## **Grains/Breads Chart**

GROUP A	MINIMUM SERVING SIZE FOR GROUP A
Bread type coating	1 serving = $20 \text{ gm or } 0.7 \text{ oz}$
Bread sticks (hard)	$\frac{3}{4}$ serving = 15 gm or 0.5 oz
Chow mein noodles	$\frac{1}{2}$ serving = 10 gm or 0.4 oz
Crackers (saltines and snack crackers)	$\frac{1}{4}$ serving = 5 gm or 0.2 oz
Croutons	
Pretzels (hard)	
• Stuffing (dry) Note: weights apply to bread in stuffing	
GROUP B	MINIMUM SERVING SIZE FOR GROUP B
70 1	
• Bagels	1 serving = 25 gm or 0.9 oz
Batter type coating	34 serving = 19 gm or 0.7 oz 1/2 serving = 13 gm or 0.5 oz
Biscuits	
Breads (white, wheat, whole wheat, French, Italian)	$^{1}$ 4 serving = 6 gm or 0.2 oz
Buns (hamburger and hotdog)	
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 1	MINIMUM SERVING SIZE FOR GROUP C
• Cookies <sup>2</sup> (plain)	1  serving  = 31  gm or  1.1  oz
Cornbread	$\frac{3}{4}$ serving = 23 gm or 0.8 oz
Corn muffins	$\frac{1}{2}$ serving = 16 gm or 0.6 oz
Croissants	$\frac{1}{4}$ serving = 8 gm or 0.3 oz
Pancakes	
• Pie crust (dessert pies <sup>2</sup> , fruit turnovers <sup>3</sup> , and meat/meat	
alternate pies)	
• Waffles	

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.

Allowed only for desserts under the enhanced food-based menu planning alternative specified in §210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP.

Allowed for desserts under the enhanced food-based menu planning alternative specified in §210.10 and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP and CACFP.

## **Grains/Breads Chart**

GROUP D	MINIMUM SERVING SIZE FOR GROUP D
• Doughnuts <sup>3</sup> (cake and yeast raised,	1  serving = 50  gm or  1.8  oz
unfrosted)	$\frac{3}{4}$ serving = 38 gm or 1.3 oz
• Granola bars <sup>3</sup> (plain)	$\frac{1}{2}$ serving = 25 gm or 0.9 oz
• Muffins (all, except corn)	$\frac{1}{4}$ serving = 13 gm or 0.5 oz
• Sweet roll <sup>3</sup> (unfrosted)	
• Toaster pastry <sup>3</sup> (unfrosted)	
GROUP E	MINIMUM SERVING SIZE FOR GROUP E
Cookies <sup>2</sup> (with nuts, raisins, chocolate)	1  serving  = 63  gm or  2.2  oz
pieces and/or fruit purees)	$\frac{3}{4}$ serving = 47 gm or 1.7 oz
Doughnuts <sup>3</sup> (cake and yeast raised, frosted)	$\frac{1}{2}$ serving = 31 gm or 1.1 oz
or glazed)	$\frac{1}{4}$ serving = 16 gm or 0.6 oz
French toast	
• Grain fruit bars <sup>3</sup>	
• Granola bars <sup>3</sup> (with nuts, raisins, chocolate	
pieces and/or fruit)	
• Sweet rolls <sup>3</sup> (frosted)	
• Toaster pastry <sup>3</sup> (frosted)	
GROUP F	MINIMUM SERVING SIZE FOR GROUP F
• Cake <sup>2</sup> (plain, unfrosted)	1  serving = 75  gm or  2.7  oz
• Coffee cake <sup>3</sup>	$\frac{3}{4}$ serving = 56 gm or 2 oz
	$\frac{1}{2}$ serving = 38 gm or 1.3 oz
	$\frac{1}{4}$ serving = 19 gm or 0.7 oz
GROUP G	MINIMUM SERVING SIZE FOR GROUP G
Brownies <sup>2</sup> (plain)	1 serving = $115 \text{ gm or } 4 \text{ oz}$
• Cake <sup>2</sup> (all varieties, frosted)	$\frac{3}{4}$ serving = 86 gm or 3 oz
	$\frac{1}{2}$ serving = 58 gm or 2 oz
CDOVIDA	1/4 serving = 29 gm or 1 oz
GROUP H	MINIMUM SERVING SIZE FOR GROUP H
Barley     Barley	1 serving = ½ cup cooked (or 25 gm dry)
Breakfast cereals (cooked) <sup>4</sup> But the second of the	
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 FOR GROUP I
Ready to eat breakfast cereal (cold dry) <sup>4</sup>	1 serving = <sup>3</sup> / <sub>4</sub> cup or 1 oz, whichever is less

<sup>&</sup>lt;sup>4</sup> 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.