D.2c Food Description Guide

# Food Description Guide 



## To be used with the Menu Survey and the Infant Menu Survey

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 $0584-\mathrm{XXXX}$. The time required to complete this information collection is estimated to average 10 minutes, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

This pamphet tells you the information to include when you are asked to describe food item on the Daily Menu pages and the "Foods You Prepared" pages in the Menu Survey booklet.

Please refer to the Table of Contents on the following pages to help you find the foods you serve.

For providers filling out the Infant Menu Survey, you will find a section labeled "Infant Specific Foods" which provides examples of commonly served infant foods. Please refer to this section for any infant-specific foods. You can also refer to any of the other foods listed in this guide for foods listed on the Infant Menu Survey.

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## Milk

Please provide the following information when describing the milk served:
Fat content
0 Skim / nonfat / fat-free
0
1\%
0
2\%
0 Whole

If it is flavored milk such as chocolate or strawberry

If you offer lactose-free milk

## Fruits and Vegetables

Please provide all of the following information when describing fruits and vegetables served:

## Fruit or Vegetable Juice

Flavor

Brand name
Form (canned, frozen, fresh)
Sweetened/unsweetened

Vitamin C added

Calcium added
100\% juice or juice drink
Regular or Low Calorie
Served with ice

## Fresh

Kind(s) of fruit or vegetable
Served with or without skin

Chopped, sliced, blended, etc.

Was anything added to the fruit or vegetable when served?

## Frozen

Kind(s) of fruit or vegetable

Served with or without skin

Chopped, sliced, blended, etc.
Was anything added to the fruit or vegetable after opening?

## Canned

Kind(s) of fruit or vegetable
Chopped, sliced, blended, etc.
Was anything added to the fruit or vegetable after opening?
Fruit packed in water, juice, light, heavy syrup, etc.
Water, juice, syrup drained from can/package

- Fruit or vegetable was rinsed
- Vegetables packed with salt, oil, other spices, etc.


## Grain/Bread

Please provide all of the following information when describing grains and breads served.

## Bagels

Type (white, 100\% whole wheat, raisin, blueberry, etc.)

Brand or manufacturer
Served with spread (butter, jelly, cream cheese, etc.)

## Bread

Type (white, 100\% whole wheat, cornbread, etc.)

Brand or manufacturer
Served with spread (butter, jelly, honey, etc.)
Served on a sandwich

## Cereal

Hot or cold
Type of cereal
Brand or manufacturer

## Crackers

Type (saltine, oyster, cheese, etc.)
Low-sodium, low fat
Brand (Keebler, Nabisco, Pepperidge Farms, etc.)

## Bun/Roll

Type (white, $100 \%$ whole wheat, etc.)

Hot dog bun, hamburger, etc.

Brand
Served with spread (butter, jelly, honey, etc.)

## Muffins

Type (blueberry, corn, raisin bran, banana, etc.)
Brand
Served with spread (butter, jelly, honey, etc.)

## Grain/Bread continued...

## Noodles/Pasta

Form (macaroni, spaghetti, rotini, etc.)
Type (regular, whole wheat, fortified, etc.)
-
Brand name
If served with sauce, please provide recipe or brand/manufacturer of sauce

Rice
Type (long grain, white, brown, etc.)
Preparation method (fried, boiled, steamed, etc.)
Brand name

## Pancakes

Type (regular, whole grain, oat bran, etc.)
Frozen, commercial, mix, or from scratch
Brand name

Served with spread: butter, syrup, etc.

## Tortillas

Type (flour, wheat, corn, etc.)
Brand name

Plain or fried

## Waffles

Type (regular, whole grain, oat bran, etc.)
Frozen, commercial, mix, or from scratch?
Brand name
Served with spread (butter, syrup, etc.)

## Meat/Meat Alternate

Please provide all of the following information when describing meat and meat alternates served.

## Beans

Kind (kidney, black, red, lentils, etc.)
Form (fresh, frozen, canned)
Anything added to beans (salt, oil)

## Beef

Type (steak, roast, ground, etc.)
Fat content (regular, lean, etc.)
Preparation method (grilled, broiled, pan-seared, etc.)
Was fat trimmed?

Was it a pre-prepared food:

- If so, what was the brand name?


## Cheese

Type (American, cheddar, Swiss, cottage cheese, ricotta, etc.)
Fat content (whole, part-skim, non-fat)
Form (cubed, sliced, shredded)
Hard or soft?

## Chicken

What part/piece (breast, thigh, drumstick, wing)

Fresh, frozen, canned?
Cooked with skin or without
Cooking method (grilled, fried, etc.)
Was it a pre-prepared food?

- If so, what was the brand name?


## Eggs

Size egg (small, medium, large, extra large)
Parts of egg used (whole egg, white only, yolk only)
How prepared (fried, boiled, scrambled)
Fat and/or salt used in preparation

- Egg substitute: Brand


## Meat/Meat Alternate continued...

## Fish

Type (haddock, sole, catfish, scallops, etc.)
How it was prepared (grilled, broiled, pan-seared, etc.)
Anything added for cooking (sauce, oil, etc.)
Fresh, frozen, or canned

- If canned or frozen, brand name
- If canned, packed in water or oil
- Was the fish drained and/or rinsed before using


## Nuts

Kind (almonds, walnuts, peanuts, etc.)
Whole, chopped, sliced, etc.
Type (dry roasted, honey roasted, sugar, salted, no salt, etc.)
If peanut butter: smooth, chunky, reduced-fat, regular

## Pork

Type (steak, roast, ground, etc.)
Fat content (regular, lean, etc.)
How was it prepared (grilled, broiled, pan-seared, etc.)
Was fat trimmed?

Was it a pre-prepared food?

- If so, what was the brand name?


## Yogurt

Brand
Type (regular, low-fat, non-fat)
Flavor (vanilla, peach, plain, strawberry, etc.)
Additions (fruit, nuts, granola, sprinkles)

## Mixed Component Food Items

Please provide all of the following information when describing mixed component foods served. Reminder: if the food was made with two or more ingredients by you or another food preparer in your child care facility, please provide a "Food You Prepared" form, or a printed recipe.

## Burrito/Enchilada/Taco

Made from scratch or brand name

Type (bean, beef, chicken, pork, cheese, or combination)
Type of tortilla (flour, corn, wheat, etc.)
Filling (cheese, rice, salsa, guacamole, beans, etc.)

- Toppings (cheese, sauce, sour cream, lettuce, tomato, salsa)


## Spaghetti

Type of sauce (tomato sauce, tomato and meat sauce)
With meat (beef, pork, turkey meatballs, grilled chicken, etc.)

- Toppings added (vegetables, parmesan cheese, etc.)


## Pizza

Type of crust (thin or thick, white or whole wheat, etc.)
Toppings (pepperoni, cheese, sausage, mushroom, etc.)

Made from scratch, brand name, or restaurant pizza

Fresh or from frozen

## Macaroni and Cheese

Prepared from a mix, from scratch, or frozen

Brand name

Type of cheese (if from scratch)
If milk added, type of milk (whole, $2 \%, 1 \%$, skim, etc.)
Anything added during cooking (salt, butter, margarine, hot dog slices, vegetables, etc.)

## Soups

Type of soup
Canned, frozen, dry mix, from scratch
Brand name

Low sodium

Anything added during cooking (salt, butter, etc.)

## Other

Please provide all of the following information when describing other items, such as condiments, toppings, and dressings served.

## Condiments and Toppings

Kind:
0 Ketchup, mustard, mayonnaise, BBQ sauce, etc.
0 Jelly, jam, honey, syrup, etc.
0 Butter, margarine, cream cheese, sour cream, etc.

## 0 Gravy, cheese sauce, etc.

Brand name
Type: low-fat, fat-free, reduced calorie, low salt, low sugar

## Dressings and Dips

Brand name or from scratch
Type (low-fat, non-fat, reduced calorie)

## Infant-Specific Foods

Please provide all of the following information when describing foods specifically served to infants.

## Infant Formula

Brand name
Fortified with iron, other vitamins or minerals
Milk-based, soy-based, etc.
Type of formula (powder, liquid concentrate, ready to feed (RTF))

## Infant Cereal

Brand name
Type of cereal (hot, cold, "puffs")
Type of grain (rice, wheat, etc.)
List any foods or liquids the cereal was mixed with

## Baby Food Jars or Pouches

Brand name
Flavor of jar or pouch

## Homemade Infant Food

Type (fruit, vegetable, bean, meat, etc.)
Include all ingredients

How prepared (smashed, diced, blended, etc.)
Cooking method, if cooked

