E1.1 BASIC MENU SURVEY **BOOKLET: INSTRUCTIONS**, EXAMPLE FORMS, **AND FORMS** (GROUP 2)

Menu Survey Screener - Basic (Group 2)

Daily Meal Counts Form (Group 2)

Reimbursable Foods Form - Breakfast (Group 2)

Reimbursable Foods Form - Lunch (Group 2)

Recipe Form (Group 2)

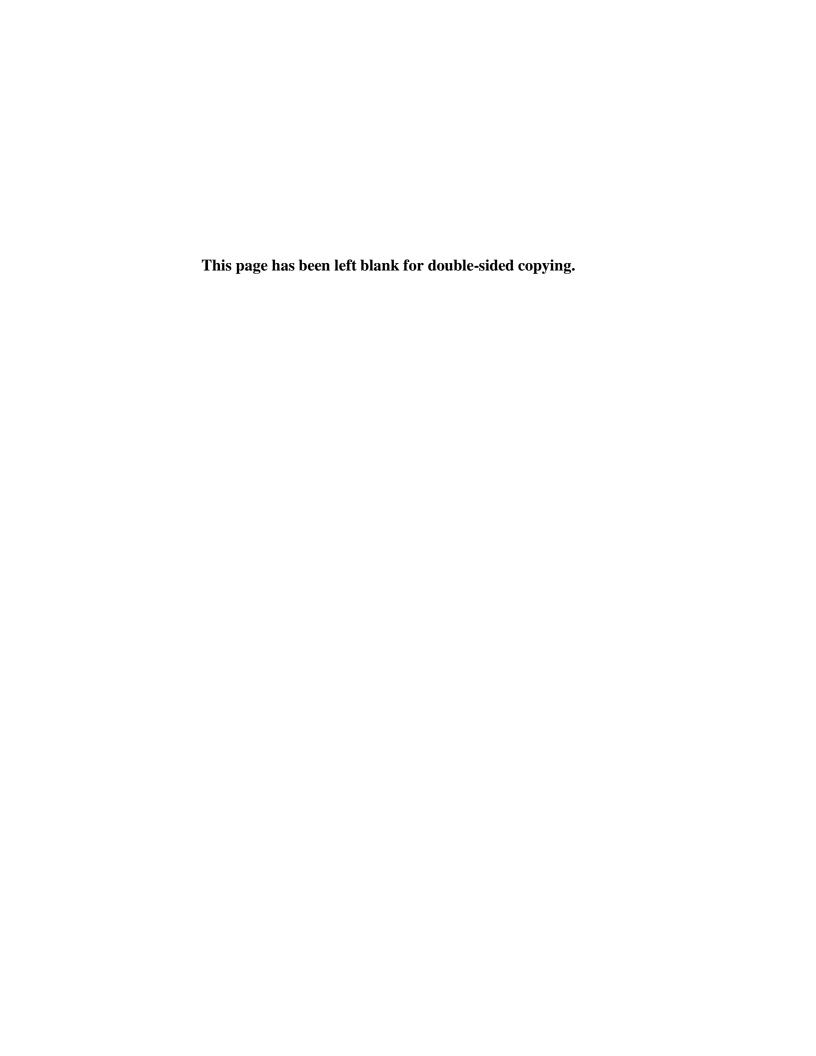
Self-Serve/Made to Order Bar Form (Group 2)

NSLP Afterschool Snack Form (Group 2)

Menu Survey Enhancements Administered through the Electronic

Menu Survey (EMS) (Group 2)

A la Carte Foods Checklist (Group 2)



OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



School Nutrition and Meal Cost Study-II

Instructions for the Menu Survey (Basic)

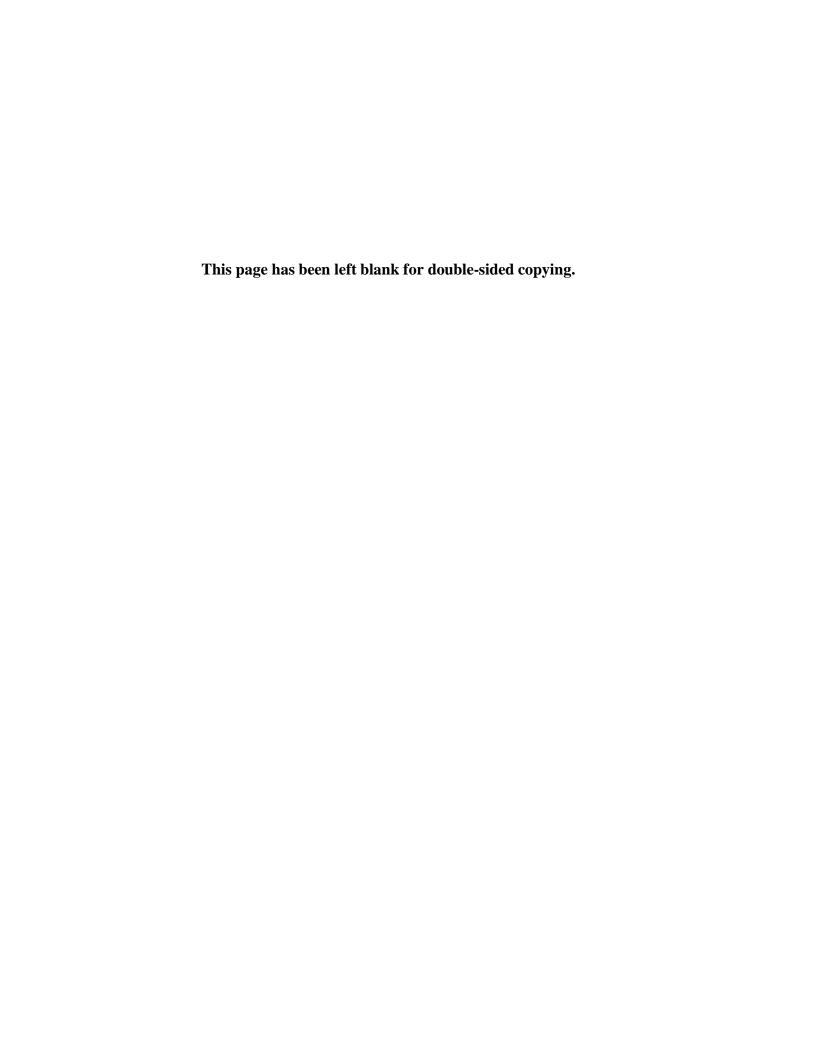
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The Basic Menu Survey will be administered as a booklet that contains each of the instruments listed on the appendix page. Therefore, the total burden for all instruments in the Basic Menu Survey is included in the burden statement below.

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 8 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 3101 Park Center Drive, Room 1014, Alexandria, VA 22302, ATTN: PRA (0584-xxxx). Do not return the completed form to this address.





INTRODUCTION TO THE MENU SURVEY

Thank you for participating in the **School Nutrition and Meal Cost Study-II**. Without your help, and the help of school nutrition professionals like you across the country, this important study could not be done.

As part of this study, you are being asked to complete a **Menu Survey**. The objective of the Menu Survey is to obtain a complete and accurate description of the foods prepared and served by your school nutrition program, including foods offered in reimbursable meals, sold a la carte, and in afterschool snacks (if reimbursed through the National School Lunch Program). You will complete the survey forms during a specified time period, referred to as the "target week." *The target week for your school is shown on the front of the Menu Survey Folder.*

The information you provide will be combined with information from many other schools across the country and will be used to examine the food and nutrient content of school meals and afterschool snacks.

This **Instruction Manual** describes the Menu Survey and provides easy-to-follow instructions for completing the survey forms. Along with the manual is a set of **sample completed forms** that may be useful when you are completing your own survey forms. Be sure to look over the sample completed forms.

Below, we describe the forms included in the Menu Survey Folder. The rest of this manual explains how to complete each form.

School Nutrition Manager Survey

We have included a survey that asks about school's food service operations (white paper). You can complete this survey on any day you would like, and can even complete it prior to the target week.

Daily Meal Counts Form

This one-page form (blue paper) is located behind the first tab inside the Menu Survey Folder. This is a very simple form. All you have to do is write in the number of reimbursable NSLP lunches and SBP breakfasts you served each day of the target week, by reimbursement category.

Reimbursable Foods Forms for Lunch and Breakfast

You will fill out these forms each day of the target week. They are located in colored folders in the Menu Survey Folder labeled by day of the week (Monday forms, Tuesday forms, etc.). There are separate forms for breakfast (yellow paper) and lunch (white paper). You will use these forms to provide information about all foods and beverages offered in reimbursable meals, including portion sizes; the number of portions prepared, served in reimbursable meals, sold a la carte or to adults, left over, and wasted; and the food descriptions needed for an accurate nutrient analysis. You will also indicate whether an item was a USDA Food or prepared from a recipe.

Recipe Forms

A booklet of Recipe Forms (grey paper) is located behind the "Recipes" tab in the Menu Survey Folder. You will use the Recipe Forms to provide information on foods made from scratch or by combining two or more foods or ingredients during the target week. Alternatively, you can provide printed copies of recipes instead of completing these forms.

Self-Serve/Made-to-Order Bar Form

Behind the next tab in the Menu Survey Folder is another booklet of forms (lavender paper) for you to use to provide information about "self-serve bars," such as salad bars and condiment bars, as well as made-to-order bars such as deli bars. If your school offers self-serve or made-to-order bars, you will use a Self-Serve/Made-to-Order Bar form to describe the foods offered on each bar.

NSLP Afterschool Snack Form

If your school provides reimbursable snacks through the NSLP to one or more afterschool programs, you will fill out the NSLP Afterschool Snack Form (green paper). You will complete one form for each day that afterschool snacks are offered. These forms are similar to but much simpler than the Reimbursable Foods Form.

A La Carte Foods Checklist

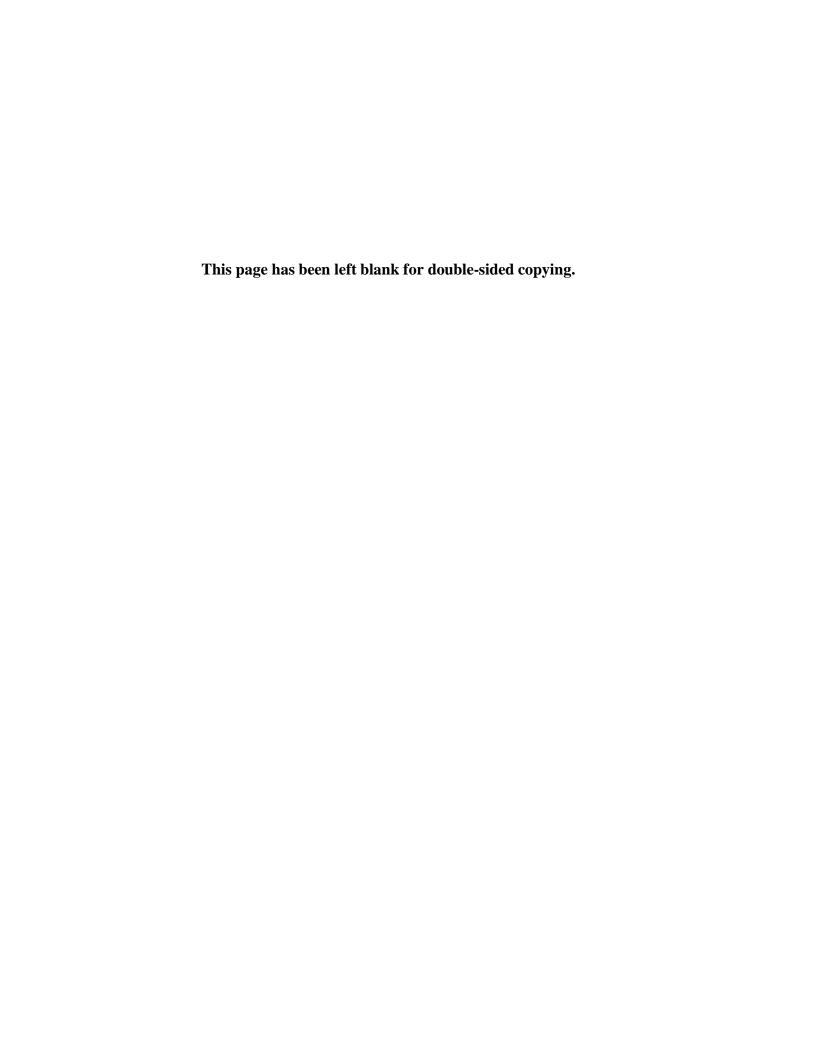
The A La Carte Foods Checklist is a multiple-page form (pink paper) that you will use to identify all foods and beverages sold on an a la carte basis in your school. You only need to fill out this form for ONE DAY OF THE WEEK. The day of the week that has been randomly selected to be your "a la carte checklist day" is shown on the front cover of the form.

The Rest of This Manual

The rest of this manual includes step-by-step instructions for completing each of the Menu Survey forms. For each form, a completed sample form is provided. Please take the time to review the instructions and all of the sample completed forms before beginning the Menu Survey.

If You Need Assistance

We will be calling you before the start of the target week and again during the target week to answer any questions you may have. If you have questions or need assistance at any other time before, during, or after the target week, feel free to call or email our technical assistants at [TA help line] or [TA email address]. **Thank you for your assistance with this important study!**



General Guidelines for Completing the Menu Survey

Getting Started

Please read this manual carefully. Be sure to review the sample completed forms that are provided.

Off-Site Kitchens

If your school receives prepared meals or any components of reimbursable meals from another school, a central kitchen, or an outside vendor during the target week, we ask that you obtain food descriptions, product information, and recipes for these foods, as needed. You may wish to discuss strategies for this task with your school food authority (SFA) director.

Filling Out Forms

- ✓ Use pencil on all forms.
- ✓ Write clearly and legibly (especially when recording numbers).
- ✓ Write the name of your school and the date (if applicable) at the top of each form.
- ✓ Double-check your work at the end of each day to be sure you have provided all the necessary information.

At the End of the Week

When you have completed all forms included in the Menu Survey, please double-check your work to make sure you have provided all the necessary information. Please place the completed forms in the empty plastic envelope at the back of the Menu Survey Folder. Remember to also include your completed School Nutrition Manager Survey. Return all completed survey materials to Mathematica in the pre-addressed envelope provided.

Instructions for Completing the Reimbursable Foods Forms

Purpose: To describe foods and beverages that are offered as part of USDA

reimbursable lunches and breakfasts during the target week, and to provide information on the number of portions of each item prepared, served in

reimbursable meals, sold a la carte, left over, and wasted.

Location: The Reimbursable Foods Forms are located in the five colored folders

labeled Monday-Friday, in the Menu Survey Folder. Separate forms are

provided for breakfast (yellow) and lunch (white).

Notes:

- If your school offers reimbursable fruits and vegetables through the Fresh
 Fruit and Vegetable Program during the target week, do NOT include these
 fruits and vegetables on the Reimbursable Foods Form unless they are offered as
 part of reimbursable lunches and breakfasts. If that is the case, be sure to report
 only the portions that were prepared and served as part of reimbursable meals.
- If your school offers meals to pre-kindergarten students, do NOT include any
 foods that are offered only to these students and do NOT include the meals offered
 to these students when reporting the number of reimbursable meals planned and
 served each day.
- Be sure to look at the sample completed Reimbursable Foods Forms that are provided. Looking at the sample forms as you read the instructions will make it easier to understand what you need to do when filling out the forms.

How to Complete the Reimbursable Foods Form

Reimbursable Meal Counts

On the top right-hand corner of the form, you will see the **Reimbursable Meal Counts** box. The questions in this box ask about the number of reimbursable meals (breakfast or lunch) you *planned* to serve for the day and the number of reimbursable meals that you *actually* served that day. Record the answers to both questions in the spaces provided. Your production records may include this information. If not, you may need to talk to your SFA director to obtain it.

Column A: Food Item

You will use this column to identify foods and beverages offered in reimbursable meals each day. Most foods are already listed for you. Others you will need to write in. In thinking about all the foods offered in your cafeteria each day and deciding which ones to include on this form, keep the following in mind:

DO INCLUDE:

- All foods and beverages offered in reimbursable meals (even if they may not count toward USDA meal pattern requirements).
- All condiments, salad dressings, optional toppings, desserts, and snack items.

DO NOT INCLUDE:

- Foods and beverages that are offered only a la carte or only to adults.
- Foods and beverages that are offered and served only to pre-kindergarten students.
- Foods and beverages that were planned for a given day, but not actually prepared at your school because a substitution was made.

When foods are paired or offered together:

When a bread/grain, meat/meat alternate, fruit, or vegetable offering is paired with, or offered *only* with another menu item, add a note in Column A to make this clear.

Examples:

- For crackers that are offered only with a Chef's salad, add a note...
 Crackers w/ Chef's salad
- For toast that is offered **only** with cereal, add a note...

 Toast **w**/ **cereal**
- For a cheese stick that is offered **only** with a peanut butter sandwich, add a note...
 - Cheese stick w/ peanut butter sandwich
- For blueberries that are offered only with pancakes, add a note...
 Blueberries w/ pancakes

When writing in foods that are not already listed on the form:

- Record foods in their appropriate food group sections whenever possible. Blank lines are provided at the end of each section for your entries. A generous amount of additional space is provided at the end of the form for recording items that do not fit in the individual food group sections (for example, not enough blank lines for additional fruits), as well as items that belong in a food group that is not listed on the form.
- Salad bars, condiment bars, and other food bars, whether self-serve or made-toorder, should be listed as single menu items. Salad bars (both side salad bars and entrée salad bars) and other common theme bars are prelisted. Use separate lines for any self-serve bars that are not prelisted.
- If your school offers bag or box meals or fully preplated meals, write each type of meal on a separate line. Complete a Recipe Form for each type of meal to identify all of the foods and beverages included in the meal.

If your school offers different foods to students in different grade groups:

 Record each food offered separately and add a note in Column A to make it clear which foods are offered to each grade group.

Example:

If your schools serves students in grades 6-8 and 9-12 and different entrées are offered to each grade groups, you would indicate this by listing each food separately and adding a note next to each food, as shown below.

A.
Food Item
Taco for grades 6-8
Burrito for grades 9-12

Column B: Portion Size

For each item offered in reimbursable meals, write the size of one individual serving, as offered to students.

 Include both the amount and the unit of measure (if not already printed on the form). For example:

Food Item	Amount	Unit
Broccoli	3/4	cup
Chicken patty	2.5	OZ.
Tossed salad	1/2	cup

You may change the printed unit for any food if your school serves the item in a different unit of measure.

- Include the *weight* (oz.) of one portion whenever available, especially for commercially prepared foods, such as burritos, chicken or fish nuggets, pizza, doughnuts, or cookies.
- For foods that are offered self-serve, write "self-serve" as the portion size.
- If your school offers different portion sizes of the same food, for example to students in two different grade groups, you will need to list the food twice (on two separate lines) and write in the different portion sizes.

Example:

If your school serves students in grades 6-8 and 9-12 and you offer different portion sizes for canned peaches, you would indicate this by listing the food twice and adding a note about which portion size applies to which grade group, as shown below.

A.	B.
Food Item	Portion Size (Include Units)
Peaches, canned for grades 6-8	½ cup
Peaches, canned for grades 9-12	1 cup

Column C: Number of Portions

In the sub-columns under Column C, for each menu item, you will enter the total number of portions prepared, and the number of portions served to students in reimbursable meals, served a la carte or to adults/others, left over and saved for later use, and wasted. Note that the number of portions entered in the last four sub-columns (Reimbursable Served, Served a La Carte or to Adults/Others, Left Over for Later Use, and Wasted) should add up to the total number of portions prepared (Total Prepared).

Total Portions Prepared

For each menu item, enter the total number of portions prepared. Include all portions that are prepared for your school for reimbursable meals as well portions that are prepared to be served for a la carte and to adults or others. For pre-packaged foods and beverages, the total number of portions prepared refers to the number of individual packages that are put out in the serving area. For example for cartons of juice, write the number of cartons that are placed on the serving line before and throughout the meal period.

Reimbursable Portions Served

For each menu item, enter the number of reimbursable portions served to students (excluding portions sold a la carte or to adults/others). Your production records may include this information; if not, you may need to talk to your SFA director about putting a procedure in place to record it for the target week. If a menu item is prepared and available to students but none are served in reimbursable meals, be sure to enter a zero in the Reimbursable Served column.

Portions Served A La Carte or to Adults/Others

Also for each menu item, enter the number of portions that are served a la carte, to adults, or to others who are not receiving meals through the NSLP or SBP. If no portions are served a la carte or to adults/others, enter zero in this column.

Portions Left Over for Later Use

At the end of each meal, enter the number of portions that were not served on this day, but were leftover and may be served on a different day. For instance, this may include cartons of milk or juice to be used on the following day. Do not include leftover portions that are thrown away. If no portions are left over and saved for later use, enter zero in this column.

Portions Wasted

Also enter the number of portions that were not served and must be thrown out because they cannot be used on a different day. For instance, this may include food prepared in a large dish, such as macaroni and cheese. If no portions are wasted, enter zero in this column.

Example:

Note that for each of the following menu items, the number of portions entered in the last four sub-columns (Reimbursable Served, Served a La Carte or to Adults/Others, Left Over, and Wasted) add up to the total number of portions prepared (Total Prepared).

A.	B.	C.							
	Portion		Nui	mber of Portions					
Food Item	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted			
Orange juice	8 fl. oz.	140	120	10	10	0			
Macaroni and cheese	1 cup	160	140	0	0	20			

Column D: Manufacturer/Brand Name and Product Code

This column is used to provide information on the manufacturer, brand name, and product code of certain foods listed in Column A. We have shaded this column for pre-listed foods that do not require manufacturer/brand name, or a product code.

• For all other commercially prepared food products you serve, including entrees, meat/meat alternates, and most bread/grain items (including biscuits, doughnuts, breakfast pastries, and pancakes), please fill in the manufacturer/brand and product code information in Column D.

 Please do your best to record whatever manufacturer and/or brand information is available (or at least how the food is described on the package label) for all required foods. Always include a product code, if available. The product code is usually located on the label of the box in which commercially prepared food products are delivered. An example is shown below.



 Below are additional examples of manufacturer and brand names, and products codes, for some foods.

Food Item Manufacturer/Brand Name (Column A) and Product Code (Column D)

Pizza, pepperoni Schwan's/Tony's 78546 Super Donut Super Bakery 6001 Pancake-on-a-stick State Fair 70481

- If your school purchases commercially prepared food products, including ones that
 are lower in fat or sodium or include whole grains, you may wish to include package
 labels to tell us more about the products. This will help ensure that the nutrient
 analysis is accurate and reflects the types of foods used in your school meal
 program.
- If you decide that you would like to give us package labels, you can put them in the envelope with the completed forms at the end of the week.

Column E: Food Description

This column is used to describe foods so that an accurate nutrient analysis can be done. For most of the pre-listed items, you will need to check a box or write in a response. For example, for some foods you will be asked to check whether a food is regular, low-fat or fat-free, or if it is breaded or has icing. For some foods you will be asked to specify the type or variety of the food, such as the type of bread (100% whole wheat, rye bread, etc.), or the flavor of milk or yogurt.

It is especially important to complete this column for commercially prepared products and items that you add to the form. Please provide as complete a description of the item as possible. Depending on the item, this may include information on:

- ✓ type (100% whole wheat bread, rye bread, blueberry muffin, unbreaded chicken patty, low-sodium green beans)
- √ form (fresh, frozen or canned vegetable or fruit)
- ✓ flavor (**Strawberry** milk, **oatmeal** cookie, **vanilla** yogurt)
- √ fat content (low-fat yogurt, reduced-fat sour cream, fat-free salad dressing)

Column F: Check Box if USDA Food

For food items in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column F.

Column G: Check Box if Prepared from a Recipe

For foods in Column A that are prepared from a recipe—that is, foods that are made from scratch or by combining two or more foods or ingredients—place a check mark in Column G. Use these checkmarks to remind you to complete a Recipe Form or provide a printed recipe.

We have shaded this column for pre-listed foods that do not require recipes. If the column is not shaded, you may need a recipe, depending on the food. For example, for purchased pizza that is served as is, a recipe is not needed. For pizza that is prepared from scratch or is a modified version of a purchased product (for example, you added your own toppings), a recipe is needed.

Instructions for Completing the Recipe Forms

Purpose: To describe the types and amounts of ingredients used in preparing foods

made from scratch or made by combining two or more foods or ingredients.

Location: A booklet of Recipe Forms (grey) is located behind the "Recipes" tab in the

Menu Survey Folder. If you need more forms than are included in the booklet, make copies of the form and file the completed extra forms inside

the Recipe Form booklet.

Notes:

- You may not have to fill out the Recipe Form if a printed copy of the recipe is available. See the special instructions later in this section (page 13).
- A recipe is needed for every item that is prepared from scratch or prepared by combining two or more foods or ingredients. This includes all sandwiches and foods prepared or cooked with added butter, margarine, dressings, or other condiments.
- Some foods may need more than one Recipe Form. For example, for a tuna salad sandwich, you will need to use two Recipe Forms—one for the tuna salad mixture and one for the assembled tuna salad sandwich. The same is true for a brownie or cake with icing. See the sample completed Recipe Forms for an example of a situation where two Recipe Forms are needed.
- If the same recipe was prepared more than once during the target week, you
 only need to fill out a Recipe Form once and be sure to check the boxes at the top
 of the form to indicate which days of the week the recipe was served, unless the
 recipe is prepared differently on other days of the week. If variations of a recipe
 are used on different days, a separate Recipe Form is needed for each variation.
- Be sure to look at the sample completed Recipe Forms that are provided.
 Looking at these forms as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the Recipe Forms

Recipe/Food Name

Write the complete name of the recipe or food on the line provided in the upper right hand corner of the form. Please be sure that the name is clear enough that we will be able to match it up with the appropriate item on the Reimbursable Foods Form.

For recipes that are used in other recipe items, mention both recipes in the name. For example, "Tuna salad for tuna sandwich."

Meal

Check the meal or meals in which the recipe/food item was offered.

Day

Check the day or days of the target week on which the recipe/food was offered. Check "all" if the item is offered every day.

Size of One Serving

Write the size of one individual serving, as offered to students. Include both the **amount** and **unit of measure** (Examples: 1/4 cup, 8 fluid ounces, 1 sandwich).

Number of Servings Prepared

Please record the **total number of individual servings prepared** (recipe yield) in the space provided. For some items, such as sandwiches, the Recipe Form describes the ingredients or components of a single serving (*Examples: 1 sandwich, 1 Chef's salad*).

Column A: Ingredient Name

List all foods and ingredients used to prepare the recipe/food. Remember to include all items used in food preparation, including seasonings and salt, as well as oils, butter, margarine, and other fats used in cooking.

Column B: Amount in Recipe

For each item listed in Column A, write the amount used in Column B. Be sure to include information on both the **amount** and the **unit of measure** (Examples: 2 Tbsp, 6 oz, 5 cups, 7.5 gallons, 35 lbs).

Be sure to provide amount information on the form of the ingredient *when it was measured*. For example, was pasta or rice measured cooked or uncooked? Was meat measured raw or after cooking? Was the cheese sliced, cubed, shredded, or grated?

Column C: Manufacturer/Brand Name and Product Code

If the ingredient or food listed in Column A is a commercially prepared food, list the manufacturer and/or brand name as well as the product code.

Column D: Ingredient Description

For each item listed in Column A, use this column to provide details about the food or ingredient that will allow us to do an accurate nutrient analysis. Depending on the item, this may include information on:

- ✓ type (whole wheat flour, brown rice, ground turkey, low-sodium tomato sauce)
- ✓ form (fresh, frozen or canned vegetables, fruits, or meats)
- ✓ cooking status (cooked, uncooked, dry, raw)
- ✓ fat content (part-skim cheese, 1% fat milk, fat-free mayonnaise)
- ✓ whether whole grain-rich

See the sample completed forms for examples of ingredient descriptions.

Column E: Check Box if USDA Food

For ingredients in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column E.

Column F: Check Box if Prepared from a Recipe

For ingredients in Column A that require a recipe, place a check mark in the appropriate box in Column F. Use these checkmarks to remind you to complete an additional Recipe Form.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

If You Can Provide a Printed Copy of the Recipe...

Be sure to:

- Staple or clip a copy of the printed recipe to a blank Recipe Form in the booklet, and indicate on the Recipe Form the meal and days the recipe was used.
- Mark the recipe, as needed, to show how the recipe was prepared in your school, and make sure the name of the recipe matches the name used on the Reimbursable Foods Form.

Make sure the recipe includes:

- Yield information: size of one serving and number of servings prepared.
- A complete description of all ingredients, including manufacturer and/or brand and product code for commercially prepared food products.
- An indication of any ingredients that are USDA Foods, for example, write "USDA" beside the ingredient name.

Instructions for Completing the Self-Serve/ Made-to-Order Bar Forms

Purpose: To describe the ingredients included on self-serve bars such as salad bars,

theme bars, and condiment bars, as well as made-to-order bars such as

deli bars.

Location: A booklet of Self-Serve/Made-to-Order Bar Forms (lavender) is located

behind the "Self-Serve Bars" tab in the Menu Survey Folder.

Notes:

- A separate Self-Serve/Made-to-Order Bar Forms must be completed for each type
 of self-serve bar or made-to-order bar offered. If the same bar (with all the same
 foods/ingredients) was offered more than once during the target week, you
 only need to fill out one Self-Serve/Made-to-Order Bar Forms and indicate the days
 on which the bar was offered. If the foods/ingredients offered on the bar differ
 on other days of the week, a separate form is needed for each day they are
 different
- Be sure to look at the sample completed Self-Serve/Made-to-Order Bar Forms that are provided. Looking at these forms as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the Self-Serve/Made-to-Order Bar Forms

Name of Bar

Write the complete name of the self-serve/made-to-order bar on the line provided in the upper right hand corner of the form. Please be sure that the name is clear enough that we will be able to match it up with the same item on the Reimbursable Foods Form.

Meal

Check the meal or meals in which the bar was offered during the target week.

Day

Check the day or days of the target week on which the bar was offered. Check "all" if the bar (with all the same ingredients) is offered every day.

Column A: Food Name

List all foods and ingredients offered on the bar. If you need additional lines, write the name of the bar and "continued" on a blank Self-Serve/Made-to-Order Bar Form and list remaining foods/ingredients.

Column B: Portion Size (if pre-portioned)

For pre-portioned items only, describe the size of one portion. This includes items such as baked potatoes, tortillas, packaged crackers, boxes of raisins, or packages of sunflower seeds. It also includes items that might be portioned out by cafeteria servers, such as pasta on a pasta bar, cold cuts on a deli bar, or meat and cheese items on a salad bar.

Be sure to include information on both the **amount** and the **unit of measure** for preportioned items. See the sample completed Self-Serve/Made-to-Order Bar Forms for examples.

Column C: Manufacturer/Brand Name and Product

For commercially prepared food products, please record the manufacturer and/or brand name and a product code in Column C.

Column D: Food Description

For each item listed in Column A, use this column to provide details about the food or ingredient that will allow us to do an accurate nutrient analysis. Depending on the item, this may include information on:

- ✓ type (100% whole grain bread, rye bread, graham cracker, cheddar cheese, low-sodium green beans, deli turkey)
- ✓ form (fresh, frozen or canned vegetables or fruit)
- √ cooking status (cooked, uncooked, dry, raw)
- ✓ fat content (low-fat yogurt, reduced-fat sour cream, fat-free salad dressing)
- ✓ whether whole grain-rich

See the sample completed forms for examples of ingredient descriptions.

Column E: Check Box if USDA Food

For foods in Column A that are donated USDA Foods, including processed USDA Foods, place a check mark in the box in Column E.

Column F: Check Box if Prepared from a Recipe

For foods in Column A that require a recipe, place a check mark in the appropriate box in Column F. Use these checkmarks to remind you to complete a Recipe Form.

Note: Recipes are needed for all items that are made by combining two or more foods or ingredients.

Instructions for Completing the NSLP Afterschool Snack Form

Purpose: To describe the foods and beverages offered in NSLP afterschool snacks

during the target week, and to provide information on the number of individual snack items served and the total number of reimbursable snacks

served to students.

Location: A booklet of NSLP Afterschool Snack Forms (green paper) is behind the

"Afterschool Snacks" tab in the Menu Survey Folder.

Notes:

- If your school offers reimbursable fruits and vegetables through the
 Fresh Fruit and Vegetable Program during the target week, do NOT include
 these fruits and vegetables on the NSLP Afterschool Snack Form unless they
 are offered as part of reimbursable afterschool snacks. If that is the case, be
 sure to report only the portions that were prepared and served as part of
 reimbursable afterschool snacks.
- Be sure to look at the sample completed NSLP Afterschool Snack Form that is provided. Looking at this sample as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the Afterschool Snack Form

On the front page of this booklet answer question 1 and indicate the days during the target week that afterschool snacks were offered. Complete one NSLP Afterschool Snack Form for each day snacks were offered.

This form is similar to the Reimbursable Foods Form. It includes columns for the food item, portion size, number of reimbursable portions prepared/available and served, and food description so that an accurate nutrient analysis can be done. Depending on how your afterschool program operates, you may need assistance from afterschool program staff to complete the columns for number of portions served.

Day

Check the day of the target week for which this form is being completed.

Number of Reimbursable Snacks Served

At the top of the form, record the total number of reimbursable snacks *served* to students that day.

Column A: Food Item

You will use this column to identify foods and beverages offered in NSLP afterschool snacks each day. Some foods are already listed for you. Others you will need to write in. In thinking about all the foods offered in your NSLP afterschool snacks each day and deciding which to include on this form, keep the following in mind:

DO INCLUDE:

All foods and beverages offered in reimbursable NSLP afterschool snacks (even
if they may not count toward USDA meal pattern requirements).

DO <u>NOT</u> INCLUDE:

- Foods and beverages that are offered only to adults.
- Foods and beverages that were planned for a given day, but not actually prepared/available that day.

When writing in foods that are not already listed on the form:

 Record foods in appropriate food group sections. Blank lines are provided at the end of each section for your entries.

Column B: Portion Size

For each item offered in NSLP afterschool snacks, write the size of one individual serving, as offered to students. If the snack item is pre-packaged, list the actual package size or weight, not "1 package."

• Include both the **amount** and the **unit** of measure:

Food Item	Amount	Unit
Banana, fresh	1	medium
Orange juice	6	fl. oz.
Granola bar	1.5	OZ.

• If a food or beverage is offered in more than one portion size (for different grade groups), list the food or beverage on separate lines and write in the different portion sizes.

Example:

A.	B.	C.			
			Reimbursable rtions		
Food Item	Portion Size (Include Units)	Prepared/ Available	Served		
Orange juice	6 fl.oz.	50	25		
Orange juice	8 fl.oz.	50	50		

Column C: Number of Reimbursable Portions

Number of Reimbursable Portions Prepared/Available

For each snack item offered, write in the number of reimbursable portions **prepared/available**. The number of reimbursable portions prepared should reflect the actual number of servings available for students to select as part of a reimbursable NSLP afterschool snack.

Number of Reimbursable Portions Served

Also for each snack item, enter the number of reimbursable portions or individual items **served** to (or selected by) students as part of a reimbursable NSLP afterschool snack, excluding portions served to adults. If a menu item is prepared and available to students but no portions are served, be sure to enter a zero in this column.

You may need to ask the afterschool program staff for this information. You can also give the afterschool program staff a copy of the NSLP Afterschool Snack Form and ask them to complete this column.

Column D: Food Description

This column is used to describe foods so that an accurate nutrient analysis can be done. For most of the pre-listed items, you will need to check a box or write in a response. For example, for some foods you will be asked to check whether a food is regular, low-fat or fat-free, or if it is whole grain-rich or reduced-fat. For some foods you will be asked to specify the type or variety of the food, such as the type of crackers (graham, wheat, saltines, etc.), or the flavor of milk or yogurt. Please provide as complete a description of the item as possible. Depending on the item, this may include information on:

- ✓ Type (1% or 2% milk; white or whole wheat bread; 100% apple juice)
- ✓ Form (fresh carrots, canned pineapple)
- ✓ Flavor (chocolate milk, strawberry yogurt)
- ✓ Fat or sugar content (low-fat yogurt, reduced-fat cookies; reduced-sugar jelly, pears in light syrup)

Instructions for Completing the A La Carte Foods Checklist

Purpose: To identify foods and beverages your school offers on an a la carte basis at

lunch and breakfast.

Location: The A La Carte Foods Checklist (pink paper) is located behind the

"A La Carte" tab in the Menu Survey Folder.

Notes:

 Complete the A La Carte Foods Checklist on the one day of the target week specified on the front of the Menu Survey Folder. Be sure to complete the checklist even if your school sells only milk on an a la carte basis.

 Be sure to look at the sample completed A La Carte Foods Checklist that is provided. Looking at this sample as you read the instructions will make it easier to understand what you need to do when filling out the form.

How to Complete the A La Carte Foods Checklist

- 1. Write the name of your school and the date on the first page of the form.
- 2. Place a check mark in the box next to each food and beverage that was available for a la carte purchase on the specified day. This includes items that are sold only a la carte as well as components of a reimbursable meal that may be purchased a la carte. There are separate check boxes for lunch and breakfast.
- 3. If a food or beverage is usually or sometimes available a la carte, but was not available on the specified day, *do not* check the box.
- 4. If your school had a la carte foods or beverages available on your specified day that are not included in the checklist, please write in the names of these foods and beverages under the appropriate category. Extra lines are also available on the last page of the checklist, if necessary. Be sure to indicate whether each food or beverage was offered at breakfast and/or lunch.

SAMPLE

OMB Control Number: 0584-xxxx Expiration Date: xx/xx/xxxx



Daily Meal Counts Form (Basic)

School Name: John Smith Middle

Date: 1/6/20

Instructions:

- 1. In the boxes for the Number of Reimbursable NSLP Lunches Served and Number of Reimbursable SBP Breakfasts Served, please record the number of free, reduced-price, and full-price reimbursable meals served in your school each day of the target week. Do not include meals for which you do not claim reimbursement, for example, second lunches sold to students on an a la carte basis. If your school provides free meals to all students, record the number of meals served in the "free" column.
- 2. Check the box if the number of reimbursable meals served on a day was much higher or lower than usual, and describe the reason for this difference in the space provided.

		Nun	nber of Rei	mbursable NS	LP Lunches Served
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable lunches served this day was much higher or lower than usual.
Monday	72	23	30		□ → Reason:
Tuesday	85	26	15		□ → Reason:
Wednesday	60	12	8		✓ → Reason: emmy dismiss al
Thursday	82	23	22		□ → Reason:
Friday	78	22	25		□ → Reason:

		Numl	ber of Rein	nbursable SBF	Breakfasts Served
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable breakfasts served this day was much higher or lower than usual.
Monday	30	33	12		□ → Reason:
Tuesday	28	30	12		□ → Reason:
Wednesday	30	32	10		□ → Reason:
Thursday	29	32	15		□ → Reason:
Friday	38	31	10		□ → Reason:

SAMPLE

Reimbursable Meal Counts How many reimbursable breakfasts did you plan to serve at your school 80 How many reimbursable breakfasts did you serve at your school this day? 75

this day?

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SCHOOL NUTRITION AND MEAL COST STUDY-II Reimbursable Foods Form: Breakfast (Basic)

NOTE: For instructions on completing this form, please refer to Instructions for the Menu Survey.

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



School Name: JONN	Smith	Midd	le	Date:	6 20		Day: 🗹 Mon	☐ Tue ☐ Wed ☐ Thu	□ Fri	
A.	B.			C.			D.	E.	F.	G.
				Number of Portion	ons				± po	≠ en
Food Item Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe	
MILK										
White, fat-free/skim	8 floz.	30	19	1	10	0				3 1
White, 1%	8 floz.	30	26	2	2	0				
White, 2%	fl oz.									
White, whole	fl oz.									
Chocolate, fat-free/skim	8 floz.	20	20	0	0	0				
Chocolate, 1%	fl oz.						# = = = = = = = = = = = = = = = = = = =			
Chocolate, 2%	fl oz.					<u> </u>				
Other flavor Specify: Straw berry	8 floz.	20	10	0	10	0		M Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.							☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor Specify:	fl oz.							□ Fat-free/skim □ 1% □ 2%		
	fl oz.									
	fl oz.									
	fl oz.									

	В.	C.					D.	E.	F.	G.
	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
FRUIT (Note: Prelisted entrie	s should be used	only for fruit the	at is served as purch	ased. If anything is a	dded before serving, lis	st as separate item	and complete a RECIPE FORM.)			4
Apple, fresh										
Applesauce, canned	cup							□ Sweetened □ Unsweetened		
Apricots, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Banana, fresh	\ medium	50	48	0	2	0				
Blueberries, frozen	cup							☐ Sweetened ☐ Unsweetened		
Fruit cocktail, canned	1/2 cup	35	32	2	1	0		☐ Heavy syrup ☐ Light syrup ☑ Extra light syrup ☐ Juice ☐ Water	V	
Grapes, fresh	1/2 cup	60	59	2	0	0				
Kiwi, raw										*
Mandarin oranges, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh										
Peaches, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pears, fresh										
Pears, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pineapple, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Raisins	oz.									
Cantaloupe	1 wedge	25	15	5	0	5	Fresh			
	J									

State of the Section of the Section

A.	B.	C.					D.	E.	F.	G.
Food Item	Portion Size (Include	Total Prepared	Reimbursable	Number of Portion Served A La Carte or to	Left Over for	- mass	Manufacturer/Brand Name and Product Code		Check Box if USDA Food	Check Box if Prepared
	Units)		Served (4000/) further	Adults/Others	Later Use	Wasted	(If Applicable)	Food Description		OU
JUICES (Note: Prelisted entri	1.1	H 0	28	2	List fruit drinks (not 1)		ther Menu Items" section.)	☑ Calcium added		
Apple juice	4 floz.	70	20		10			☐ Calcium added		
Grape juice	fl oz.							☐ Calcium added		
Orange juice	fl oz.									
Fruit juice blend	fl oz.							☐ Calcium added		
	fl oz.									
BREADS AND GRAINS (Note:	In Column A, ind	icated whether a	any items in this sect	on were offered only	with another bread/gra	in item or with a pa	rticular meat/meat alternate or combination	on item. For example, toast w/ cereal.)		
Apple Jacks	OZ.									1 1
Cheerios, plain	l oz.	20	11	0	9	0				341
Cheerios, Apple Cinnamon	OZ.									
Cheerios, Fruity	oz.									
Cheerios, Honey Nut	oz.	20	13	0	7	0				
Cinnamon Toast Crunch	oz.									J
Cocoa Krispies	oz.									
Cocoa Puffs	OZ.									
Froot Loops	OZ.									
Frosted Flakes	OZ.									
Frosted Mini Wheats	OZ.									
Golden Grahams	OZ.									
Granola	oz.							☐ Reg ☐ Low-fat		
Kix	OZ.									
Lucky Charms	OZ.							4.		
Marshmallow Mateys	oz.									
Raisin Bran	l oz.	10	8	2	0	0				
Rice Chex	OZ.									
Rice Krispies	OZ.									
Trix	OZ.									

Α.	B.	В. С.				D.	E.		G.	
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box f	
HOT CEREALS (Note: If prepar	ed with fat and	l/or milk, comple	ete a RECIPE FORM)						-
Cream of Wheat	cup							☐ Instant ☐ Quick ☐ Reg		
Grits	cup							☐ Instant ☐ Quick ☐ Reg		
Oatmeal	cup	5	4	0	0			☐ Instant ☐ Quick ☑ Reg		M
			2.							
OTHER BREADS AND GRAINS or biscuit w/ sausage).	OFFERED SEF	PARATELY (No	te: In Column A, indi	icate whether any iter	ns in this section were	offered only with	another bread/grain item or with a particular	meat/meat alternate or combination item. For example	e, toast w/	cereal
Bagel w peanut butter	3 oz.	6	6	0	0	0		Specify type: 100% whole wheat		
Biscuit	oz.									
Danish or turnover	oz.							☐ Fruit ☐ Cheese		
Doughnut w Cereal	2.2 oz.	15	13	2	0	0	Super bakery # 6001	√ Icing/glaze □ No Icing/glaze		
English muffin, plain	oz.									
English muffin, buttered	oz.							☐ Margarine ☐ Butter		
Granola/cereal bar	oz.							Specify type:		
Muffin w Cereal	2 oz.	20	19	0		0	Sara Lee #4911	Specify type: <u>Inwfat blue perm</u>		
Pancake	oz.									
Roll, cinnamon	oz.							□ Icing □ No Icing		
Toast, plain	oz.							Specify type:		
Toast, buttered	OZ.							Specify type: □ Margarine □ Butter		
Toaster pastry	oz.							□ Low-fat		
Waffles	oz.							☐ Plain ☐ Fruit ☐ Chocolate chip ☐ Other:	0	0

A.	B.			C.			D.	E.	F.	G.
	Number of Portions am Portion Size Prepared Profited Total Prepared Outris's Total Prepared Outris's Served A La Carfor or to Later Use Wasted Outris's Outrier Outr	<u>≠</u> ¬	± 8							
Food Item	Size (Include			Carte or to		Wasted	Product Code	Food Description	Check Box if USDA Food	Check Box if Prepared
Waffle sticks	ea.							☐ Other:		
MEATS AND MEAT ALTERNATE biscuit, or yogurt with cereal).	S OFFERED SEPA	RATELY (Note: 1	In Column A, indicate	e whether any items i	n this section were offe	ered only with anot	her bread/grain item or with a particular me	eat/meat alternate or combination item. For example, saus	sage wil	th
Bacon	sl									
Eggs	cup									
Ham	oz.									
Peanut butter w \ bage	OZ.	6	6	0	0	0		☑ Reduced-fat	A	
Sausage	oz.							☐ Beef or pork ☐ Chicken or turkey		
Yogurt	oz.									
							/			
COMBINATION ITEMS (Note:	In Column A, ind	icate whether ar	ny items in this section	on were offered only v	vith another bread/grai	in item or with a pa	rticular meat/meat alternate or combination	n item. For example, sausage with biscuit, or yogurt with o	cereal).	
Breakfast burrito								☐ Eggs ☐ Cheese ☐ Beans ☐ Potato ☐		
Egg sandwich	3.5 02	20	20	0	0	0	Sysco #4629	☐ Bacon ☐ Other:		
Egg sandwich	1							☐ Cheese ☐ Sausage ☐ Ham ☐ Bacon ☐ Other:		
French toast										
French toast sticks	ea.							Weight of each stick:oz.		
Grilled cheese	1 sandwich							☐ Reduced-fat		

Charles and Committee Contract

A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
Pancake on a stick	2.5 oz.	10	9		0	0	(If Applicable) State Fair # 70 60 1	1 Beef or pork ☐ Chicken or turkey		
Pizza	oz.							☐ Reduced-fat Specify toppings:		
CONDIMENTS	1						1			
Self-serve condiments or fixins' bar	1 serving						Please list all ingredie	ents on a SELF-SERVE/ MADE-TO-ORDER BAR FO	DR M	
Butter	, sorrang									
Cream cheese								□ Reg □ Red. fat □ Light □ Fat-free		
Gravy					- a			☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey					1_					
Jelly	102	10	5	0	5	0		☐ Sugar-free		
Ketchup										
Margarine										
Salsa								□ Low sodium		
Syrup W Dancake	202	10	9		0	0		Sugar-free		
1.6										

Α.	В.			C.		D.	E.	F.	G.	
			1	Number of Portic	ons		Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	ood if	ji x
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted			Check Box if USDA Food	Check Box if Prepared
OTHER MENU ITEMS										
	160x	4	4	0	0	0				N
Grab-n-Go breakfast										
						9				
							i			
			1							

SAMPLE

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

Reimbursable Meal Counts							
How many reimbursable lunches did you <i>plan to serve</i> at your school this day?	150						
How many reimbursable lunches did you serve at your school this day?	125						

Committee and the file

SCHOOL NUTRITION AND MEAL COST STUDY-II REIMBURSABLE FOODS FORM: LUNCH (BASIC)



NOTE: For instructions on completing this form, please refer to Instructions for the Menu Survey.

Α.	В.			C.			D.	E.	F.	G.
Food Item				Number of Portion	1S				ox if	it x
	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
MILK										40
White, fat-free/skim	8 floz.	50	20	5	25	0				
White, 1%	8 floz.	50	22	2	20	0				
White, 2%	fl oz.									
White, whole	fl oz.									
Chocolate, fat-free/skim	8 fl oz.	75	43	7	25	0				
Chocolate, 1%	fl oz.									
Chocolate, 2%	fl oz.									
Other flavor Specify: Strawbe rm	8 fl oz.	75	40	8	27	0			4	
Other flavor Specify:	fl oz.							□ Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.							□ Fat-free/skim □ 1% □ 2%		
	fl oz.									
	fl oz.									
	fl oz.									

REIMBURSABLE FOODS FORM: LUNCH (BASIC)

A.	В.			C.			D.	E.		G.
	Doubles			Number of Portion	ns		Manufacturer/Brand Name and Product Code (If Applicable)		i xoo	ox if
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted		Food Description	Check Box if USDA Food	Check Box if Prepared
FRUIT (Note: Prelisted entries si	hould be used only fo	or fruit that is serv	ed as purchased. If a	nything is added be	fore serving, list as se	eparate item and o	complete a RECIPE FORM.)			
Apple, fresh	I med.	50	50	0	0	0		Acres - Land		
Applesauce, canned	1/2 cup	50	37	7	4	2		□ Sweetened Unsweetened	A	
Apricots, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Banana, fresh										
Blueberries, frozen	cup						1.	☐ Sweetened ☐ Unsweetened		
Fruit cocktail, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Grapes, fresh	1/2 cup	50	50	0	0	0				
Kiwi, raw										
Mandarin oranges, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh										
Peaches, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pears, fresh										
Pears, canned	cup							☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water		
Pineapple, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Raisins	1/4 CUP 02.	50	41	4	5	0				
		-								

A.	В.	В. С.					D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
JUICES (Note: Prelisted entries	s should be used only t	for full-strength (getable juice. Fruit o	Irinks that are not 100	% juice should be	e entered in the "Desserts, Drinks, and Snacks" s	ection.)		
Apple juice	fl oz.							☐ Calcium added		
Grape juice	fl oz.							☐ Calcium added		
Orange juice	fl oz.							☐ Calcium added		
Fruit juice blend	fl oz.							☐ Calcium added		
Frozen juice cup/bar	fl oz.							Specify flavor:		
	fl oz.									
VEGETABLES (Note: If beans or p	peas are being counted	l as a meat alter	nate and not a veget	able choice, enter the	em in the "Other Entre	ees and Meat/Me	at Alternates" section.)			
Baked beans	cup							□ Vegetarian □ With pork		
								☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Broccoli, cooked	/2 cup	30	30	0	0	0		☐ Fresh		
Broccoli, raw		<u> </u>					If offered, list dip as separate item(s) or co	omplete a RECIPE FORM		
	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Carrots, cooked	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		
Carrots, raw	cup						If offered, list dip as separate item(s) or co			
Cauliflower, raw	cup						If offered, list dip as separate item(s) or co			
Cerry, raw	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Corn, kernels Cucumber, raw	cup						If offered, list dip as separate item(s) or co	omplete a RECIPE FORM		
French fries	cup							☐ Oven-baked ☐ Deep-fried		

REIMBURSABLE FOODS FORM: LUNCH (BASIC)

A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include	Total	Reimbursable	Number of Portion Served A La Carte or to	Left Over for	Westerd	Manufacturer/Brand Name and Product Code	Frad Deservation	Check Box if USDA Food	Check Box if Prepared
	Units)	Prepared	Served	Adults/Others	Later Use	Wasted	(If Applicable)	Food Description		OL
Lettuce and tomato Mixed vegetables	/2 cup	30	10	2	0	18		☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type: ☐ MARACIPE	0	
Peas, green	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Potatoes, whipped or mashed	cup							☐ From fresh		
Refried beans	1/4 cup	30	19	7	0	4		□ From dry ② Canned ☑ Low sodium □ Fat added, specify type:		П
Red peppers, raw	cup						If offered, list dip as separate item(s) or co	omplete a RECIPE FORM		
Green peppers, raw	cup						If offered, list dip as separate item(s) or complete a RECIPE FORM			
Sweet potatoes	cup		:]					☐ Fresh ☐ Frozen☐ Canned ☐ Low sodium☐ Fat added, specify type:		
Sweet potato fries or tots	cup							☐ Oven-baked ☐ Deep-fried		
Side salad bar (non-entrée or small portion)	1 serving	150	110	35	0	5	Please list all ingredients on a SELF-SER\	/E/MADE-TO-ORDER BAR FORM		
Salad, tossed	cup						List dressing and any bread/grain items o item(s)	ffered with the tossed salad as separate		
Tater tots or shapes	cup							☐ Oven-baked ☐ Deep-fried		
Tomato, raw	cup						If offered, list dip as separate item(s) or co	omplete a RECIPE FORM		

A.	B.			C.			D.	E.	F.	G.
	Portion Size			Number of Portion	ns		Manufacturer/Brand Name and Product		Check Box if USDA Food	Check Box if Prepared
Food Item	(Include Units)	Total Prepared	Reimbursable Served	Carte or to Adults/Others	Left Over for Later Use	Wasted	Code (If Applicable)	Food Description	Check USD/	Check
SANDWICHES (Note: In Column A, ind	icate whether an	y items in this se	ection were offered or	nly with another parti	icular food item. For e	example, a peanu	t butter sandwich with a cheese stick, or a grilled	cheese sandwich with a yogurt.)		
Cheeseburger	1 sandwich									
Chicken filet or breast (not breaded)	1 sandwich									
Chicken patty (breaded)	1 sandwich									
Fish sandwich	1 sandwich							☐ Breaded		
Grilled cheese	1 sandwich	18	8	3	7	0				M
Ham and cheese	1 sandwich									
Hamburger	1 sandwich									
Hot dog	1 sandwich							☐ Beef or pork ☐ Chicken or turkey		
Italian sub	1 sandwich									- 0
Peanut butter & jelly w yogur+	4.802 1 sandwich	5	5	0	0	0	unconstable 515000655			
Rib, barbeque	1 sandwich									
Sloppy joe	1 sandwich							☐ Beef ☐ Pork ☐ Chicken or turkey	.0	
Turkey	1 sandwich									
Tuna salad	1 sandwich	5	0	0	0	5				M
Veggie burger	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich								i i	

Α.	B.			C.			D.	E.	F.	G.
	Portion Size (Include	Total	Reimbursable	Number of Portion Served A La Carte or to	Left Over for		Manufacturer/Brand Name and Product Code		Check Box if USDA Food	Check Box if Prepared
Food Item	Units)	Prepared	Served	Adults/Others	Later Use	Wasted	(If Applicable)	Food Description	5 ភ	Che
ENTRÉE SALADS (Note: List dressing a	and any bread/g	rain items offere	d with an entrée sala	d as separate item(s). Also, add a note ii	n Column A if a pa	articular bread/grain item is offered only with a particula	r entrée salad.)		
Chef's salad	1 salad									
Chicken Caesar salad	1 salad									
Taco salad	1 salad									
Greek salad w/midden	1 salad	6	2	3		0				V
	1 salad									
	1 salad									
	1 salad									
	1 salad									
	1 salad									0
SELF-SERVE/MADE-TO-ORDER ENTRÉE	BARS			L parameters						
Entrée salad bar	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
Potato bar	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
Nacho/taco bar	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
Sandwich/deli bar	1 serving	38	25	5	0	8	Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
Pasta/Italian bar	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/MA	DE-TO-ORDER BAR FORM		

Α.	В.			C.			D.	E.	F.	G.
	Portion		T	Number of Portion	ns				Sox if Food	ox if
Food Item	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
OTHER ENTREES AND MEAT/MEAT A sandwich, or chicken nuggets with a r	LTERNATES (Note	e: In Column A, i	ndicate whether any	items in this section	were offered only with	h another particul	lar food item. For example, a cheese stick with a		d chees	e
Beans or peas (Specify type)	cup							☐ From dry ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Burrito	3.9 oz.	28	20	0	8	0	Fernandos 90122	☑ Bean ☐ Beef ☐ Chicken ☑ Cheese		
Cheese (string cheese or cubes)	oz.							☐ Reduced-fat		
Cheese breadstick or pizza stick	OZ.							☐ Reduced-fat Specify fillings:		
Chicken nuggets (breaded)	ea.							☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz.		
Chicken strips (not breaded)	oz.									
Chicken patty (not sandwich)	oz.							☐ Oven-baked ☐ Deep-fried		
Chicken piece(s) (Specify part)								☐ Breaded ☐ With skin ☐ Oven-baked ☐ Deep-fried		
Corndog	oz.							☐ Beef or pork☐ Chicken or turkey		
Egg rolls	ea.							☐ Meatless ☐ Beef or pork ☐ Chicken or turkey Weight of each egg roll: oz.	0	
Fish sticks or nuggets	ea.							☐ Oven-baked ☐ Deep-fried ☐ Breaded Weight of each nugget/stick:oz.	а	
Macaroni and cheese	cup									
Nachos	oz.									
Peanut butter	oz.							☐ Reduced-fat		
Pizza, cheese	5.5 oz.	30	30	0	Ô	0	Tonys 72671	☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)	0	0
Pizza, pepperoni	4.98 _{oz.}	25	21	4	0	0	Tonys 78309	☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		

A.	В.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
Pizza, sausage	oz.						(in approximate)	☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, vegetarian	OZ.							☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread) Specify toppings:		
Pizza pocket	oz.							☐ Reduced-fat		
Stir fry with rice or noodles	cup							Specify filling:		
Spaghetti with sauce W/011	cup	15	14	0	0	1		☐ Meat sauce ☐ Marinara sauce		A
Taco								☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Yogurt W/ pean 4 bater Sandmich	8 oz.	5	5	0	0	0		Specify type: M Regular ☐ Greek (high protein) Specify fat: ☐ Whole L Low-fat ☐ Fat-free ☐ Light Specify flavors:/ A N 1] (A		
sandmich					*					
RREADS AND GRAINS OFFERED SEPARA	TELV (Notes In	Column A indi	-4							
Biscuit		r Column A, India	cate whether any iten	ns in this section we	re offered only with a	particular entrée	or meat/meat alternate. For example, crackers w			
Bread, plain	OZ.							☐ Reduced-fat		
Bread, buttered	0Z.							Specify type: Specify type: Margarine		
Breadstick	oz.							Specify type:		
Combread	oz.									
Corn/tortilla chips	OZ.									
Crackers VIGTER Salad Croutons	4 ea.	6	2	3	1	0		Specify type: What Wheat		
Rice	cup				1 1			☐ White ☐ Brown ☐ Wild		
Roll W/ spagnetti	oz.	15	14	0	1	0		Specify type: White		
Pasta	cup									

A.	B.			C.			D.	É.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
Pretzels	oz.	Frepareu	Served	Addits/Others	Later Use	wasteu	(п Аррпсаме)	☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
									. 0	
DESSERTS, DRINKS, AND SNACKS OF	FERED AS PART	DF A REIMBURS	ABLE MEAL							
Brownie								□ Icing		
Cake								Specify type:		
Cookie	oz.					-		Specify type:		
Fruit crisp or cobbler								Specify type:		
Fruit drink (not 100% juice)	fl oz.							Specify type:		
Fruit turnover	oz.							Specify type:		
Gelatin	cup							☐ With fruit☐ With whipped topping		
Potato chips	OZ.							☐ Reduced-fat ☐ Baked		
SALAD DRESSINGS										
Caesar dressing								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
French dressing								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Honey mustard dressing								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Italian dressing								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Ranch dressing								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
Greek dressing	2 Tos	6	2	3	1	0		12 Reg □ Light □ Red. calorie □ Fat-free		
J								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		

Α.	B.			C.			D.	E.	F.	G.
	Portion			Number of Portion	ns		Manufacturer/Brand Name and Product Code (If Applicable)		ood if	ox if
Food Item	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted		Food Description	Check Box if USDA Food	Check Box if Prepared
CONDIMENTS									•	
Self-serve condiments or fixins' bar	1 serving	169	125	15	29	0	Please list all ingredients on a SELF-SER\	/E/MADE-TO-ORDER BAR FORM		
Barbeque sauce										
Butter										===
Cream cheese								□ Reg □ Red. fat □ Low-fat □ Fat-free		1. To
Gravy								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey										
Hot sauce										
Jalapeno peppers										
Jelly								☐ Sugar-free		
Ketchup							V			VE E
Margarine										V
Mayonnaise								□ Reg □ Red. fat □ Low-fat □ Fat-free		
Mustard										
Pickles, slices										
Ranch dip								□ Reg □ Red. fat □ Low-fat □ Fat-free		
Relish										
Salsa								☐ Low sodium		
Sour cream								□ Reg □ Red. fat □ Low-fat □ Fat-free		1 1
Syrup								☐ Sugar-free		
Tartar sauce								□ Reg □ Red. fat □ Low-fat □ Fat-free		
				v=====================================						

A.	B.			c.			D.	E	F,	G.
	Portion		r.	Number of Portion	1 s				Sox if	ox if
Food Item	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
OTHER MENU ITEMS										
										П
1:										
										П





School Name: 0000	Smith 1	Niddle Recipe/Fo	ood Name: Oatmea	1	
Meal: ₁ M Breakfast	2 □ Lunch Tue 3 🗹 Wed	4□ Thu 5☑ Fri Size of O	ne Serving <i>(include units)</i> :_ of Servings Prepared: <i>4</i> 0_		
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
rolled oats	20 cops		dry		
1% milk	20 cups 25 gallon	S)		
1	3				
			-		

SAMPLE



School Name: <u>J∂N N</u> Meal: 1 Breakfast	Smi+n 2□ Lunch	Middle Recip	e/Food Name: <u>Grab-n-6</u> a		fast
Day: 1 ☐ Mon 2 ☐ T	ue ₃□ Wed		f One Serving <i>(include units)</i> : er of Servings Prepared:	1 pox	
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
milk	802		wnite, 1%		
Orange jule	402				
Orange juice apple	I me d.		fresn		
Cheenos	202		plain		
	···	%			

SAMPLE



School Name: JOHN Meal: 1 - Breakfast Day: 1 To Mon 2 - T	Sm;+n ₂⊠Lunch ue ₃□Wed	4□ Thu 5□ Fri Size of	Food Name: Grilld Chees One Serving (include units): _S or of Servings Prepared:		
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
brea d	2811 ces		100% whole wheat		
cheese	202		cheadar		
margarine	Itsp				
0					
		1			
_					
		***		*	

Recipe Form (Basic)

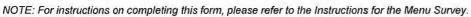
SAMPLE

NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.



School Name: _ \ UN I	1 Smith	Middle Recip	e/Food Name: Wna Salad	Sandu	ich
Meal: 1□ Breakfast	₂ ☑ Lunch Tue ₃ ☐ Wed	4□ Thu 5□ Fri Size o	of One Serving <i>(include units)</i> :		
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
tuna salad	1#12 5 CO OP				D
bread	2 strus		100%. Whole wheat		
lettru	2 small leaves		1007. Whole wheat		
			J		
			41		
	1/2				

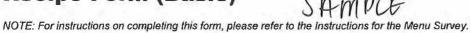
SAMPLE





School Name: ∂ Ո Meal: 1□ Breakfast	2 € Lunch		e/Food Name: +vna Sala (for sandwich + deli 10 of One Serving (include units): #	ar)	
Day: 1 ☐ Mon 2 ☐ T	Гue ₃□ Wed		er of Servings Prepared: 29	12 3 000	<u>-</u>
Α.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
tuna	1 can 66.502		CHAK light in water		
	4 cups		fresh, diad		
pi acce relish	CUP		Sweet		
celeny prace relish Mayonnaise Salt	3 cups		regular		
Salt	276		Ú		
				-1.	

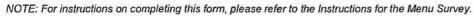
SAMPLE





School Name: John	1 Smith	Middle Recipe	e/Food Name: Greek Galad W	chicka	n
Meal: 1 ☐ Breakfast Day: 1 ☑ Mon 2 ☐ 6 ☐ All	2 Lunch	4□ Thu 5□ Fri Size o	f One Serving <i>(include units)</i> : \(\subseteq \subseteq \) er of Servings Prepared: \(\subseteq \)		
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
spinacn	lap		fresn, baby		
bell pepper	3 Slices		green, sliced		
Cuumber	3 slives		sticed w/ peel		
Onion	2 stices		Sticed, wnite		
Olives	1 Tos		black, canned		
cneese	1 Tos		feta		
Chiucen	202		baked, breast, no skin		
TA.					







School Name: John Meal: 1□ Breakfast	Jmitn 2 Lunch	Middle Recipe	e/Food Name:_Spagnetti u	v/ meat	ce
	Tue ₃□ Wed		f One Serving <i>(include units)</i> : er of Servings Prepared;	1 Wp	
A.	B.	C.	D.	E.	F.
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product Code (If applicable)	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
			Recipe attached		



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Spaghetti and Meat Sauce - USDA Recipe for Schools

Makes: 50 or 100 Servings

Spaghetti and Meat Sauce – Lean ground beef, tomato puree, carrots, whole wheat spaghetti.



100 Servings

		30 Cel Villigs		100 bervings
Ingredients	Weight	Measure	Weight	Measure
Raw ground beef (no more than 15% fat)	8 lb 8 oz	1 gal	17 lb	2 gal
*Fresh onions, chopped	5 oz	1 cup	10 oz	2 cups
*Fresh green bell peppers, diced	5 oz	1 cup	10 oz	2 cups
Garlic powder		1 Tbsp 1 1/2 tsp		3 Tbsp
Ground black pepper		1 1/2 tsp		1 Tbsp
Canned no-salt-added tomato puree	5 lb	3 qt (about 1 No. 10 can)	10 lb	1 gal 2 qt (about 2 No. 10 cans)
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp
Canned low-sodium beef broth		1 qt		2 qt
Water		2 qt		1 gal
Dried parsley		1/4 cup		1/2 cup
Dried basil		2 Tbsp		1/4 cup
Dried oregano		2 Tbsp		1/4 cup
Dried marjoram		1 Tbsp		2 Tbsp
Dried thyme		1 1/2 tsp		1 Tbsp
*Fresh carrots, shredded	1 lb 4 oz	1 qt 2 cups	2 lb 8 oz	3 qt
Water		6 gal		12 gal
Whole-wheat spaghetti noodles, dry, broken into thirds	3 lb 2 oz	2 qt 2 cups	6 lb 4 oz	1 gal 1 qt

50 Servings

SAMPLE

Self-Serve/Made-to-Order Bar Form (Basic)



School Name: John Smith Middle Name of Bar: Side Salad Dar Meal: 1 Breakfast 2 Lunch Day: 1 All 2 Mon 3 Tue 4 Wed 5 Thu 6 Fri						
Α.	B.	C.	D.	E.	F.	
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe	
lettuce			romaine			
spinacn			Daby			
proccoli			cnopped			
Cucumper			suud			
tomato			wedges			
carrot			wany			
			3		Ď	
ranch dressing			low-fat			
french dressing			low-fat regular			
Halian dressing			fat-free			
)						
	-					

SAMPLE elf-Serve/Made-to-Order Bar

Self-Serve/Made-to-Order Bar Form (Basic)



School Name: JOHN Sm	nith Mid	dle Name of Bar	: <u>deli bar</u>		-/-
Meal: 1 □ Breakfast 2	Lunch	Day: 12 All	2□ Mon 3□ Tue 4□ Wed 5□ T	hu 6⊏	l Fri
A.	B.	C.	D.	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
pread	2stius		white		
bread	2 slices		100% whole wheat		
Italian roll	302		white		0
Mozzarella Cheese	102		partskim, sliced		
American cheese	102		reduced fat. Siced		
turkey	202		Oven-baked		
ham	202		reduced fat		
trna Salad	#12 Scoop				A
chicken Strips	202	70351-928	white meat low sodium		
tomato			Sliced		
lettuce			iceborg		
mayonnaise	1 Tips		J		
mustard	1 Tros				
Peanua putter	2 Tips		Smooth requiar		
jelly	2 Tbs		grape		
J		j.	J		

SAMPLE

Self-Serve/Made-to-Order Bar Form (Basic)



School Name: JUNN Sr	nith mia	Idle Name of Bar	: condiment bo	r	
Meal: 1 □ Breakfast	2 Lunch		2□ Mon 3□ Tue 4□ Wed 5□] Fri
Α.	B.	C.	D.	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Ketenup					
ranch dip			reduced fat		
Mayonnaise			reduced fat		
mustara	9 gm packe	t	J		
Sour cream					
not savce					
Salsa			100 sodium		
<u> </u>					
W					



OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



SCHOOL NUTRITION AND MEAL COST STUDY-II

NSLP Afterschool Snack Form (Basic)

For instructions on completing this booklet of forms, please refer to the Instructions for the Menu Survey.

School Name: John Smith middle School

1. Please indicate the days that afterschool snacks were offered during the target week:

Monday

Tuesday

Wednesday

Thursday

Friday

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A.	В.	C		D.
		Number of Reimbursable Portions		
Food Item	Portion Size (Incl. Units)	Prepared/ Available	Served	Food Description
Milk				
White .	fl oz.			□ Fat-free/skim □ 1% □ 2%
Chocolate	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Other flavor, Specify:	fl oz.			□ Fat-free/skim □ 1% □ 2%
Other flavor, Specify:	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Fruit				
Apple, fresh				
Applesauce, canned	cup			☐ Sweetened ☐ Unsweetened
Banana, fresh				
Fruit cocktail, canned	cup			☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Wate
Orange, fresh	4.0			
Raisins	OZ.			
Juices				
Apple juice	fl oz.			☐ Calcium added
Orange juice	Ø floz.	50	48	☐ Calcium added
Grape juice	fl oz.			☐ Calcium added
Vegetables (if offered with a dip, list	the dip as a separate item in	the condiments sec	etion)	
Carrots, raw	cup			
Celery, raw	cup			
Combination Items and Entrée				
Peanut butter & jelly sandwich				☐ Whole grain-rich
Pizza	1 sandwich			☐ Whole grain-rich ☐ Reduced-fat Specify toppings:
Sandwich	1 sandwich			☐ Whole grain-rich Specify ingredients:

A.	A. B. C.		D.		
Food Item	Portion Size (Incl. Units)	Number of Reimbursable Portions			
		Prepared/ Available	Served	Food Description	
Meat and Meat Alternates					
				☐ Reduced-fat	
Cheese	OZ.			Specify type:	
Trail mix	OZ.			Specify ingredients: ☐ Regular ☐ Low-fat ☐ Fat-free	
Yogurt	oz.			☐ Light Specify flavor(s):	
Breads and Grains					
Bagel	oz.			☐ Whole grain-rich Specify type:	
Cereal	oz.			□ Whole grain-rich Specify type:	
Cookie	oz.			☐ Whole grain-rich Specify type:	
Corn/tortilla chips	oz.			☐ Whole grain-rich Specify type:	
Crackers	102 - ca.	50	48	□ Whole grain-rich Specify type: <u>On [ma]</u> CMCKer3	
Granola bar	oz.			□ Whole grain-rich Specify type:	
Pretzels	oz.			□ Whole grain-rich□ Soft□ Hard□ Salted□ Unsalted	
				☐ Whole grain-rich	
				☐ Whole grain-rich	
	- ()			☐ Whole grain-rich	
Desserts and Other Items					
Fruit snacks/fruit leather	- + 4 =-= - 10			1	
Fruit drink (less than 100% juice)	fl oz.				
Pudding				Specify flavor(s):	
		1 VI)=== <u>-</u>		
Condiments				1-2-2-2-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-	
Ranch dip				□ Reg □ Light □ Red. calorie □ Fat-free	
Cream cheese				☐ Reg ☐ Red. fat ☐ Light ☐ Fat-free	
Ketchup					

).	D.
		Number of Reimbursable Portions		
Food Item	Portion Size (Incl. Units)	Prepared/ Available Served		Food Description
Milk				
White	8 floz.	40	35	☐ Fat-free/skim ☐ 1% ☐ 2%
Chocolate	8 floz.	10	10	✓ Fat-free/skim □ 1% □ 2%
Other flavor, Specify:	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Other flavor, Specify:	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Fruit				
Apple, fresh				11.
Applesauce, canned	cup			□ Sweetened □ Unsweetened
Banana, fresh				
Fruit cocktail, canned	cup			☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water
Orange, fresh				
Raisins	oz.			
Juices				
Apple juice	fl oz.			☐ Calcium added
Orange juice	fl oz.			☐ Calcium added
Grape juice	fl oz.			☐ Calcium added
Vegetables (if offered with a dip, list the	e dip as a separate item in	the condiments sec	ction)	
Carrots, raw	cup			
Celery, raw	cup			
Combination Items and Entrées				
Peanut butter & jelly sandwich	1 sandwich			☐ Whole grain-rich
Pizza	OZ.			☐ Whole grain-rich ☐ Reduced-fat Specify toppings:
Sandwich	1 sandwich			☐ Whole grain-rich Specify ingredients:

A.	A. B. C.		D.		
	Portion Size (Incl. Units)		Reimbursable tions		
Food Item		Prepared/ Available	Served	Food Description	
Meat and Meat Alternates					
Cheese	oz.			☐ Reduced-fat Specify type:	
Trail mix	OZ.	-		Specify ingredients:	
Yogurt	oz.			☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light Specify flavor(s):	
Breads and Grains					
Bagel	oz.			☐ Whole grain-rich Specify type:	
Cereal	OZ.			☐ Whole grain-rich Specify type:	
Cookie	OZ.			☐ Whole grain-rich Specify type:	
Corn/tortilla chips	OZ.			☐ Whole grain-rich Specify type:	
Crackers	ea.	17		☐ Whole grain-rich Specify type:	
Granola bar	oz.		,	☐ Whole grain-rich Specify type:	
Pretzels	oz.	50	45	☐ Whole grain-rich ☐ Soft ☑ Hard ☑ Salted ☐ Unsalted	
				☐ Whole grain-rich	
				☐ Whole grain-rich	
				☐ Whole grain-rich	
Desserts and Other Items					
Fruit snacks/fruit leather					
Fruit drink (less than 100% juice)	fl oz.				
Pudding				Specify flavor(s):	
Condiments				☐ Reg ☐ Light ☐ Red, calorie	
Ranch dip				☐ Fat-free	
Cream cheese				☐ Reg ☐ Red. fat ☐ Light ☐ Fat-free	
Ketchup					
- v					

A.	В.	(С.	D.
		Number of Reimbursable Portions		
Food Item	Portion Size (Incl. Units)	Prepared/ Available	Served	Food Description
Milk				
White	fl oz.			□ Fat-free/skim □ 1% □ 2%
Chocolate	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Other flavor, Specify:	_ fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Other flavor, Specify:	_ fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Fruit				
Apple, fresh				
Applesauce, canned	cup			☐ Sweetened ☐ Unsweetened
Banana, fresh				
Fruit cocktail, canned	cup			☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water
Orange, fresh				
Raisins	OZ.			
Juices				
Apple juice	6 floz.	50	40	☐ Calcium added
Orange juice	fl oz.			☐ Calcium added
Grape juice	fl oz.			☐ Calcium added
Vegetables (if offered with a dip, list the dip	p as a separate item in	the condiments ser	ction)	
Carrots, raw W ranch dip	1/2 cup	50	40	
Celery, raw	cup			
Combination Items and Entrées				
	A secondarios			☐ Whole grain-rich
Peanut butter & jelly sandwich	1 sandwich			☐ Whole grain-rich ☐ Reduced-fat
Pizza	oz.			Specify toppings:
Sandwich	1 sandwich			☐ Whole grain-rich Specify ingredients:
Dandwich	1 Salluwich			opeany migrediante.

Α.	B.	C. Number of Reimbursable Portions		D.	
Food Item	Portion Size (Incl. Units)	Prepared/ Available	Served	Food Description	
Meat and Meat Alternates					
	oz.			☐ Reduced-fat Specify type:	
Cheese Trail mix	OZ.	i.e.		Specify ingredients:	
Yogurt	OZ.			☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light Specify flavor(s):	
Breads and Grains					
Bagel	oz.			☐ Whole grain-rich Specify type:	
Cereal	oz.			☐ Whole grain-rich Specify type:	
Cookie	oz.			☐ Whole grain-rich Specify type:	
Corn/tortilla chips	oz.	1 -		☐ Whole grain-rich Specify type:	
Crackers	ea.			☐ Whole grain-rich Specify type:	
Granola bar	oz.			☐ Whole grain-rich Specify type:	
Pretzels	oz.			☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted	
				☐ Whole grain-rich	
				☐ Whole grain-rich	
				☐ Whole grain-rich	
Desserts and Other Items	==				
Fruit snacks/fruit leather					
Fruit drink (less than 100% juice)	fl oz.			Specify flavor(s):	
Pudding				Specify flavor(s)	
Condiments					
Ranch dip W/ Carnots	2 Tb	50	40	☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free	
Cream cheese				☐ Reg ☐ Red. fat ☐ Light ☐ Fat-free	
Ketchup					
	1 + -				

Α.	В.	().	· D.
			eimbursable ions	
Food Item	Portion Size (Incl. Units)	Prepared/ Available	Served	Food Description
Milk				
White	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%
Chocolate	8 fl oz.	50	50	☑ Fat-free/skim ☐ 1% ☐ 2%
Other flavor, Specify:	fl oz.		1	☐ Fat-free/skim ☐ 1% ☐ 2%
Other flavor, Specify:	fl oz.			□ Fat-free/skim □ 1% □ 2%
Fruit				
Apple, fresh				
Applesauce, canned	cup			☐ Sweetened ☐ Unsweetened
Banana, fresh				
Fruit cocktail, canned	cup			☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water
Orange, fresh Wedges	1/2 cup	25	25	
Raisins	OZ.			
Grapes, Fresn	1/2 cup	25	25	
Juices				
Apple juice	fl oz.			☐ Calcium added
Orange juice	fl oz.			☐ Calcium added
Grape juice	fl oz.			☐ Calcium added
Vegetables (if offered with a dip, list the	ne dip as a separate item in	the condiments sec	ction)	
Carrots, raw	cup		N	
Celery, raw	cup			
Combination Items and Entrée	s			
Peanut butter & jelly sandwich	1 sandwich			☐ Whole grain-rich
Pizza	OZ.			☐ Whole grain-rich ☐ Reduced-fat Specify toppings:
Sandwich	1 sandwich			☐ Whole grain-rich Specify ingredients:
				25

A.	В.	С	: .	D.
		Number of R Porti		
Food Item	Portion Size (Incl. Units)			Food Description
Meat and Meat Alternates				
Cheese	oz.			☐ Reduced-fat Specify type:
Trail mix	oz.			Specify ingredients:
Yogurt	oz.			☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light Specify flavor(s):
Breads and Grains				
Bagel	OZ.			☐ Whole grain-rich Specify type:
Cereal	oz.			☐ Whole grain-rich Specify type:
Cookie	oz.			☐ Whole grain-rich Specify type:
Corn/tortilla chips	oz.			☐ Whole grain-rich Specify type:
Crackers	ea.			☐ Whole grain-rich Specify type:
Granola bar	oz.			☐ Whole grain-rich Specify type:
Pretzels	oz.			☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted
110000.0				☐ Whole grain-rich
				☐ Whole grain-rich
				☐ Whole grain-rich
Desserts and Other Items				
Fruit snacks/fruit leather				
Fruit drink (less than 100% juice)	fl oz.			
Pudding				Specify flavor(s):
Condiments				
Ranch dip				☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free
Cream cheese				☐ Reg ☐ Red. fat ☐ Light ☐ Fat-free
Ketchup				

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



SAMPLE A La Carte Foods Checklist (Basic)

SCHOOL NAME:	John	Smith	middle

COMPLETE ON: [insert sticker with day of week]

DATE COMPLETED: |0|1|/|0|6|/|2|0|2|0Month Day Year

Note: Please refer to the *Instructions for the Menu Survey* for instructions on completing this form.

SCHOOL NUTRITION AND MEAL COST STUDY-II A La Carte Foods Checklist (Basic)

	Food Item	Breakfast	Lunch			
١.	Milk					
	1. Whole white milk	1 🗆	1 🗆			
	2. Reduced fat (2%) white milk	2 🗆	2 🗆			
	3. Low-fat (1% or 0.5%) white milk	3 🗹	3 🗹			
	4. Fat-free/skim white milk	4 🗹	4 🗹			
	5. Reduced fat (2%) flavored milk	5 🗆	5 🗆			
	6. Low-fat (1% or 0.5%) flavored milk	6 🗆	6 🗆			
	7. Fat-free/skim flavored milk	7 🗹	7 🗹			
	8. Other milk beverages, including non-dairy milks (Specify)					
	a	8.1 🗆	8.1			
	b	8.2 🗆	8.2 🗆			
	C	8.3 🗆	8.3 🔲			
	d	8.4 🗆	8.4			
	е	8.5 🗆	8.5			
	100% Juice and Water					
	Juice (100% fruit or vegetable juice)	1 🗹	1 🗆			
	2. Bottled water (plain, flavored, or sparkling)	2 🗹	2 🗹			
).	Beverages Other than Milk, 100% Juice, or Water					
	Diet carbonated soft drink (diet soda/pop)	1 🗆	1 🗆			
	2. Regular carbonated soft drink (regular soda/pop)	2 🗆	2 🗆			
	 Juice drinks and other sweetened drinks (such as cranberry drink, Hi-C, lemonade, fruit punch, iced tea) 	3 🗆	з 🗆			
	4. Sports drinks (such as Gatorade or PowerAde)	4 🗆	4 🖸			
	5. Energy drinks (such as Red Bull or Monster Energy)	5 🗆	5 🗆			
	6. Hot or cold chocolate drinks (such as Yoo-hoo; NOT chocolate milk)	6 🗆	6 🗆			
	7. Hot or cold coffee or tea	7 🗆	7 🗆			
	8. Other beverages (Specify)					
	a	8.1 🗆	8.1 🔲			
	b	8.2 🛘	8.2 🗆			
	C	8.3 🗆	8.3			
	d	8.4 🗆	8.4			
	е	8.5 🗆	8,5 🛘			

Food Item	Breakfast	Lunch
D. Fruit		
Dried fruit (such as raisins or apricots)	1 🗆	1 🗆
2. Canned or frozen fruit	2 🔽	2 🗹
3. Fresh fruit	3 🕡	3 1
E. Vegetables		
COOKED		1 🗹
Baked French fries (including tater tots and sweet potato fries)	10	
Deep-fried French fries (including tater tots)	2 🗆	2 🗆
Potatoes or sweet potatoes (other than French fries/tater tots/sweet potato fries)	3 🗆	3 🔲
4. Corn	4 🗆	4 🗆
5. Carrots	5 🗆	5 🗆
6. Broccoli	6 🗆	6 D
7. Peas	7 🗆	7 🗆
8. Green beans	8 🗆	8 🗆
9. Mixed vegetables	9 🗆	9 D
10. Vegetable soup	10 🗆	10 🗆
11. Beans/legumes (such as baked beans, black beans, or pinto beans)	11 🗆	11 🖫
12. Other cooked vegetables (Specify)		
a.	12.1 🗆	12,1 🔲
b	12.2 🗆	12.2
С.	12.3 🏻	12.3
d.	12.4 🗆	12.4
e.	12.5 🗆	12.5
RAW (NOT COOKED)		
13. Carrot sticks	13 🗆	13
14. Celery	14 🗆	14 🗆
15. Cucumbers	15 🗆	15 🗆
16. Salad bars	16 🗆	16 🗆
17. Tossed salads (side)	17 🔲	17
18. Prepared vegetable salads (such as potato salad, coleslaw, or three bean salad)	18 🏻	18 🗆
19. Other raw vegetables (Specify)	12.5	
a.	19.1 🗆	19.1
b	20.2 🗆	20.2
C	21.3 🗆	21.3

	Food Item	Breakfast	Lunch				
	d.	22.4	22.4				
	e	23.5 🗆	23.5				
٠.	Breads and Grains						
	Whole grain-rich breads, rolls, bagels, or tortillas	1 10	1 🗆				
	2. Regular (not whole grain-rich) bread, rolls, bagels, or tortillas	2 🗆	2 🗆				
	3. Other bread items (such as breadsticks, biscuits, croissants, or hot pretzels)	3 🗆	з 🗆				
	4. Low-fat muffins	4 🗆	4 🗆				
	5. Regular muffins (not lower in fat)	5 🗹	5 🗆				
	6. Ready-to-eat breakfast cereal	6 🗹	6 🗆				
	7. Pancakes, waffles, or French toast	7 10	7 🗆				
	8. Rice, pasta, or cooked cereal	8 🗆	8 🗆				
	9. Other bread/grains (Specify)						
	a	9.1	9.1				
	b	9.2	9.2				
	C	9.3 🗆	9.3				
	d	9.4 🏻	9.4				
	e	9.5 🗆	9.5				
G.	Meats or Meat Alternates						
	Breaded chicken/turkey (nuggets, patties, strips, parts)	1 🗆	1 🗵				
	2. Not breaded chicken/turkey (nuggets, patties, strips, parts)	2 🗆	2 🗆				
	3. Breaded beef/pork (nuggets, patties, strips)	з 🗆	з 🗆				
	4. Not breaded beef/pork (nuggets, patties, strips)	4 🗆	4 🗵				
	5. Sausage or bacon	5 🗹	5 🛘				
	6. Breaded fish (nuggets, patties, strips/sticks)	6 🗆	6 🗆				
	7. Not breaded fish (nuggets, patties, strips/sticks, fillets)	7 🗆	7 🗆				
	8. Eggs	8 🛛	8 🗆				
	9. Cheese (including string cheese)	9 🗆	9 🗆				
	10. Fried or baked cheese or pizza sticks (for example, Bosco sticks)	10 🗆	10 🗆				
	11. Chili	11 🗆	11 🗆				
	12. Yogurt	12 🗆	12 🔲				
	13. Peanut butter or other nut or seed butter	13 🗆	13 🔲				
	14. Nuts and/or seeds (such as almonds, peanuts, sunflower seeds, or trail mix)	14 🗆	14 🗆				

Food Item	Breakfast	Lunch
15. Other meats/meat alternates (Specify)		
a	15.1	15.1
b	15.2	15.2
c	15.3	15.3
d	15.4	15.4
e	15.5	15.5
I. Entrees SANDWICHES		
	1 🗆	1 🗆
Cheeseburger or hamburger		
2. Hot dog or corn dog	2 🗆	2 🗆
Barbecue sandwich (including sloppy joes)	3 🗆	3 🗆
Peanut butter or other nut or seed butter sandwich (including with		4 🖳
5. Cheese sandwich	5 🗆	5 🗓
6. Veggie burger	6 🗆	6 🗆
7. Chicken, egg, or tuna salad sandwich	7 🗆	7 🗆
Sandwich with breaded meat, poultry or fish	8 🗆	8 🗆
9. Sandwich with cold cuts (salami, bologna, or pepperoni)	9 🗆	9 🗆
10. Sandwich with plain (not breaded) meat, poultry or fish	10 🗆	10 🖸
11. Breakfast sandwich or breakfast burrito	11 🗆	11 🗆
12. Other sandwiches (Specify)		
a. Sloppy joe	12.1	12.1
b	12.2	12.2
ć	12.3 🗆	12.3
d	12.4 🗆	12.4
e	12.5 🗆	12.5
OTHER ENTREES		,
13. Pizza without meat	13 🗆	13
14. Pizza with meat	14 🗆	14
15. Calzone or Hot Pocket	15 🗆	15 🗆
16. Burritos	16 🗆	16
17. Other Mexican foods (such as tacos, nachos, or quesadillas)	17 🗆	17 🗆
18. Chinese food	18 🗆	18 🗆
19. Lasagna	19 🗆	19 🗆
20. Spaghetti	20 🗆	20 🗓

Food Item	Breakfast	Lunch		
21. Macaroni and cheese	21 🗆	21 🗆		
22. Entrée salad (such as chef's, cobb, taco, or chicken Caesar)	22 🗆	22.0		
23 Soup with meat or beans (such as chicken, clam chowder, or minestrone)	23 🗆	23 🗆		
24. Other entrees (Specify)				
a	24.1 🗆	24.1		
b	24.2 🗆	24.2		
C	24.3 🗆	24.3		
d	24.4	24.4		
e	24.5	24.5		
Baked Goods and Desserts				
1. Low-fat/reduced-fat cakes, cupcakes, or brownies	1 🗆	1 🗆		
2. Regular cakes, cupcakes, or brownies (not lower in fat)	2 🗆	2 🖫		
3. Low-fat pies, turnovers, or toaster pastries	3 🗆	з 🗆		
4. Regular pies, turnovers, or toaster pastries (not lower in fat)	4 🗆	4 🗆		
5. Low-fat doughnuts or cinnamon rolls	5 🗆	5 🗌		
6. Regular doughnuts or cinnamon rolls (not lower in fat)	6 🗹	6 🗆		
7. Low-fat cookies	7 🗆	7 🗆		
8. Regular cookies (not lower in fat)	8 🗆	8 🖸		
9. Fruit crisp or cobbler	9 🗆	9 🗆		
10. Other baked goods/desserts (Specify)				
a	10.1 🗆	10.1		
b	10.2 🗆	10.2		
с	10.3 🏻	10.3		
d	10.4	10.4		
e	10.5 🗆	10.5		
Frozen and Dairy Desserts				
Frozen fruit bars or popsicles	1 🗆	1 🗆		
2. Milkshakes, smoothies, or yogurt drinks	2 🗆	2 🗆		
3. Low-fat/reduced-fat ice cream, novelties, frozen yogurt, or sherbet	3 🗆	з 🗆		
4. Regular ice cream, novelties, frozen yogurt, or sherbet	4 🗆	4 🗆		
5. Pudding	5 🗆	5 🗆		

	Food Item	Breakfast	Lunch
6	Other frozen/dairy dessert (Specify)		
	a	6.1 🗆	6.1 🗌
	b	6.2 🏻	6.2
	C	6.3 🗆	6.3 🗆
	d	6.4 🏻	6.4
	e	6.5 🗆	6.5
	nacks		
	 Low-fat/reduced-fat/baked chips (such as corn, potato, puffed cheese, tortilla, or snack mixes) 	1 🗆	1 🗆
	Regular chips (not lower in fat; such as corn, potato, puffed cheese, tortilla, or snack mixes)	2 🗆	2 🗹
	3. Hard pretzels	3 🗆	3 🗆
	4. Popcorn	4 🗆	4 🗹
13	5. Cracker sandwiches with cheese or peanut butter	5 🏻	5 🗆
	6. Other types of crackers (including animal crackers)	6 🗆	6 🗆
	7. Low-fat/reduced-fat granola bars, cereal bars, or energy bars	7 🔽	7 🗆
	8. Regular granola bars, cereal bars, or energy bars (not lower in fat)	8 🗹	8 🗆
3	9. Crispy rice bars or treats	9 🗆	9 🗆
1	0. Candy or gum	10 🗆	10 🗆
1	Fruit snacks (such as Fruit Roll-Ups or fruit leather)	11 🗆	11 🗆
1	2. Meat snacks (such as jerky or pork rinds)	12 🗆	12 🗆
1	3. Other snacks (Specify)		
	a	13.1 🔲	13.1
	b	13.2	13.2
	b	13.3 🗆	13.3
	b	13.4	13.4
	b	13,5 🗆	13.5
L. O	ther A La Carte Items (Specify)	1	
a		1.1 🗆	1.1 🗆
b		1.2 🗆	1.2 🗆
c		1.3 🗆	1.3
d		1.4 🗆	1.4 🛘
e		1.5 🗆	1.5





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Menu Survey Screener Questions (Basic)

Note: The Menu Survey screener questions will be administered prior to the target week to identify which Menu Survey forms are relevant to a school based on its food service program. Technical assistants (TAs) will administer the questions over the phone with school nutrition managers (SNMs) and record the responses in the Electronic Menu Survey (EMS). The EMS will then display the relevant forms on each school's task list.



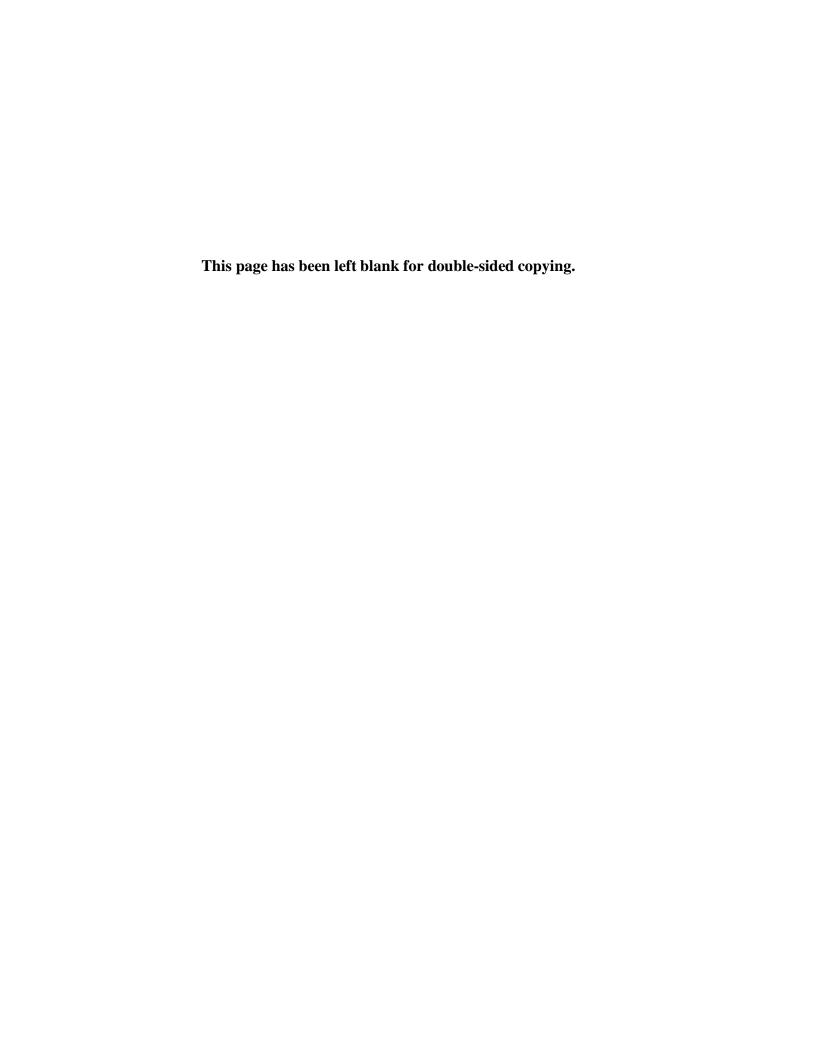


1.	Does your school participate in the School Breakfast Program (SBP)?
	ı □ Yes
	o □ No
2.	Does your school provide reimbursable snacks or suppers for one or more afterschool programs (either at this school or another location)?
2a.	School provides afterschool snacks through the National School Lunch Program (NSLP).
	ı □ Yes
	o □ No
2b.	School provides afterschool <u>snacks</u> through the Child and Adult Care Food Program (CACFP).
	ı □ Yes
	o □ No
2c.	School provides afterschool suppers through the CACFP.
	ı □ Yes
	o □ No
3.	Does your school's food service department sell any foods or beverages outside of reimbursable meals? This may include foods or beverages that are offered as part of reimbursable meals but also sold on an a la carte basis, as well as foods and beverages that are sold only outside of reimbursable meals.
	ı □ Yes
	o □ No
	[If no, skip to Q5]
[If Q	3 = Yes]:
4.	In what locations does your school's food service department sell foods or beverages outside of reimbursable meals? MARK ALL THAT APPLY
	□ [If Q1 = Yes] A la carte serving lines at breakfast
	□ A le conte coming lines et leurele
	₂ ☐ A la carte serving lines at lunch
	 A la carte serving lines at lunch □ Snack bars
	•
	₃ □ Snack bars
	3 ☐ Snack bars 4 ☐ Vending machines

5.	Is it correct that your school serves students in grades [Y to Z]? [Y = lowest grade and Z = highest grade, as reported in SFA Director Planning Interview]
	₁ □ Yes
	o □ No
[If Q5	= No]
5a.	What grades does your school serve?
	[drop-down lists with values for: pre-kindergarten, kindergarten, 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12]
	SELECT ONE Lowest grade:
	SELECT ONE Highest grade:
_	: The EMS will compute the standard grade group(s) (used in the NSLP/SBP nutrition standards)
that a	re included in the school, based on the reported grade span of the school:
а	. K-5 only
b	. 6-8 only
C	. 9-12 only
d	. K-5 and 6-8
е	. K-5 and 9-12
f.	6-8 and 9-12
g	. K-5, 6-8, and 9-12

If the school includes grade span combinations d, e, f, or g, the SNM will answer additional questions when completing the Reimbursable Foods Form in the Electronic Menu Survey. See the instrument named "Menu Survey Enhancements Administered through the Electronic Menu Survey" for more details.]





OMB Control Number: 0584-xxxx Expiration Date: xx/xx/xxxx

Date:_____



Daily Meal Counts Form (Basic)

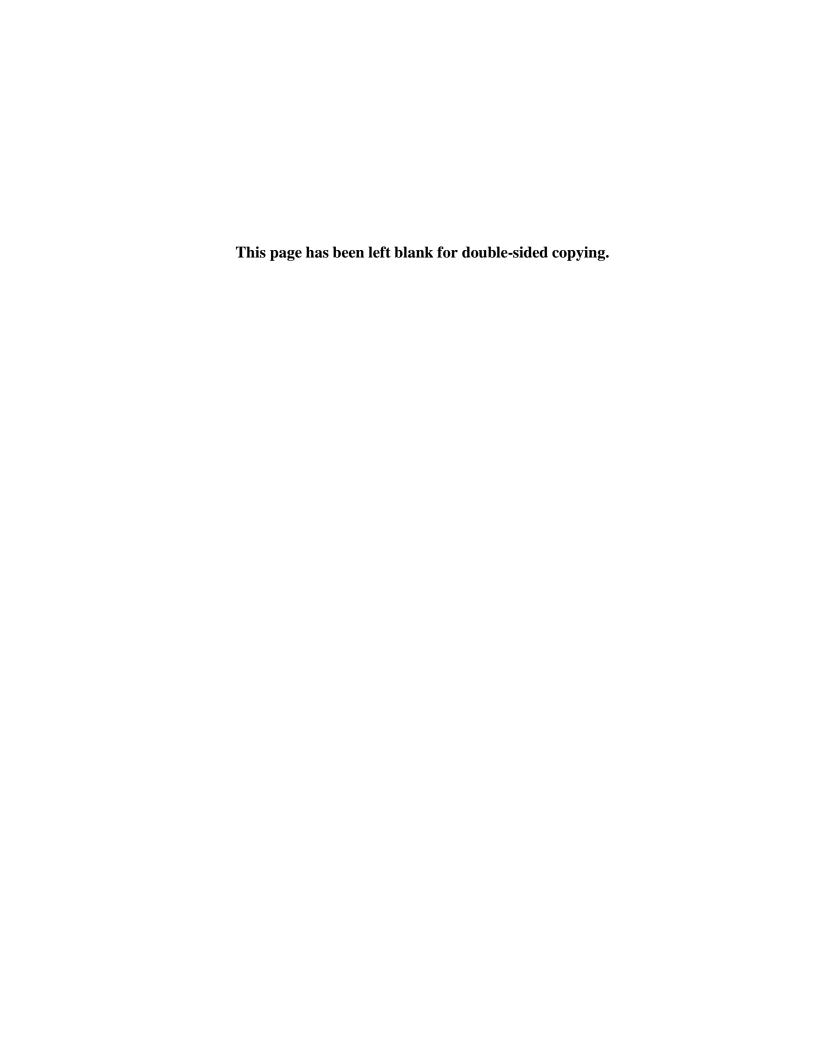
School Name:

Instructions	S:										
 In the boxes for the Number of Reimbursable NSLP Lunches Served and Number of Reimbursable SBP Breakfasts Served, please record the number of free, reduced-price, and full-price reimbursable meals served in your school each day of the target week. Do not include meals for which you do not claim reimbursement, for example, second lunches sold to students on an a la carte basis. If your school provides free meals to all students, record the number of meals served in the "free" column. Check the box if the number of reimbursable meals served on a day was much higher or lower than usual, and describe the reason for this difference in the space provided. 											
		Nun	nber of Reir	mbursable NSI	LP Lunches Served						
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable lunches served this day was much higher or lower than usual.						
Monday					$\square \longrightarrow \text{Reason:}$						
Tuesday					□ → Reason:						
Wednesday	/				□ → Reason:						
Thursday					□ → Reason:						
Friday					□ → Reason:						
		Num	ber of Reim	bursable SBP	Breakfasts Served						
	Free	Reduced- Price	Full- Price	FOR OFFICE USE ONLY	Please check if the number of reimbursable breakfasts served this day was much higher or lower than usual.						
Monday					□ → Reason:						
Tuesday					□ → Reason:						
Wednesday	y .				□ → Reason:						
Thursday					□ → Reason:						
Friday					□ → Reason:						



REIMBURSABLE FOODS FORM:

BREAKFAST (GROUP 2)



OMB Control Number: 0584-XXXX
Expiration Date: XX/XX/XXXX

Ö	School Nutrition & Meal Cost Study - II

Reimbursable Meal Counts How many reimbursable breakfasts did you *plan to serve* at your school this day? How many reimbursable breakfasts *did you serve* at your school this day?

SCHOOL NUTRITION AND MEAL COST STUDY-II Reimbursable Foods Form: Breakfast (Basic)

NOTE: For instructions on completing this form, please refer to Instructions for the Menu Survey.

School Name:	Name: Date:							□ Tue □ Wed □ Thu	⊔ Fri	
A.	B.			C.		D.	E.	F.	G.	
			1	Number of Portion	ons	T			× if od	c if
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
MILK										
White, fat-free/skim	fl oz.									
White, 1%	fl oz.									
White, 2%	fl oz.									
White, whole	fl oz.									
Chocolate, fat-free/skim	fl oz.									
Chocolate, 1%	fl oz.									
Chocolate, 2%	fl oz.									
Other flavor Specify:	fl oz.							□ Fat-free/skim □ 1% □ 2%		
Other flavor Specify:	fl oz.							☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor Specify:	fl oz.							☐ Fat-free/skim ☐ 1% ☐ 2%		
	fl oz.									
	fl oz.									
	fl oz.									

A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	- Manufacturer/Brand Name and Product Code (<i>lf Applicable</i>)	Food Description	Check Box if USDA Food	Check Box if Prepared
FRUIT (Note: Prelisted entries	s should be used	d only for fruit tha	t is served as purch	nased. If anything is a	dded before serving, l	ist as separate item a	and complete a RECIPE FORM.)			
Apple, fresh										
Applesauce, canned	cup							□ Sweetened □ Unsweetened		
Apricots, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Banana, fresh										
Blueberries, frozen	cup							□ Sweetened □ Unsweetened		
Fruit cocktail, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Grapes, fresh	cup									
Kiwi, raw										
Mandarin oranges, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Orange, fresh										
Peaches, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pears, fresh										
Pears, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Pineapple, canned	cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
Raisins	oz.									

A.	B.			C.			D.	E.	F.	G.
				Number of Portic	ons				و≓	if pe
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
JUICES (Note: Prelisted entries	s should be us	ed only for full-stre	ength (100%) fruit a	and/or vegetable juice	List fruit drinks (not	100% juice) in the "O	ther Menu Items" section.)			
Apple juice	fl oz.							☐ Calcium added		
Grape juice	fl oz.							☐ Calcium added		
Orange juice	fl oz.							☐ Calcium added		
Fruit juice blend	fl oz.							☐ Calcium added		
	fl oz.									
BREADS AND GRAINS (Note: In	Column A, ind	licated whether ar	ny items in this sect	ion were offered only	with another bread/gi	ain item or with a par	rticular meat/meat alternate or combination	item. For example, toast w/ cereal.)		
Apple Jacks	OZ.									
Cheerios, plain	OZ.									
Cheerios, Apple Cinnamon	OZ.									
Cheerios, Fruity	OZ.									
Cheerios, Honey Nut	OZ.									
Cinnamon Toast Crunch	OZ.									
Cocoa Krispies	OZ.									
Cocoa Puffs	OZ.									
Froot Loops	OZ.									
Frosted Flakes	OZ.									
Frosted Mini Wheats	OZ.									
Golden Grahams	OZ.									
Granola	OZ.							□ Reg □ Low-fat		
Kix	OZ.									
Lucky Charms	OZ.									
Marshmallow Mateys	OZ.									
Raisin Bran	OZ.									
Rice Chex	OZ.									
Rice Krispies	OZ.									
Trix	OZ.									

A.	B.			C.			D.	E.	F.	G.
				Number of Portio	ns				م≒	if Do
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
HOT CEREALS (Note: If prepare	ed with fat an	nd/or milk, complet	te a RECIPE FORM	1)						
Cream of Wheat	cup							□ Instant □ Quick □ Reg		
Grits	cup							☐ Instant ☐ Quick ☐ Reg		
Oatmeal	cup							☐ Instant ☐ Quick ☐ Reg		
OTHER BREADS AND GRAINS (or biscuit w/ sausage).	OFFERED SE	PARATELY (Note	e: In Column A, ind	licate whether any iten	ns in this section were	e offered only with an	other bread/grain item or with a particular r	meat/meat alternate or combination item. For example,	toast w/	cereal,
Bagel	OZ.							Specify type:		
Biscuit	OZ.									
Danish or turnover	OZ.							□ Fruit □ Cheese		
Doughnut	OZ.							□ Icing/glaze □ No Icing/glaze		
English muffin, plain	OZ.									
English muffin, buttered	OZ.							☐ Margarine ☐ Butter		
Granola/cereal bar	OZ.							Specify type:		
Muffin	OZ.							Specify type:		
Pancake	OZ.									
Roll, cinnamon	OZ.							☐ Icing ☐ No Icing		
Toast, plain	OZ.							Specify type:		
Toast, buttered	OZ.							Specify type:		
Toaster pastry	OZ.							□ Low-fat		
Waffles	oz.							☐ Plain ☐ Fruit ☐ Chocolate chip ☐ Other:		

A.	В.			C.			D.	E.	F.	G.
				Number of Portic	ons				r if	<u>;</u> =
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared
Waffle sticks	ea.							☐ Plain ☐ Fruit ☐ Chocolate chip☐ Other: Weight of each stick:oz.		
MEATS AND MEAT ALTERNA biscuit, or yogurt with cereal	ATES OFFERED SEPA	ARATELY (Note: I	n Column A, indica	te whether any items i	n this section were offe	ered only with anothe	er bread/grain item or with a particular mea	at/meat alternate or combination item. For example, sa	ausage wit	th
Bacon	sl							□ Pork □ Turkey		
Eggs	cup							☐ Scrambled ☐ Hard boiled ☐ Fried		
Ham	OZ.							□ Pork □ Turkey		
Peanut butter	oz.							☐ Reduced-fat		
Sausage	OZ.							☐ Beef or pork ☐ Chicken or turkey		
Yogurt	OZ.							□ Reg □ Low-fat □ Fat-free □ Light Specify flavors:		
roguit	OL.									
COMBINATION ITEMS (No	ote: In Column A, inc	dicate whether an	ny items in this secti	ion were offered only v	with another bread/grai	n item or with a part	icular meat/meat alternate or combination	item. For example, sausage with biscuit, or yogurt wit	h cereal).	
Breakfast burrito	OZ.							□ Eggs □ Cheese □ Beans □Potato □ Other:		
Egg sandwich	1 sandwich							☐ Cheese ☐ Sausage ☐ Ham ☐ Bacon ☐ Other: Specify bread type:		
Egg sandwich	1 sandwich							☐ Cheese ☐ Sausage ☐ Ham ☐ Bacon ☐ Other: Specify bread type:		
French toast										
French toast sticks	ea.							Weight of each stick:oz.		
Grilled cheese	1 sandwich							□ Reduced-fat		

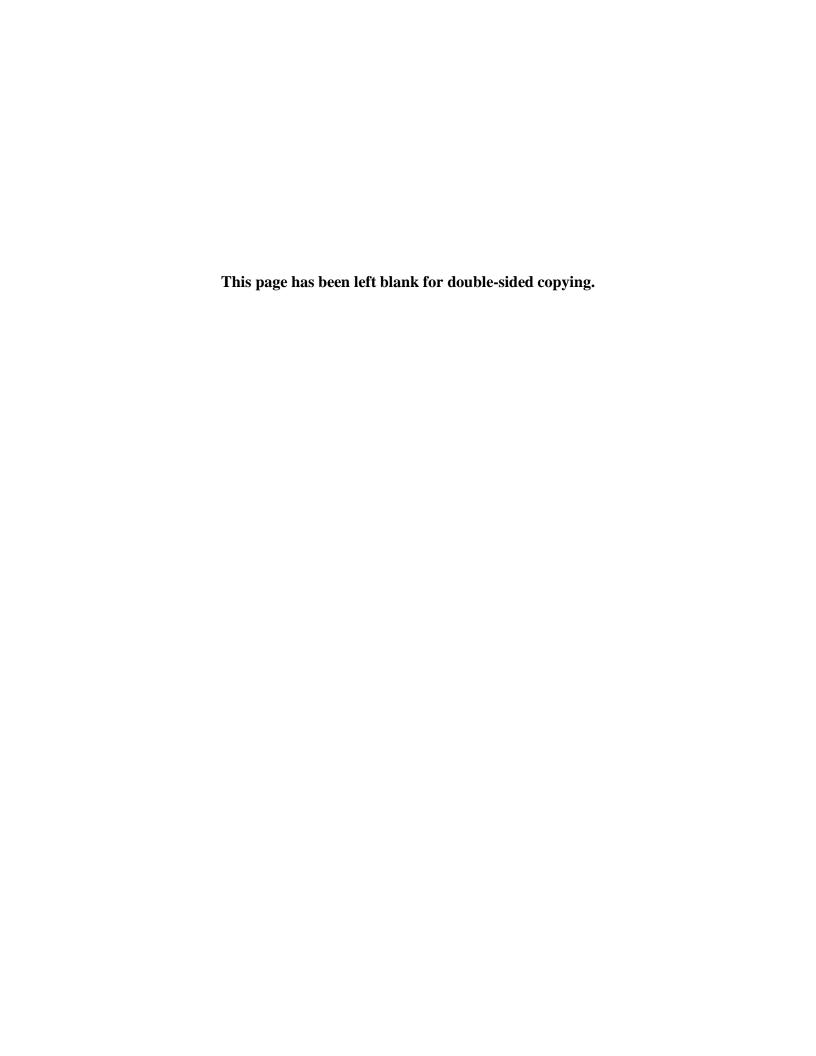
A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Pancake on a stick	OZ.							☐ Beef or pork ☐ Chicken or turkey		
Pizza	OZ.							☐ Reduced-fat Specify toppings:		
CONDIMENTS										
Self-serve condiments or fixins' bar	1 serving						Please list all ingredien	ts on a SELF-SERVE/ MADE-TO-ORDER BAR FORM	<u> </u>	
Butter										
Cream cheese								☐ Reg ☐ Red. fat ☐ Light ☐ Fat-free		
Gravy								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey										
Jelly								☐ Sugar-free		
Ketchup										
Margarine										
Salsa								☐ Low sodium		
Syrup								□ Sugar-free		

A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
OTHER MENU ITEMS										

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REIMBURSABLE FOODS FORM:

LUNCH (GROUP 2)



OMB Control Number: 0584-XXXX
Expiration Date: XX/XX/XXXX

6	School Nutrition & Meal Cost Study - II

Reimbursable Meal Counts How many reimbursable lunches did you *plan to serve* at your school this How many reimbursable lunches *did you serve* at your school this day?

SCHOOL NUTRITION AND MEAL COST STUDY-II REIMBURSABLE FOODS FORM: LUNCH (BASIC)

NOTE: For instructions on completing this form, please refer to Instructions for the Menu Survey.

School Name:			Dat	te:			Day: □ Mon □ Tue	□ Wed □ Thu	□ Fri	
A.	В.			C.			D.	E.	F.	G.
	Portion		1	Number of Portion	ns	I			lox if	ox if I ecipe
Food Item	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
MILK	,	7					(подражения)			
White, fat-free/skim	fl oz.									
White, 1%	fl oz.									
White, 2%	fl oz.									
White, whole	fl oz.									
Chocolate, fat-free/skim	fl oz.									
Chocolate, 1%	fl oz.									
Chocolate, 2%	fl oz.									
Other flavor Specify:	fl oz.							☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor Specify:	fl oz.							☐ Fat-free/skim ☐ 1% ☐ 2%		
Other flavor Specify:	fl oz.							☐ Fat-free/skim ☐ 1% ☐ 2%		
	fl oz.									
	fl oz.									
	fl oz.									

B.			C.			D.	E.	F.	G.
Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
ould be used only for	fruit that is serve	ed as purchased. If a	anything is added be	fore serving, list as se	eparate item and c	complete a RECIPE FORM.)			
CUD							☐ Sweetened ☐ Unsweetened		
cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
cup							☐ Sweetened ☐ Unsweetened		
cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice		
, i									
cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
cup							☐ Heavy syrup ☐ Light syrup☐ Extra light syrup☐ Juice☐ Water		
337									
cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
cup							☐ Heavy syrup ☐ Light syrup ☐ Extra light syrup ☐ Juice ☐ Water		
OZ.									
5-1									
	Portion Size (Include Units) ould be used only for cup cup cup cup cup cup cup	Portion Size (Include Units) Total Prepared ould be used only for fruit that is serv cup cup cup cup cup cup cup cu	Portion Size (Include Units) Total Prepared Served Served Total Served Served Served Served Total Served Served Served Total Served Served	Portion Size (Include Units) Total Prepared Total Prepared Reimbursable Served A La Carte or to Adults/Others Propared Cup Cup Cup Cup Cup Cup Cup Cu	Portion Size (Include Units) Total Prepared Prepared Prepared Reimbursable Served A La Carte or to Adults/Others Ruld be used only for fruit that is served as purchased. If anything is added before serving, list as so cup cup cup cup cup cup cup cup	Portion Size (Include Units) Total Prepared Total Prepared Reimbursable Served A La Carte or to Adults/Others Later Use Wasted Loup Cup Cup Cup Cup Cup Cup Cup	Portion Size (Include)	Number of Portions Size (Include Oriss) Portion Size (Include Oriss) Prepared Reimbursable Served A La Carte or to Adults/Others Served A Later Use Wasted (If Applicable) Prod Description	Number of Portions Size (Include Prepared Reimbursable Served A La Care or to Aduts/Other Prepared Served A La Care or to Aduts/Other Served A

A.	В.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
	,	•		•			e entered in the "Desserts, Drinks, and Snacks" s			
Apple juice	fl oz.							☐ Calcium added		
Grape juice	fl oz.							☐ Calcium added		
Orange juice	fl oz.							☐ Calcium added		
Fruit juice blend	fl oz.							☐ Calcium added		
Frozen juice cup/bar	fl oz.							Specify flavor:		
	fl oz.									
VEGETABLES (Note: If beans or p	eas are being counted	l as a meat alteri	nate and not a veget	able choice, enter the	em in the "Other Entr	ees and Meat/Mea	at Alternates" section.)			
Baked beans	cup							☐ Vegetarian ☐ With pork		
Beans, green	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Broccoli, cooked	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Broccoli, raw	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		
Carrots, cooked	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Carrots, raw	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		
Cauliflower, raw	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		
Celery, raw	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		
Corn, kernels	cup							☐ Fresh ☐ Frozen☐ Canned ☐ Low sodium☐ Fat added, specify type:		
Cucumber, raw	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		
French fries	сир							☐ Oven-baked ☐ Deep-fried		

A.	В.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Lettuce and tomato	cup									
Mixed vegetables	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Peas, green	cup							☐ Fresh ☐ Frozen ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Potatoes, whipped or mashed	cup							☐ From fresh		
Refried beans	cup							☐ From dry ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Red peppers, raw	cup						If offered, list dip as separate item(s) or co	omplete a RECIPE FORM		
Green peppers, raw	cup						If offered, list dip as separate item(s) or co	omplete a RECIPE FORM		
Sweet potatoes	cup							☐ Fresh ☐ Frozen☐ Canned ☐ Low sodium☐ Fat added, specify type:		
Sweet potato fries or tots	cup							☐ Oven-baked ☐ Deep-fried		
Side salad bar (non-entrée or small portion)	1 serving						Please list all ingredients on a SELF-SERV	/E/MADE-TO-ORDER BAR FORM		
Salad, tossed	cup						List dressing and any bread/grain items of item(s)	fered with the tossed salad as separate		
Tater tots or shapes	cup							☐ Oven-baked ☐ Deep-fried		
Tomato, raw	cup						If offered, list dip as separate item(s) or co	mplete a RECIPE FORM		

A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
SANDWICHES (Note: In Column A, indi	icate whether an	y items in this se	ection were offered o	nly with another part	icular food item. For	example, a peanut	t butter sandwich with a cheese stick, or a grilled	cheese sandwich with a yogurt.)		
Cheeseburger	1 sandwich									
Chicken filet or breast (not breaded)	1 sandwich									
Chicken patty (breaded)	1 sandwich									
Fish sandwich	1 sandwich							□ Breaded		
Grilled cheese	1 sandwich									
Ham and cheese	1 sandwich									
Hamburger	1 sandwich									
Hot dog	1 sandwich							☐ Beef or pork☐ Chicken or turkey		
Italian sub	1 sandwich									
Peanut butter & jelly	1 sandwich									
Rib, barbeque	1 sandwich									
Sloppy joe	1 sandwich							☐ Beef ☐ Pork ☐ Chicken or turkey		
Turkey	1 sandwich									
Tuna salad	1 sandwich									
Veggie burger	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									
	1 sandwich									

A.	В.			C.			D.	E.	F.	G.
	Portion		1	Number of Portion	ns				30x if	ox if
Food Item	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
							rticular bread/grain item is offered only with a particu	•		7-4
Chef's salad	1 salad									
Chicken Caesar salad	1 salad									
Taco salad	1 salad									
	1 salad									
	1 salad									
	1 salad									
	1 salad									
	1 salad									
	1 salad									
SELF-SERVE/MADE-TO-ORDER	ENTRÉE BARS									
Entrée salad bar	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
Potato bar	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
Nacho/taco bar	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
Sandwich/deli bar	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
Pasta/Italian bar	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/	MADE-TO-ORDER BAR FORM		
	1 serving						Please list all ingredients on a SELF-SERVE/I	MADE-TO-ORDER BAR FORM		

A.	B.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
OTHER ENTREES AND MEAT/MEAT ALTE sandwich, or chicken nuggets with a roll)		: In Column A, ir	ndicate whether any	items in this section	were offered only wi	th another particular	food item. For example, a cheese stick with a p	peanut butter sandwich, a yogurt with a grille	d cheese	
Beans or peas (Specify type)	cup							☐ From dry ☐ Canned ☐ Low sodium ☐ Fat added, specify type:		
Burrito	oz.							☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Cheese (string cheese or cubes)	OZ.							☐ Reduced-fat		
Cheese breadstick or pizza stick	OZ.							☐ Reduced-fat Specify fillings:		
Chicken nuggets (breaded)	ea.							☐ Oven-baked ☐ Deep-fried Weight of each nugget:oz.		
Chicken strips (not breaded)	oz.									
Chicken patty (not sandwich)	oz.							☐ Oven-baked ☐ Deep-fried		
Chicken piece(s) (Specify part)								☐ Breaded ☐ With skin ☐ Oven-baked ☐ Deep-fried		
Corndog	OZ.							☐ Beef or pork☐ Chicken or turkey		
Egg rolls	ea.							☐ Meatless ☐ Beef or pork ☐ Chicken or turkey Weight of each egg roll:oz.		
Fish sticks or nuggets	ea.							☐ Oven-baked ☐ Deep-fried ☐ Breaded Weight of each nugget/stick:oz.		
Macaroni and cheese	cup									
Nachos	OZ.									
Peanut butter	oz.							□ Reduced-fat		
Pizza, cheese	OZ.							☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, pepperoni	OZ.							☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		

A.	B.		C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Reimbursable Prepared Served	Served A La Carte or to Adults/Others	Left Over for	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Pizza, sausage	OZ.					(, , , , , , , , , , , , , , , , , ,	☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread)		
Pizza, vegetarian	OZ.						☐ Reduced-fat ☐ Thick crust (deep-dish, bagel, French bread) Specify toppings:		
Pizza pocket	oz.						☐ Reduced-fat Specify filling:		
Stir fry with rice or noodles	cup								
Spaghetti with sauce	cup						☐ Meat sauce ☐ Marinara sauce		
Тасо							☐ Hard shell ☐ Soft tortilla ☐ Bean ☐ Beef ☐ Chicken ☐ Cheese		
Yogurt	oz.						Specify type: ☐ Regular ☐ Greek (high protein) Specify fat: ☐ Whole ☐ Low-fat ☐ Fat-free ☐ Light Specify flavors:		
BREADS AND GRAINS OFFERED SEP	ARATELY (Note:	In Column A, indicate whether any ite	ems in this section we	ere offered only with	a particular entrée	or meat/meat alternate. For example, crackers w	ith Chef's salad or a roll with chicken nugget	s.)	
Biscuit	OZ.						☐ Reduced-fat		
Bread, plain	OZ.						Specify type:		
Bread, buttered	oz.						Specify type: Margarine		
Breadstick	OZ.						Specify type:		
Cornbread	OZ.								
Corn/tortilla chips	OZ.								
Crackers	ea.						Specify type:		
Croutons	OZ.								
Rice	cup						☐ White ☐ Brown ☐ Wild		
Roll	OZ.						Specify type:		
Pasta	cup								

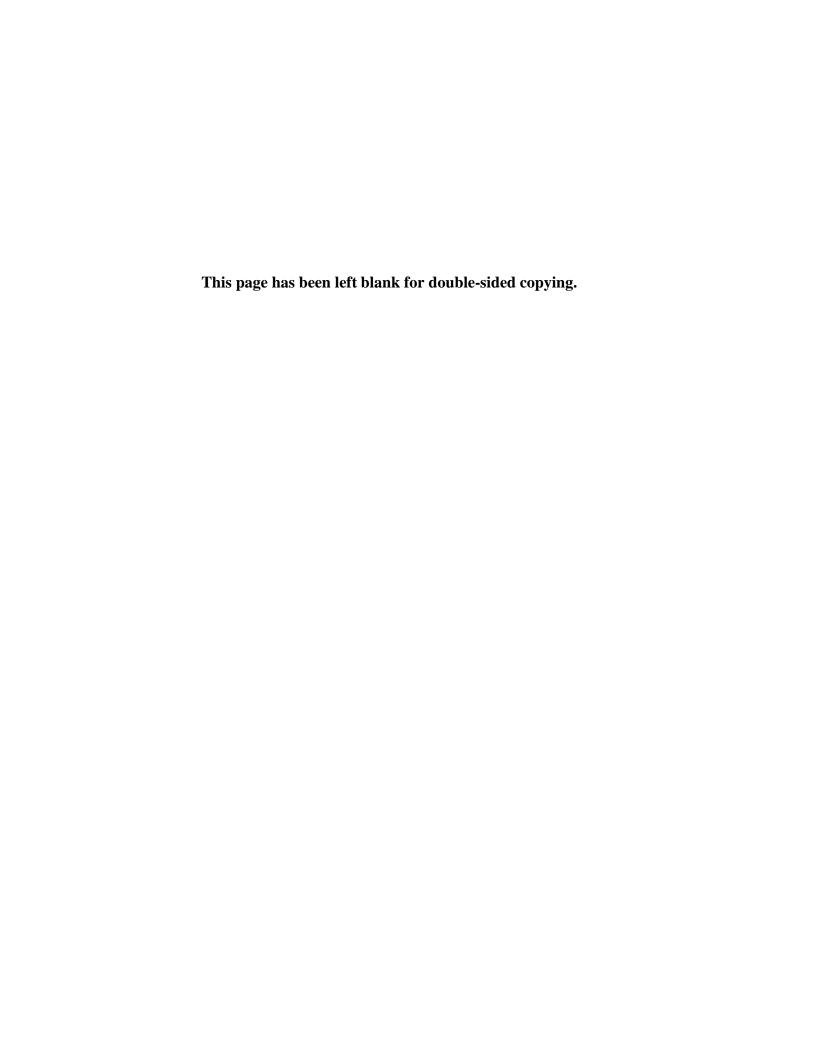
A.	В.			C.			D.	E.	F.	G.
Food Item	Portion Size (Include Units)	Total Prepared	Reimbursable Served	Number of Portion Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
Pretzels	OZ.							☐ Soft ☐ Hard ☐ Salted ☐ Unsalted		
DESSERTS, DRINKS, AND SNACKS	OFFERED AS PART	OF A REIMBURS	ABLE MEAL							
Brownie								□ Icing		
Cake								Specify type:		
Cookie	OZ.							Specify type:		
Fruit crisp or cobbler								Specify type:		
Fruit drink (not 100% juice)	fl oz.							Specify type:		
Fruit turnover	oz.							Specify type:		
Gelatin	cup							☐ With fruit☐ With whipped topping		
Potato chips	OZ.							☐ Reduced-fat ☐ Baked		
SALAD DRESSINGS										
Caesar dressing								☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		
French dressing								☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		
Honey mustard dressing								☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		
Italian dressing								☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		
Ranch dressing								☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		
								☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free		
								☐ Reg ☐ Light ☐ Red. calorie☐ Fat-free		

A.	B.			C.			D.	E.	F.	G.
	Portion Size			Number of Portion	ns		Manufacturer/Brand Name and Product		Check Box if USDA Food	Check Box if Prepared from a Recipe
Food Item	(Include Units)	Total Prepared	Reimbursable Served	Carte or to Adults/Others	Left Over for Later Use	Wasted	Code (If Applicable)	Food Description	Chec USD	Check Prepa from a
CONDIMENTS		·								
Self-serve condiments or fixins' bar	1 serving						Please list all ingredients on a SELF-SERV	E/MADE-TO-ORDER BAR FORM		
Barbeque sauce										
Butter										
Cream cheese								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Gravy								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Honey										
Hot sauce										
Jalapeno peppers										
Jelly								☐ Sugar-free		
Ketchup										
Margarine										
Mayonnaise								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Mustard										
Pickles, slices										
Ranch dip								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Relish										
Salsa								☐ Low sodium		
Sour cream								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		
Syrup								☐ Sugar-free		
Tartar sauce								☐ Reg ☐ Red. fat ☐ Low-fat ☐ Fat-free		

A.	B.	C. Number of Portions					D.	E.	F.	G.
(In	Portion						_		fox if	ox if d ecipe
	Size (Include Units)	Total Prepared	Reimbursable Served	Served A La Carte or to Adults/Others	Left Over for Later Use	Wasted	Manufacturer/Brand Name and Product Code (If Applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe
OTHER MENU ITEMS	,									

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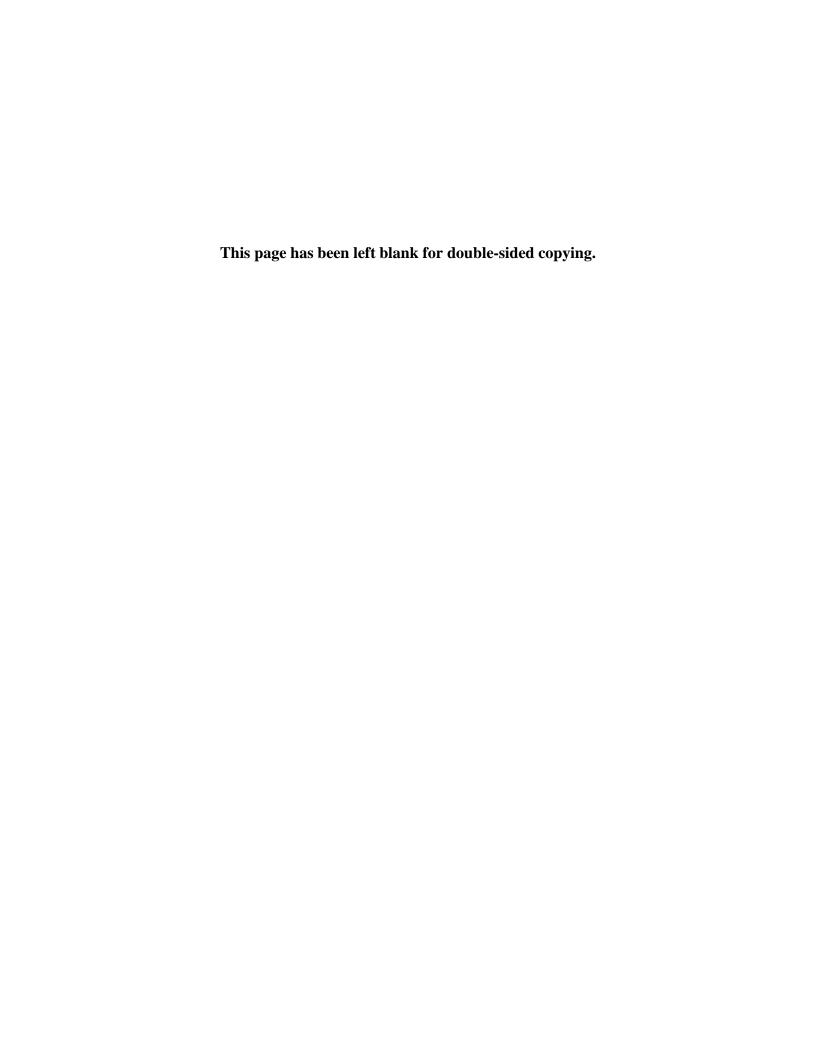
OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

Recipe Form (Basic)

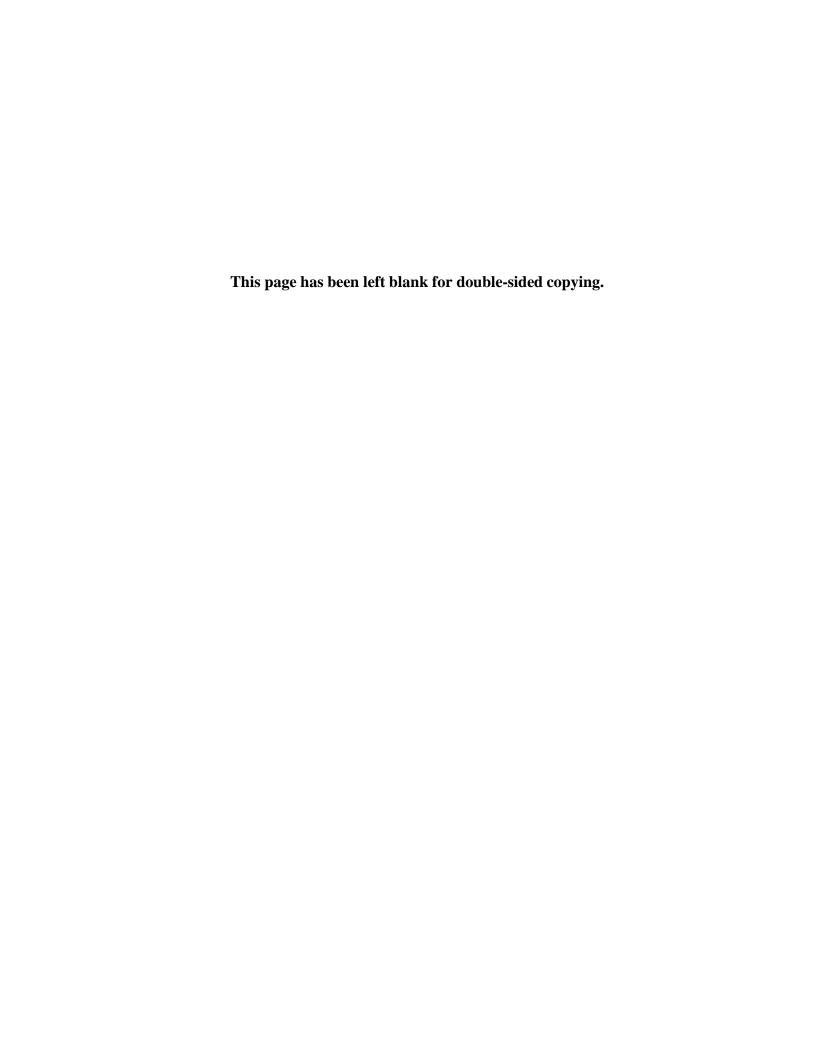
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.



School Name:			Recipe/Food Name:									
Meal: 1 □ Breakfast			•									
Day: 1 ☐ Mon 2 ☐ T	ue ₃□Wed	4 □ Thu 5 □ Fri	Size of O	ne Serving <i>(include units)</i> :								
6 □ All Number of Servings Prepared:												
A.	B.	C.		D.	E.	F.						
Ingredient Name	Amount in Recipe (Include units)	Manufacturer/ Brand Name and Product (If applicable)	t Code	Ingredient Description	Check Box if USDA Food	Check Box if Prepared from a Recipe						
			•									



SELF-SERVE/MADE-TO-ORDER BAR FORM (GROUP 2)



OMB Control N Expiration Date

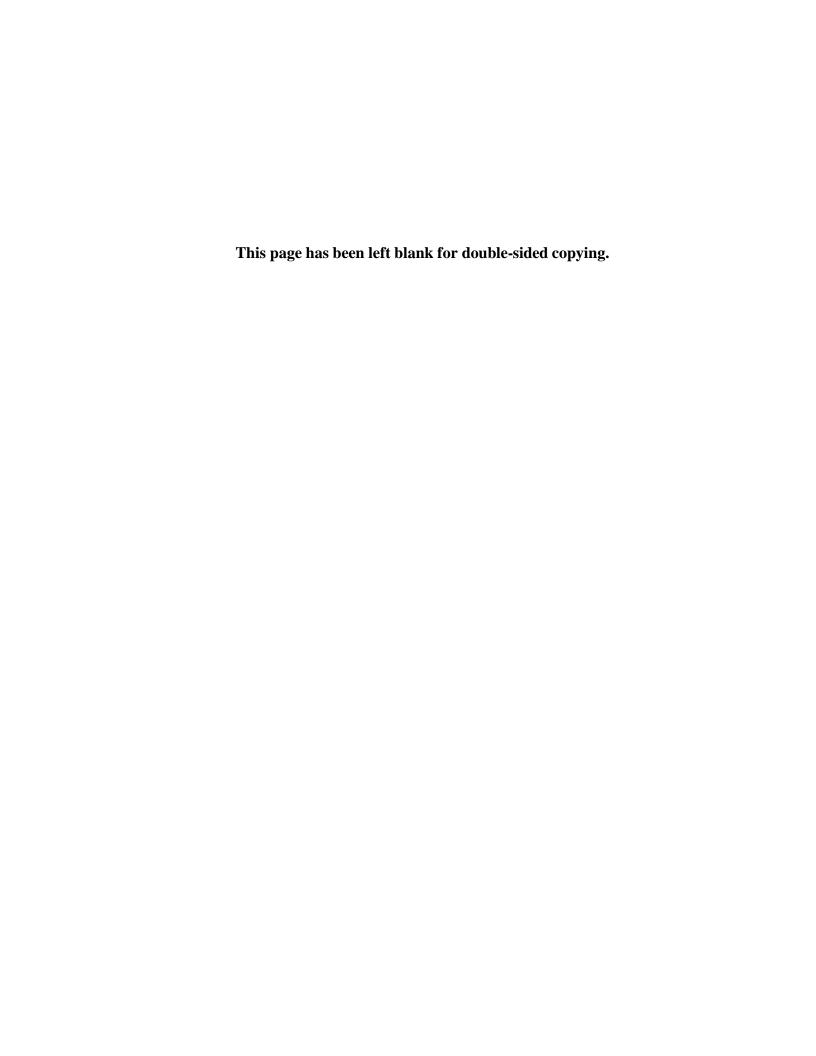
OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX

School Nutrition & Meal Cost Study - II

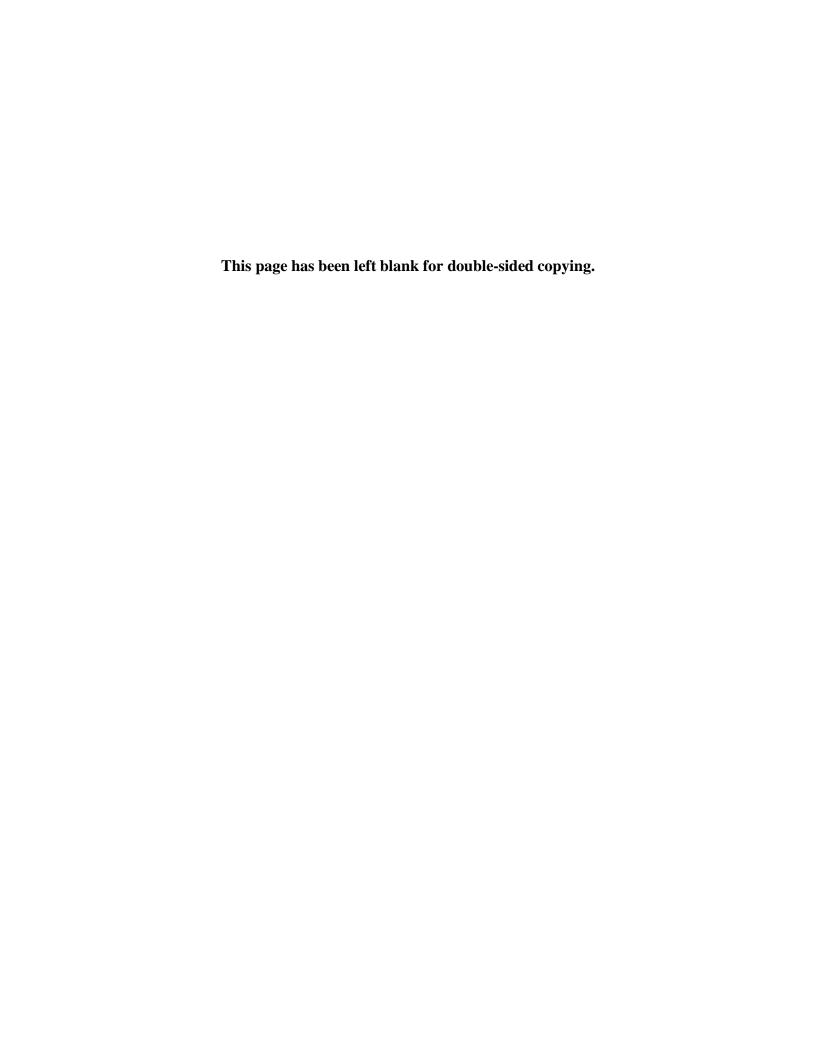
Self-Serve/Made-to-Order Bar Form (Basic)

NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.

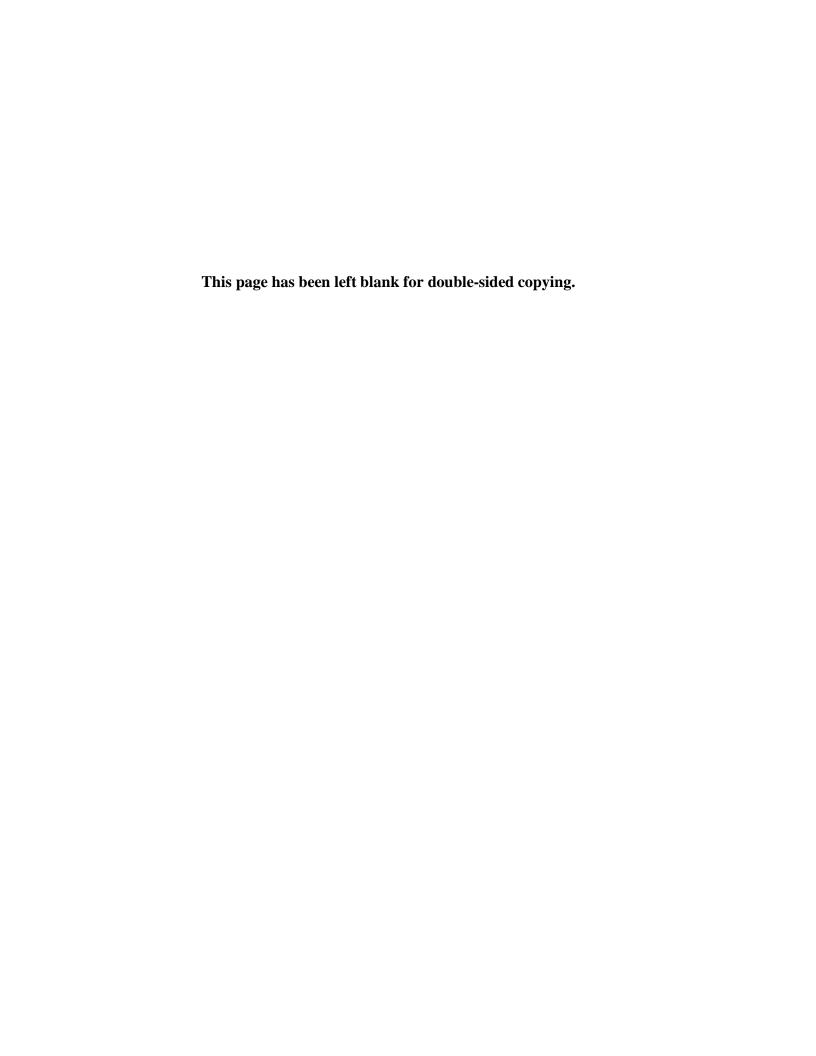
School Name:		Name of Bar	:		
Meal: 1 □ Breakfast 2	□ Lunch	Day: 1□ All	2□ Mon 3□ Tue 4□ Wed 5□	Thu e	s□ Fri
A.	B.	C.	D.	E.	F.
Food Name	Portion Size, If Pre-portioned (Include units)	Manufacturer/ Brand Name and Product Code (if applicable)	Food Description	Check Box if USDA Food	Check Box if Prepared from a Recipe



NSLP AFTERSCHOOL SNAC	CK FORM (GROUP 2)	



	OMB Control Number: (Expiration Date: XX/XX
	Sch Mea
SCHO	OOL NUTRITION AND MEAL COST STUDY-
	NSLP Afterschool Snack Form (Basic)
ctions o	completing this booklet of forms, please refer to the Instructions for the Me
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	n completing this booklet of forms, please refer to the Instructions for the Me
Schoo	Name:
School	
School	Name: ease indicate the days that afterschool snacks were offered during
School 1. Ple	Name:ease indicate the days that afterschool snacks were offered during target week:
1. Ple	Name: ase indicate the days that afterschool snacks were offered during target week: Monday
1. Ple	Name: ase indicate the days that afterschool snacks were offered during target week: Monday Tuesday



NSLP Afterschool Snack Form (Basic)

Day: ☐ Mon ☐ Tue ☐ Wed ☐ T	hu □ Fri	Number of	Reimbursable	Snacks Served:	
A.	B.	C.		D.	
		Number of Reimbursable Portions			
Food Item	Portion Size (Incl. Units)	Prepared/ Available	Served	Food Description	
Milk					
White	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%	
Chocolate	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%	
Other flavor, Specify:	fl oz.			☐ Fat-free/skim ☐ 1% ☐ 2%	
Other flavor, Specify:	fl oz.			□ Fat-free/skim □ 1% □ 2%	
Fruit					
Apple, fresh					
Applesauce, canned	cup			☐ Sweetened ☐ Unsweetened	
Banana, fresh					
				☐ Heavy syrup ☐ Light syrup	
Fruit cocktail, canned	cup			□ Extra light syrup □ Juice □ Water	
Orange, fresh					
Raisins	OZ.				
Juices	ı				
Apple juice	fl oz.			☐ Calcium added	
Orange juice	fl oz.			☐ Calcium added	
Grape juice	fl oz.			☐ Calcium added	
Vegetables (if offered with a dip, list the dip as	s a separate item i	n the condiments sec	ction)		
Carrots, raw	cup				
Celery, raw	cup				
Combination Items and Entrées					
Peanut butter & jelly sandwich	1 sandwich			☐ Whole grain-rich	
Pizza	OZ.			☐ Whole grain-rich ☐ Reduced-fat Specify toppings:	
Sandwich	1 sandwich			☐ Whole grain-rich Specify ingredients:	
	· Sandwion				
				•	

A.	B.	C.		D.
		Number of Reimbursable Portions		
Food Item	Portion Size (Incl. Units)	Prepared/ Available	Served	Food Description
Meat and Meat Alternates				
	OZ.			☐ Reduced-fat Specify type:
Cheese	0Z.			Specify type
Trail mix Yogurt	OZ.			☐ Regular ☐ Low-fat ☐ Fat-free ☐ Light ☐ Specify flavor(s):
Toguit				
Breads and Grains				
Bagel	OZ.			☐ Whole grain-rich Specify type:
Cereal	OZ.			☐ Whole grain-rich Specify type:
Cookie	OZ.			☐ Whole grain-rich Specify type:
Corn/tortilla chips	OZ.			☐ Whole grain-rich Specify type:
Crackers	ea.			☐ Whole grain-rich Specify type:
Granola bar	OZ.			☐ Whole grain-rich Specify type:
Pretzels	OZ.			☐ Whole grain-rich ☐ Soft ☐ Hard ☐ Salted ☐ Unsalted
				☐ Whole grain-rich
				☐ Whole grain-rich
				☐ Whole grain-rich
Desserts and Other Items				
Fruit snacks/fruit leather				
Fruit drink (less than 100% juice)	fl oz.			
Pudding				Specify flavor(s):
Condiments	T			
Ranch dip				☐ Reg ☐ Light ☐ Red. calorie ☐ Fat-free
Cream cheese				☐ Reg ☐ Red. fat ☐ Light ☐ Fat-free
Ketchup				

MENU SURVEY ENHANCEMENTS ADMINISTERED THROUGH THE ELECTRONIC MENU SURVEY (EMS) (GROUP 2)



OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



Questions Related to Offering Different Foods and/or Portion Sizes to Students in Different Grade Groups

Note: If the school includes students from more than one of the standard grade groups used in the NSLP/SBP nutrition standards (computed based on responses to Screener Q5 and Q5a), the EMS will include additional questions on the Reimbursable Foods Form (for lunch and breakfast) that ask about offering different foods and/or portion sizes to students in different grade groups.

[If school includes the following grade group combinations: K-5 and 6-8; K-5 and 9-12; 6-8 and 9-12; or K-5, 6-8, and 9-12, ask the following questions:]

Reimbursable Foods Form for Lunch

1.	For reimbursable lunches, does your school offer the same menu to all students—meaning the same foods and portion sizes—or does your school ever offer different foods and/or portion sizes to students in different grade groups?
	MARK ONE
	$_1$ \square School offers the same menu to all students (same foods and portion sizes).
	2 ☐ School sometimes offers different foods and/or portion sizes to students in different grade groups.
[If C	Q1 = 1, end; If Q1 = 2, ask Q2a]
2a.	For reimbursable lunches, does your school offer <u>different types of foods</u> to students in different grades (for example, younger students get tacos and older students get burritos)? 1

[If Q2a = Yes, ask Q2b; if Q2a = No, ask Q3a]

2b. For each of the following categories of foods, please indicate whether your school offers <u>different</u> <u>foods</u> to different grade groups of students for reimbursable lunches.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	0 🗆
b.	100% fruit juices	1 🗆	о 🗆
c.	Fruits (excluding juice)	1 🗆	о 🗆
d.	Vegetables	1 🗆	о 🗆
e.	Entrée or meat/meat alternate items (such as sandwiches, pizza, entrée salads, chicken tenders, cheese sticks)	1 🗆	o 🗆
f.	Bread and grain items offered separately (such as crackers, croutons, rolls, tortilla chips)	1 🗆	o 🗆
g.	Desserts, drinks, and snack items (such as cookies, fruit drinks, Jello)	1 🗆	0 🗆
h.	Condiments and salad dressings	1 🗆	о 🗆

3a.	For reimbursable lunches, does your school offer different portion sizes of the same food to students
	in different grades (for example, younger students get 3 oz burritos and older students get 5 oz
	burritos)?

- ₁ □ Yes
- o □ No

[If Q3a = No, skip to Q5]

3b. For each of the following categories of foods, please indicate whether your school offers <u>different</u> <u>portion sizes</u> to different grade groups of students for reimbursable lunches.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	0 🗆
b.	100% fruit juices	1 🗆	o 🗆
c.	Fruits (excluding juice)	1 🗆	о 🗆
d.	Vegetables	1 🗆	о 🗆
e.	Entrée or meat/meat alternate items (such as sandwiches, pizza, entrée salads, chicken tenders, cheese sticks)	1 🗆	o 🗆
f.	Bread and grain items offered separately (such as crackers, croutons, rolls, tortilla chips)	1 🗆	о 🗆
g.	Desserts, drinks, and snack items (such as cookies, fruit drinks, Jello)	1 🗆	0 🗆
h.	Condiments and salad dressings	1 🗆	о 🗆

[If Q2b or Q3b = Yes for a food category: When completing the Reimbursable Foods Form each day, the SNM will indicate <u>for each food under that food category</u>: (1) which grade group(s) each food is offered to, and (2) whether the food is offered in different portion sizes. For foods offered in different portion sizes, the SNM will enter separate portion sizes for each relevant grade group.]

	SNM will enter separate portion sizes for each relevant grade group.]
[If C	23a = Yes (offer different portion sizes)]
4.	For foods that are offered in different portion sizes, do you track how many servings of each portion size were served to each grade group?
	₁ □ Yes
	∘ □ No
sep	Q4 = Yes (track each portion size separately), SNM will be asked to report number of portions data arately for each portion size for a given food. If Q4 = No (do not track each portion size separately), M will be asked to report number of portions data across all available portion sizes.]
5.	On an average day, how many reimbursable lunches do you serve to students in each grade group?
	[DISPLAY GRADE GROUPS FOR SCHOOL]
	Students in grades K to 5
	Students in grades 6 to 8
	Students in grades 9 to 12
	□ Don't know
com	te: If Q4 = No (do not track each portion size separately), we will use data from Q5 to allocate the abined number of portions data for a given food to the individual portion size associated with each de group. If Q5 = Don't know, we attempt to get enrollment data by grade group to do this allocation.]
Rei	mbursable Foods Form for Breakfast
1.	For reimbursable breakfasts, does your school offer the same menu to all students—meaning the same foods and portion sizes—or does your school ever offer different foods and/or portion sizes to students in different grade groups?
	MARK ONE
	$_{1}$ \square School offers the <u>same menu to all students</u> (same foods and portion sizes).
	2 ☐ School sometimes offers different foods and/or portion sizes to students in different grade groups.
[If C	Q1 = 1, end; If Q1 = 2, ask Q2a]
2a.	For reimbursable breakfasts, does your school offer <u>different types of foods</u> to students in different grades (for example, younger students get cereal and older students get muffins)?
	₁ □ Yes

o □ **No**

[If Q2a = Yes, ask Q2b; if Q2a = No, ask Q3a]

2b. For each of the following categories of foods, please indicate whether your school offers <u>different</u> foods to different grade groups of students for reimbursable breakfasts.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	0 🗆
b.	100% juice	1 🗆	0 🗆
C.	Fruits and vegetables (excluding juice)	1 🗆	0 🗆
d.	Breakfast entrées and bread and grain items (such as breakfast pizzas, sandwiches, cold or hot cereal, pancakes, French toast)	1 🗆	o 🗆
e.	Meat/meat alternate items (such as eggs, sausage, yogurt)	1 🗆	0 🗆
f.	Condiments	1 🗆	о 🗆

- 3a. For reimbursable breakfasts, does your school offer <u>different portion sizes of the same food</u> to students in different grade (for example, younger students get 1 oz muffin and older students get 2 oz muffin).
 - ₁ □ Yes
 - o □ No

[If Q3a = No, skip to Q5]

3b. For each of the following categories of foods, please indicate whether your school offers <u>different</u> <u>portion sizes</u> to different grade groups of students for reimbursable breakfasts.

MARK ONE PER ROW

		YES	NO
a.	Milk	1 🗆	о 🗆
b.	100% juice	1 🗆	o 🗆
c.	Fruits and vegetables (excluding juice)	1 🗆	о 🗆
d.	Breakfast entrées and bread and grain items (such as breakfast pizzas, sandwiches, cold or hot cereal, pancakes, French toast)	1 🗆	о 🗆
e.	Meat/meat alternate items (such as eggs, sausage, yogurt)	1 🗆	о 🗆
f.	Condiments	1 🗆	о 🗆

[If Q2b or Q3b = Yes for a food category: When completing the Reimbursable foods Form each day, the SNM will indicate for <u>each food under that food category</u>: (1) which grade group(s) each food is offered to, and (2) whether the food is offered in different portion sizes. For foods offered in different portion sizes, the SNM will enter separate portion sizes for each relevant grade group.]

[If Q3a = Yes (offer different portion sizes)]

4.	For foods that are offered in different portion sizes, do you track how many servings of each portion size were served to each grade group?
	ı □ Yes
	o □ No
sep	Q4 = Yes (track each portion size separately), SNM will be asked to report number of portions data parately for each portion size for a given food. If Q4 = No (do not track each portion size separately), M will be asked to report number of portions data across all available portion sizes.]
5.	On an average day, how many reimbursable breakfasts do you serve to students in each grade group?
	[DISPLAY GRADE GROUPS FOR SCHOOL]
	Students in grades K to 5
	Students in grades 6 to 8
	Students in grades 9 to 12
	☐ Don't know
con	te: If Q4 = No (do not track each portion size separately), we will use data from Q5 to allocate the nbined number of portions data for a given food to the individual portion size associated with each de group. If Q5 = Don't know, we attempt to get enrollment data by grade group to do this allocation.]

OMB Control Number: 0584-XXXX Expiration Date: XX/XX/XXXX



EMS Foods Paired/Offered Together Module and Food Bar Questions

Note: The EMS will include additional questions that collect information needed for the compliance assessment. This includes the "Foods paired/offered together" module in the Reimbursable Foods Forms (for lunch and breakfast) and questions about salad bars.

1. EMS FOODS PAIRED/OFFERED TOGETHER MODULE

The Reimbursable Foods Forms in the EMS will include a "foods paired/offered together" module. After the school nutrition manager (SNM) reports all foods that were offered on a given day (and associated food details), she will be taken to the "foods paired/offered together" module. The module will be programmed to ask questions based on the specific foods reported on a given day.

If the menu day includes any separate grain items (for example, rice, rolls, or crackers) or any meat/meat alternate items (for example, yogurt, string cheese, peanut butter), the SNM will be asked if the item is served only with another item. If the SNM answers "yes", they will be asked to "pair" the items together (for example, the crackers were available only with the Chef's salad).

After pairing items together, if 2 or more separate grain items or 2 or more separate meat/meat alternate items are left "unpaired" the SNM will be asked how many of the "unpaired" items students can select (separately for grains and meats/meat alternates).

2. FOOD BAR QUESTIONS

If a side salad bar or entrée salad bar is reported, the EMS will ask the SNM a follow-up question regarding the rules for visiting the bar.

[If Reimbursable Foods Form includes side salad bar, ask:]

Can students visit the side salad bar in addition to choosing other fruit or vegetable choices?

- Yes, students can take fruits and vegetables from the side salad bar and also choose other fruits and vegetables offered outside of the bar.
- No, students can either visit the side salad bar OR take other fruit and vegetable choices offered outside of the bar (but not both).

[If Reimbursable Foods Form includes entrée salad bar, ask]:

Can all students visit the entrée salad bar in addition to taking another entrée choice, or is the bar considered a separate entrée choice?

- All students can visit the entrée salad bar and also take another entrée choice.
- Students can either visit the entrée salad bar OR take a different entrée choice offered outside of the bar (but not both).



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		OMB Control Number: 0584-XXX Expiration Date: XX/XX/XXXX
		School Nutri Meal Cost Str
	A La Carte Foods Check	list (Basic)
SCHOOL NAME:		
COMPLETE ON: [inse	ert sticker with day of week]	
DATE COMPLETED:	_ / / Month Day Year	
Note: Please refer to the	ne Instructions for the Menu Survey for in	structions on completing this form.

SCHOOL NUTRITION AND MEAL COST STUDY-II A La Carte Foods Checklist (Basic)

		Food Item	Breakfast	Lunch
A.	Mil	K		
	1.	Whole white milk	1 🗆	1 🗆
	2.	Reduced fat (2%) white milk	2 🗆	2 🗆
	3.	Low-fat (1% or 0.5%) white milk	з 🗆	з 🗆
	4.	Fat-free/skim white milk	4 🗆	4 🗆
	5.	Reduced fat (2%) flavored milk	5 🗆	5 🗆
	6.	Low-fat (1% or 0.5%) flavored milk	6 🗆	6 🗆
	7.	Fat-free/skim flavored milk	7 🗆	7 🗆
	8.	Other milk beverages, including non-dairy milks (Specify)		
		a	8.1 🗆	8.1
		b	8.2 🗆	8.2
		c	8.3 🗆	8.3 🗆
		d	8.4 🗆	8.4 🗆
		e	8.5 🗆	8.5 🗆
B.	100	% Juice and Water		
	1.	Juice (100% fruit or vegetable juice)	1 🗆	1 🗆
	2.	Bottled water (plain, flavored, or sparkling)	2 🗆	2 🗆
C.	Bev	verages Other than Milk, 100% Juice, or Water		
	1.	Diet carbonated soft drink (diet soda/pop)	1 🗆	1 🗆
	2.	Regular carbonated soft drink (regular soda/pop)	2 🗆	2 🗆
	3.	Juice drinks and other sweetened drinks (such as cranberry drink, Hi-C, lemonade, fruit punch, iced tea)	з 🗆	з 🗆
	4.	Sports drinks (such as Gatorade or PowerAde)	4 🗆	4 🗆
	5.	Energy drinks (such as Red Bull or Monster Energy)	5 🗆	5 🗆
	6.	Hot or cold chocolate drinks (such as Yoo-hoo; NOT chocolate milk)	6 🗆	6 🗆
	7.	Hot or cold coffee or tea	7 🗆	7 🗆
	8.	Other beverages (Specify)		
		a	8.1 🗆	8.1 🗆
		b	8.2 🗆	8.2 🗆
		C	8.3 🗆	8.3
		d	8.4 🗆	8.4
		e	8.5 🗆	8.5

	Food Item	Breakfast	Lunch
D.	Fruit		
	Dried fruit (such as raisins or apricots)	1 🗆	1 🗆
	2. Canned or frozen fruit	2 🗆	2 🗆
	3. Fresh fruit	з 🗆	з 🗆
E.	Vegetables		
	COOKED	1 🗆	1 🗆
	Baked French fries (including tater tots and sweet potato fries)		
	Deep-fried French fries (including tater tots)	2 🗆	2 🗆
	3. Potatoes or sweet potatoes (other than French fries/tater tots/sweet potato fries)	3 🗆	3 🗆
	4. Corn	4 🗆	4 🗆
	5. Carrots	5 🗆	5 🗆
	6. Broccoli	6 🗆	6 🗆
	7. Peas	7 🗆	7 🗆
	8. Green beans	8 🗆	8 🗆
	9. Mixed vegetables	9 🗆	9 🗆
	10. Vegetable soup	10 🗆	10 🗆
	11. Beans/legumes (such as baked beans, black beans, or pinto beans)	11 🗆	11 🗆
	12. Other cooked vegetables (Specify)		
	a	12.1	12.1
	b	12.2 🗆	12.2
	c	12.3 🗆	12.3
	d	12.4	12.4
	e	12.5 🗌	12.5
	RAW (NOT COOKED)		
	13. Carrot sticks	13 🗆	13 🗆
	14. Celery	14 🗆	14 🗆
	15. Cucumbers	15 🗆	15 🗆
	16. Salad bars	16 🗆	16 🗆
	17. Tossed salads (side)	17 🗆	17 🗆
	18. Prepared vegetable salads (such as potato salad, coleslaw, or three bean salad)	18 🗆	18 🗆
	19. Other raw vegetables (Specify)		
	a	19.1	19.1 🗆
	b	20.2	20.2
	C	21.3	21.3

		Food Item	Breakfast	Lunch
		d	22.4 🗆	22.4 🗆
		e	23.5	23.5
F.	Bre	ads and Grains		
	1.	Whole grain-rich breads, rolls, bagels, or tortillas	1 🗆	1 🗆
	2.	Regular (not whole grain-rich) bread, rolls, bagels, or tortillas	2 🗆	2 🗆
	3.	Other bread items (such as breadsticks, biscuits, croissants, or hot pretzels)	з 🗆	з 🗆
	4.	Low-fat muffins	4 🗆	4 🗆
	5.	Regular muffins (not lower in fat)	5 🗆	5 🗆
	6.	Ready-to-eat breakfast cereal	6 🗆	6 🗆
	7.	Pancakes, waffles, or French toast	7 🗆	7 🗆
	8.	Rice, pasta, or cooked cereal	8 🗆	8 🗆
	9.	Other bread/grains (Specify)		
		a	9.1 🗆	9.1 🗆
		b	9.2	9.2
		c	9.3 🗆	9.3 🗆
		d	9.4 🗆	9.4 🗆
		e	9.5	9.5
G.	Mea	ats or Meat Alternates		
	1.	Breaded chicken/turkey (nuggets, patties, strips, parts)	1 🗆	1 🗆
	2.	Not breaded chicken/turkey (nuggets, patties, strips, parts)	2 🗆	2 🗆
	3.	Breaded beef/pork (nuggets, patties, strips)	з 🗆	3 🗆
	4.	Not breaded beef/pork (nuggets, patties, strips)	4 🗆	4 🗆
	5.	Sausage or bacon	5 🗆	5 🗆
	6.	Breaded fish (nuggets, patties, strips/sticks)	6 🗆	6 🗆
	7.	Not breaded fish (nuggets, patties, strips/sticks, fillets)	7 🗆	7 🗆
	8.	Eggs	8 🗆	8 🗆
	9.	Cheese (including string cheese)	9 🗆	9 🗆
	10.	Fried or baked cheese or pizza sticks (for example, Bosco sticks)	10 🗆	10 🗆
	11.	Chili	11 🗆	11 🗆
	12.	Yogurt	12 🗆	12 🗆
	13.	Peanut butter or other nut or seed butter	13 🗆	13 🗆
	14.	Nuts and/or seeds (such as almonds, peanuts, sunflower seeds, or trail mix)	14 🗆	14 🗆

	Food Item	Breakfast	Lunch
	15. Other meats/meat alternates (Specify)		
	a	15.1	15.1
	b	15.2	15.2
	C	15.3	15.3 🗆
	d	15.4	15.4
	e	15.5 🗌	15.5 🗆
H.	Entrees		
	SANDWICHES		Ι
	Cheeseburger or hamburger	1 🗆	1 🗆
	2. Hot dog or corn dog	2 🗆	2 🗆
	Barbecue sandwich (including sloppy joes)	3 🗆	3 🗆
	4. Peanut butter or other nut or seed butter sandwich (including with jelly)	4 🗆	4 🗆
	5. Cheese sandwich	5 🗆	5 🗆
	6. Veggie burger	6 🗆	6 🗆
	7. Chicken, egg, or tuna salad sandwich	7 🗆	7 🗆
	8. Sandwich with breaded meat, poultry or fish	8 🗆	8 🗆
	9. Sandwich with cold cuts (salami, bologna, or pepperoni)	9 🗆	9 🗆
	10. Sandwich with plain (not breaded) meat, poultry or fish	10 🗆	10 🗆
	11. Breakfast sandwich or breakfast burrito	11 🗆	11 🗆
	12. Other sandwiches (Specify)		
	a	12.1	12.1
	b	12.2	12.2 🗆
	C	12.3 🗆	12.3 🗆
	d	12.4	12.4 🗆
	e	12.5 🗆	12.5 🗆
	OTHER ENTREES		
	13. Pizza without meat	13 🗆	13 🗆
	14. Pizza with meat	14 🗆	14 🗆
	15. Calzone or Hot Pocket	15 🗆	15 🗆
	16. Burritos	16 🗆	16 🗆
	17. Other Mexican foods (such as tacos, nachos, or quesadillas)	17 🗆	17 🗆
	18. Chinese food	18 🗆	18 🗆
	19. Lasagna	19 🗆	19 🗆
	20. Spaghetti	20 🗆	20 🗆

Food Item	Breakfast	Lunch
21. Macaroni and cheese	21 🗆	21 🗆
22. Entrée salad (such as chef's, cobb, taco, or chicken Caesar)	22 🗆	22 🗆
23 Soup with meat or beans (such as chicken, clam chowder, or minestrone)	23 🗆	23 🗆
24. Other entrees (Specify)		
a	24.1 🗆	24.1
b	24.2 🗆	24.2
c	24.3 🗆	24.3
d	24.4 🗆	24.4 🗌
e	24.5 🗆	24.5
I. Baked Goods and Desserts		I
1. Low-fat/reduced-fat cakes, cupcakes, or brownies	1 🗆	1 🗆
2. Regular cakes, cupcakes, or brownies (not lower in fat)	2 🗆	2 🗆
3. Low-fat pies, turnovers, or toaster pastries	з 🗆	з 🗆
4. Regular pies, turnovers, or toaster pastries (not lower in fat)	4 🗆	4 🗆
5. Low-fat doughnuts or cinnamon rolls	5 🗆	5 🗆
6. Regular doughnuts or cinnamon rolls (not lower in fat)	6 🗆	6 🗆
7. Low-fat cookies	7 🗆	7 🗆
Regular cookies (not lower in fat)	8 🗆	8 🗆
Fruit crisp or cobbler	9 🗆	9 🗆
10. Other baked goods/desserts (Specify)		
a	10.1 🗆	10.1 🗆
b	10.2 🗆	10.2
c	10.3 🗆	10.3 🗆
d.	10.4 🗆	10.4
е.	10.5	10.5
J. Frozen and Dairy Desserts	1	
Frozen fruit bars or popsicles	1 🗆	1 🗆
2. Milkshakes, smoothies, or yogurt drinks	2 🗆	2 🗆
Low-fat/reduced-fat ice cream, novelties, frozen yogurt, or sherbet	3 🗆	3 🗆
Regular ice cream, novelties, frozen yogurt, or sherbet	4 🗆	4 🗆
5. Pudding	5 🗆	5 🗆

		Food Item	Breakfast	Lunch
	6.	Other frozen/dairy dessert (Specify)		
		a	6.1 🗆	6.1 🗆
		b	6.2 🗆	6.2 🗆
		C	6.3 🗆	6.3 🗆
		d	6.4 🗆	6.4
		e	6.5 🗆	6.5
K.	Sna	acks		
	1.	Low-fat/reduced-fat/baked chips (such as corn, potato, puffed cheese, tortilla, or snack mixes)	1 🗆	1 🗆
	2.	Regular chips (not lower in fat; such as corn, potato, puffed cheese, tortilla, or snack mixes)	2 🗆	2 🗆
	3.	Hard pretzels	з 🗆	з 🗆
	4.	Popcorn	4 🗆	4 🗆
	5.	Cracker sandwiches with cheese or peanut butter	5 🗆	5 🗆
	6.	Other types of crackers (including animal crackers)	6 🗆	6 🗆
	7.	Low-fat/reduced-fat granola bars, cereal bars, or energy bars	7 🗆	7 🗆
	8.	Regular granola bars, cereal bars, or energy bars (not lower in fat)	8 🗆	8 🗆
	9.	Crispy rice bars or treats	9 🗆	9 🗆
	10.	Candy or gum	10 🗆	10 🗆
	11.	Fruit snacks (such as Fruit Roll-Ups or fruit leather)	11 🗆	11 🗆
	12.	Meat snacks (such as jerky or pork rinds)	12 🗆	12 🗆
	13.	Other snacks (Specify)		
		a	13.1 🗆	13.1 🗆
		b	13.2 🗆	13.2
		b	13.3 🗆	13.3 🗆
		b	13.4 🗆	13.4 🗆
		b	13.5 🗌	13.5
L.	Oth	er A La Carte Items (Specify)		
a.			1.1 🗆	1.1 🗆
b.			1.2 🗆	1.2 🗆
c.			1.3 🗆	1.3 🗆
d.			1.4 🗆	1.4 🗆
e.			1.5	1.5