## Afterschool Snack Program Reimbursable Snack Chart for Children

A reimbursable snack, according to federal regulation for the Afterschool Snack Program, is a complete serving of any two of the components listed on the following chart. This chart was adapted from the USDA Food Buying Guide to set guidelines that help identify what qualifies as a serving size to meet a full serving of each component that may be offered as part of a reimbursable snack. Use the following table to determine what should be served to the varying age groups defined. The USDA Food Buying Guide should also be used to determine what foods would meet the appropriate quantities required for each component.

| AFTERSCHOOL SNACKS* |  |  |  |
| :---: | :---: | :---: | :---: |
| SELECT TWO OF THE FOUR COMPONENTS FOR A REIMBURSABLE SNACK |  |  |  |
| Food Components and Food Items | Children Ages 1 and 2 | Children Ages 3-5 | Children Ages 6-18 ${ }^{1}$ |
| Milk** |  |  |  |
| Fluid milk | 4 fl oz (1/2 cup) | 4 fl oz (1/ 2 cup) | 8 fl oz (1 cup) |
| Vegetable or Fruit ${ }^{\text {2,9 }}$ |  |  |  |
| 100\%juice, fruit, and/ or vegetable | 1/2 cup | 1/2 cup | 3/4 cup |
| Grains ${ }^{3,4,10}$ |  |  |  |
| Bread | 1/2 slice | 1/2 slice | 1 slice |
| Cornbread or biscuit or roll or muffin | 1/2 serving | 1/2 serving | 1 serving |
| Cold dry cereal ${ }^{4}$ | 1/4 cup or 1/3 oz ${ }^{4}$ | $1 / 3$ cup or $1 / 20 z^{4}$ | 3/4 cup or $1 \mathrm{oz}^{4}$ |
| Cooked cereal grains | 1/4 cup | 1/4 cup | 1/2 cup |
| Cooked pasta or noodles | 1/4 cup | 1/4 cup | 1/2 cup |
| Meat/Meat Alternate ${ }^{\text {5,6,7}}$ |  |  |  |
| Lean meat or poultry or fish ${ }^{5}$ | 1/2 oz | 1/2 oz | 10 z |
| Alternate protein products ${ }^{6}$ | 1/2 0z | 1/2 oz | 10 O |
| Cheese | 1/2 0z | 1/2 oz | 102 |
| Egg (large) | 1/2 large egg | 1/2 large egg | 1/2 large egg |
| Cooked dry beans or peas | $1 / 8$ cup | 1/8 cup | 1/4 cup |
| Peanut or other nut or seed butters | 1 Tbsp | 1 Tbsp | 2 Tbsp |
| Nuts and/ or seeds ${ }^{7}$ | $1 / 20 z^{7}$ | $1 / 20 z^{7}$ | 1 oz |
| Yogurt ${ }^{8}$ | 2 oz or 1/4 cup | 2 oz or 1/4 cup | 4 oz or 1/2 cup |

${ }^{1}$ Children age 12 and older may be served larger portions based on their greater food needs. They may not be served less than the minimum quantities listed in this chart.
2 Full strength vegetable and/ or fruit juice or an equivalent quantity of any combination of vegetable(s), fruit(s), and juice.
${ }^{3}$ Grains must be whole-grain or enriched, or made from whole-grain or enriched flour or meal that may include bran and/ or germ. Cereal must be whole-grain, enriched, or fortified.
4 Either volume (cup) or weight (oz), whichever is less; $1 / 4$ cup granola; $11 / 4$ cup puffed cereal.
5 A serving consists of the edible portion of cooked lean meat or poultry or fish.
${ }^{6}$ Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.
7 Nuts and seeds are generally not recommended to be served to children ages 1-3 since they present a choking hazard. If served, nuts and seeds should be finely minced.
8 Yogurt may be plain or flavored, unsweetened, or sweetened - commercially prepared.
9 Juice may not be served when milk is the only other component.
10 Only two sweets per week are permitted in the snack program, providing the item meets grain requirements (Pg. 3-2, Food Buying Guide). *(Adapted from the USDA Food Buying Guide, pg. 1-15)

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## Afterschool Snack Program Grain/Bread Food Items and Minimum Serving Sizes

There are different serving sizes, by weight, for each type of grain item that is served. The following chart can help to identify into what group various types of these items will fit and what the corresponding serving size will be. The serving size for the age group being served a snack must meet the minimum serving size requirement for each group shown below.

| AFTERSCHOOL SNACKS* |  |
| :---: | :---: |
| GRAIN FOOD ITEMS AND MINIMUM SERVING SIZES ${ }^{1,2}$ |  |
| Group A | Minimum Serving Size Group A |
| Bread type coating <br> Bread sticks (hard) <br> Chow mein noodles <br> Crackers (saltines and snack crackers) <br> Croutons <br> Pretzels (hard) <br> Stuffing (dry) - weight applies to bread in stuffing | 20 gm or 0.7 oz |
| Group B | Minimum Serving Size Group B |
| ```Bagels Batter type coating Biscuits Breads (white, wheat, whole wheat, French, Italian) Buns (hamburger and hot dog) Crackers (graham crackers - all shapes, animal crackers) Egg roll skins English muffins Pita bread (white, wheat, whole wheat) Pizza crust Pretzels (soft) Rolls (white, wheat, whole wheat, potato) Tortillas (wheat or corn) Tortilla chips (wheat or corn) Taco shells``` | 25 gm or 0.9 oz |
| Group C | Minimum Serving Size Group C |
| ```Cookies \({ }^{3}\) (plain) Cornbread Corn muffins Croissants Pancakes Pie crust (dessert pies \({ }^{3}\), fruit turnovers \({ }^{4}\), and meat/ meat alternate pies) Waffles``` | 31 gm or 1.1 oz |
| Group D | Minimum Serving Size Group D |
| Doughnuts ${ }^{4}$ (cake and yeast raised, unfrosted) Granola bars, breakfast bars, cereal bars ${ }^{4}$ (plain) Muffins (all, except corn) <br> Sweet rolls ${ }^{4}$ (unfrosted) Toaster pastries ${ }^{4}$ (unfrosted) | 50 gm or 1.80 oz |
| Group E | Minimum Serving Size Group E |
| Cookies $^{3}$ (with nuts, raisins, chocolate pieces and/ or fruit purees) <br> Doughnuts ${ }^{4}$ (cake and yeast raised, frosted or glazed) French toast <br> Grain fruit bars ${ }^{4}$ <br> Granola bars, cereal bars, breakfast bars ${ }^{4}$ (with nuts, raisins, chocolate pieces and/ or fruit) | 63 gm or 2.2 oz |
| Sweet rolls ${ }^{4}$ (frosted) Toaster pastries ${ }^{4}$ (frosted) |  |
| Group F | Minimum Serving Size Group F |


| Cake ${ }^{3}$ (plain, unfrosted) Coffee cake ${ }^{4}$ | 75 gm or 2.70 z |
| :---: | :---: |
| Group G | Minimum Serving Size Group G |
| Brownies ${ }^{3}$ (plain) Cake ${ }^{3}$ (all varieties, frosted) | 115 gm or 40 z |
| Group H | Minimum Serving Size Group H |
| Barley | 1/2 cup cooked (or 25 gm dry) |
| Breakfast cereals (cooked) ${ }^{5,6}$ |  |
| Bulgur or cracked wheat |  |
| Macaroni (all shapes) |  |
| Noodles (all varieties) |  |
| Pasta (all shapes) |  |
| Ravioli (noodle only) |  |
| Rice (enriched white or brown) |  |
| Group I | Minimum Serving Size Group I |
| Ready to eat breakfast cereal ${ }^{5,6}$ (cold dry) | 1 serving $=3 / 4$ cup or 1 oz., whichever is less, $11 / 4$ cup puffed cereal or $1 / 4$ cup granola |

${ }^{1}$ The following foods are whole-grain or enriched or made with enriched or whole-grain meal and/ or flour, bran, and/ or germ.
${ }^{2}$ Some of the following foods or their accompaniments may contain more sugar, salt, and/ or fat than others. This should be a consideration when deciding how often to serve them.
${ }^{3}$ Allowed only for desserts under the enhanced food-based menu planning alternative specified in 7CFR Part 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.
${ }^{4}$ Allowed for desserts under the enhanced food-based menu planning alternative specified in 7CFR Part 210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP, and CACFP.
${ }^{5}$ Refer to program regulations for the appropriate serving size for supplements served to children aged 1 through 5 in the NSLP; breakfasts served under the SBP; and meals served to children ages
1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast.
${ }^{6}$ Cereals may be whole-grain, enriched, or fortified.
*(Adapted from the USDA Food Buying Guide, pg 3-15)

## Snack Mini Guide

Each of the following components may be served as one of the two snack items served to students participating in the Afterschool Snack Program. Use this guide to help when developing a snack menu. Use the Reimbursable Snack Chart for Children above to determine the appropriate serving size that will meet each of these component requirements.

## Fluid Milk

- The NSLP snack service must offer unflavored/flavored fat-free milk or unflavored low-fat milk. Milk variety is not required in the NSLP snack service
- When milk is served as one component, juice may not be served as the other component, unless there is another component offered, which is not a beverage.
- Milk may be served as a beverage or used with foods, such as cereal, as long as milk remains a distinguishable component (i.e., fat free or $1 \%$ milk will count if it is mixed in with a smoothie). Ice cream, custard, or pudding are not creditable snack items and may not be served to meet any part of the snack requirement.
- Yogurt, cheese, or foods that contain milk may not be substituted for the fluid milk requirement. Yogurt and cheese are creditable as a meat/ meat alternate.


## Meat and Meat Alternate

- Nuts, seeds, nut butters, yogurt, and natural and pasteurized processed cheese may fulfill this component.
- Cottage cheese is creditable, but twice as much is needed because it contains less protein and more moisture than natural and processed cheese. A two-ounce serving of cottage cheese is equivalent to only one ounce of meat/ meat alternate.
- Dried beans or peas may be served as a meat/ meat alternate or as a fruit/ vegetable; however, they may not be served as both in the same snack.


## Vegetables and/or Fruits

- Either a fruit or vegetable can meet this component.
- Vegetable and fruit juices must be full strength $100 \%$ juice.
- When juice is served as one component, milk may not be served as the second component


## Grains

- All grains/ breads must be enriched or whole-grain flour or meal, or if it is a cereal, the product must be whole-grain, enriched, or fortified.
- Popcorn is NOT creditable.
- Only two "sweets" are permitted per week, provided that they still meet the grain component requirements.

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## Creditable vs. Non-Creditable Snack Foods

When planning snack menus, be sure the foods used to meet meal pattern requirements are creditable. The following list is not all-inclusive and is provided only as a guide. Please contact the agency/ SFA or the Colorado Department of Education Office of School Nutrition if you have questions regarding how a particular food item contributes to the meal pattern.

| Non-Creditable | Creditable |
| :---: | :---: |
| Milk and Milk Products |  |
| Cocoa mix made with water/ pre-made with milk Custard/ ice cream/ ice milk/ sherbet/ sorbet <br> Pudding/ pudding pops <br> Sour cream <br> Yogurt (credits as meat/ meat <br> alternate) Milk shakes - pre-made with <br> fluid milk Commercially prepared <br> smoothies | Distinguishable fat free flavored and unflavored fat free or 1\%milk <br> Smoothies made with fat free or 1\%milk |
| Fruits and Vegetable |  |
| Fruit "drinks" / fruit flavored <br> Powders/ punches/ Iemonade/ nectar <br> Jello, gelatin <br> Potato chips or sticks <br> Fruit in cookies/ pop tarts, or commercial yogurt <br> Fruit rollups, fruit shapes, gummies | $100 \%$ juice <br> J uice blends - 100\%juice <br> Vegetable juice blends - 100\%juice <br> Fruit leather (must have CN label) <br> Dried fruit (may credit double volume served) <br> Dried beans/ peas (count only as vegetable OR only as meat/ meat alternate, but not both) <br> Olives/ Pickles (limit due to sodium content) <br> Potatoes |
| Grains |  |
| Carmel corn Popcorn Hominy | Cereal - dry or cooked Cereal bars Grain fruit bars, granola bars Cookies, bars, brownies, cakes, or crisps Breads Crackers Pretzels/ corn chips |
| Meat/Meat Alternate |  |
| Bacon/bacon bits <br> Canned soup <br> Cheese products (imitation, canned, powdered) Cream cheese <br> Yogurt bars, frozen commercial product <br> Yogurt covered fruits/ nuts | Cottage cheese ( $1 / 4$ cup $=1$ oz) <br> Yogurt - plain or flavored <br> Dried beans or peas (count only as meat/ meat alternate <br> OR only as vegetable, but not both) Peanuts, nuts, seeds, or butters from these Cheese natural or processed |

## USDA Foods of Minimal Nutrition Value

Federal Regulations prohibit certain foods which are determined to be of minimal nutritional value. The following items are considered foods of minimal Nutritional value and may not be served as part of a reimbursable snack.

The foods that are restricted to students are classified in these four categories:

- Soda Water/ Carbonated beverages
- Water Ices
- Chewing Gum
- Certain Candies, which include any processed foods made predominantly from sweeteners or artificial sweeteners with a variety of minor ingredients that characterize the following types:
o Hard Candy- a product made predominately from sugar (sucrose) and corn syrup that may be flavored and colored, is characterized by hard, brittle texture, and includes such items as sour balls, Iollipops, fruit balls, candy sticks, starlight mints, after dinner mints, jaw breakers, sugar wafers, rocky candy, cinnamon candies, breath mints, and cough drops.
o 」ellies and Gums- a mixture of carbohydrates that are combines to form a stable gelatinous system of jellylike character and are generally flavored and colored, including gum drops, jelly beans, and jellied and fruit-flavored slices.
o Marshmallow Candies- an aerated confection composed of sugar, corn syrup, invert sugar, 20 percent water and gelatin or egg white to which flavors and colors may be added.
o Fondant- a product consisting of microscopic-sized sugar crystals that are separated by a thin film of sugar and/ or invert sugar in solution such as candy corn and soft mints.
o Licorice- A product made predominantly from sugar and corn syrup that is flavored with an extract made from the licorice root.
o Spun Candy- a product that is made from sugar that has been boiled at high temperature and spun at a high speed in a special machine.
o Candy-Coated Popcorn- Popcorn that is coated with a mixture made predominantly from sugar and corn syrup.


## Afterschool Snack Program Two-Week Cycle Menu

## Complete this Two-Week Cycle Menu ONLY IF THIS IS THE FIRST TIME THE DISTRICT/SFA HAS SPONSORED THE ASP.

1. However, as the claim system still requires this form to be submitted, if you are renewing, please check this box,
leave the rest of the page blank, and submit this form in the claim system.
2. Submit a copy for each different menu followed by the program(s) applying. If you submit for more than one menu, copy this page and paste it as many times as needed, into a document to be uploaded into the claim system. Indicate the type of menu offered for the Afterschool Snack Programs by checking the appropriate "menu type" box and following these instructions.
a. If menus are program based, list the names of the programs to which the menu applies. If the menus are site based, list the names of the sites to which the menu applies.

If the menus are the same for all sites and programs, check the district/ agency based box and supply only one two-week cycle menu.
b. Indicate the specific food offered and the exact serving size/weight. Do not indicate serving size quantities by the number of packages, containers, or "each." There must be a quantity by measurement indicated (i.e., tbsp., cups, oz., etc.). Utilize the USDA Food Buying Guide as a reference.
District/ Agency Name $\qquad$ Total Programs Applying $\qquad$ Menu Type: Program Based $\square$ Site Based $\square$ District/ Agency Based $\square$
Applies to Following Sites $\qquad$

| Week1 | Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Grain | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Meat/Meat Alternate | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Fruit/Vegetable | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Milk | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Week2 | Monday | Tuesday | Wednesday | Thursday | Friday |
| Grain | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Meat/Meat Alternate | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Fruit/Vegetable | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |
| Milk | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: | Food: <br> Serving Size: |

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[^0]:    The Healthy, Hunger-Free Kids Act of 2010 Amends the Richard B. Russell National School Lunch act by requiring the milk served be consistent with 2010 Dietary Guidelines, which recommends that any child over the age of two should consume only unflavored low-fat or non-fat milk.

[^1]:    The meal pattern requirements for afterschool snacks differ from that of the NSLP; however, milk offered in the snack service must be unflavored/ flavored fat-free milk or unflavored low-fat milk. Unlike NSLP, schools are not required to offer two varieties of milk for afterschool snacks. While FNS does not require school serving snack to adopt aspects of the NSLP meal patter, schools are strongly encouraged to do so. This
    includes offering increased fruits, vegetables, and whole grain-rich foods.

