

Grain Crediting Chart for the Child and Adult Care Food Program^{1,2}

Group A	Minimum Serving Size for Group A
Bread type coating	
Bread sticks (hard)	1 conving = 20 gm or 0.7 oz
Chow mein noodles	1 serving = 20 gm or 0.7 oz
Savory crackers (saltines and snack crackers)	3/4 serving = 15 gm or 0.5 oz
Croutons	1/2 serving = 10 gm or 0.4 oz
Pretzels (hard)	1/4 serving = 5 gm or 0.2 oz
Stuffing (dry) Note: weights apply to bread in stuffing	

Group B	Minimum Serving Size for Group B
Bagels Batter type coating Biscuits Breads (sliced white, whole wheat, French, Italian) Buns (hamburger and hot dog) Sweet crackers (graham crackers—all shapes, animal crackers) Egg roll skins English muffins	1 serving = 25 gm or 0.9 oz 3/4 serving = 19 gm or 0.7 oz 1/2 serving = 13 gm or 0.5 oz 1/4 serving = 6 gm or 0.2 oz
Pita bread (white, whole wheat, whole grain-rich) Pizza crust Pretzels (soft)	
Rolls (white, whole wheat, whole grain-rich) Tortillas (wheat or corn) Tortilla chips (wheat or corn) Taco shells	

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¹ Under the Child and Adult Care Food Program (CACFP), grains are whole grain or enriched or made with enriched or whole-grain meal and/or flour, bran and/or germ. Under CACFP and for preschool (1-4 years old) meals served under the National School Lunch Program (NSLP)/School Breakfast Program (SBP), at least one serving of grains per day must meet whole grain-rich criteria.

² Beginning October 1, 2019, grain quantities in all CACFP meals/snacks and NSLP/SPB infant (0-11 months old) and preschool (1-4 years old) meals/snacks will be determined using ounce equivalents (oz eq). Some of the following foods or the accompaniments may contain more sugar, salt and/or fat than others. This should be considered when deciding how often to serve them.

Group C	Minimum Serving Size for Group C
Cornbread	
Corn muffins	
Croissants	
Pancakes	1 serving = 31 gm or 1.1 oz
Pie Crust (meat/meat alternate pies)	3/4 serving = 23 gm or 0.8 oz
Waffles	1/2 serving = 16 gm or 0.6 oz
Not creditable:	1/4 serving = 8 gm or 0.3 oz
Cookies³ (plain—includes vanilla wafers)	
Pie crust (dessert pies³, cobbler³, fruit turnovers³)	

Group D	Minimum Serving Size for Group D
Muffins (all, except corn)	
Not creditable:	1 serving = 50 gm or 1.8 oz
Doughnuts ³ (cake and yeast raised, unfrosted)	3/4 serving = 38 gm or 1.3 oz
Cereal bars, breakfast bars, granola bars ⁴ (plain)	1/2 serving = 25 gm or 0.9 oz
Sweet roll ³ (unfrosted)	1/4 serving = 13 gm or 0.5 oz
Toaster pastry ⁴ (unfrosted)	

Group E	Minimum Serving Size for Group E
French toast	
Not creditable: Cereal bars, breakfast bars, granola bars³ (with nuts, dried fruit, and/or chocolate pieces) Cookies³ (with nuts, raisins, chocolate pieces and/or fruit purees) Doughtnuts³ (cake and yeast raised, frosted or glazed) Sweet rolls³ (frosted) Toaster pastry³ (frosted)	1 serving = 63 gm or 2.2 oz 3/4 serving = 47 gm or 1.7 oz 1/2 serving = 31 gm or 1.1 oz 1/4 serving = 16 gm or 0.6 oz

Group F These items are only allowed under NSLP and SBP	Minimum Serving Size for Group F
Not creditable: Cake³ (plain, unfrosted) Coffee cake³Toaster pastry³ (frosted)	1 serving = 75 gm or 2.7 oz 3/4 serving = 56 gm or 2.0 oz 1/2 serving = 38 gm or 1.3 oz 1/4 serving = 19 gm or 0.7 oz

³ Considered a grain-based dessert and cannot count towards the grain component at any meal/snack served under the CACFP or infant and preschool meals served under NSLP/SBP beginning October 1, 2017, as specified in Section 226.20(a)(4) and 210.10, unless co-mingling applies (see <u>USDA memo SP 37-2017</u>).

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Group G These items are only allowed under NSLP and SBP	Minimum Serving Size for Group G
Not creditable: Brownies³ (plain) Cake³ (all varieties, frosted)	1 serving = 115 gm or 4 oz 3/4 serving = 86 gm or 3 oz 1/2 serving = 58 gm or 2 oz 1/4 serving = 29 gm or 1 oz

Group H	Minimum Serving Size for Group H
Cereal grains (barley, quinoa, etc.)	
Breakfast cereals(cooked) ^{4,5}	
Bulgur or cracked wheat	
Macaroni (all shapes)	1 serving = 1/2 cup cooked or 25 gm dry
Noodles (all varieties)	1/2 serving = 1/4 cup cooked or 13 gm dry
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) ^{4, 5}	1 serving = 1 cup or 1 oz for flakes or rounds 1 serving = 1.25 cups or 1 oz for puffed cereal 1 serving = 1/4 cup or 1 oz for granola

⁴ Refer to program regulations for the appropriate serving size for supplements (snacks) served to children aged 1 through 5 in the NSLP; breakfast served under the SBP; and meals served to children aged 1 through 5 and adult participants in the CACFP. Ready-to-eat (RTE) breakfast cereals are only creditable toward the grains component at Breakfast and Snack. Cooked breakfast cereals are creditable toward the grains component at Breakfast, Snack, Lunch, and Supper.

⁵ Under the CACFP and for infant and preschool meals served under NSLP/SBP, cereals must be whole grain, enriched, or fortified, and must contain no more than 6 grams of sugar per dry ounce, unless co-mingling applies (see USDA memo SP 37-2017). Until October 1, 2019, CACFP operators may still use the following minimum serving sizes for any type of ready-to-eat breakfast cereal: ½ cup for ages 1-2; ½ cup for ages 3-5; ¾ cup for ages 6-12 and 13-18; and 1 ½ cups for adults (¾ cup for adult snack).

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