person most familiar with food preparation at your child care center or home. In some child care settings, there is a person who prepares the food, and a different person who provides care to the children. We would like the food preparer to complete the form with information about what food is prepared, and how it is prepared.

This booklet is divided into the following sections:

- **Tab 1:** <u>Menu Survey Instructions</u> Please read all the instructions before you begin filling it out.
- **Tab 2:** <u>Daily Menus</u> Each daily section of this booklet is marked with a colored divider page (Monday, Tuesday, Wednesday, Thursday, Friday) and for each day, includes a set of Menu pages one page for each type of meal or snack you may serve for that day. You may not need all the pages, but we have provided them in case you do.
- **Tab 3**: <u>Food You Prepared forms</u> You will use these pages to tell us more about foods you prepare by **combining two or more ingredients**.

Included with the Menu Survey is a separate booklet called the "**Food Description Guide.**" The booklet provides guidance for what details to include about each food listed on the **Daily Menu** pages.

This page has been left blank for double-sided printing

Tab 1 Instructions

This page has been left blank for double-sided printing

Menu Survey Instructions

Please use this booklet to describe all the foods and drinks you serve to children in child care/afterschool care during the week noted on the front cover.

You will be using the booklet for 5 consecutive weekdays (the Target Week), filling it in one page at a time as you prepare and serve meals and snacks, on each of the five days. You may not need to use all of the pages in the booklet, depending on how many meals and snacks you serve each day. There are extra pages for people who might need them.

Basic instructions for completing the survey are given below. There are also **examples** of completed forms facing the pages to be filled out, which can help guide you for completing the forms correctly.

Please read all of the instructions before you begin.

Printed Menu: We also ask that you provide a copy of your weekly or monthly menu that you may provide to parents. Please include this printed copy with your completed Menu Survey booklet.

If you have any questions at any time please call our toll-free number at 1-844-808-4777. We will be happy to answer your questions and to help you in any way we can.

Someone from Abt Associates will be calling you soon to make sure you received the survey and to answer any questions you may have before you begin filling it out.

Thank you very much for your help with this important study.

The following pages provide instructions for each section of the booklet.

How to fill out the Daily Menu Pages

(Tab 2 of this booklet)

Each day, you will fill out the pages in the section of the booklet marked with the name of that day: Monday, Tuesday, Wednesday, Thursday, and Friday (colored divider page will indicate a new day).

When reviewing the Daily Menu pages, you will see that each Daily section of the Daily Menus includes a menu form for food and beverages served during:

- Breakfast
- Morning Snack
- Lunch
- Afternoon Snack
- Supper
- Evening Snack

Use a separate form for each meal or snack you serve on each day.

The top of each form will look like the example here, with the meal or snack listed at

1. Please provide the <u>Date</u> and <u>Day of the Week</u> for which you are filling out the page.

There is also an option to check off a box if the meal on that page was not served that day. The example here is for breakfast. If you did not serve breakfast that day, you would select this box and leave the rest of that form blank.

	-
Check this box if you did not serve breakfast	

Checking this box will show us that you did not overlook filling in the daily menu for a meal.

2. At the top of each page you will also specify the <u>type of service</u> used during that meal:

Type of Meal Service: Delivered in bulk and portioned by staff Individually pre-portioned plates Family Style Other (describe):	_
---	---

Select the type of service that is used <u>first</u> during the meal. If you put food on the children's plates at the beginning of the meal, then the child is allowed to take seconds on their own, this would be considered "*Delivered in bulk and portioned by staff*".

- Select Delivered in bulk and portioned by staff if large serving dishes arrive in the classroom and then staff portion the plates for children on individual dishes or trays.
- Select **Individually pre-portioned plates** if individual dishes or trays arrive in the classroom already portioned for children, and staff passes them out.
- Select **Family Style** if the serving dishes are on a community table at the beginning of service and children self-serve.
- Select **Other** if you use a different method of service not described above. Please use the space provided to describe your food service method.

Filling out the rest of the form:

For every meal and snack served each day, please fill in the form to tell us all food and drink items that you served. Follow the instructions at the top of each column:

3. List Each Food and Drink Served at this Meal

Write down all of the foods and drinks you served for that meal or snack.



- List each food or drink under the food category it belongs to:
 - o Milk
 - o Fruit/Vegetable
 - o Grain/Bread
 - O Meat/Meat Alternate and Mixed Component Foods
 - o Other

If you are unsure of which category a food you served belongs to, write it in the "Other" category.

Juice: You can enter information for juices served to children under the "Fruits, Vegetables, and Fruit/Vegetable Juice" category.

Also note in the Please Describe Each Food or Drink column if the juice is 100% juice, fortified, from concentrate, etc. You can find examples of how to record this information on the **Example** pages, as well as in the **Food Description Guide**.

NOTE: Please only list foods and beverages provided to the majority of children in your care. If you prepare alternate meals for children with dietary restrictions, you do not need to include these items on the Daily Menus.

4. Please Describe Each Food or Drink

• Describe each food and drink in detail. Include details such as brand name or manufacturer and type or flavor variety of food.

	Each Food and Drink	For detailed information on what to include in this column,	ood Preparation	Select the	column(s)	o(s) Serve for each ag d the food o	je group to
36	Served at this mea including brand, type, and preparation method, please refer to the Food Description Guide.	 oods you Prepared*	1 year	2 years	3-5 years	6-12 years	

- The pamphlet labeled "FOOD DESCRIPTION GUIDE" lists the kinds of details we need you to write down in this column for different types of foods and beverages you serve.
- For milk, check the box for the appropriate type of milk (e.g. skim, 1%, 2%, whole) and list the flavor (e.g., white, chocolate)
- If you receive foods that are prepared off-site (such as a vendor or school district), please ask your representative if they can provide the necessary details about the foods you list on the daily menu pages.

5. Food Preparation: Foods You Prepared

 If you prepared the food by <u>combining two or more ingredients</u>, check the box for each food and drink you list. The checkmark will tell us that the food was prepared by you, and that you filled out a "Foods You Prepared" form.

Please Describe Each Food or Drink List Each Food and Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	Food Preparation	Select the	d e group to or drink			
Served at this mean		Foods you Prepared*	1 year	2 years	3-5 years	6-12 years

You do not need to fill out a Foods You Prepared form for any foods which need little or no preparation on your part, or can be eaten as is. This includes food that only

needs to be heated to be served. Fresh fruits and vegetables that have been **cut into pieces by staff do not require a Foods You Prepared form.**

The chart below provides examples of when to fill out a "Foods You Prepared" form and when it is not needed.

<u>Use</u> the Foods You Prepared form	<u>DO NOT</u> Use the Foods You Prepared form
Rice you cooked	Commercially prepared applesauce
Baby food with 2 or more ingredients prepared by you	Frozen chicken nuggets (heated)
Leftover foods mixed with additional foods	Banana slices
Hot cereal with any additions (cinnamon, raisins, etc.)	Packaged crackers
Sandwiches	Diced cheese
Macaroni and Cheese	Cold cereal with milk (this would be listed on two separate lines; one line for milk , one line for cereal in the grain/bread section.)

Important to Note: If you are able to provide a **printed copy** of the recipe, and it has all of the information that we ask for on the Foods You Prepared form, you do not need to fill out the Foods You Prepared form. Instead, please attach the printed recipe to the form. If there are any revisions to the recipe, please write them on the recipe.

If you do not have a copy of the recipe, please fill out a page in the Foods You Prepared form located at the back of the booklet behind the Foods You Prepared tab. Use one Foods You Prepared form for each recipe.

6. Age Group(s) Served

- Check the boxes to tell us the ages of the children to whom each food or drink was served. If your child care center or home does not serve a certain age group listed on the form, please leave the column blank.
- If served to multiple age groups, select all that were served that item.
- If different types of the same food (for example, different types of milk) were served for different ages of children, you should list the different type of food on a separate row, and select the age group receiving the specified food.

List Each Food and Drink For detailed i	Please Describe Each Food or Drink or detailed information on what to include in this column, cluding brand, type, and preparation method, please refer	Food Preparation	Age Group(s) Served Select the column(s) for each age group to whom you served the food or drink					
	Served at this meal	to the Food Description Guide.	Foods you Prepared*	1 year	2 years	3-5 years	6-12 years	١
								,

Please also note the following:

Water: If water is served specifically as a beverage that goes with the meal or snack, rather than just being available in the room please include it on the form as an item that was served. Write this in under the "Other" category, and describe how it was provided.

-	List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	Food Preparation	Age Group(s) Served Select the column(s) for each age group to whom you served the food or drink						
	Served at this mean	to the Food Description Guide.	Foods you Prepared*	1 year	2 years	3-5 years	6-12 years			
	Other									
	Ranch dip	Kraft reduced fat (served w/ carrots)			☑	☑				
	Water	Fromtap, in drinking cups		☑	☑	☑				

Filling out the Foods You Prepared Form

(Tab 3 of this booklet)

Please fill out one of these forms for any food you checked off as Foods You Prepared on the Daily Menu forms, unless you can provide a printed recipe. This should include any food you made from scratch or prepared by combining two or more foods or ingredients. A sample, completed *Foods You Prepared Form* is shown behind Tab 3 (Foods You Prepared Forms).

If you receive foods that are prepared off-site (such as a vendor or school district), please ask your representative if they can provide a recipe for foods that they prepare from scratch or by combining two or more ingredients. Attach the recipe to the form in this booklet and indicate the details described in 1-4 below on the form.

How to Fill in the Foods You Prepared Form

Foods You Prepared

Name of Food:	When Was Food Served? Check all that apply and indicate date(s) served:				
(Please use same name you used on the Daily Menus)	Date(s) Served:				
	☐ Breakfast				
Number of Servings Prepared:	☐ Morning Snack				
runiber of bervings i repared.	☐ Lunch				
	☐ Afternoon Snack				
Size of each serving:	☐ Supper				
(Examples: ½ cup, 4fl. oz., 1 cup, 3 TBSP)	☐ Evening Snack				

- **1. Name of the Food:** Write the name of the food in the space provided at the top of the page. Please use the same name you used on the Menu page in Tab 2.
- 2. Number of Servings Prepared: Write down the number of servings you made.
- **3. Size of each Serving:** Write down the size of each serving (for example, ½ cup, 4 oz. 1 sandwich, etc.)
- **4. When was Food Served?**: Check the box beside the meal or meals at which the food was served. Write in the dates the food was served during the target week.

5. Fill in the chart using the instructions at the top of each column:

What Ingredients or Foods Did You Use? (List all ingredients and foods.)	How Much Did You Use? (Examples: 2 tsp, ½ cup, 1 pound, 4fl oz., etc.)	Please Describe Each Ingredient or Food. (Provide as much detail as possible. Check the Food Description Guide.)

What Ingredients or Foods Did You Use?

• List each ingredient and food by name on separate line. Include everything you used including salt, added fats like butter, margarine, mayonnaise, and oil, pan drippings, water and stock.

How Much Did You Use?

• Show the amount of each ingredient or food you used. Be sure to write both the number and the type of measurement:

Examples:

- 2 Tbsp. mayonnaise
- 2 tsp. salt
- 4 oz. shredded cheese
- 2 pounds (lb.) ground beef
- ¾ cup cooked rice
- 1 quart (qt.) milk
- If you use an ingredient that is not measured, write down how much or many you used, If possible, write whether the item was small, regular (medium), or large.

Examples:

- 1 large carrot
- ½ large green pepper
- 15 crackers (saltine size)
- 3 small bananas
- 2 regular slices bread
- 8 squares graham crackers

6. Please Describe Each Ingredient or Food

- Use this column to describe each ingredient or food in detail. Look for the ingredient or food in the **Food Description Guide** to see the kinds of information to write for each ingredient or food (brand, type, flavor, etc.)
- Be sure to write whether it was raw or cooked, shredded, chopped, sliced, ground, grated, crushed or whole.

What Ingredients or Foods Did You Use? (List all ingredients and foods.)	How Much Did You Use? (Examples: 2 tsp, ½ cup, 1 pound, 4fl oz., etc.)	Please Describe Each Ingredient or Food. (Provide as much detail as possible. Check the Food Description Guide.)

7. Preparation and Cooking Method (if Applicable)

- Answer questions 1, 2 and 3 if they apply to the food you prepared.
- Question 4 asks about salt added during the cooking process, such as salt added to cooking water, rather than an ingredient in the recipe.

Pr	eparation and Cooking Method (If Appli	icable):			
1.	If cooked:				
	a. What cooking method did you use? (chec	ck one)			
	☐ Bake/Roast ☐ Broil/Grill ☐ Pan Fry/Sai	uté □ Stir Fry	□ Deep F	ry □Boil/Parboil	☐ Other (specify):
	b. What fat was added during the cooking p	orocess? (check	one)		
	\square Vegetable Oil \square Olive Oil \square Butter	☐ Margarine	□ Othe	r (specify)	□ None
2.	If you prepared meat (chicken, beef, pork	c, etc.), did you	u: (Check	all that apply)	
	a. Trim the visible fat? ☐ Yes	□ No	□ No	o visible fat to trim	
	b. Drain the fat after cooking? \square Yes	□ No	□ No	o fat to drain	
3.	If you prepared fruit(s) or vegetable(s), di	id you:			
	a. Peel the fruit or vegetable?	□ Yes	□ No	□ No peel to re	emove
	b. Mash or blend the fruit or vegetable?	□ Yes	□ No		
4.	Was salt added during the cooking process?	, 🗀 ,	Yes	□No	

Tab 2 Daily Menus

Example of Completed Menu for Breakfast

Today's Date: _2/8/16 Day of Week: ☑ Monday □ Tuesday □ Wednesday □ Thursday □ Friday								
m (M 10 : □	Check this box if you did no		1		0.1 (1	.1		
Type of Meal Service:	Delivered in bulk and portioned by staff ✓ Individually p	ore-portioned plates L	☐ Family	Style \Box	Other (de	scribe):		
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	' Whom you served me			for each age	ach age group to		
Served at this mean	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years		
Milk								
Milk	☑ Skim □ 1% □ 2% □ Whole Flavor:			☑				
Milk	☐ Skim ☐ 1% ☐ 2% ☑ Whole Flavor:		☑					
T . / X7 1 1								
Fruit / Vegetable	Matteringensational							
Applesauce	Motts: unsweetened		<u> </u>	<u> </u>				
Orange Juice	Tropicana, calcium fortified		☑	☑				
Grain / Bread								
Oatmeal	Quick oats	₹	$\overline{\mathbf{V}}$	☑				
Pancakes	Whole wheat	♂	$\overline{\mathbf{A}}$	☑				
Cereal	General Mills, Honey Nut Cheerios		☑	☑				
Meat/Meat Alternate an	d Mixed Component Foods							
Other								
					:			

^{*}For foods or beverages selected as "Foods You Prepared", please complete a "Foods You Prepared" form, found at the end of this Menu Survey.

Menu for Breakfast

Today's Date:	Day of Week: □ Monday □ Tuesda	•	☐ Thur	sday [□ Friday	7
Type of Meal Service: \Box	Delivered in bulk and portioned by staff \Box Individually 1		□ Family	Style 🗆	Other (de	scribe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brond, type, and proporation method, please refer	Food Preparation	Select th	Age Group ne column(s m you serve	s) for each a	ige group
Serveu at tills illeai	including brand, type, and preparation method, please refer to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	□ Skim □ 1% □ 2% □ Whole					
Milk	□ Skim □ 1% □ 2% □ Whole					
Fruit / Vegetable						
Grain / Bread						
Meat/Meat Alternate an	d Mixed Component Foods		,			
Other						

Example of Completed Menu for Morning Snack

Today's Date: <u>2/8/16</u>	Day of Week: ☑ Monday ☐ Tuesda	y 🗆 Wednesday	☐ Thurs	sday [□ Friday	
	\square Check this box if you did not se	rve morning snack				
Type of Meal Service: \square	Delivered in bulk and portioned by staff 🛮 🗹 Individually p	ore-portioned plates	☐ Family	Style 🗆	Other (de	scribe):
List Each Food and Drink Served at this meal Please Describe Each Food or Drink For detailed information on what to include in this coluincluding brand, type, and preparation method, please		Food Preparation	Select the to whom	e column(s n you serve	o(s) Serve) for each a ed the food	ge group or drink
	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	☑ Skim □ 1% □ 2% □ Whole Flavor:			☑		
Milk	☐ Skim ☐ 1% ☐ 2% ☑ Whole Flavor:		☑			
Fruit / Vegetable			:		: :	
Banana	Fresh, sliced		☑	V	✓	
Raisins	Sun Maid		☑	✓	✓	
Grain / Bread						
Graham Crackers	Mi-Del, Whole Grain, Cinnamon		☑	<u> </u>		
Meat/Meat Alternate and	d Mixed Component Foods					
Sunflower seed spread	Sun butter			V		
0.1						
Other						

^{*}For foods or beverages selected as "Foods You Prepared", please complete a "Foods You Prepared" form, found at the end of this Menu Survey.

Menu for Morning Snack

Today's Date:	Day of Week: ☐ Monday ☐ Tuesda	ay 🗆 Wednesday	☐ Thur	sday [□ Friday	-
	\square Check this box if you did not se	rve morning snack				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff \qed Individually \qed	pre-portioned plates	☐ Family	Style 🗆	Other (de	scribe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	Food Preparation	Select th	ie column(s	o(s) Serve) for each a ed the food	ge group
Served at this mean	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Fruit / Vegetable						
Grain / Bread						
35 . /35						
Meat/Meat Alternate and	d Mixed Component Foods					
Other						
- Other						

^{*}For foods or beverages selected as "Foods You Prepared", please complete a "Foods You Prepared" form, found at the end of this Menu Survey.

Example of Completed Menu for Lunch

Today's Date: <u>2/8/1</u>	Day of Week: Monday ☐ Tueso	lay 🗀 Wednesday	☐ Thu	ırsday	☐ Frida	ay
	\square Check this box if you did	not serve lunch				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff $\ensuremath{\checkmark}$ Individually	pre-portioned plates	☐ Famil	y Style [☐ Other (d	describe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column,	Food Preparation	Select th	Age Group ne column(s m you serve) for each a	age group
Serveu at tills illeai	including brand, type, and preparation method, please refer to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	☑ Skim □ 1% □ 2% □ Whole Flavor:			☑	☑	
Milk	☐ Skim ☐ 1% ☐ 2% ☑ Whole Flavor:		Ø			
Fruit / Vegetable						
Apple	Granny Smith, sliced			☑		
Broccoli	Spears, steamed, from frozen	✓	☑	☑		
Grain / Bread						
	d Mixed Component Foods					
Bean & Cheese Quesadilla	Whole grain tortilla, cheddar cheese, black beans	<u>V</u>		☑	Ø	
Other						

^{*}For foods or beverages selected as "Foods You Prepared", please complete a "Foods You Prepared" form, found at the end of this Menu Survey.

Menu for Lunch

Today's Date:	Day of Week: \(\simega\) Monday \(\simega\) Tuesda	ay 🗆 Wednesday	☐ Thur	sday [□ Friday	•
	\square Check this box if you did n	ot serve lunch				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff \qed Individually \qed	ore-portioned plates [☐ Family	Style □	Other (de	scribe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	Food Preparation	Select th	Age Group ne column(s m you serve) for each a	ge group
Served at this mean	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	☐ Skim ☐ 1% ☐ 2% ☐ Whole Flavor:					
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Fruit / Vegetable						
Grain / Bread						
Meat/Meat Alternate and	d Mixed Component Foods					
Other						

Example of Completed Menu for Afternoon Snack

Today's Date: <u>2/8/16</u>	Day of Week: ☑ Monday ☐ Tuesda	ay 🗆 Wednesday	☐ Thur	sday [□ Friday	,
	\square Check this box if you did not set	rve afternoon snack				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff 🔀 Individually	pre-portioned plates	\square Family	Style 🗆	Other (de	escribe):
List Each Food and Drink	Please Describe Each Food or Drink For detailed information on what to include in this column,	Food Preparation Age Group(s) Served Select the column(s) for each age group to whom you served the food or drink				age group
Served at this meal	including brand, type, and preparation method, please refer to the Food Description Guide.		1 year	2 years	3-5 years	6-12 years
Milk						
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Milk	☐ Skim ☐ 1% ☐ 2% ☐ Whole Flavor:					
Fruit / Vegetable				<u> </u>		
Carrots	Baby carrots, fresh			☑	V	
Orange	Sectioned, fresh		☑	☑	☑	
Grain / Bread						
Goldfish	Pepperidge Farm: Cheddar		Ø	☑	☑	
35 /35 / 41/	116: 10 (F. 1					
Meat/Meat Alternate and	d Mixed Component Foods					
•						
Other						
Ranch dip	Kraft reduced fat (served w/ carrots)			☑	☑	
Water	From tap, in drinking cups		☑	Ø	☑	
		Ц		Ш	Ц	Ш

Menu for Afternoon Snack

Today's Date:	Day of Week: ☐ Monday ☐ Tuesda	ay 🗆 Wednesday	☐ Thur	sday [□ Friday	T
	\square Check this box if you did not se	rve afternoon snack				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff \Box Individually j	ore-portioned plates	☐ Family	Style □	Other (de	scribe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	Food Preparation	Select th	Age Group ne column(s m you serve) for each a ed the food	ige group
Served at this mean	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Fruit / Vegetable						
Grain / Bread						
Most/Most Altomosts on	d Mixed Component Foods					
Meat/Meat Afternate and	a mixea component roods					
Other						

Example of Completed Menu for Supper

Today's Date: <u>2/8/1</u>		·	☐ Thui	rsday	☐ Frida	y
	\square Check this box if you did n	ot serve supper				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff $\ensuremath{\checkmark}$ Individually	pre-portioned plates	☐ Family	√ Style □	l Other (d	escribe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	I IO WHOM VOD SELVED THE TOOL OF OH			ge group	
Served at this mean	to the Food Description Guide. Foods You Pro		1 year	2 years	3-5 years	6-12 years
Milk						
Milk	☑ Skim □ 1% □ 2% □ Whole Flavor:			☑	☑	
Milk	☐ Skim ☐ 1% ☐ 2% ☑ Whole Flavor:		<u> </u>			
Fruit / Vegetable						<u> </u>
Mixed Vegetables	Canned, mix of carrots, peas, cauliflower		Ø	☑	☑	
Grapes	Red table grapes - fresh			☑	☑	
Pear	Fresh, diced, peeled		Ø			
Grain / Bread						
Dinner Roll	Bake Crafters Split top, Whole Grain		V	V	☑	
Cookie	Nabisco: Vanilla Wafer		☑	☑	☑	
Meat/Meat Alternate an	d Mixed Component Foods		•			
Chicken Nuggets	Tyson: Home-style , Whole Grain , baked		V	V	☑	
Other				·		
BBQ Sauce	Kraft Original, Served with nuggets		$\overline{\mathbf{V}}$	☑	☑	

Menu for Supper

Today's Date:	Day of Week: \(\simega\) Monday \(\simega\) T	uesday 🗀 Wednesday	□ Thui	rsday	☐ Frida	У
	\square Check this box if you	did not serve supper				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff \Box Individ	ually pre-portioned plates	☐ Family	Style [☐ Other (de	escribe):_
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this colur including brand, type, and preparation method, please r		Select th to whor	e column(s m you serv	p(s) Serve s) for each a red the food	ge group or drink
	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Foods You Prepared*						
Milk	☐ Skim ☐ 1% ☐ 2% ☐ Whole Flavor:					
Milk	☐ Skim ☐ 1% ☐ 2% ☐ Whole Flavor:					
Fruit / Vegetable						
Grain / Bread				<u> </u>	<u></u>	
Meat/Meat Alternate and	d Mixed Component Foods					
Other						

^{*}For foods or beverages selected as "Foods You Prepared", please complete a "Foods You Prepared" form, found at the end of this Menu Survey.

Example of Completed Menu for Evening Snack

Today's Date: <u>2/8/16</u>	Day of Week: ☑ Monday ☐ Tuesda	y 🗆 Wednesday	☐ Thur	sday l	□ Friday	
	\square Check this box if you did not se	rve evening snack				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff 🔀 Individually p	ore-portioned plates	\square Family	Style 🗆	Other (de	scribe):
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column, including brand, type, and preparation method, please refer	Food Preparation	Select th	e column(s	o(s) Serve) for each a ed the food	ge group
Served at this mean	to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	☑ Skim □ 1% □ 2% □ Whole Flavor:			☑	☑	
Milk	☐ Skim ☐ 1% ☐ 2% ☑ Whole Flavor:		☑			
Fruit / Vegetable		П	⊔	Ш	Ш	Ш
rruit / vegetable						
Grain / Bread						
Crackers	Keebler, Multigrain club crackers		Ø	\square	☑	
_	d Mixed Component Foods					
Cheese	Cheddar cheese, cubed		☑	☑	☑	
Other			<u> </u>	Ш	Ц	
Other						

Menu for Evening Snack

Today's Date:	Day of Week: ☐ Monday ☐ Tuesd	ay 🗆 Wednesday	☐ Thu	rsday	☐ Friday	y
	\square Check this box if you did not s	erve evening snack				
Type of Meal Service: \Box	Delivered in bulk and portioned by staff \qed Individually	pre-portioned plates	☐ Family	Style 🗆	Other (de	escribe):_
List Each Food and Drink Served at this meal	Please Describe Each Food or Drink For detailed information on what to include in this column,	Food Preparation	Select th	Age Group e column(s) n you serve) for each a	ge group
Serveu at tills illeai	including brand, type, and preparation method, please refer to the Food Description Guide.	Foods You Prepared*	1 year	2 years	3-5 years	6-12 years
Milk						
Milk	□ Skim □ 1% □ 2% □ Whole Flavor:					
Milk	☐ Skim ☐ 1% ☐ 2% ☐ Whole Flavor:					
Fruit / Vegetable						
Grain / Bread						
Meat/Meat Alternate an	d Mixed Component Foods					
Other						

This page has been left blank for double-sided printing

Tab 3

Foods You Prepared Form

Please fill out a **Foods You Prepared Form** for any food items with a checkbox in the "Food Preparation" column.

These are items made from two or more ingredients, served at the child care facility, listed on your **Daily Menu pages**.

Note: If you are able to provide a **printed copy of the recipe**, and it has all of the information that we ask for on the **Foods You Prepared** form, you do not need to fill out the **Foods You Prepared** form. Instead, please attach the printed recipe to the form. If there are any revisions to the recipe, please write them on the recipe.

Name of Food: Pancakes		When Was Food Served? Check all that apply and indicate date(s) served:
(Please use same name)	ou used on the Dail	
(Frodes des same name)	, ou used on the Bully	✓ Breakfast <u>2/8/16</u>
	· -	☐ Morning Snack
Number of Servings Prepared: 2	.5	Lunch
		☐ Afternoon Snack
Size of each serving: One 4 inch par		☐ Supper ☐ Supper ☐ Evening Snack ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐
(Examples: ½ cup	, 4fl. oz., 1 cup, 3 TB	SSP)
	I	
	How Much Did	
What Ingredients or Foods Did You	You Use? (Examples: 2 tsp,	Please Describe Each Ingredient or Food.
Use?	½ cup, 1 pound,	(Provide as much detail as possible. Check the
(List all ingredients and foods.)	4fl oz., etc.)	Food Description Guide.)
Whole wheat flour	3 ¾ cups	
Baking powder	2 TB	
Salt	³⁄₄ tsp	
Instant nonfat dry milk	½ cup	
Sugar	2 TB 2 tsp	White, granulated
Eggs	5	Fresh eggs
Water	2.5 cups	
Vegetable Oil	½ cup	
Preparation and/or Cooking Method 1. If cooked:	(If Applicable):	
	(abaak ana)	
a. What cooking method did you use'	` ,	
☐ Bake/Roast ☐ Broil/Grill ☐ Pan griddle	Fry/Saute ☐ Stir Fry	☐ Deep Fry ☐Boil/Parboil ☑ Other (specify):
b. What fat was added during the coo	oking process? (check o	one)
	Butter	☐ Other (specify) ☐ None
2. If you prepared meat (chicken, bee	f, pork, etc.), did you	: (Check all that apply)
a. Trim the visible fat?	Yes □ No	☐ No visible fat to trim
b. Drain the fat after cooking? \Box	Yes □ No	\square No fat to drain
3. If you prepared fruit(s) or vegetable		
a. Peel the fruit or vegetable?		
a. cel the light of venerable:	• •	□ No □ No peel to remove
b. Mash or blend the fruit or vegetable:	☐ Yes	□ No□ No peel to remove□ No

Name of Food:			When Was Food Served?
(Please use same name you used on the Daily Menus)			_ Check all that apply and indicate date(s) served: Date(s) Served:
			☐ Breakfast
Number of Servings Prepared:	☐ Morning Snack - ☐ Lunch		
	☐ Afternoon Snack		
Size of each serving:			☐ Supper
(Examples: ½ cu	p, 4fl. oz., 1 cup, 3 T	BSP)	☐ Evening Snack
	How Much Did You Use?		
What Ingredients or Foods Did	(Examples: 2 tsp,		Describe Each Ingredient or Food.
You Use? (List all ingredients and foods.)	½ cup, 1 pound, 4fl oz., etc.)	(Provide as	much detail as possible. Check the Food Description Guide.)
(List all lilgredients and loods.)	411 02., etc.)		Description Guide.)
			_
Preparation and Cooking Method (If Applicable):		
1. If cooked:	ii Applicable).		
a. What cooking method did you us	e? (check one)		
☐ Bake/Roast ☐ Broil/Grill ☐ Par	·	☐ Deep Fry	□Boil/Parboil □ Other (specify):
	,,	1- 7	(-1 27
b. What fat was added during the co	ooking process? (chec	k one)	
	Butter Margarine	`	
2. If you prepared meat (chicken, be		•	
	□ Yes □ No		isible fat to trim
•	□ Yes □ No	□ No fa	at to drain
3. If you prepared fruit(s) or vegetab	• •		
a. Peel the fruit or vegetable?	☐ Yes	□ No	☐ No peel to remove
b. Mash or blend the fruit or vegetal	ole? □ Yes	□ No	
4. Was salt added during the cooking p	rocess?	Yes 🗆] No

Name of Food: (Please use same name you used on the Daily Menus)			When Was Food Served?		
			Check all that apply and indicate date(s) served: Date(s) Served		
			☐ Breakfast		
Number of Servings Prepared:			☐ Morning Snack		
		_	☐ Lunch ☐ Afternoon Snack		
Size of each serving:			☐ Supper		
(Examples: ½ cup	o, 4fl. oz., 1 cup, 3 T	BSP)	☐ Evening Snack		
	How Much Did You Use?				
What Ingredients or Foods Did	(Examples: 2 tsp,	Please Des	scribe Each Ingredier	nt or Food.	
You Use?	½ cup, 1 pound,		uch detail as possible. Cl		
(List all ingredients and foods.)	4fl oz., etc.)	,	Description Guide.)		
Preparation and Cooking Method (I	f Applicable):				
1. If cooked:					
a. What cooking method did you use	` ,				
☐ Bake/Roast ☐ Broil/Grill ☐ Pan	Fry/Sauté ☐ Stir Fry	□ Deep Fry [\square Boil/Parboil \square Other	(specify):	
	aldan maa a G. ()				
b. What fat was added during the co	•	,	—		
-	Butter	`.		one	
2. If you prepared meat (chicken, bee		•			
a. Trim the visible fat?	☐ Yes ☐ No	☐ No visi	ble fat to trim		
b. Drain the fat after cooking?	☐ Yes ☐ No	☐ No fat	to drain		
3. If you prepared fruit(s) or vegetable	e(s), did you:				
a. Peel the fruit or vegetable?	☐ Yes	□ No	☐ No peel to remove		
b. Mash or blend the fruit or vegetab	le? □ Yes	□ No	-		
Was salt added during the cooking pro		Yes □ N	Jo		

Name of Food:			When Was Food Served? Check all that apply and indicate date(s) served:		
(Plea	se use same name y	ou used on the D	aily Menus)	_	Date(s) Served:
•	_			☐ Breakfast	
Number of Serving	s Prepared:			_	ck
	o : :opu.ou			- □ Lunch	
Cite of each comin	a :				ack
Size of each serving: (Examples: ½ cup, 4fl. oz., 1 cup, 3 TBSP)			☐ Supper		
	(Examples: 72 cup,	411. 02., 1 cup, 3 1	DSF)	☐ Evening Snac	k
		How Much Did			
		You Use?			
_	ts or Foods Did	(Examples: 2 tsp,		Describe Each Ingre	
	Use?	½ cup, 1 pound,	(Provide as	much detail as possibl	
(List all ingredie	ents and foods.)	4fl oz., etc.)		Description Guide) .)
Preparation and C	Cooking Method (If	Applicable):			
1. If cooked:					
a. What cookin	g method did you use'	? (check one)			
☐ Bake/Roast	☐ Broil/Grill ☐ Pan F	Fry/Sauté □ Stir Fr	y □ Deep Fry	□Boil/Parboil □ Oth	ner (specify):
		•			
b. What fat was	s added during the cod	king process? (che	ck one)		
□ Vegetable Oil	☐ Olive Oil ☐ E	Butter 🗆 Margarir	ne 🗆 Other (specify)] None
2. If you prepared	meat (chicken, bee	f, pork, etc.), did v	ou: (Check all	that apply)	
a. Trim the visil	•	Yes □ No	•	isible fat to trim	
		Yes □ No		at to drain	
	fruit(s) or vegetable				
	. ,	• •	ПМо	□ No pool to remove	
	or vegetable?	☐ Yes	□ No	☐ No peel to remove	
b. Mash or bler	nd the fruit or vegetable	e? 🗆 Yes	□ No		_
4. Was salt added	during the cooking pro	cess? F] Yes \Box] No	

Name of Food:			When Was Food Served? Check all that apply and indicate date(s) served:		
(Please use same name	you used on the Da	aily Menus)	Date(s) Served:		
			☐ Breakfast		
Number of Servings Prepared:			☐ Morning Snack		
			Lunch		
Size of each serving:_			☐ Afternoon Snack ☐ Supper		
(Examples: ½ cup	, 4fl. oz., 1 cup, 3 TE	BSP)	☐ Evening Snack		
	How Much Did				
What Ingradients or Foods Did	You Use?	Diama Dani	wiles Easte In wordings on East		
What Ingredients or Foods Did You Use?	(Examples: 2 tsp,		cribe Each Ingredient or Food.		
(List all ingredients and foods.)	½ cup, 1 pound, 4fl oz., etc.)	(Provide as mu	ch detail as possible. Check the Food Description Guide.)		
(List all higherits and loods.)	411 02., 610.)		Description Guide.)		
Preparation and Cooking Method (I	f Applicable):				
1. If cooked:					
a. What cooking method did you use	e? (check one)				
☐ Bake/Roast ☐ Broil/Grill ☐ Pan	• •	, □ Deen Fry □	Boil/Parhoil □ Other (specify):		
_ band/iteast _ broil/erill _ brail	11,700,000 = 0011,	_ 200p, _	2011. a.son = 2 a.io. (epeciny).		
b. What fat was added during the co	oking process? (chec	k one)			
	Butter	•	ecify) 🗆 None		
•		`.			
2. If you prepared meat (chicken, bee		•			
	☐ Yes ☐ No		le fat to trim		
b. Drain the fat after cooking?	□ Yes □ No	☐ No fat to	o drain		
3. If you prepared fruit(s) or vegetabl	e(s), did you:				
a. Peel the fruit or vegetable?	☐ Yes	□No□	No peel to remove		
b. Mash or blend the fruit or vegetab	ole? □ Yes	□ No	-		
Was salt added during the cooking pro-		Yes □ No			

Name of Food:			When Was Food Served?	
(Please use same name y	Check all that apply and indicate date(s) served: Date(s) Served:			
		•	☐ Breakfast	
Number of Servings Prepared:	☐ Morning Snack			
<u> </u>	☐ Lunch ☐ Afternoon Snack			
Size of each serving: (Examples: ½ cup, 4fl. oz., 1 cup, 3 TBSP)			☐ Supper	
(Examples: ½ cup,	4fl. oz., 1 cup, 3 TE	BSP)	☐ Evening Snack	
	How Much Did You Use?			
What Ingredients or Foods Did	(Examples: 2 tsp,	Please D	escribe Each Ingredient or Food.	
You Use?	½ cup, 1 pound,		much detail as possible. Check the Food	
(List all ingredients and foods.)	4fl oz., etc.)		Description Guide.)	
		1		
Preparation and Cooking Method (If	Applicable):			
1. If cooked:				
a. What cooking method did you use?	(check one)			
☐ Bake/Roast ☐ Broil/Grill ☐ Pan F	Fry/Sauté □ Stir Fry	☐ Deep Fry	\square Boil/Parboil \square Other (specify):	
h What fot was added divine the	king process (sheet	(ono)		
b. What fat was added during the coo □ Vegetable Oil □ Olive Oil □ B	`	,	nocify) \square None	
<u> </u>		<u> </u>		
	r, pork, etc.), ala yo Yes □ No	•	riat appry) sible fat to trim	
	Yes □ No		t to drain	
3. If you prepared fruit(s) or vegetable		⊔ INU Id	t to uralli	
a. Peel the fruit or vegetable?	(s), did you. □ Yes	□ No	☐ No peel to remove	
b. Mash or blend the fruit or vegetable?		□ No	no beer to remove	
			No	
4. Was salt added during the cooking prod	LE35?	Yes 🗆	No	