## PM 21-XX Menu Guidance for the Older Californians Nutrition Program Sample Component Meal Pattern

Nutrition Provider:		
Menu Approved by:	Approved Date:	
Menu Cycle Date:	Week:	

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Food Group	Monday	Tuesday	Wednesday	Thursday	Friday	
PROTEIN (2 oz equivalent) 2 oz equiv: · 2 oz meat · ½ cup beans						
<b>VEGETABLES</b> <sup>1</sup> (1 - 2 servings)						
1 serving: · ½ cup cooked						
· 1 cup raw						
* indicates high in Vit C						
** indicates high in Vit A						
FRUITS <sup>1</sup> (1 serving)						
1 serving: • 1 medium fruit						
· ½ cup chopped						
* indicates high in Vit C						
** indicates high in Vit A						
GRAINS (1 - 2 servings)						
1 serving: · 1 slide bread						
<ul> <li>½ cup rice or pasta</li> </ul>						
* indicates whole grains (½ of						
daily grains as whole grains)						
Dairy and Soy						
Alternatives (1 serving)						
1 serving: · 8 oz milk, yogurt,						
or soy beverage						
· 1½ ounce cheese						
Other (optional)						
(dessert, condiments)						
Sodium <sup>2</sup> (≤ 760 mg/meal)						
List mg sodium per meal						

<sup>&</sup>lt;sup>1</sup> Requirement for Vit C source (25 mg) per meal and Vit A source (233 μg) 2 - 3 times per week. Indicate foods high in Vit C (\*) and Vit A (\*\*).

<sup>&</sup>lt;sup>2</sup> Meals containing ≥1000 mg sodium must be identified as high sodium on the menu (for example, by using salt shaker icon). Must not serve more than one high sodium meal per week.