At-Risk	Meal	Planning	Guide
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Name:	Phone number:

Week of:

Meal Component	Min. Serving Size		Day of Week					
	Ages 1-2	Ages 3-5	Ages 6-12	Monday	Tuesday	Wednesday	Thursday	Friday
Supper								
Fluid Milk*	½ C. (4 fl. oz.)	³¼ C. (6 fl. oz.)	1 c. (8 fl. oz.)					
Bread/Alternate	½ slice, or ¼ c.	$\frac{1}{2}$ slice, $\frac{1}{3}$ c. dry, or $\frac{1}{4}$ c cooked	1 slice, ³ / ₄ c. dry, or ¹ / ₂ c cooked					
Meat/Alternate	1 oz.**	1-½ oz. **	2 oz. **					
Fruit/Vegetable	½ c. total	½ c. total	¾ c. total					
Fruit/Vegetable								
Other (optional)								
Snack - Must co	ontain 2 o	f the 4 com	ponents					_
Fluid Milk*	½ C. (4 fl. oz.)	½ C. (4 fl. oz.)	1 c. (8 fl. oz.)					
Bread/Alternate	½ slice, or ¼ c.	$\frac{1}{2}$ slice, $\frac{1}{3}$ c. dry, or $\frac{1}{4}$ c cooked	1 slice, ³ / ₄ c. dry, or ¹ / ₂ c cooked					
Meat/Alternate	½ oz. **	½ OZ. **	1 oz. **					
Fruit/Vegetable	½ C.	½ C.	³∕₄ C.					
Other (optional)								

^{*} Specify the type(s) of milk served. Serve only whole milk to children between the ages of 1 and 2. Serve only low-fat or fat-free milk to children ages 2 and older.

** Ounce equivalents for meats/alternates: meat and cheese, 1 oz = 1 oz; eggs, ½ egg = 1 oz (except for snack, when all ages should get ½ egg); cooked beans/peas, ¼ cup = 1 oz; peanut/nut/seed butters, 2 tbsp = 1 oz; nuts/seeds, 1 oz = 1 oz (nuts/seeds may provide no more than half of the requirement at lunch/supper); yogurt, 4 oz (1/2 cup) = 1 oz