

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 SNAC	KS*		
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 ^{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 cereal⁴	1/4 cup or 1/3 oz ⁴	1/3 cup or ½ oz4	3/4 cup or 1 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 ^{5, 6, 7}				
Lean meat or poultry or fish ⁵	1/2 oz	1/2 oz	1 oz	
Alternate protein products ⁶	1/2 oz	1/2 oz	1 oz	
Cheese	1/2 oz	1/2 oz	1 oz	
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	$1/2 \text{ oz}^7$	1/2 oz 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.

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.

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; ¼ cup granola; 1¼ 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.

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)



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 SNACE	〈 \$*
GRAIN FOOD ITEMS AND MINIMUM SERV	ING SIZES ^{1,2}
Group A	Minimum Serving Size Group A
Bread type coating	20 gm or 0.7 oz
Bread sticks (hard)	
Chow mein noodles	
Crackers (saltines and snack crackers)	
Croutons	
Pretzels (hard)	
Stuffing (dry) - weight applies to bread in stuffing	
Group B	Minimum Serving Size Group B
Bagels	25 gm or 0.9 oz
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	
Group C	Minimum Serving Size Group C 31 gm or 1.1 oz
Cookies ³ (plain)	31 911 01 1.1 02
Cornbread	
Corn muffins	
Croissants Pancakes	
Pie crust (dessert pies ³ , fruit turnovers ⁴ , and meat/meat	
alternate pies) Waffles	
	Minimum Coming Cine Chaus D
Group D	Minimum Serving Size Group D 50 gm or 1.8 oz
Doughnuts ⁴ (cake and yeast raised, unfrosted) Granola bars, breakfast bars, cereal bars ⁴ (plain) Muffins (all,	30 gm 01 1.0 02
except corn)	
Sweet rolls ⁴ (unfrosted) Toaster	
pastries ⁴ (unfrosted)	Minimum Corving Sizo Crown F
Group E Cookies ³ (with nuts, raisins, chocolate pieces and/or fruit	Minimum Serving Size Group E 63 gm or 2.2 oz
	03 giii 01 2.2 02
purees) Doughnuts ⁴ (cake and yeast raised, frosted or glazed) French	
toast	
Grain fruit bars ⁴	
Granola bars, cereal bars, breakfast bars ⁴ (with nuts,	
raisins, chocolate pieces and/or fruit)	
Sweet rolls ⁴ (frosted) Toaster	
pastries ⁴ (frosted)	
Group F	Minimum Serving Size Group F



Cake ³ (plain, unfrosted)	75 gm or 2.7 oz
Coffee cake ⁴	
Group G	Minimum Serving Size Group G
Brownies ³ (plain)	115 gm or 4 oz
Cake ³ (all varieties, frosted)	
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,
	1¼ cup puffed cereal or ¼ 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.

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.



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 Pudding/pudding pops Sour cream Yogurt (credits as meat/meat alternate) Milk shakes - pre-made with fluid milk Commercially prepared smoothies	Distinguishable fat free flavored and unflavored fat free or 1% milk Smoothies made with fat free or 1% milk
Fruits ar	nd Vegetable
Fruit "drinks"/fruit flavored Powders/punches/lemonade/nectar Jello, gelatin Potato chips or sticks Fruit in cookies/pop tarts, or commercial yogurt Fruit rollups, fruit shapes, gummies	Juice blends - 100% juice Vegetable juice blends - 100% juice Fruit leather (must have <u>CN</u> label) Dried fruit (may credit double volume served) Dried beans/peas (count only as vegetable OR only as meat/meat alternate, but not both) Olives/Pickles (limit due to sodium content) Potatoes
G	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/Me	eat Alternate
Bacon/bacon bits Canned soup Cheese products (imitation, canned, powdered) Cream cheese Yogurt bars, frozen commercial product Yogurt covered fruits/nuts	Cottage cheese (1/4 cup=1 oz) Yogurt - plain or flavored Dried beans or peas (count only as meat/meat alternate 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:
 - <u>Hard Candy</u>- 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, lollipops, fruit balls, candy sticks, starlight mints, after dinner mints, jaw breakers, sugar wafers, rocky candy, cinnamon candies, breath mints, and cough drops.
 - Jellies 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.
 - 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.
 - 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.
 - <u>Licorice</u>- A product made predominantly from sugar and corn syrup that is flavored with an extract made from the licorice root.
 - 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.
 - <u>Candy-Coated Popcorn</u>- 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 Cy	ycle Menu ONLY IF THIS IS THE F	IRST TIME THE DISTRICT/SFA	HAS SPONSORED THE ASP.
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- 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 usba i	-ood Buying Guide	e as a reference.	
District/Agency Name	Total Programs Applying	Menu Type:	Program Based	Site Based	District/Agency Based ☐	
Applies to Following Sites						

Week1	Monday	Tuesday	Wednesday	Thursday	Friday
Grain	Food:	Food:	Food:	Food:	Food:
Oralli	Serving Size:				
Meat/Meat Alternate	Food:	Food:	Food:	Food:	Food:
Weat/Weat Afternate	Serving Size:				
Fruit/Vegetable	Food:	Food:	Food:	Food:	Food:
Truit/vegetable	Serving Size:				
Milk	Food:	Food:	Food:	Food:	Food:
WIIIK	Serving Size:				
Week2	Monday	Tuesday	Wednesday	Thursday	Friday
	Monday Food:	Tuesday Food:	Wednesday Food:	Thursday Food:	Friday Food:
Week2 Grain	•	•	•	•	•
Grain	Food:	Food:	Food:	Food:	Food:
	Food: Serving Size:	Food: Serving Size:	Food: Serving Size:	Food: Serving Size:	Food: Serving Size:
Grain Meat/Meat Alternate	Food: Serving Size: Food:				
Grain	Food: Serving Size: Food: Serving Size:				
Grain Meat/Meat Alternate	Food: Serving Size: Food: Serving Size: Food:				



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program.intake@usda.gov.

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