Grains and Breads

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
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Bagels	1 serving = 25 gm or 0.9 oz
Batter type coating	34 serving = 19 gm or 0.7 oz
Biscuits	$\frac{1}{2}$ serving = 13 gm or 0.5 oz
Breads (white, wheat, whole wheat, French, Italian)	$\frac{1}{4}$ 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
GROUI C	GROUP C
Cookies ² (plain)	1 serving = 31 gm or 1.1 oz
Cookies (plain) Cornbread	34 serving = 23 gm or 0.8 oz
Corn muffins	$\frac{1}{2}$ serving = 16 gm or 0.6 oz
Croissants	1/4 serving = 8 gm or 0.3 oz
Pancakes	6 16 110 1
• Pie crust (dessert pies ² , fruit turnovers ³ , and meat/meat alternate pies)	
Waffles	
• wantes	

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.

GROUP D	MINIMUM SERVING SIZE FOR GROUP D
• Doughnuts ³ (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 ³ (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 ³ (unfrosted)	
• Toaster pastry ³ (unfrosted)	
GROUP E	MINIMUM SERVING SIZE FOR GROUP E
• Cookies ² (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 ³ (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 ³	
• Granola bars ³ (with nuts, raisins, chocolate	
pieces and/or fruit)	
• Sweet rolls ³ (frosted)	
• Toaster pastry ³ (frosted)	
GROUP F	MINIMUM SERVING SIZE FOR GROUP F
• Cake ² (plain, unfrosted)	1 serving = 75 gm or 2.7 oz
• Coffee cake ³	$\frac{3}{4}$ 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 ² (plain)	1 serving = 115 gm or 4 oz
• Cake ² (all varieties, frosted)	$\frac{3}{4}$ serving = 86 gm or 3 oz
	$\frac{1}{2}$ serving = 58 gm or 2 oz
CDOUDII	¹ / ₄ serving = 29 gm or 1 oz
GROUP H	MINIMUM SERVING SIZE FOR GROUP H
• Barley	1 serving = ½ cup cooked (or 25 gm dry)
Breakfast cereals (cooked) ⁴	
Bulgur or cracked wheat	
Macaroni (all shapes)	
• Noodles (all varieties)	
Pasta (all shapes)	
Ravioli (noodle only)	
Rice (enriched white or brown)	
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• Ready to eat breakfast cereal (cold dry) 4	MINIMUM SERVING SIZE FOR GROUP I 1 serving = ¾ cup or 1 oz, whichever is less

⁴ 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.