Installation/Facility Fort Carson CYS Week of/Dates: July 6, August 10, September 14

Installation/Facility 1 of Cars		ort ouroc	711 0 1 0		Week of/L	Jales. July 6, Augu	ist 10, September 14	
Week 1	Minimur	n Serving Si	ize Per Age					
Summer/ 2020	1-2	3-5	6-18	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast								
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Fruit/ Veg	1/4 c	1/2 c	1/2 c	Pears	Peaches	Strawberries	Banana	Hash brown potatoes
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR corn puffs cereal KIX	Oatmeal	WGR waffle	Bran flakes cereal (WGR Life***)	WGR toast
Meat/ Other					Yogurt	Pancake syrup (optional)		Scrambled eggs
Lunch				Spaghetti & meat sauce	Baked chicken	Tuna salad sandwich	Bean enchiladas bake	Turkey tikka
Meat/ Alternate	1 oz	1 1/2 oz	2 oz	Ground beef	Chicken	Tuna	Pinto beans, cheese	Turkey
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR pasta	WGR roll	WGR bread	WGR tortilla***	Brown rice
Fruit/ Veg	1/8 c	1/4 c	1/4 c	Cauliflower	Yellow squash***	Cucumber salad	Cantaloupe	Apple
Vegetable	1/8 c	1/4 c	1/2 c	Green beans	Black beans	Steamed carrots	Broccoli	Peas
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Other								
PM Snack					CENTER CHOICE***		English muffin pizza^	
Fruit	1/2 c	1/2 c	3/4 c	Banana		Watermelon***		Pineapple (crushed pineapple)
Vegetable	1/2 c	1/2 c	3/4 c				Cucumbers, celery^^	
Meat/ Alternate	1/2 oz	1/2 oz	1 oz				Cheese	Yogurt
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	Graham crackers (no honey in CDC)		WGR soft pretzel	WGR English muffin	
Fluid Milk**	1/2 c	1/2 c	1 c	Fluid Milk 1% or Whole		Fluid Milk 1% or Whole		
Other				Sunbutter^^			Creamy vegetable dip	Granola^^

^{*} All hard foods must be cut to 1/4 inch for children under 2 and to 1/2 inch for children 2-3 years of age. For children under 3 years of age replace menu item with the food in parenthesis. For children under 18 months, see appendix for important information. Foods will not be cut onto rounds in CYS Facilities. Water available at meals/snacks and in classroom. Condiments are served as appropriate. WGR is whole grain rich. Menu subject to change. **Serve only unflavored whole milk to children age one. Serve only unflavored 1% or skim milk to children 2 years old and older.

*** See menu notes for additional information or substitution options. ^Cooking project. ^^SAC only. Additional serving size information is located in the weekly notes and appendix.

**This institution is an equal opportunity provider.

Denise E. Laursen, MA, RDN, LD

Approved by: CYS Nutritionist, IMCOM G9

Signature Date:11 May 2020

Week of/Dates:

Monday

Meat sauce

1-2 years: 1/4 cup 3-5 years: 3/8 cup 6-18 years: 1/2 cup

Tuesday

• Yogurt

1-5 years: 1/4 cup 6-18 years: 1/2 cup

Yellow squash***

May substitute zucchini for yellow squash

Center Choice – Center may choose snack. It must be a snack that is either on this
menu or a menu previously approved (IMCOM G9) CDC/SAC menu and have
macros available. It must include a full serving of fruit or vegetable as one of the
components. Snack components must be documented on the menu prior to the
snack service.

Wednesday

Tuna salad sandwich

1-2 years: 2 quarter pieces of sandwich3-5 years: 3 quarter pieces of sandwich

6-18 years: 1 full sandwich

• Cucumber salad:

1-2 years: 1/8 cup 3-5 years: 1/4 cup 6-18 years: 1/4 cup

Watermelon***

May substitute honeydew melon for watermelon

DE Laursen, RDN, LD Denise E. Laursen, MA, RDN, LD

Approved by: CYS-Nutritionist, IMCOM-G9

Thursday

WGR Life***

May substitute WGR toasted oat cereal for WGR Life cereal

• Bean enchilada bake

1-2 years: 1/2 serving 3-5 years: 3/4 serving 6-18 years: 1 serving

WGR tortilla***

May use WGR flour or WGR corn tortilla

• English muffin pizza

1-5 years: 1 pizza made from 1 English muffin half.

6-18 years: 2 pizzas

Cucumbers

1-18 years: 1/2 cup

Celery

6-18 years: 1/4 cup

Friday

• Scrambled eggs

1-5 years: 2 Tbsp 6-18 years: 1/4 cup

Turkey tikka

1-2 years: 1/4 cup 3-5 years: 3/8 cup 6-18 years: 1/2 cup

Signature Date:11 May 2020

Installation/Facility Fort Carson CYS Week of/Dates: July 13, August 17, September 21

installation/F	acility				vveek oi/L	Jales. July 10, Aug	just 17, September 21	
Week 2	Minimun	n Serving Siz	ze Per Age					
Summer/Hot 2020	1-2	3-5	6-18	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast								
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Fruit/ Veg	1/4 c	1/2 c	1/2 c	Peaches	Honeydew melon	Pineapple (crushed pineapple)	Orange (Mandarin oranges)	Banana
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	Oven-baked whole wheat pancake	WGR Rice Chex	WGR English muffin	WGR peach muffin	WGR toasted oat cereal
Meat/ Other				Pancake syrup (optional)		Scrambled eggs		Yogurt
Lunch				Macaroni and cheese	Roasted turkey	Beef Paprikash	Chicken salad sandwich	BBQ pork***
Meat/ Alt	1 oz	1 1/2 oz	2 oz	Cheese	Turkey	Beef	Chicken	Pork
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR pasta	WGR roll	Brown rice	WGR bread	WGR roll
Fruit/ Veg	1/8 c	1/4 c	1/4 c	Strawberries	Sweet potatoes	Steamed carrots	Pears	Coleslaw (green beans)
Vegetable	1/8 c	1/4 c	1/2 c	Broccoli	Green beans	Cauliflower	Peas	Potato wedges
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Other								
PM Snack							Lemon pasta salad^	
Fruit	1/2 c	1/2 c	3/4 c		Blueberries	Apple		Watermelon***
Vegetable	1/2 c	1/2 c	3/4 c	Black bean, tomato and corn salsa + carrots (steamed for CDC)			Pasta salad vegetables + broccoli [steamed for CDC]	
Meat/ Alternate	1/2 oz	1/2 oz	1 oz		Yogurt			Cheese
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR pita bread		Graham crackers (no honey in CDC)	WGR pasta	WGR crackers
Fluid Milk**	1/2 c	1/2 c	1 c			Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	
Other				Hummus	Granola^^	Sunbutter^^	Creamy vegetable dip	

^{*}All hard foods must be cut to 1/4 inch for children under 2 and to 1/2 inch for children 2-3 years of age. For children under 3 years of age replace menu item with the food in parenthesis. For children under 18 months, see appendix for important information. Foods will not be cut onto rounds in CYS Facilities. Water available at meals/snacks and in classroom. Condiments are served as appropriate. WGR is whole grain rich. Menu subject to change. **Serve only unflavored whole milk to children age one. Serve only unflavored 1% or skim milk to children 2 years old and older. *** See menu notes for additional information or substitution options. ^Cooking project. ^^SAC only. Additional serving size information is located in the weekly notes and appendix.

**This institution is an equal opportunity provider.

Approved by:	Denise E. Laursen, MA, RDN, LD	Signature Date:11 May 2020
	CVC N. Additional Dr.	-

Denise E. Laursen, RDN, LD, CYS Nutritionist IMCOM G9

Week 2 Notes:

Monday

• Oven-baked whole wheat pancake

1-5 years: 1/2 piece 6-18 years: 1 piece

• Macaroni and cheese

1-2 years: 1/3 cup 3-5 years: 1/2 cup 6-18 years: 2/3 cup

• Black Bean, tomato and corn salsa

1-2 years: do not serve to this age group

5 years: 1/4 cup 6-18 years: 3/8 cup

Carrots

1-2 years: 1/2 cup 3-5 years: 1/4 cup 6-18 years: 3/8 cup

Hummus

1-5 years: 1 Tbsp 6-18 years: 2 Tbsp

Tuesday: No notes

Wednesday

Scrambled eggs
 1-5 years: 2 Tbsp
 6-18 years: 1/4 cup

• Beef Paprikash

1-2 years: 1/2 cup 3-5 years: 3/4 cup 6-18 years: 1 cup

> Denise E. Laursen, MA, RDN, LD CYS Nutritionist, IMCOM G9

Approved by:

Thursday

• Chicken salad sandwich

1-2 years: 2 quarter pieces (1/2 sandwich) 3-5 years: 3 quarter pieces (3/4 sandwich)

6-18 years: 1 sandwich

• Lemon pasta salad

1-2 years: 1/2 cup, chop vegetables to ¼ inch

3-5 years: 1/2 cup 6-18 years: 1 cup

Broccoli

1-18 years: 1/4 cup

• Creamy vegetable dip

1-18 years: 1 Tbsp

Friday

Yogurt

1-5 years: ¼ cup 6-18 years: ½ cup

BBQ pulled pork***

For pork free option serve pinto beans as meat alt

Watermelon***

May substitute cantaloupe for watermelon.

Installation/Facility Fort Carson CYS Week of/Dates: July 20, August 24

Installation/F	acility	i oit Caisc	711 0 1 0		Week of/I	Dates:July 20, Aug	gust 24	
Week 3	Minimum	n Serving Siz	ze Per Age					
Summer/Hot 2020	1-2	3-5	6-18	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast								
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Fruit/ Veg	1/4 c	1/2 c	1/2 c	Banana	Pears	Pineapple (crushed pineapple)	Blueberries	Applesauce
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR corn puffs cereal KIX	WGR biscuit	WGR French toast bake	Bran flakes cereal (WGR Life***)	WGR bagel
Meat/ Other					Ham			Scrambled eggs
Lunch				Pizza burger	Strawberry spinach salad with chicken***	Bean burrito bowl	Cajun baked fish	CENTER CHOICE***
Meat/ Alt	1 oz	1 1/2 oz	2 oz	Ground beef & cheese	Chicken	Pinto beans & cheese	Fish	
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR roll	WGR crackers	Cilantro brown rice	WGR roll	
Fruit/ Veg	1/8 c	1/4 c	1/4 c	Broccoli	Apple	Peaches	Carrots	
Vegetable	1/8 c	1/4 c	1/2 c	Pinto beans	Spinach (sautéed)	Tomatoes, lettuce (tomatoes)	Green beans	
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Other						Salsa (optional)		
PM Snack								
Fruit	1/2 c	1/2 c	3/4 c	Cantaloupe			Orange (Mandarin oranges)	
Vegetable	1/2 c	1/2 c	3/4 c		Marinara sauce and potatoes wedges	Cauliflower & broccoli [steamed for CDC]		Cherry tomato & corn salad^ + carrots (steamed for CDC)
Meat/ Alt	1/2 oz	1/2 oz	1 oz		Cheese			
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR soft pretzel		WGR crackers	Graham crackers (no honey in CDC)	WGR pita
Fluid Milk**	1/2 c	1/2 c	1 c	Fluid Milk 1% or Whole		Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	
Other						Sesame dipping sauce	Sunbutter^^	Creamy vegetable dip
				1	1	l .	l .	

^{*}All hard foods must be cut to 1/4 inch for children under 2 and to 1/2 inch for children 2-3 years of age. For children under 3 years of age replace menu item with the food in parenthesis. For children under 18 months, see appendix for important information. Foods will not be cut onto rounds in CYS Facilities. Water available at meals/snacks and in classroom. Condiments are served as appropriate. WGR is whole grain rich. Menu subject to change. **Serve only unflavored whole milk to children age one. Serve only unflavored 1% or skim milk to children 2 years old and older. *** See menu notes for additional information or substitution options. ^Cooking project. ^SAC only. Additional serving size information is located in the weekly notes and appendix.

	WE LAUREN RDN, LD	This institution is an equal opportunity provider.
Approved by:	Denise E. Laursen, MA, RDN, LD	Signature
	Denise E. Laursen, RDN, LD, CYS Nutritionist I	MCOM G9 Menus ap

Signature Date:11 May 2020

Installation/Facility

Week 3 Notes:

Monday

• Pizza burger

1-2 years: 1/2 sandwich (1/2 serving)

3-18 years: 1 sandwich

Tuesday

Ham

1-5 years: ½ ounce 6-18 years: 1 ounce

Strawberry spinach salad***

May substitute Mandarin oranges for strawberries.

• Strawberry spinach salad

1-2 years: none 3-5 years: 1/2 cup 6-18 years: 1 cup

• Marinara sauce

1-5 years: 1/8 cup 6-18 years: 1/4 cup

Potato wedges

1-5 years: 3/8 cup 6-18 years: 1/2 cup

Wednesday

Bean burrito bowl, see below for each age group.

1-2 years: $1/4\ c\ rice$, $1/3\ cup\ bean\ mixture$, $1/8\ cup\ diced\ tomato$, $2\ tsp$

shredded cheese

3-5 years: 1/4 c rice, 1/2 cup bean mixture, 1/8 cup diced tomato, 1/4 cup

lettuce, 1 Tbsp shredded cheese

6-18: 1/2 c rice, 2/3 cup beans, 1/4 cup diced tomato, 1/2 cup of lettuce, 1 Tbsp

plus 1 tsp shredded cheese

• Salsa (optional)

1-2 years: 2 tsp 3-5 years: 1 Tbsp 6-18 years: 1 ½ Tbsp

Denise E. Laursen, MA, RDN, LD

CYS Nutritionist, IMCOM G9

Approved by:

Denise E. Laursen, RDN, LD, CYS Nutritionist IMCOM G9

Week of/Dates:

• Sesame dipping sauce

1-5: 1 Tbsp

6-18 years: 1 ½ Tbsp

Thursday

WGR Life***

May substitute WGR Rice Chex for WGR Life cereal

Cajun baked fish

1-2 years: ½ serving 3-5 years: 2/3 serving

6-18 years: 1 serving

Friday

Scrambled eggs

1-5 years: 2 Tbsp 6-18 years: 1/4 cup

- <u>Center Choice Lunch</u> Center Choice Center may choose lunch. It must be
 a lunch that is either on this menu or a menu previously approved (IMCOM
 G9) CDC/SAC menu and have macros available. Lunch components must be
 documented on the menu prior to the meal service.
- Cherry tomato & corn salad

1-2 years: do not serve to this age group

3-5 years: 1/4 cup 5-18 years: 3/8 cup

Carrots

1-2 years: 1/2 cup 3-5 years: 1/4 cup 6-18 years: 3/8 cup

• Creamy vegetable dip

1-2 years: 1 ½ Tbsp 1-5 years: 1 Tbsp 6-18 years: 1 ½ Tbsp

Signature Date:11 May 2020

Fort Carson CYS July 27 August 31 Installation/Facility Week of/Dates:

Installation/F	acility	i oit oaisc	<i></i>		Week of/I	Dates: July 27, Aug	gust 31	
Week 4	Minimun	n Serving Siz	ze Per Age					
Summer/Hot 2020	1-2	3-5	6-18	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast								
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Fruit/ Veg	1/4 c	1/2 c	1/2 c	Honeydew melon	Peaches	Strawberries	Banana	Orange (Mandarin oranges)
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR toasted oat cereal	WGR bagel	WGR waffle	WGR corn puffs cereal KIX	WGR English muffin
Meat/ Other					Yogurt	Pancake syrup (optional)		Scrambled eggs
Lunch				Frittata	Baked chicken	Roasted pork***	Greek turkey burger	Taco Salad
Meat/ Alt	1 oz	1 1/2 oz	2 oz	Egg, cheese	Chicken	Pork	Ground turkey	Ground beef, cheese
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR toast	WGR pasta	Brown rice	WGR roll	WGR tortilla***
Fruit/ Veg	1/8 c	1/4 c	1/4 c	Orange (Mandarin oranges)	Yellow squash	Pineapple (crushed pineapple)	Coleslaw (Green beans)	Honeydew melon***
Vegetable	1/8 c	1/4 c	1/2 c	Peas	Green beans	Pinto beans	Potato wedges	Romaine lettuce & tomatoes (tomatoes
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Other								Salsa (optional)
PM Snack					CENTER CHOICE***			
Fruit	1/2 c	1/2 c	3/4 c				Peaches	
Vegetable	1/2 c	1/2 c	3/4 c	Marinara sauce & Parmesan cauliflower		Carrots & broccoli [steamed for CDC]		Cinnamon sweet potato cubes
Meat/ Alt	1/2 oz	1/2 oz	1 oz			Cheese		Ham
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv			WGR crackers	Graham crackers (no honey in CDC)	
Fluid Milk**	1/2 c	1/2 c	1 c	Fluid Milk 1% or Whole			Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Other						Sesame dipping sauce	Sunbutter^^	

^{*}All hard foods must be cut to 1/4 inch for children under 2 and to 1/2 inch for children 2-3 years of age. For children under 3 years of age replace menu item with the food in parenthesis. For children under 18 months, see appendix for important information. Foods will not be cut onto rounds in CYS Facilities. Water available at meals/snacks and in classroom. Condiments are served as appropriate. WGR is whole grain rich. Menu subject to change. **Serve only unflavored whole milk to children age one. Serve only unflavored 1% or skim milk to children 2 years old and older. *** See menu notes for additional information or substitution options. ^Cooking project. ^^SAC only. Additional serving size information is located in the weekly notes and appendix.

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This institution is an equal opportunity provider.

Approved by: Denise E. Laursen, MA, RDN, LD
CYS Nutritionist, IMCOM G9 Signature Date: 11 May 2020

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Week 4 Notes

Monday

Frittata

1-2 years: ½ serving 3-5 years: ¾ serving 6-18 years: 1 serving

Marinara sauce

1-5 years: 1/8 cup 6-18 years: 1/4 cup

• Parmesan cauliflower

1-5 years: 3/8 cup 6-18 years: 1/2 cup

Tuesday

Yogurt

1-5 years: ¼ cup 6-18 years: ½ cup

Center Choice — Center may choose snack. It must be a snack that is either on this menu or a menu previously approved (IMCOM G9) CDC/SAC menu and have macros available. It must include a full serving of fruit or vegetable as one of the components. Snack components must be documented on the menu prior to the snack service.

Wednesday

Roasted pork***

For pork free option, serve pinto beans as meat alt and sweet potatoes as vegetable

Sesame dipping sauce

1-5: 1 Tbsp

6-18 years: 1 ½ Tbsp

Thursday

Approved by:

Greek turkev burger

Denise E. Laursen, MA, RDN, LD CYS Nutritionist, IMCOM G9

Denise E. Laursen, RDN, LD, CYS Nutritionist IMCOM G9

Week of/Dates:

1-2 years: ½ burger 3-18 years: 1 burger

Friday

Scrambled eggs 1-5 years: 2 Tbsp 6-18 years: 1/4 cup

Taco salad

1-2 years: 1/4 cup diced tomatoes; 2 Tbsp+ 2 tsp meat mixture, 1 Tbsp

shredded cheese

3-5 years: 1/2 cup lettuce tomato mixture; 1/4 cup meat mixture, 1 1/2

Tbsp shredded cheese

6-18 years: 1 cup lettuce tomato mixture; 1/3 cup meat mixture, 2 Tbsp

shredded cheese

WGR tortilla***

May use WGR flour or WGR corn tortilla

Salsa (optional)

1-2 years: 2 tsp 3-5 years: 1 Tbsp 6-18 years: 1 ½ Tbsp

Honeydew melon***

May substitute grapes (cut lengthwise and quartered) for honeydew melon.

• Cinnamon sweet potato cubes

1-5 years: 1/2cup 6-18 years: 3/4 cup

Ham

1-5 years: .75 ounce 6-18 years: 1.5 ounce

Signature Date: 11 May 2020

Installation/Facility___Fort Carson CYS _____ Week of/Dates:___ August 3, September 7

Installation/F	acility	i oit oaise	<i>,</i> ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		VVeek of/L	Jates: August 3, 3	eptember 7	
Week 5	Minimun	n Serving Si	ze Per Age					
Summer/Hot 2020	1-2	3-5	6-18	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast								
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Fruit/ Veg	1/4 c	1/2 c	1/2 c	Orange (Mandarin orange)	Applesauce	Peaches	Banana	Cantaloupe
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR toasted oat cereal	Oven-baked whole wheat pancake	WGR biscuit	WGR Rice Chex	Fruit and bran muffin
Meat/ Other				Yogurt	Pancake syrup (optional)			Scrambled eggs
Lunch				Roasted turkey	Beef picadillo	Lemon baked salmon cake***	CENTER CHOICE MEATLESS	Crispy baked chicken
Meat/ Alt	1 oz	1 1/2 oz	2 oz	Turkey	Ground beef	Salmon & egg		Chicken
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	Quinoa pilaf***	Brown rice	WGR roll		WGR pasta
Fruit/ Veg	1/8 c	1/4 c	1/4 c	Turnip greens***	Pineapple (crushed pineapple)	Coleslaw (green beans)		Sweet potato
Vegetable	1/8 c	1/4 c	1/2 c	Carrots	Peas	Potato wedges		Yellow squash***
Fluid Milk**	1/2 c	3/4 c	1 c	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole	Fluid Milk 1% or Whole
Other								
PM Snack								
Fruit	1/2 c	1/2 c	3/4 c	Watermelon***		Orange (mandarin oranges)		Strawberries
Vegetable	1/2 c	1/2 c	3/4 c		Marinara sauce & Parmesan cauliflower		Black bean, tomato and corn salsa + carrots (steamed for CDC)	
Meat/ Alt	1/2 oz	1/2 oz	1 oz	Cheese				Yogurt
Bread/ Grain	1/2 oz equiv	1/2 oz equiv	1 oz equiv	WGR crackers		WGR soft pretzel	WGR pita bread	
Fluid Milk**	1/2 c	1/2 c	1 c		Fluid Milk 1% or Whole			
Other							Hummus	Granola^^

^{*} All hard foods must be cut to 1/4 inch for children under 2 and to 1/2 inch for children 2-3 years of age. For children under 3 years of age replace menu item with the food in parenthesis. For children under 18 months, see appendix for important information. Foods will not be cut onto rounds in CYS Facilities. Water available at meals/snacks and in classroom. Condiments are served as appropriate. WGR is whole grain rich. Menu subject to change. **Serve only unflavored whole milk to children age one. Serve only unflavored 1% or skim milk to children 2 years old and older. *** See menu notes for additional irror mation or substitution options. ^Cooking project. ^^SAC only. Additional serving size information is located in the weekly notes and appendix.

This institution is an equal opportunity provider.

Approved by:	Denise E. Laursen, MA, RDN, LD		Signature Date: 11 May 2020
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Installation/Facility_____

Week 5 Notes

Monday

Yogurt

1-5 years: ¼ cup 6-18 years: ½ cup

Quinoa pilaf***

May substitute bulgur wheat for quinoa (see recipe).

Turnip greens***

May substitute collard greens, sautéed spinach, kale, or chard for turnip greens

Watermelon***

May substitute cantaloupe for watermelon

Tuesday

• Picadillo beef

1-2 years: ¼ cup 3-5 years: 3/8 cup 6-18 years: 1/2 cup

Marinara sauce

1-5 years: 1/8 cup 6-18 years: 1/4 cup

Parmesan cauliflower

1-5 years: 3/8 cup 6-18 years: 1/2 cup

Wednesday

Lemon baked salmon cakes ***
 May substitute tuna for salmon

• Lemon baked salmon cakes:

1-2 years: 2/3 cake 3-5 years: 1 cake

6-18 years: 1 1/3 cake (See recipe to make one large salmon cake).

WELDUNGURDN, LD Denise E. Laursen, MA, RDN, LD

Approved by:

Denise E. Laursen, RDN, LD, CYS Nutritionist IMCOM G9

CYS Nutritionist, IMCOM G9

Week of/Dates:

Thursday

- <u>Center Choice Lunch- MEATLESS</u> Center Choice Center may choose lunch. It must be a MEATLESS lunch that is either on this menu or a menu previously approved (IMCOM G9) CDC/SAC menu and have macros available. Lunch components must be documented on the menu prior to the meal service.
- Black bean, tomato and corn salsa

1-2 years: do not serve to this age group

3-5 years: 1/4 cup 6-18 years: 3/8 cup

Carrots

1-2 years: 1/2 cup 3-5 years: 1/4 cup 6-18 years: 3/8 cup

Hummus

1-5 years: 1 Tbsp 6-18 years: 2 Tbsp

Friday

Scrambled eggs
 1-5 years: 2 Tbsp

6-18 years: 1/4 cup

Yellow squash***

May substitute zucchini for yellow squash

Signature Date: 11 May 2020

Installation/FacilityF	Fort Carson CYS	Week of/Dates:	
Appendix: Unless noted otherwise in	n the menu template or weekly notes, se	erving sizes are as listed below.	
NOTE: If any of listed subs	titutions are used, they must be written	on the menu prior to service	
cracker sheet (2 ½ x 5 inch	•	eakfast cereal, cooked rice, cooked pasta or cook ares, cornbread, or French toast bake; ½ of a 1-o or pita.	
sheets (2 ½ x 5 inches); 1	· · · · · · · · · · · · · · · · · · ·	st cereal, cooked rice, cooked pasta or cooked gra rnbread, or French toast bake; 1 1-oz biscuit, roll	
The serving size for ready	to eat breakfast cereal varies by type:		
WGR Rice Chex or WGR Li 1-2 years: ½ cup 3-5 years: ½ cup 6-18 years: 1 cup	fe WGR corn puffs cereal 1-2 years: ¾ cup 3-5 years: ¾ cup 6-18 years: 1 ¼ cup	WGR toasted oat cereal 1-2 years: ½ cup 3-5 years: ½ cup 6-18 years: 1 cup	Bran flakes 1-2 years: ½ cup 3-5 years: ½ cup 6-18 years: 1 cup
Ounce equivalents for me	ats/ alternates: cooked meat and chees	e, 1 oz = 1 oz; cooked beans/ peas, ¼ c = 1 oz; yo	gurt, 4 oz (½ c) = 1 oz,
For "other" foods that do	not count as a meal component, unless	specified otherwise in the weekly notes, the serv	ing size is below:
Creamy vegetable dip 1-5 years: 1 ½ Tbsp 6-18 years: 2 Tbsp	Sunbutter 1-5 years: none 6-18 years: 1 Tbsp	Granola 1-5 years: 0 6-18 years: 2 Tbsp	
Cream Cheese: Spread thi	in to prevent choking hazard, about ½ ts	sp per ½ serving of bagel (i.e., ½ tsp on ½ of a min	ni-bagel or ¼ of a 2-oz bagel).
Pancake syrup: 2 tsp per 3	¼ waffle or ⅓ serving of pancake bake. I	No syrup on French toast bake.	
Salad Dressing: ¾ tsp per	¼ cup salad or 1 ½ tsp per ½ cup.		
	½ serving of toast, bagel, English muffinged.	, brown bread, roll, and cornbread. ½ tsp per ¼ c	cup mashed potatoes. No spread on biscuits
Approved by:	Denise E. Laursen, MA, RDN, LD	Signature Date: 11 Ma	y 2020
Denise E. L	CYS Nutritionist, IMCOM G9 aursen, RDN, LD, CYS Nutritionist IMC	OM G9 Menus approved for us	se through: 10 May 2021

Installation/FacilityFort	Carson CYS	Week of/Dates:
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For children under 18 months, the following foods should be modified as noted or a substitution should be offered.

Apples: Offer applesauce.

Blueberries: Should be chopped or pureed.

Cheese: Should be served shredded or sliced in thin pieces.

Crispy baked chicken: Serve chicken without breading.

Coleslaw: Should not be given to this age group. Offer a substitution.

Corn: Puree, chop, or offer a substitution.

Cucumber: Should be served without skin, may require steaming if not soft enough to be cut with fork.

Crushed pineapple: Should not be given to this age group. Offer a substitution.

Fish: Serve tuna or checked carefully for bones.

Grapes: Even when cut into quarters, grapes should not be given to this age group. Offer a substitution.

Parmesan roasted cauliflower: Serve steamed cauliflower with Parmesan cheese sprinkled on top.

Peas: Should be chopped or pureed.

Denise E. Laursen, RDN, LD, CYS Nutritionist IMCOM G9

Signature Date: 11 May 2020