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)
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# School Nutrition and Meal Cost Study-II 

# Instructions for the Menu Survey (Basic) 

## Sponsored by:

## U.S. Department of Agriculture Food and Nutrition Service

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.

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## 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!

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# 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

$\checkmark$ Use pencil on all forms.
$\checkmark$ Write clearly and legibly (especially when recording numbers).
$\checkmark$ Write the name of your school and the date (if applicable) at the top of each form.
$\checkmark$ 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 <br> (Include <br> Units) |
| Peaches, canned for grades 6-8 | $1 / 2$ 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 <br> Size <br> (Include <br> Units) | Total <br> Prepared |  |  |  |  |
|  | Reimbursable <br> Served | Served A La <br> Carte or to <br> Adults/Others | Left Over <br> for Later <br> Use | Wasted |  |  |
| Orange juice | 8 fl. oz. | 140 | 120 | 10 | 10 | 0 |
| Macaroni and <br> 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 (Column A)

Pizza, pepperoni
Super Donut Pancake-on-a-stick

## Manufacturer/Brand Name and Product Code (Column D)

Schwan's/Tony's 78546
Super Bakery 6001
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:
$\checkmark$ type (100\% whole wheat bread, rye bread, blueberry muffin, unbreaded chicken patty, low-sodium green beans)
$\checkmark$ form (fresh, frozen or canned vegetable or fruit)
$\checkmark$ flavor (Strawberry milk, oatmeal cookie, vanilla yogurt)
$\checkmark$ 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:
$\checkmark$ type (whole wheat flour, brown rice, ground turkey, low-sodium tomato sauce)
$\checkmark$ form (fresh, frozen or canned vegetables, fruits, or meats)
$\checkmark$ cooking status (cooked, uncooked, dry, raw)
$\checkmark$ fat content (part-skim cheese, 1\% fat milk, fat-free mayonnaise)
$\checkmark$ 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:
$\checkmark$ type (100\% whole grain bread, rye bread, graham cracker, cheddar cheese, low-sodium green beans, deli turkey)
$\checkmark$ form (fresh, frozen or canned vegetables or fruit)
$\checkmark$ cooking status (cooked, uncooked, dry, raw)
$\checkmark$ fat content (low-fat yogurt, reduced-fat sour cream, fat-free salad dressing)
$\checkmark$ 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 NOT 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. |  |
| :--- | :---: | :---: | :---: |
|  |  | Number of Reimbursable <br> Portions |  |
|  | Portion <br> Size <br> (Include <br> Units) | Prepared/ <br> 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:
$\checkmark$ Type (1\% or 2\% milk; white or whole wheat bread; 100\% apple juice)
$\checkmark$ Form (fresh carrots, canned pineapple)
$\checkmark$ Flavor (chocolate milk, strawberry yogurt)
$\checkmark$ 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.

Daily Meal Counts Form (Basic)
School Name: $\qquad$ John Smith Middle

Date: $\qquad$ 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.


| Number of Reimbursable SBP Breakfasts Served |  |  |  |  |  |  |
| :--- | :---: | :---: | :---: | :---: | :--- | :---: |
|  | Free | Reduced- <br> Price | Full- <br> Price | FOR OFFICE <br> USE ONLY | Please check if the number of reimbursable <br> breakfasts served this day was much higher or <br> lower than usual. |  |
| Monday | 30 | 33 | 12 |  | $\square \rightarrow$ Reason: |  |
| Tuesday | 28 | 30 | 12 |  | $\square \rightarrow$ Reason: |  |
| Wednesday | 30 | 32 | 10 |  | $\square \rightarrow$ Reason: |  |
| Thursday | 29 | 32 | 15 |  | $\square \rightarrow$ Reason: |  |
| Friday | 38 | 31 | 10 |  | $\square \rightarrow$ Reason: |  |


| Reimbursable Meal Counts |  |
| :--- | :--- |
| How many reimbursable breakfasts did you plan to serve at your school <br> this day? | 80 |
| How many reimbursable breakfasts did you serve at your school this day? | 75 |

## 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.
 Meal Cost Study - II

School Name: John Smith middle Date: $1 / 6120$

| A. | B. | c. |  |  |  |  | D. | E. |  |  | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Include Units) | Number of Portions |  |  |  |  |  | Food Description |  |  |  |  |
| Food Item |  | 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) |  |  |  |  |  |
| MILK |  |  |  |  |  |  |  |  |  |  |  |  |
| White, fat-free/skim | $8 \mathrm{floz}$ | 30 | 19 | 1 | 10 | 0 |  |  |  |  |  |  |
| White, 1\% | 8 fl oz . | 30 | 26 | 2 | 2 | 0 |  |  |  |  |  |  |
| White, 2\% | fl oz. |  |  |  |  |  |  |  |  |  |  |  |
| White, whole | fl oz. |  |  |  |  |  |  |  |  |  |  |  |
| Chocolate, fat-free/skim | 8 fl oz . | 20 | 20 | 0 | 0 | 0 |  |  |  |  |  |  |
| Chocolate, 1\% | fl oz. |  |  |  |  |  |  |  |  |  |  |  |
| Chocolate, 2\% | fl oz. |  |  |  |  |  |  |  |  |  |  |  |
| Other flavor <br> Specify: Straw berra | $8$ | 20 | 0 | 0 | 10 | 0 |  | $\checkmark$ Fat-free/skim | $\square 1 \%$ | $\square 2 \%$ |  |  |
| Other flavor Specify: | fl oz. |  |  |  |  |  |  | $\square$ Fat-free/skim | $\square 1 \%$ | $\square 2 \%$ |  |  |
| Other flavor Specify: | fl oz. |  |  |  |  |  |  | $\square$ Fat-free/skim | $\square 1 \%$ | $\square 2 \%$ |  |  |
|  | fl oz. |  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | fl oz. |  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | fl oz. |  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |

## REIMBURSABLE FOODS FORM: BREAKFAST (BASIC)

| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item | $\begin{aligned} & \text { Portion } \\ & \text { Size } \\ & \text { (Include } \\ & \text { Units) } \end{aligned}$ | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |

FRUIT (Note: Prelisted entries should be used only for fruit that is served as purchased. If anything is added before serving, list as separate item and complete a RECIPE FORM.)

| Apple, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Applesauce, canned | cupcup |  |  |  |  |  |  | $\square$ Sweetened $\square$ Unsweetened | $\square$ |  |
| Apricots, canned |  |  |  |  |  |  |  | $\square$ Heavy syrup $\quad \square$ Light syrup <br> $\square$ Extra light syrup | 口 |  |
| Banana, fresh | 1 medivm | 50 | 48 | 0 | 2 | 0 |  |  | $\square$ |  |
| Blueberries, frozen | cup |  |  |  |  |  |  | $\square$ Sweetened $\square$ Unsweetened | $\square$ |  |
| Fruit cocktail, canned | 1/2 cup | 35 | 32 | 2 | 1 | 0 |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup $\square$ Juice $\square$ Water | $V$ |  |
| Grapes, fresh | 1/2 cup | 60 | 58 | 2 | 0 | 0 |  |  | $\square$ |  |
| Kiwi, raw |  |  |  |  |  |  |  |  | $\square$ |  |
| Mandarin oranges, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Orange, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Peaches, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup  <br> $\square$  | $\square$ |  |
| Pears, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Pears, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup  <br> $\square$ Juice $\square$ Water  | $\square$ |  |
| Pineapple, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Raisins | oz. |  |  |  |  |  |  |  | $\square$ |  |
| cantaloupe | wedge | 25 | 15 | 5 | 0 | 5 | fresh |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item | $\begin{aligned} & \text { Portion } \\ & \text { Size } \\ & \text { (Include } \\ & \text { Units) } \end{aligned}$ | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
|  |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| JUICES (Note: Prelisted entries should be used only for full-strength (100\%) fruit and/or vegetable juice. List fruit drinks (not 100\% juice) in the "Other Menu ltems" section.) |  |  |  |  |  |  |  |  |  |  |
| Apple juice | 4 floz | 40 | 28 | 2 | 10 | 0 |  | V Calcium added | $\square$ |  |
| Grape juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Orange juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Fruit juice blend | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
|  | fl oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |

BREADS AND GRAINS (Note: In Column A, indicated whether any items in this section were offered only with another bread/grain item or with a particular meat/meat alternate or combination item. For example, toast w/ cereal.)


| A. | B. | c. |  |  |  |  | D. | E. |  |  | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |  |  |
|  |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
| HOT CEREALS (Note: If prepared with fat and/or milk, complete a RECIPE FORM) |  |  |  |  |  |  |  |  |  |  |  |  |
| Cream of Wheat | cup |  |  |  |  |  |  | $\square$ Instant | $\square$ Quick | $\square \mathrm{Reg}$ | $\square$ | $\square$ |
| Grits | cup |  |  |  |  |  |  | $\square$ Instant | $\square$ Quick | $\square \mathrm{Reg}$ | $\square$ | $\square$ |
| Oatmeal | 1 cup | 5 | 4 | 0 | 0 | 1 |  | $\square$ Instant | $\square$ Quick | $\checkmark$ Reg | $\square$ | 9 |
|  |  |  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |



| Bagel w/ peanut butter | 3 oz | 6 | 6 | 0 | 0 | 0 |  | Specify type: $100 \%$ whole wheat | $\square$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Biscuit | oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Danish or turnover | oz. |  |  |  |  |  |  | $\square$ Fruit $\square$ Cheese | $\square$ |  |
| Doughnut w/ Cereal | 2.2 oz | 15 | 13 | 2 | 0 | 0 | super bakery +6001 | $\checkmark$ Icing/glaze $\square$ No Icing/glaze | $\square$ |  |
| English muffin, plain | oz. |  |  |  |  |  | - |  | $\square$ |  |
| English muffin, buttered | oz. |  |  |  |  |  |  | $\square$ Margarine $\square$ Butter | $\square$ | $\square$ |
| Granola/cereal bar | oz. |  |  |  |  |  |  | Specify type: | $\square$ |  |
| Mufin wlcereal | 2 oz . | 20 | 19 | 0 | 1 | 0 | Sara Lee \#4911 | Specify type: Jow fat blue verry | $\square$ | $\square$ |
| Pancake | oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Roll, cinnamon | oz. |  |  |  |  |  |  | $\square$ Icing $\quad \square$ No Icing | $\square$ | $\square$ |
| Toast, plain | oz. |  |  |  |  |  |  | Specify type: $\square$ | $\square$ |  |
| Toast, buttered | oz. |  |  |  |  |  |  | Specify type: $\qquad$ <br> $\square$ Margarine <br> $\square$ Butter | $\square$ | $\square$ |
| Toaster pastry | oz. |  |  |  |  |  |  | $\square$ Low-fat | $\square$ |  |
| Wafles | oz. |  |  |  |  |  |  | $\square$ Plain $\square$ Fruit $\square$ Chocolate chip $\square$ Other: | $\square$ | $\square$ |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Include Units) | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| Waffle sticks | ea. |  |  |  |  |  |  | $\square$ Plain $\square$ Fruit $\quad$ Chocolate chip $\square$ Other: $\qquad$ <br> Weight of each stick: $\qquad$ oz. | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |



| Bacon | sI |  |  |  |  |  | $\square$ Pork $\quad \square$ Turkey | $\square$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Eggs | cup |  |  |  |  |  | $\square$ Scrambled $\square$ Hard boiled $\square$ Fried | $\square$ | $\square$ |
| Ham | oz. |  |  |  |  |  | $\square$ Pork $\square$ Turkey | $\square$ |  |
| Peanut butter w 1 bagel | oz. | 6 | 6 | 0 | 0 | 0 | NReduced-fat | $\square$ |  |
| Sausage | oz. |  |  |  |  |  | $\square$ Beef or pork $\square$ Chicken or turkey | $\square$ |  |
| Yogurt | oz. |  |  |  |  |  | $\square$ Reg Low-fat $\square$ Fat-free $\square$ Light <br> Specify flavors: $\qquad$ | $\square$ |  |
|  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  | $\square$ | $\square$ |



| Breakfast burito | oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Egg sandwich | $3.502$ Sandericn | 20 | 20 | 0 | 0 | 0 | Sysco \#4629 | $\checkmark$ Cheese $\checkmark$ Sausage $\square H a m$ $\square$ Bacon $\square$ Other: Specify bread type: Wheat englis n muffin | $\square$ | $\square$ |
| Egg sandwich | $\begin{array}{r} 1 \\ \text { sandwich } \end{array}$ |  |  |  |  |  |  | $\square$ Cheese $\square$ Sausage $\square \mathrm{Ham}$ $\square$ Bacon $\square$ Other: Specify bread type: | $\square$ | ㅁ |
| French toast |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
| French toast sticks | ea. |  |  |  |  |  |  | Weight of each stick:___oz. | $\square$ |  |
| Grilled cheese | $\begin{array}{r} 1 \\ \text { sandwich } \\ \hline \end{array}$ |  |  |  |  |  |  | $\square$ Reduced-fat | $\square$ | $\square$ |



| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item | Portion Size (Include Units | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
|  |  | $\begin{aligned} & \text { Total } \\ & \text { Prepared } \end{aligned}$ | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| OTHER MENU ITEMS |  |  |  |  |  |  |  |  |  |  |
| Grab-n-Go | 1 box | 4 | 4 | 0 | 0 | 0 |  |  | $\square$ | $\square$ |
| breakfast |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |

## SAMPLE



## REIMBURSABLE FOODS FORM: LUNCH (BASIC)

| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| FRUIT (Note: Prelisted entries should be used only for fruit that is served as purchased. If anything is added before serving, list as separate item and complete a RECIPE FORM.) |  |  |  |  |  |  |  |  |  |  |
| Apple, fresh | med. | 50 | 50 | 0 | 0 | 0 |  |  | $\square$ |  |
| Applesauce, canned | $1 / 2$ cup | 50 | 37 | 7 | 4 | 2 |  | $\square$ Sweetened UUnsweetened | $\checkmark$ |  |
| Apricots, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Banana, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Blueberries, frozen | cup |  |  |  |  |  |  | $\square$ Sweetened $\square$ Unsweetened | $\square$ |  |
| Fruit cocktail, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup ロ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Grapes, fresh | 1/2 cup | 50 | 50 | 0 | 0 | 0 |  |  | $\square$ |  |
| Kiwi, raw |  |  |  |  |  |  |  |  | $\square$ |  |
| Mandarin oranges, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Orange, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Peaches, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Pears, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Pears, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Pineapple, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup ロ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Raisins | $1 / 4 \mathrm{cop}$ | 50 | 41 | 4 | 5 | 0 |  |  | $\square$ |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |

## REIMBURSABLE FOODS FORM: LUNCH (BASIC)

| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  | $\stackrel{0}{x}$ |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |

JUICES (Note: Prelisted entries should be used only for full-strength (100\%) fruit and/or vegetable juice. Fruit drinks that are not 100\% juice should be entered in the "Desserts, Drinks, and Snacks" section.)

| Apple juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Grape juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Orange juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Fruit juice blend | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Frozen juice cup/bar | fl oz. |  |  |  |  |  |  | Specify flavor: | $\square$ |  |
|  | $\mathrm{fl} \mathrm{oz}$. |  |  |  |  |  |  |  | $\square$ | $\square$ |

VEGETABLES (Note: If beans or peas are being counted as a meat alternate and not a vegetable choice, enter them in the "Other Entrees and Meat/Meat Alternates" section.)

| Baked beans | cup |  |  |  |  |  | $\square$ Vegetarian $\square$ With pork | ㅁ | $\square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Beans, green | cup |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium <br> $\square$ Fat added, specify type: | $\square$ |  |
| Broccoli, cooked | $1 / 2_{\text {cup }}$ | $30$ | $30$ | 0 | 0 | 0 | ■ Fresh Frozen C Canned $\square$ Low sodium ■ Fat added, specify type: | $\square$ |  |
| Broccoli, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM | $\square$ | ㅁ |
| Carrots, cooked | cup |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added, specify type: | $\square$ |  |
| Carrots, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM | $\square$ | $\square$ |
| Cauliflower, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM | $\square$ | $\square$ |
| Celery, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM | $\square$ | $\square$ |
| Corn, kernels | cup |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added, specify type: | $\square$ |  |
| Cucumber, raw | cup |  |  |  |  |  | ered, list dip as separate item(s) or complete a RECIPE FORM | $\square$ | $\square$ |
| French fries | cup |  |  |  |  |  | $\square$ Oven-baked $\square$ Deep-fried | $\square$ |  |

REIMBURSABLE FOODS FORM：LUNCH（BASIC）

| A． | B． | c． |  |  |  |  | D． | E． | F． | G． |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size （Include Units） | Number of Portions |  |  |  |  | Manufacturer／Brand Name and Product Code （If Applicable） | Food Description |  |  |
| Food Item |  | Total Prepared | $\begin{gathered} \text { Reimbursable } \\ \text { Served } \end{gathered}$ | Served A La Carte or to Adults／Others | Left Over for Later Use | Wasted |  |  |  |  |
| Lettuce and tomato | cup |  |  |  |  |  |  |  | $\square$ |  |
| Mixed vegetables | $1 / 2_{\text {cup }}$ | 30 | 10 | 2 | 0 | 18 |  | －Fresh ${ }^{\text {F Frozen }}$ Canned $\square$ Low sodium Fat added，specify type： Margarive | $\square$ | $\square$ |
| Peas，green | cup |  |  |  |  |  |  | $\square$ Fresh $\square$ Frozen ロCanned 口 Low sodium ロFat added，specify type： | $\square$ |  |
| Potatoes，whipped or mashed | cup |  |  |  |  |  |  | $\square$ From fresh | $\square$ | $\square$ |
| Refried beans | $1 / 4$ cup | $30$ | 19 | 7 | 0 | 4 |  | From dry Canned Low sodium Fat added，specify type： | $\square$ | $\square$ |
| Red peppers，raw | cup |  |  |  |  |  | If offered，list dip as separate item（s）or complete a RECIPE FORM |  | $\square$ | $\square$ |
| Green peppers，raw | cup |  |  |  |  |  | If offered，list dip as separate item（s）or complete a RECIPE FORM |  | $\square$ | $\square$ |
| Sweet potatoes | cup |  | － |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added，specify type： | $\square$ | $\square$ |
| Sweet potato fries or tots | cup |  |  |  |  |  |  | $\square$ Oven－baked $\square$ Deep－fried | $\square$ |  |
| Side salad bar （non－entrée or small portion） | 1 serving | 150 | 110 | 35 | 0 | 5 | Please list all ingredients on a SELF－SERVE／MADE－TO－ORDER BAR FORM |  |  |  |
| Salad，tossed | cup |  |  |  |  |  | List dressing and any bread／grain items offered with the tossed salad as separate item（s） |  | $\square$ | $\square$ |
| Tater tots or shapes | cup |  |  |  |  |  |  | $\square$ Oven－baked $\square$ Deep－fried | $\square$ |  |
| Tomato，raw | cup |  |  |  |  |  | If offered，list dip as separate item（s）or complete a RECIPE FORM |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |



SANDWICHLS (Note: In Column A, indicate whether any items in this section were offered only with another particular food item. For example, a peanut butter sandwich with a cheese stick, or a grilled cheese sandwich with a yogurt.)

| Cheeseburger | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Chicken filet or breast (not breaded) | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Chicken patty (breaded) | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Fish sandwich | 1 sandwich |  |  |  |  |  |  | $\square$ Breaded | $\square$ | $\square$ |
| Grilled cheese | 1 sandwich | 18 | 8 | 3 | 7 | 0 |  |  | $\square$ | $V$ |
| Ham and cheese | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Hamburger | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Hot dog | 1 sandwich |  |  |  |  |  |  | $\begin{array}{\|l\|} \hline \square \text { Beef or pork } \\ \square \text { Chicken or turkey } \\ \hline \end{array}$ | $\square$ | $\square$ |
| Italian sub | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Peanut butter \& jelly w/yogurt | $\begin{aligned} & 4.802 \\ & \text { 1-candwich } \end{aligned}$ | 5 | 5 | 0 | 0 | 0 | Uncrstable 575000655 |  | $\square$ | $\square$ |
| Rib, barbeque | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Sloppy joe | 1 sandwich |  |  |  |  |  |  | $\square$ Beef $\square$ Pork $\square$ Chicken or turkey | $\square$ | $\square$ |
| Turkey | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Tuna salad | 1 sandwich | 5 | 0 | 0 | 0 | 5 |  |  | $\square$ | $\checkmark$ |
| Veggie burger | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total <br> Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| ENTREEE SALADS (Note: List dressing and any bread/grain items offered with an entrée salad as separate item(s). Also, add a note in Column A if a particular bread/grain item is offered only with a particular entrée salad.) |  |  |  |  |  |  |  |  |  |  |
| Chef's salad | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Chicken Caesar salad | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Taco salad | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Greeksalad w/cniaken | 1 salad | 6 | 2 | 3 | 1 | 0 |  |  | $\square$ | $\checkmark$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | ㅁ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| SELF-SERUE/MADE-TO-ORDER ENTREEE BARS |  |  |  |  |  |  |  |  |  |  |
| Entrée salad bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Potato bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Nacho/taco bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Sandwich/deli bar | 1 serving | 38 | 25 | 5 | 0 | 8 | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Pasta/ltalian bar | 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/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/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/MADE-TO-ORDER BAR FORM |  |  |  |



| A. | B. | c. |  |  |  |  | D. <br> Manufacturer/Brand Name and Product Code (If Applicable) | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Include Units) | Number of Portions |  |  |  |  |  | Food Description |  |  |
| Food Item |  | Total <br> Prepared | $\begin{gathered} \text { Reimbursable } \\ \text { Served } \end{gathered}$ | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| Pizza, sausage | oz. |  |  |  |  |  |  | ```\squareReduced-fat \squareThick crust (deep-dish, bagel, French bread)``` | $\square$ | $\square$ |
| Pizza, vegetarian | oz. |  |  |  |  |  |  | $\square$ Reduced-fat <br> $\square$ Thick crust (deep-dish, bagel, French bread) <br> Specify toppings: $\qquad$ | $\square$ | $\square$ |
| Pizza pocket | oz. |  |  |  |  |  |  | $\square$ Reduced-fat Specify filling: | $\square$ | $\square$ |
| Stir fry with rice or noodles | cup |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Spaghetti with sauce W/roll | 1 cup | $15$ | 14 | 0 | 0 | $1$ |  | $\square$ Meat sauce $\square$ Marinara sauce | $\square$ | $\square$ |
| Taco |  |  |  |  |  |  |  | $\square$ Hard shell $\square$ Soft tortilla <br> $\square$ Bean $\square$ Beef <br> $\square$ Chicken पCheese | $\square$ | $\square$ |
| Yogurt W/ Reanct butter | $8$ <br> oz. | 5 | 5 | 0 | 0 | 0 |  | Specify type: Regular G Greek (high protein) <br> protein) Specify fat: $\square$ Whole $\backslash /$ Low-fat <br> $\square$ Fat-free $\square$ Light $\qquad$ <br> Specify flavors: Vanilla | $\square$ |  |
| sandmich |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |





## REIMBURSABLE FOODS FORM: LUNCH (BASIC)

| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Include Units) | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| CONDIMIENTS |  |  |  |  |  |  |  |  |  |  |
| Self-serve condiments or fixins' bar | 1 serving | 169 | 125 | 15 | 29 | 0 | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Barbeque sauce |  |  |  |  |  |  |  |  | $\square$ |  |
| Butter |  |  |  |  |  |  |  |  | $\square$ |  |
| Cream cheese |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ |  |
| Gravy |  |  |  |  |  |  |  | $\begin{aligned} & \square \text { Reg } \square \text { Red. fat } \square \text { Low-fat } \\ & \square \text { Fat-free } \end{aligned}$ | $\square$ | $\square$ |
| Honey |  |  |  |  |  |  |  |  | $\square$ |  |
| Hot sauce |  |  |  |  |  |  |  |  | $\square$ |  |
| Jalapeno peppers |  |  |  |  |  |  |  |  | $\square$ |  |
| Jelly |  |  |  |  |  |  |  | $\square$ Sugar-free | $\square$ |  |
| Ketchup |  |  |  |  |  |  |  |  | $\square$ |  |
| Margarine |  |  |  |  |  |  |  |  | $\square$ |  |
| Mayonnaise |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ |  |
| Mustard |  |  |  |  |  |  |  |  | $\square$ |  |
| Pickles, slices |  |  |  |  |  |  |  |  | $\square$ |  |
| Ranch dip |  |  |  |  |  |  |  | ㅁReg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ | $\square$ |
| Relish |  |  |  |  |  |  |  |  | $\square$ |  |
| Salsa |  |  |  |  |  |  |  | $\square$ Low sodium | $\square$ | $\square$ |
| Sour cream |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ |  |
| Syrup |  |  |  |  |  |  |  | $\square$ Sugar-free | $\square$ |  |
| Tartar sauce |  |  |  |  |  |  |  | $\begin{aligned} & \square \text { Reg } \square \text { Red. fat } \square \text { Low-fat } \\ & \square \text { Fat-free } \end{aligned}$ | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
|  |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| OTHER MENU ITEMS |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | ㅁ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | 口 | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |

Recipe Form (Basic)
sample
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.


Recipe Form (Basic)


Recipe Form (Basic)
$\qquad$


Recipe Form (Basic)
SAMPLE
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.
Recipe/Food Name: $\qquad$ tuna salad sandwich


Size of One Serving (include units): Number of Servings Prepared:


Recipe Form (Basic)
SAmple
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.
有 the instructions for menu Suney.


Recipe Form (Basic)
sample
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.

| School Name:_Jonn Smitn middle |  |  | Recipe/Food Name: Greek Galad w/Chickan |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Meal: $1 \square$ Breakfas <br> Day: ${ }^{1}$ Mon <br>   <br>  $6 \square$ All | 20 Lunch ue $\quad 3 \square$ Wed | $\begin{aligned} 4 \square \text { Thu } & { }^{5} \square \text { Fri } \\ & \text { Size } \\ & \text { Numb } \end{aligned}$ | One Serving (include units): of Servings Prepared: | $\mathrm{lad}$ |  |
| A. | B. | c. | D. | E. | F. |
| Ingredient Name | Amount in Recipe (Include units) | Manufacturerl Brand Name and Product Code (If applicable) | Ingredient Description |  |  |
| spinacn | 1 I cup |  | fresn, baby | $\square$ | $\square$ |
| bell denper | 3slices |  | green, sliced | $\square$ | $\square$ |
| cousmber | 3 slices |  | sliced w/ peel | $\square$ | $\square$ |
| Onion | 2 slices |  | sliced, wnite | $\square$ | $\square$ |
| Olives | 1 Tras |  | black, canned | $\square$ | $\square$ |
| cneese | 1 Tos |  | feta | $\square$ | $\square$ |
| chiucen | 202 |  | baked, breast, no skin | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |
|  |  |  |  | $\square$ | $\square$ |

## Recipe Form (Basic)

School Nutrition \& Meal Cost Study - II



What's Cooking? USDA Mixing Bowl
USDA is an equal opportunity provider, employer, and lender.

## 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.


|  | 50 Servings |  |  | 100 Servings |
| :---: | :---: | :---: | :---: | :---: |
| 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 $11 / 2 \mathrm{tsp}$ |  | 3 Tbsp |
| Ground black pepper |  | $11 / 2$ tsp |  | 1 Tbsp |
| Canned no-salt-added tomato puree | 5 lb | 3 qt (about 1 No. 10 can) | 10 lb | $1 \mathrm{gal} 2 \mathrm{qt} \mathrm{(about} 2$ 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 |  | $11 / 2 \mathrm{tsp}$ |  | 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 |

Self-Serve/Made-to-Order Bar Form (Basic)
NOTE: For instructions on completing this form, please refer to the Instructions for the Menu Survey.



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 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 Smitn Middle School

1. Please indicate the days that afterschool snacks were offered during the target week:
$\checkmark$ Monday
$\checkmark$ Tuesday
$\downarrow$ Wednesday
$\downarrow$ ThursdayFriday

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## NSLP Afterschooll Snack Form (Basic)



| A. | B. |  |  | D. |
| :---: | :---: | :---: | :---: | :---: |
| Food Item | Portion Size (Incl. Units) | Number of Reimbursable Portions |  | Food Description |
|  |  | Prepared/ Available | Served |  |
| Meat and Meat Alternates |  |  |  |  |
| Cheese | oz. |  |  | $\square$ Reduced-fat Specify type: |
| Trail mix | oz. |  |  | Specify ingredients: |
| Yogurt | oz. |  |  | $\qquad$ <br> Fat-free Light <br> Specify flavor(s) |
| Breads and Grains |  |  |  |  |
| Bagel | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cereal | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cookie | oz. | , |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Corn/tortilla chips | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Crackers | 102 | 50 | $48$ | $\square$ Whole grain-rich Specify type: an imal chackers |
| Granola bar | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Pretzels | oz. |  |  | $\square$ Whole grain-rich  <br> $\square$ Soft $\square$ Hard <br> $\square$ Salted $\square$ Unsalted |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ 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 |  |  |  | $\qquad$ |
| Cream cheese |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Light $\square$ Fat-free |
| Ketchup |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

## NSLP Afterschooll Snack Form (Basic)



| A. | B. |  |  | D. |
| :---: | :---: | :---: | :---: | :---: |
| Food Item | Portion Size (Incl. Units) | Number of Reimbursable Portions |  | Food Description |
|  |  | Prepared/ Available | Served |  |
| Meat and Meat Alternates |  |  |  |  |
| Cheese | oz. |  |  | $\square$ Reduced-fat Specify type: |
| Trail mix | oz. |  |  | Specify ingredients: |
| Yogurt | oz. |  |  | $\square$ Regular $\square$ Low-fat $\square$ Fat-free $\square$ Light Specify flavor(s): $\qquad$ |
| Breads and Grains |  |  |  |  |
| Bagel | oz. |  |  | - Whole grain-rich Specify type: $\qquad$ |
| Cereal | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cookie | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Corn/tortilla chips | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Crackers | ea. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Granola bar | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Pretzels | $1 \quad \mathrm{oz} .$ | $50$ | $45$ | $\square$ Whole grain-rich <br> $\square$ Soft $\quad$ Hard <br> $\square$ Salted $\square$ Unsalted |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ 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 |  |  |  | $\square$ Reg $\square$ Light $\square$ Red. calorie $\square$ Fat-free |
| Cream cheese |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Light $\square$ Fat-free |
| Ketchup |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

## NSLP Afterschooll Snack Form (Basic)



| A.Food Item | B. |  |  | D. |
| :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Incl. Units) | Number of Reimbursable Portions |  | Food Description |
|  |  | Prepared/ Available | Served |  |
| Meat and Meat Alternates |  |  |  |  |
| Cheese | oz. |  |  | $\square$ Reduced-fat Specify type: |
| Trail mix | oz. |  |  | Specify ingredients: |
| Yogurt | oz. |  |  | $\qquad$ |
| Breads and Grains |  |  |  |  |
| Bagel | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cereal | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cookie | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Corn/tortilla chips | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Crackers | ea. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Granola bar | oz. |  |  | - Whole grain-rich Specify type: $\qquad$ |
| Pretzels | oz. |  |  | $\square$ Whole grain-rich  <br> $\square$ Soft $\square$ Hard <br> $\square$ Salted $\square$ Unsalted |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ 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 w/ Carrots | $2 T b$ | 50 | 40 | $\square$ Reg $प$ Light $\square$ Red. calorie $\square$ Fat-free |
| Cream cheese |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Light $\square$ Fat-free |
| Ketchup |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

## NSLP Afterschooll Snack Form (Basic)



| A. | B. |  |  | D. |
| :---: | :---: | :---: | :---: | :---: |
| Food Item | Portion Size (Incl. Units) | Number of Reimbursable Portions |  | Food Description |
|  |  | Prepared/ Available | Served |  |
| Meat and Meat Alternates |  |  |  |  |
| Cheese | oz. |  |  | $\square$ Reduced-fat Specify type: |
| Trail mix | oz. |  |  | Specify ingredients: |
| Yogurt | oz. |  |  | $\square$ Regular $\square$ Low-fat $\square$ Fat-free $\square$ Light Specify flavor(s): |
| Breads and Grains |  |  |  |  |
| Bagel | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cereal | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cookie | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Corn/tortilla chips | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Crackers | ea. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Granola bar | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Pretzels | oz. |  |  | $\square$ Whole grain-rich  <br> $\square$ Soft $\square$ Hard <br> $\square$ Salted $\square$ Unsalted |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ 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 |  |  |  | $\qquad$ |
| Cream cheese |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Light $\square$ Fat-free |
| Ketchup |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

## sAmple

## A La Carte Foods Checklist (Basic)

## SCHOOL NAME: John Smith Middle

COMPLETE ON: [insert sticker with day of week]


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

## SCHOOL NUTRITION AND MEAL COST STUDY-III

## A La Carte Foods Checklist (Basic)

| Food Item | Breakfast | Lunch |
| :---: | :---: | :---: |
| A. Milk |  |  |
| 1. Whole white milk | $1 \square$ | $1 \square$ |
| 2. Reduced fat (2\%) white milk | $2 \square$ | $2 \square$ |
| 3. Low-fat ( $1 \%$ or $0.5 \%$ ) white milk | $3 \square$ | 3 析 |
| 4. Fat-free/skim white milk | $4 \square$ | 48 |
| 5. Reduced fat (2\%) flavored milk | $5 \square$ | $5 \square$ |
| 6. Low-fat ( $1 \%$ or 0.5\%) flavored milk | $6 \square$ | $6 \square$ |
| 7. Fat-free/skim flavored milk | 78 | 7 - |
| 8. Other milk beverages, including non-dairy milks (Specify) |  |  |
| a. | $8.1 \square$ | $8.1 \square$ |
| b. | $8.2 \square$ | $8.2 \square$ |
| c. | $8.3 \square$ | $8.3 \square$ |
| d. | $8.4 \square$ | $8.4 \square$ |
| e. | $8.5 \square$ | $8.5 \square$ |
| B. $100 \%$ Juice and Water |  |  |
| 1. Juice ( $100 \%$ fruit or vegetable juice) | $1 \square$ | $1 \square$ |
| 2. Bottled water (plain, flavored, or sparkling) | 2 | 2 [2 |
| C. Beverages Other than Milk, 100\% Juice, or Water |  |  |
| 1. Diet carbonated soft drink (diet soda/pop) | $1 \square$ | $1 \square$ |
| 2. Regular carbonated soft drink (regular soda/pop) | $2 \square$ | $2 \square$ |
| 3. Juice drinks and other sweetened drinks (such as cranberry drink, Hi-C, lemonade, fruit punch, iced tea) | $3 \square$ | $3 \square$ |
| 4. Sports drinks (such as Gatorade or PowerAde) | $4 \square$ | 40 |
| 5. Energy drinks (such as Red Bull or Monster Energy) | $5 \square$ | $5 \square$ |
| 6. Hot or cold chocolate drinks (such as Yoo-hoo; NOT chocolate milk) | $6 \square$ | $6 \square$ |
| 7. Hot or cold coffee or tea | $7 \square$ | $7 \square$ |
| 8. Other beverages (Specify) |  |  |
| a. | $8.1 \square$ | $8.1 \square$ |
| b. | $8.2 \square$ | $8.2 \square$ |
| c. | $8.3 \square$ | $8.3 \square$ |
| d. | $8.4 \square$ | $8.4 \square$ |
| e. | $8.5 \square$ | $8.5 \square$ |


| Food Item | Breakfast | Lunch |
| :---: | :---: | :---: |
| D. Fruit |  |  |
| 1. Dried fruit (such as raisins or apricots) | $1 \square$ | $1 \square$ |
| 2. Canned or frozen fruit | 2 [4] | $2 \square$ |
| 3. Fresh fruit | 3 | ${ }_{3} 0$ |
| E. Vegetables |  |  |
| COOKED |  |  |
| 1. Baked French fries (including tater tots and sweet potato fries) | $1 \square$ | 18 |
| 2. Deep-fried French fries (including tater tots) | $2 \square$ | $2 \square$ |
| 3. Potatoes or sweet potatoes (other than French fries/tater tots/sweet potato fries) | $3 \square$ | $3 \square$ |
| 4. Corn | ${ }_{4} \square$ | $4 \square$ |
| 5. Carrots | $5 \square$ | $5 \square$ |
| 6. Broccoli | $6 \square$ |  |
| 7. Peas | $7 \square$ | $7 \square$ |
| 8. Green beans | $8 \square$ |  |
| 9. Mixed vegetables | $9 \square$ | $90$ |
| 10. Vegetable soup | $10 \square$ | $10 \square$ |
| 11. Beans/legumes (such as baked beans, black beans, or pinto beans) | $11 \square$ | $11 \text { 园 }$ |
| 12. Other cooked vegetables (Specify) |  |  |
| a. | $12.1 \square$ | $12.1 \square$ |
| b. | $12.2 \square$ | $12.2 \square$ |
| c. | $12.3 \square$ | $12.3 \square$ |
| d. | $12.4 \square$ | $12.4 \square$ |
| e. | $12.5 \square$ | $12.5 \square$ |
| RAW (NOT COOKED) |  |  |
| 13. Carrot sticks | $13 \square$ | 13 㐌 |
| 14. Celery | $14 \square$ | $14 \square$ |
| 15. Cucumbers | $15 \square$ | $15 \square$ |
| 16. Salad bars | $16 \square$ | $16 \square$ |
| 17. Tossed salads (side) | $17 \square$ | $17 \square$ |
| 18. Prepared vegetable salads (such as potato salad, coleslaw, or three bean salad) | $18 \square$ | $18 \square$ |
| 19. Other raw vegetables (Specify) |  |  |
| a. | $19.1 \square$ | $19.1 \square$ |
| b. | $20.2 \square$ | $20.2 \square$ |
| c. | $21.3 \square$ | $21.3 \square$ |


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


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


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


| Food Item | Breakfast | Lunch |
| :---: | :---: | :---: |
| 6. Other frozen/dairy dessert (Specify) |  |  |
| a. | $6.1 \square$ | $6.1 \square$ |
| b. | $6.2 \square$ | $6.2 \square$ |
| c. | $6.3 \square$ | $6.3 \square$ |
| d. | $6.4 \square$ | $6.4 \square$ |
| e. | $6.5 \square$ | $6.5 \square$ |
| K. Snacks |  |  |
| 1. Low-fat/reduced-fat/baked chips (such as corn, potato, puffed cheese, tortilla, or snack mixes) | $1 \square$ | $1 \square$ |
| 2. Regular chips (not lower in fat; such as corn, potato, puffed cheese, tortilla, or snack mixes) | $2 \square$ | $20$ |
| 3. Hard pretzels | $3 \square$ | $3 \square$ |
| 4. Popcorn | $4 \square$ |  |
| 5. Cracker sandwiches with cheese or peanut butter | $5 \square$ | 5 口 |
| 6. Other types of crackers (including animal crackers) | $6 \square$ | $6 \square$ |
| 7. Low-fat/reduced-fat granola bars, cereal bars, or energy bars | 78 | $7 \square$ |
| 8. Regular granola bars, cereal bars, or energy bars (not lower in fat) | 8 8 | $8 \square$ |
| 9. Crispy rice bars or treats | $9 \square$ | $9 \square$ |
| 10. Candy or gum | $10 \square$ | $10 \square$ |
| 11. Fruit snacks (such as Fruit Roll-Ups or fruit leather) | $11 \square$ | $11 \square$ |
| 12. Meat snacks (such as jerky or pork rinds) | $12 \square$ | $12 \square$ |
| 13. Other snacks (Specify) |  |  |
| a. | $13.1 \square$ | $13.1 \square$ |
| b. | $13.2 \square$ | $13.2 \square$ |
| b. | $13.3 \square$ | $13.3 \square$ |
| b. | $13.4 \square$ | $13.4 \square$ |
| b. | $13.5 \square$ | $13.5 \square$ |
| L. Other A La Carte Items (Specify) |  |  |
| a. | $1.1 \square$ | $1.1 \square$ |
| b. | $1.2 \square$ | $1.2 \square$ |
| c. | $1.3 \square$ | $1.3 \square$ |
| d. | $1.4 \square$ | $1.4 \square$ |
| e. | $1.5 \square$ | $1.5 \square$ |

MENU SURVEY SCREENER - BASIC (GROUP 2)

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School Nutrition \&
Meal Cost Study - II

## 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.

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1. Does your school participate in the School Breakfast Program (SBP)?
1Yes
0No
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).
1Yes

0No

2b. School provides afterschool snacks through the Child and Adult Care Food Program (CACFP).Yes

0No

2c. School provides afterschool suppers through the CACFP.
1Yes
0No
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.

1Yes

0No [lf no, skip to Q5]
[If Q3 = Yes]:
4. In what locations does your school's food service department sell foods or beverages outside of reimbursable meals?
MARK ALL THAT APPLY
1[If Q1 = Yes] A la carte serving lines at breakfast
2A la carte serving lines at lunchSnack bars

4Vending machinesFood carts
6School stores

7Other, Specify: $\qquad$
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]
$1 \square$
Yes
0No
[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: $\qquad$
SELECT ONE
Highest grade: $\qquad$
[Note: The EMS will compute the standard grade group(s) (used in the NSLP/SBP nutrition standards) that are included in the school, based on the reported grade span of the school:
a. K-5 only
b. 6-8 only
c. 9-12 only
d. K-5 and 6-8
e. K-5 and 9-12
f. 6-8 and 9-12
g. $\mathrm{K}-5,6-8$, 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.]

DAILY MEAL COUNTS FORM (GROUP 2)

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## Daily Meal Counts Form (Basic)

$\qquad$ Date: $\qquad$

## - Z**~~

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.

|  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Free | Reduced Price | FullPrice | FOR OFFICE USE ONLY | Please check if the number of reimbursable lunches served this day was much higher or lower than usual. |
| Monday |  |  |  |  | $\square \rightarrow$ Reason: |
| Tuesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Wednesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Thursday |  |  |  |  | $\square \rightarrow$ Reason: |
| Friday |  |  |  |  | $\square \rightarrow$ Reason: |


|  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Free | ReducedPrice | FullPrice | FOR OFFICE USE ONLY | Please check if the number of reimbursable breakfasts served this day was much higher or lower than usual. |
| Monday |  |  |  |  | $\square \rightarrow$ Reason: |
| Tuesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Wednesday |  |  |  |  | $\square \rightarrow$ Reason: |
| Thursday |  |  |  |  | $\square \rightarrow$ Reason: |
| Friday |  |  |  |  | $\square \rightarrow$ Reason: |

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## REIMBURSABLE FOODS FORM:

## BREAKFAST (GROUP 2)

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Reimbursable Meal Counts

| How many reimbursable breakfasts did you plan to serve at your school <br> 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

Day：$\quad \square$ Mon
$\square$ Tue
$\square$ Thu
$\square$ Fri
School Name：

|  |
| :--- |
|  |
|  |
| Food Item |
| 大䗉 |

## $\star$ 放



| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  |  | Food Description |  |  |
| Food Item |  | 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) |  |  |  |
| ***** (Note: Prelisted entries should be used only for fruit that is served as purchased. If anything is added before serving, list as separate item and complete a RECIPE FORM.) |  |  |  |  |  |  |  |  |  |  |
| Apple, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Applesauce, canned | cup |  |  |  |  |  |  | $\square$ Sweetened $\quad \square$ Unsweetened | $\square$ |  |
| Apricots, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup  <br> $\square$ Juice  <br> $\square$ Water  | $\square$ |  |
| Banana, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Blueberries, frozen | cup |  |  |  |  |  |  | $\square$ Sweetened $\quad \square$ Unsweetened | $\square$ |  |
| Fruit cocktail, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup  <br> $\square$  | $\square$ |  |
| Grapes, fresh | cup |  |  |  |  |  |  |  | $\square$ |  |
| Kiwi, raw |  |  |  |  |  |  |  |  | $\square$ |  |
| Mandarin oranges, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\quad \square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Orange, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Peaches, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\quad \square$ Light syrup $\square$ Extra light syrup $\quad \square$ Juice $\square$ Water | $\square$ |  |
| Pears, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Pears, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup <br> $\square$ Extra light syrup  <br> $\square$ Juice $\quad \square$ Water  | $\square$ |  |
| Pineapple, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\quad \square$ Light syrup $\square$ Extra light syrup $\quad \square$ Juice $\square$ Water | $\square$ |  |
| Raisins | oz. |  |  |  |  |  |  |  | $\square$ |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  |  |  |  |  |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La <br> Carte or to Adults/Others | Left Over for Later Use | Wasted | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |

(Note: Prelisted entries should be used only for full-strength (100\%) fruit and/or vegetable juice. List fruit drinks (not $100 \%$ juice) in the "Other Menu Items" section.)

| Apple juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Grape juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Orange juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Fruit juice blend | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
|  | $\mathrm{fl} \mathrm{oz}$. |  |  |  |  |  |  |  | $\square$ | $\square$ |

(Note: In Column A, indicated whether any items in this section were offered only with another bread/grain item or with a particular meat/meat alternate or combination item. For example, toast w/ cereal.)

| Apple Jacks | oz. |  |  |  |  |  |  |  | $\square$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Cheerios, plain | oz. |  |  |  |  |  |  |  | $\square$ |
| Cheerios, Apple Cinnamon | oz. |  |  |  |  |  |  |  | $\square$ |
| Cheerios, Fruity | oz. |  |  |  |  |  |  |  | $\square$ |
| Cheerios, Honey Nut | oz. |  |  |  |  |  |  |  | $\square$ |
| Cinnamon Toast Crunch | oz. |  |  |  |  |  |  |  | $\square$ |
| Cocoa Krispies | oz. |  |  |  |  |  |  |  | $\square$ |
| Cocoa Puffs | oz. |  |  |  |  |  |  |  | $\square$ |
| Froot Loops | oz. |  |  |  |  |  |  |  | $\square$ |
| Frosted Flakes | oz. |  |  |  |  |  |  |  | $\square$ |
| Frosted Mini Wheats | oz. |  |  |  |  |  |  |  | $\square$ |
| Golden Grahams | oz. |  |  |  |  |  |  |  | $\square$ |
| Granola | oz. |  |  |  |  |  |  | $\square$ Reg $\square$ Low-fat | $\square$ |
| Kix | oz. |  |  |  |  |  |  |  | $\square$ |
| Lucky Charms | oz. |  |  |  |  |  |  |  | $\square$ |
| Marshmallow Mateys | oz. |  |  |  |  |  |  |  | $\square$ |
| Raisin Bran | oz. |  |  |  |  |  |  |  | $\square$ |
| Rice Chex | oz. |  |  |  |  |  |  |  | $\square$ |
| Rice Krispies | oz. |  |  |  |  |  |  |  | $\square$ |
| Trix | oz. |  |  |  |  |  |  |  | $\square$ |



\begin{tabular}{|c|c|c|c|c|c|c|c|c|c|c|}
\hline A. \& B. \& \multicolumn{5}{|c|}{c.} \& D. \& E. \& F. \& G. <br>
\hline \multirow[b]{2}{*}{Food Item} \& \multirow[b]{2}{*}{} \& \multicolumn{5}{|c|}{Number of Portions} \& \multirow[b]{2}{*}{Manufacturer/Brand Name and Product Code (If Applicable)} \& \multirow[b]{2}{*}{Food Description} \& \multirow[t]{2}{*}{} \& \multirow[t]{2}{*}{} <br>
\hline \& \& Total Prepared \& Reimbursable
Served \& Served A La Carte or to Adults/Others \& Left Over for Later Use \& Wasted \& \& \& \& <br>

\hline Waffle sticks \& ea. \& \& \& \& \& \& \& \begin{tabular}{l}
Plain Fruit $\qquad$ Chocolate chip

$\qquad$ <br>
Weight of each stick: $\qquad$ oz.
\end{tabular} \& $\square$ \& $\square$ <br>

\hline \& \& \& \& \& \& \& \& \& $\square$ \& $\square$ <br>
\hline \& \& \& \& \& \& \& \& \& $\square$ \& $\square$ <br>
\hline
\end{tabular}

 biscuit, or yogurt with cereal)





| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
|  |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |

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## REIMBURSABLE FOODS FORM:

## LUNCH (GROUP 2)

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| A. | B. | C. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  |  | Food Description |  |  |
| Food Item |  | 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) |  |  |  |
| ***** (Note: Prelisted entries should be used only for fruit that is served as purchased. If anything is added before serving, list as separate item and complete a RECIPE FORM.) |  |  |  |  |  |  |  |  |  |  |
| Apple, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Applesauce, canned | cup |  |  |  |  |  |  | $\square$ Sweetened $\square$ Unsweetened | $\square$ |  |
| Apricots, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Banana, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Blueberries, frozen | cup |  |  |  |  |  |  | $\square$ Sweetened $\square$ Unsweetened | $\square$ |  |
| Fruit cocktail, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Grapes, fresh | cup |  |  |  |  |  |  |  | $\square$ |  |
| Kiwi, raw |  |  |  |  |  |  |  |  | $\square$ |  |
| Mandarin oranges, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\quad \square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Orange, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Peaches, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Pears, fresh |  |  |  |  |  |  |  |  | $\square$ |  |
| Pears, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Pineapple, canned | cup |  |  |  |  |  |  | $\square$ Heavy syrup $\square$ Light syrup $\square$ Extra light syrup $\square$ Juice $\square$ Water | $\square$ |  |
| Raisins | oz. |  |  |  |  |  |  |  | $\square$ |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | C. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| (N-w*** (Note: Prelisted entries should be used only for full-strength (100\%) fruit and/or vegetable juice. Fruit drinks that are not 100\% juice should be entered in the "Desserts, Drinks, and Snacks" section.) |  |  |  |  |  |  |  |  |  |  |
| Apple juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Grape juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Orange juice | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Fruit juice blend | fl oz. |  |  |  |  |  |  | $\square$ Calcium added | $\square$ |  |
| Frozen juice cup/bar | fl oz. |  |  |  |  |  |  | Specify flavor: | $\square$ |  |
|  | fl oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| **** (Note: If beans or peas are being counted as a meat alternate and not a vegetable choice, enter them in the "Other Entrees and Meat/Meat Alternates" section.) |  |  |  |  |  |  |  |  |  |  |
| Baked beans | cup |  |  |  |  |  |  | $\square$ Vegetarian $\square$ With pork | $\square$ | $\square$ |
| Beans, green | cup |  |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added, specify type: | $\square$ |  |
| Broccoli, cooked | cup |  |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added, specify type: | $\square$ |  |
| Broccoli, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM |  | $\square$ | $\square$ |
| Carrots, cooked | cup |  |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added, specify type: | $\square$ |  |
| Carrots, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM |  | $\square$ | $\square$ |
| Cauliflower, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM |  | $\square$ | $\square$ |
| Celery, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM |  | $\square$ | $\square$ |
| Corn, kernels | cup |  |  |  |  |  |  | $\square$ Fresh $\square$ Frozen $\square$ Canned $\square$ Low sodium $\square$ Fat added, specify type: | $\square$ |  |
| Cucumber, raw | cup |  |  |  |  |  | If offered, list dip as separate item(s) or complete a RECIPE FORM |  | $\square$ | $\square$ |
| French fries | cup |  |  |  |  |  |  | $\square$ Oven-baked $\square$ Deep-fried | $\square$ |  |


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


| A. | B. | C. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item | Portion Size (Include Units) | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
|  |  | Total Prepared | Reimbursable Served | Served A La <br> Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| (Note: In Column A, indicate whether any items in this section were offered only with another particular food item. For example, a peanut butter sandwich with a cheese stick, or a grilled cheese sandwich with a yogurt.) |  |  |  |  |  |  |  |  |  |  |
| Cheeseburger | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Chicken filet or breast (not breaded) | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Chicken patty (breaded) | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Fish sandwich | 1 sandwich |  |  |  |  |  |  | $\square$ Breaded | $\square$ | $\square$ |
| Grilled cheese | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Ham and cheese | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Hamburger | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Hot dog | 1 sandwich |  |  |  |  |  |  | Beef or pork Chicken or turkey | $\square$ | $\square$ |
| Italian sub | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Peanut butter \& jelly | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Rib, barbeque | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Sloppy joe | 1 sandwich |  |  |  |  |  |  | $\square$ Beef $\quad \square$ Pork $\square$ Chicken or turkey | $\square$ | $\square$ |
| Turkey | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Tuna salad | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Veggie burger | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 sandwich |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | C. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Portion Size (Include Units) | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total Prepared | Reimbursable Served | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| (Note: List dressing and any bread/grain items offered with an entrée salad as separate item(s). Also, add a note in Column A if a particular bread/grain item is offered only with a particular entrée salad.) |  |  |  |  |  |  |  |  |  |  |
| Chef's salad | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Chicken Caesar salad | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Taco salad | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  | 1 salad |  |  |  |  |  |  |  | $\square$ | $\square$ |
| * |  |  |  |  |  |  |  |  |  |  |
| Entrée salad bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Potato bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Nacho/taco bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Sandwich/deli bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Pasta/Italian bar | 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/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/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/MADE-TO-ORDER BAR FORM |  |  |  |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
| Food Item |  | Total Prepared | $\begin{gathered} \text { Reimbursable } \\ \text { Served } \end{gathered}$ | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
|  sandwich, or chicken nuggets with a roll). |  |  |  |  |  |  |  |  |  |  |
| Beans or peas (Specify type) | cup |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Burrito | oz. |  |  |  |  |  |  | $\square$ Bean $\square$ Beef <br> $\square$ Chicken $\square$ Cheese | $\square$ | $\square$ |
| Cheese (string cheese or cubes) | oz. |  |  |  |  |  |  | $\square$ Reduced-fat | $\square$ |  |
| Cheese breadstick or pizza stick | oz. |  |  |  |  |  |  | Reduced-fat Specify fillings: | $\square$ |  |
| Chicken nuggets (breaded) | ea. |  |  |  |  |  |  | $\square$ Oven-baked  <br> $\square$ Deep-fried <br> Weight of each <br> nugget: oz. | $\square$ |  |
| Chicken strips (not breaded) | oz. |  |  |  |  |  |  |  | $\square$ |  |
| Chicken patty (not sandwich) | oz. |  |  |  |  |  |  | $\square$ Oven-baked $\square$ Deep-fried | $\square$ |  |
| Chicken piece(s) (Specify part) |  |  |  |  |  |  |  | $\square$ Breaded $\square$ With skin <br> $\square$ Oven-baked $\square$ Deep-fried | $\square$ | $\square$ |
| Corndog | oz. |  |  |  |  |  |  | Beef or pork Chicken or turkey | $\square$ |  |
| Egg rolls | ea. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Fish sticks or nuggets | ea. |  |  |  |  |  |  | $\square$ Oven-baked $\square$ Deep-fried $\square$ Breaded Weight of each nugget/stick:__oz. | $\square$ |  |
| Macaroni and cheese | cup |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Nachos | oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Peanut butter | oz. |  |  |  |  |  |  | $\square$ Reduced-fat | $\square$ |  |
| Pizza, cheese | oz. |  |  |  |  |  |  | ```\(\square\) Reduced-fat \(\square\) Thick crust (deep-dish, bagel, French bread)``` | $\square$ | $\square$ |
| Pizza, pepperoni | oz. |  |  |  |  |  |  | $\square$ Reduced-fat $\square$ Thick crust (deep-dish, bagel, French bread) | $\square$ | $\square$ |


| A. | B. |  |  | c. |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  |  |
|  |  | Total Prepared | $\begin{gathered} \text { Reimbursable } \\ \text { Served } \end{gathered}$ | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
| Pizza, sausage | oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Pizza, vegetarian | oz. |  |  |  |  |  |  | Reduced-fat Thick crust (deep-dish, bagel, French bread) <br> Specify toppings: $\qquad$ | $\square$ | $\square$ |
| Pizza pocket | oz. |  |  |  |  |  |  | $\square$ Reduced-fat Specify filling: | $\square$ | $\square$ |
| Stir fry with rice or noodles | cup |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Spaghetti with sauce | cup |  |  |  |  |  |  | $\begin{array}{\|l\|} \hline \square \text { Meat sauce } \\ \square \text { Marinara sauce } \\ \hline \end{array}$ | $\square$ | $\square$ |
| Taco |  |  |  |  |  |  |  | $\square$ Hard shell $\square$ Soft tortilla <br> $\square$ Bean $\square$ Beef <br> $\square$ Chicken $\square$ Cheese | $\square$ | $\square$ |
| Yogurt | oz. |  |  |  |  |  |  | Specify type: $\square$ Regular $\square$ Greek (high protein) <br> Specify fat: $\square$ Whole $\square$ Low-fat <br> $\square$ Fat-free $\square$ Light <br> Specify flavors: $\qquad$ | $\square$ |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  |  |  |
| Biscuit | oz. |  |  |  |  |  |  | $\square$ Reduced-fat | $\square$ | $\square$ |
| Bread, plain | oz. |  |  |  |  |  |  | Specify type: | $\square$ |  |
| Bread, buttered | oz. |  |  |  |  |  |  | Specify type: <br> $\square$ Margarine $\qquad$ <br> $\square$ Butter | $\square$ | $\square$ |
| Breadstick | oz. |  |  |  |  |  |  | Specify type: | $\square$ | $\square$ |
| Cornbread | oz. |  |  |  |  |  |  |  | $\square$ | $\square$ |
| Corn/tortilla chips | oz. |  |  |  |  |  |  |  | $\square$ |  |
| Crackers | ea. |  |  |  |  |  |  | Specify type: | $\square$ |  |
| Croutons | oz. |  |  |  |  |  |  |  | $\square$ |  |
| Rice | cup |  |  |  |  |  |  | $\square$ White $\square$ Brown $\quad \square$ Wild | $\square$ | $\square$ |
| Roll | oz. |  |  |  |  |  |  | Specify type: | $\square$ | $\square$ |
| Pasta | cup |  |  |  |  |  |  |  | $\square$ |  |



| A. | B. | c. |  |  |  |  | D. | E. |  | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | Food Description |  | $\div \frac{0.0}{\bar{O}}$ |
| Food Item |  | Total Prepared | $\begin{gathered} \text { Reimbursable } \\ \text { Served } \end{gathered}$ | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
| Self-serve condiments or fixins' bar | 1 serving |  |  |  |  |  | Please list all ingredients on a SELF-SERVE/MADE-TO-ORDER BAR FORM |  |  |  |
| Barbeque sauce |  |  |  |  |  |  |  |  | $\square$ |  |
| Butter |  |  |  |  |  |  |  |  | $\square$ |  |
| Cream cheese |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ |  |
| Gravy |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ | $\square$ |
| Honey |  |  |  |  |  |  |  |  | $\square$ |  |
| Hot sauce |  |  |  |  |  |  |  |  | $\square$ |  |
| Jalapeno peppers |  |  |  |  |  |  |  |  | $\square$ |  |
| Jelly |  |  |  |  |  |  |  | $\square$ Sugar-free | $\square$ |  |
| Ketchup |  |  |  |  |  |  |  |  | $\square$ |  |
| Margarine |  |  |  |  |  |  |  |  | $\square$ |  |
| Mayonnaise |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ |  |
| Mustard |  |  |  |  |  |  |  |  | $\square$ |  |
| Pickles, slices |  |  |  |  |  |  |  |  | $\square$ |  |
| Ranch dip |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ | $\square$ |
| Relish |  |  |  |  |  |  |  |  | $\square$ |  |
| Salsa |  |  |  |  |  |  |  | $\square$ Low sodium | $\square$ | $\square$ |
| Sour cream |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ |  |
| Syrup |  |  |  |  |  |  |  | $\square$ Sugar-free | $\square$ |  |
| Tartar sauce |  |  |  |  |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Low-fat $\square$ Fat-free | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |


| A. | B. | c. |  |  |  |  | D. | E. | F. | G. |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item |  | Number of Portions |  |  |  |  | Manufacturer/Brand Name and Product Code (If Applicable) | E.Food Description |  |  |
|  |  | Total Prepared | $\begin{gathered} \text { Reimbursable } \\ \text { Served } \end{gathered}$ | Served A La Carte or to Adults/Others | Left Over for Later Use | Wasted |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |
|  |  |  |  |  |  |  |  |  | $\square$ | $\square$ |

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## Recipe Form (Basic)

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


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

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

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


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NSLP AFTERSCHOOL SNACK FORM (GROUP 2)

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## 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: $\qquad$

1. Please indicate the days that afterschool snacks were offered during the target week:
$\square$ Monday
$\square$ Tuesday
$\square$ Wednesday
$\square$ Thursday
$\square$ Friday

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## NSLP Afterschool Snack Form (Basic)

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


| A. | B. |  |  | D. |
| :---: | :---: | :---: | :---: | :---: |
| Food Item | Portion Size (Incl. Units) | Number of Reimbursable Portions |  | Food Description |
|  |  | Prepared/ Available | Served |  |
| Meat and Meat Alternates |  |  |  |  |
| Cheese | oz. |  |  | Reduced-fat Specify type: $\qquad$ |
| Trail mix | oz. |  |  | Specify ingredients: |
| Yogurt | oz. |  |  | ```Regular }\square\mathrm{ Low-fat }\square\mathrm{ Fat-free \square \mp@code { L i g h t } Specify flavor(s):``` |
| Breads and Grains |  |  |  |  |
| Bagel | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cereal | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Cookie | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Corn/tortilla chips | oz. |  |  | Whole grain-rich <br> Specify type: $\qquad$ |
| Crackers | ea. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Granola bar | oz. |  |  | $\square$ Whole grain-rich Specify type: $\qquad$ |
| Pretzels | oz. |  |  | $\square$ Whole grain-rich $\square$ Soft $\quad \square$ Hard $\square$ Salted $\quad \square$ Unsalted |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ Whole grain-rich |
|  |  |  |  | $\square$ 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 |  |  |  | $\square$ Reg $\square$ Light $\square$ Red. calorie $\square$ Fat-free |
| Cream cheese |  |  |  | $\square$ Reg $\square$ Red. fat $\square$ Light $\square$ Fat-free |
| Ketchup |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

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

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## 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: $\mathrm{K}-5$ 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 ONESchool offers the same menu to all students (same foods and portion sizes).

2School sometimes offers different foods and/or portion sizes to students in different grade groups.
[If Q1 = 1, end; If Q1 = 2, ask Q2a]
2a. For reimbursable lunches, does your school offer different types of foods to students in different grades (for example, younger students get tacos and older students get burritos)?

1Yes

0No
[If Q2a = Yes, ask Q2b; if Q2a = No, ask Q3a]
2 b . For each of the following categories of foods, please indicate whether your school offers different foods to different grade groups of students for reimbursable lunches.

MARK ONE PER ROW
a. Milk
b. $100 \%$ fruit juices
c. Fruits (excluding juice)
d. Vegetables
e. Entrée or meat/meat alternate items (such as sandwiches, pizza, entrée salads, chicken tenders, cheese sticks)
f. Bread and grain items offered separately (such as crackers, croutons, rolls, tortilla chips)
g. Desserts, drinks, and snack items (such as cookies, fruit drinks, Jello)
h. Condiments and salad dressings


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)?YesNo
[If Q3a = No, skip to Q5]
3b. For each of the following categories of foods, please indicate whether your school offers different portion sizes to different grade groups of students for reimbursable lunches.
MARK ONE PER ROW

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

[If Q2b or Q3b = Yes for a food category: When completing the Reimbursable Foods Form each day, the SNM will indicate for each food under that food category: (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?

1Yes
$0 \square$ No
[If Q4 = Yes (track each portion size separately), SNM will be asked to report number of portions data separately for each portion size for a given food. If Q4 = No (do not track each portion size separately), SNM 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]
$\qquad$ Students in grades $K$ to 5
$\qquad$ Students in grades 6 to 8
$\qquad$ Students in grades 9 to 12 <br> Don't know}
[Note: If Q4 = No (do not track each portion size separately), we will use data from Q5 to allocate the combined number of portions data for a given food to the individual portion size associated with each grade group. If Q5 = Don't know, we attempt to get enrollment data by grade group to do this allocation.]

## Reimbursable 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 ONESchool offers the same menu to all students (same foods and portion sizes).School sometimes offers different foods and/or portion sizes to students in different grade groups.
[If Q1 = 1, end; If Q1 = 2, ask Q2a]
2a. For reimbursable breakfasts, does your school offer different types of foods to students in different grades (for example, younger students get cereal and older students get muffins)?

1Yes
0No
[If Q2a = Yes, ask Q2b; if Q2a = No, ask Q3a]
2 b . For each of the following categories of foods, please indicate whether your school offers different foods to different grade groups of students for reimbursable breakfasts.

MARK ONE PER ROW

|  | YES | NO |
| :--- | :---: | :---: |
| a. Milk | ${ }_{1} \square$ | $0 \square$ |
| b. $100 \%$ juice | $1 \square$ | $0 \square$ |
| c. Fruits and vegetables (excluding juice) | $1 \square$ | $0 \square$ |
| d. Breakfast entrées and bread and grain items (such as breakfast |  |  |
| pizzas, sandwiches, cold or hot cereal, pancakes, French toast) | $1 \square$ | $0 \square$ |
| e. Meat/meat alternate items (such as eggs, sausage, yogurt) | $1 \square$ | $0 \square$ |
| f. $\quad$ Condiments | $1 \square$ | $0 \square$ |

3a. For reimbursable breakfasts, does your school offer different portion sizes of the same food to students in different grade (for example, younger students get 1 oz muffin and older students get 2 oz muffin).
[If Q3a = No, skip to Q5]
3b. For each of the following categories of foods, please indicate whether your school offers different portion sizes to different grade groups of students for reimbursable breakfasts.

MARK ONE PER ROW

|  | YES | NO |
| :--- | :---: | :---: |
| a. Milk | ${ }_{1} \square$ | $0 \square$ |
| b. $100 \%$ juice | $1 \square$ | $0 \square$ |
| c. Fruits and vegetables (excluding juice) | $1 \square$ | $0 \square$ |
| d.Breakfast entrées and bread and grain items (such as breakfast <br> pizzas, sandwiches, cold or hot cereal, pancakes, French toast) | ${ }_{1} \square$ | $0 \square$ |
| e. Meat/meat alternate items (such as eggs, sausage, yogurt) | ${ }^{2} \square \square$ | $0 \square$ |
| f. Condiments | ${ }_{1} \square$ | $0 \square$ |

[If Q2b or Q3b = Yes for a food category: When completing the Reimbursable foods Form each day, the SNM will indicate for each food under that food category: (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?

1Yes

0No
[If Q4 = Yes (track each portion size separately), SNM will be asked to report number of portions data separately for each portion size for a given food. If Q4 = No (do not track each portion size separately), SNM 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]
$\qquad$ Students in grades K to 5
$\qquad$ Students in grades 6 to 8
$\qquad$ Students in grades 9 to 12Don't know
[Note: If Q4 = No (do not track each portion size separately), we will use data from Q5 to allocate the combined number of portions data for a given food to the individual portion size associated with each grade group. If Q5 = Don't know, we attempt to get enrollment data by grade group to do this allocation.]

## 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).

A LA CARTE FOODS CHECKLIST (GROUP 2)

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## A La Carte Foods Checklist (Basic)

SCHOOL NAME: $\qquad$

COMPLETE ON: [insert sticker with day of week]

DATE COMPLETED:
$\qquad$ |/ $\qquad$
 _|__|

Day
Year

School Nutrition \& Meal Cost Study - II

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


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


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


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


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


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


[^0]:    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.

