

LUNCH

Grades	Daily	Weekly		
K-5	³∕₄ cup	3 ¾ cups		
6-8	³∕₄ cup	3 ¾ cups		
9-12	1 cup	5 cups		

Grades	Dark Green	Red/Orange	Legumes	Starchy	Other	Additional vegetables to meet weekly requirements
K-5	½ cup	¾ cup	½ cup	½ cup	½ cup	1 cup
6-8	½ cup	³⁄₄ cup	½ cup	½ cup	½ cup	1 cup
9-12	½ cup	1¼ cups	½ cup	½ cup	³∕₄ cup	1 ½ cups

- Minimum creditable serving is 1/4 cup.
- 1 cup of leafy greens counts as ½ cup of vegetables.
- Credit beans/peas (legumes) as EITHER vegetables or meats/meat alternates, not both.
- The other vegetables requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.
- Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.
- Larger amounts of these vegetables may be served.
- No more than half of the fruit or vegetable offerings may be in the form of juice.
- All juice must be 100% full-strength.

Note: At breakfast, vegetables may be substituted for fruits, but the first 2 cups per week of any such substitution must be from the dark green, red/orange, beans/peas (legumes), or other vegetables subgroups.

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For more information and the nondiscrimination statement in other languages: https://www.fns.usda.gov/cr/fns-nondiscrimination-statement Suggested Reference Citation: Institute of Child Nutrition. (2023). Meal pattern mini-poster. Vegetables component. University, MS: Author

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