AST BATON ROUGE
Fatrice Williams, RDN, LDN Child Nutrition Program PARISH SCHOOL SYSTEM

3000 N. Sherwood Forest Dr. Baton Rouge, LA 70814

# USDA MILK SUBSTITUTION RULE \& MODIFIED DIETS 

TO:
Child Nutrition Program Managers and Parents
FROM: Fatrice Williams, RDN, LDN/Purchasing Specialist
DATE: August 1, 2023
SUBJECT: USDA Milk Substitution Rule and Modified Diets

1. We cannot provide juice as a substitute for milk. Soy milk may be provided to students who are allergic to cow's milk and have a documented disability. Parents may send an acceptable beverage from home for breakfast and/or lunch. Milk is an Offer vs. Serve component of meal reimbursement therefore, students do not have to take the milk for the meal to be considered reimbursable. School districts are not required to comply with medical excuses unless the student has a disability requiring that milk is omitted from the diet.
Severe food allergies that can cause life-threatening reactions fall under the category of "Disability" and any substitution prescribed by a licensed physician must be made. See the attached statements from USDA concerning dietary substitutions for disabilities.
2. For those students who are Lactose Intolerant, the Child Nutrition Program (CNP) will offer Lactose-Free milk that CNP Managers will order from the current milk vendor in 64 oz cartons ( $8 / 8 \mathrm{oz}$. servings per carton). The 8 oz . serving will be served in a 10 oz . cup with lid. Managers are to request a signed note from the parent/legal guardian stating they would like their child to receive Lactose-Free milk so that managers can order appropriately. Managers may send parents the attached Lactose-Free Milk Request Form to complete, sign, and return. Make copies of the form as needed.
3. If CNP Managers have any questions about menu substitutions or requests for substitutions, call me at 225-226-3624. CNP Managers may need to contact parents to ask them to send you an updated, signed medical statement each school year, especially if a disabling food allergy is present.
4. Any special diet requests must be made by a recognized medical authority, such as a doctor, nurse practitioner, or physician's assistant. CNP Managers are to fax the signed medical statement to Mrs. Williams at 225-275-2298 and a modified menu for the student will be sent to the CNP Manager by email or fax. Prior year medical statements should be used for menu modifications until the new medical statement is received. The manager is responsible for ensuring that the meal is served to the student as planned. School managers are to keep all documentation on file.
5. Guidelines for offering Milk Substitutes to students with medical or special dietary needs, other than a disability.

- Any milk substitute to be offered must contain the same nutrients as fluid milk unless otherwise ordered by a doctor, nurse practitioner, or physician's assistant.
- Juice or water can be offered to students who cannot consume cow's milk, but not as a substitute for milk because the nutritive value is not equal to fluid milk.
- Lactose-Free milk will be available for students with lactose intolerance. A written, signed note for the lactose-free milk from the parent/legal guardian, to the cafeteria manager, is required. A request from a recognized medical authority is acceptable but is not required. The signed, written request must state the medical or dietary need that prevents the student from being able to drink fluid cow's milk. All requests will be kept on file in the cafeteria manager's office and at the CNP Office.
- Students with milk allergies do not have to choose the milk offered as part of their meal because our school system follows Offer vs. Serve meal service. These students are advised to bring a nutritionally acceptable beverage from home to drink with their meals.
- Soy milk will be provided only to students with disabilities documented in their IEP, as requested by a licensed medical professional. Students with disabilities are exempt from the USDA ruling.


## Questions or parent inquiries may be directed to: Fatrice Williams at 225-226-3624 <br> fwilliams7@ebrschools.org <br> 225-275-2298 FAX

# Fatrice Williams, RDN, LDN 

## TO: Parents of Students Currently Receiving Milk Substitutions

FROM: Fatrice Williams, RDN, LDN
CNP-Special Diets Manager/Purchasing Specialist
DATE: August 1,2023
SUBJECT: Milk Substitution for Modified Dietary Needs
Our department received a ruling from the U.S. Department of Agriculture (USDA) concerning the substitution of nondairy milk substitutes for students with medical or modified dietary needs, other than a disability. The East Baton Rouge Parish Child Nutrition Program is committed to meeting the dietary needs of all students who participate in school meal programs. To comply with the new USDA rule, changes to our system of offering milk substitutes were implemented on February 1, 2010. Please review the following changes that may affect your child and the availability of appropriate milk substitutes in our cafeteria:

- Any milk substitute to be offered must contain the same nutrients as fluid milk unless otherwise ordered by a doctor, nurse practitioner, or physician's assistant.
- Juice or water can be offered to students who cannot consume cow's milk, but not as a substitute for milk because the nutritive value is not equal to fluid milk.
- Lactose-Free milk will be available for students with lactose intolerance. A signed, written request for lactose-free milk from the parent, to the cafeteria manager, is required. A request from a recognized medical authority is acceptable but is not required. The signed, written request must state the medical or dietary need that prevents the student from being able to drink fluid milk. All requests will be kept on file in the cafeteria manager's office.
- Students with milk allergies do not have to choose the milk offered as part of their meal because our school system follows Offer v. Serve meal service. These students are advised to bring a nutritionally acceptable beverage from home to drink with their meals.
- Soy milk will be provided only to students with disabilities documented in their IEP, as requested by a licensed medical professional. Students with disabilities are exempt from the USDA ruling.

If you have any questions with regard to milk substitutes please call Fatrice Williams, RDN in the CNP Office at 225-226-3624.


## Child Nutrition Program Procedure for Requesting Menu Modifications

The East Baton Rouge Parish Child Nutrition Program is committed to meeting the dietary needs of all students who participate in school meal programs. Any diet prescription or diet request to modify menus due to Food Allergies, Food Intolerances, Texture Modifications, Diabetes and Sodium Restrictions, etc., must be made by a recognized medical authority, such as a doctor, nurse practitioner, or physician's assistant.

When a diet prescription or diet modification is necessary for any student, the following procedure is to be used:
1.) The East Baton Rouge Parish School System (Child Nutrition Program) "Diet Prescription for Meals at School Form" must be completed and signed by a medical authority. (a sample form is attached).
2.) Check off all specific menu modifications that apply and specify the food groups to omit. List any specific foods that should be omitted and specific foods to substitute.
3.) The signed prescription order is to be emailed or faxed to Fatrice Williams, RDN, LDN, Purchasing Specialist in the Child Nutrition Program Office. Her email address is fwilliams7@ebrschools.org and her fax number is (225) 275-2298. You may contact Mrs. Williams at (225)-226-3624 or Mrs. Cecile Grisby at (225)-226-3612.
4.) The CNP Registered Dietitian will change the menus according to the signed order. The Modified Diets Manager will forward the menus to the Cafeteria Manager and discuss modifications with the Cafeteria Manager. The Cafeteria Manager is to discuss the menu changes with the school cafeteria staff to make sure that menu changes are implemented as discussed with CNP Registered Dietitian.

Attached: Diet Prescription for Meals at School Form

## EAST BATON ROUGE PARISH SCHOOL SYSTEM CHILD NUTRITION PROGRAM <br> DIET PRESCRIPTION FOR MEALS AT SCHOOL

| Student's Name | Age__ Date of Birth |
| :---: | :---: |
| School | Grade/Classroom |
| Parent's Name | Telephone cell ( ) |
| Address | Telephone home ( |
| Street or P. O. Box) | Telephone work (___) |
| City | State___ Zip Code |
| School Nurse | Office \#: ___Fax\# |
| Does the student have a disability that requires a special diet? If yes, describe the major life activities affected by the disability (See back of form for further information.) | Yes__No |

If the student is not disabled, list the medical condition that requires special nutritional or feeding needs.

## Prescription (Check all that apply):

( ) Diabetic - Up to $\qquad$ Carbs. Per Meal
( ) Increased Calorie $\qquad$ \#kcal
( ) Food Allergy ( ) Severe
( ) Reduced Calorie $\qquad$ \#kcal
( ) Hypoglycemic
( ) PKU
( ) Texture Modification
Chopped
Pureed
Tibe Feeding
7iquified Me $\qquad$ Ground $\qquad$
( ) Other $\qquad$ ( ) Tube Feeding
7iquified Meal $\qquad$ Formula $\qquad$

## Foods Omitted and Substitutions

(Please check food groups to be omitted. Identify specific foods to omit and list foods to be substituted. If necessary, attach additional information or instructions regarding the diet or feeding.)

Food Groups to Omit
( ) Bread and Cereal Products
( ) Fruits and Vegetables
( ) Meat and Meat Alternatives
( ) Milk and Milk Products

Specific Foods to Omit (must be completed)
Specific Foods to Substitute (must be completed)

I certify that the above-named student needs special school meals prepared as described above because of the student's disability or chronic medical condition.

Office Address $\qquad$ Office Telephone \# $\qquad$

## Definition of Disability

## Definitions

As used in this part, the term or phrase:
(I) Student with disabilities means any person who has a physical or mental impairment which substantially limits one or more major life activities, has a record of such an impairment, or is regarded as having such an impairment.
(j) Physical or mental impairment means (1) any physiological disorder or condition, cosmetic disfigurement, or anatomical loss affecting one or more of the following body systems:
Neurological; musculoskeletal; special sense organs; respiratory, including speech organs; cardiovascular; reproductive; digestive; genitourinary; hemic and lymphatic; skin; and endocrine; or (2) any mental or psychological disorder, such as mental retardation, organic brain syndrome, emotional or mental illness, and specific learning disabilities. The term physical or mental impairment includes, but is not limited to, such diseases and conditions as orthopedic, visual, speech, and hearing impairments; cerebral palsy; epilepsy; muscular dystrophy; multiple sclerosis; cancer; heart disease; diabetes; mental retardation; emotional illness; and drug addiction and alcoholism.
(k) Major life activities mean functions such as caring for one's self, performing manual tasks, walking, seeing, hearing, speaking, breathing, learning and working.

Non-discrimination Statement: In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:
(1) mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;
(2) fax: (202) 690-7442; or
(3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

# Fatrice Williams, RDN, LDN 

Child Nutrition Program
3000 N. Sherwood Forest Drive, Bldg. A
Baton Rouge, LA 70814

## LACTOSE-FREE MILK REQUEST

DATE:
SCHOOL: $\qquad$
STUDENT: $\qquad$

## Dear Parent or Guardian,

Our cafeteria currently has a medical excuse on file for your child that states he/she is lactose intolerant and cannot drink regular fluid milk. We have lactose-free milk available as a substitute for regular milk. We cannot provide juice, soy milk or rice milk as a substitute. If you would like your child to drink lactose-free milk at school please fill out the request below and return it to the cafeteria manager.

Please return this completed form to the cafeteria manager or fax form to 225-275-2298

I am requesting that my child, $\qquad$ , who
attends, $\qquad$ school, drink lactose-free milk instead of regular milk as part of his/her school breakfast and lunch.

Parent or Guardian Signature:

## Child Nutrition Program Procedure for Requesting Diet Modifications for Religious Reasons

When menu changes are requested due to religious reasons, the following procedure is to be used:
1.) The Parent or guardian is to send a signed written note to the Cafeteria Manager or complete the "Religious Reasons Diet Request" form states that due to religious reasons the child cannot eat particular items, listing the items that the child cannot eat. Each request is dealt with on an individual basis.
2.) The day that the signed written note or completed form is received by the Cafeteria Manager, the Manager is to send or fax a copy to the CNP Purchasing Office for the CNP Staff Dietitian or Special Diets Manager to review. The original request must be kept on file in the school cafeteria office.
3.) The day that the written, signed note for menu changes, due to religious reasons, is received by the Cafeteria Manager, the manager is to call their Area Supervisor, the CNP Staff Dietitian, or the Special Diets Manager to work through what substitutions or changes can be made to the menus. EBR menus and products that are purchased on current CNP Award Sheets are used to determine substitutions. Special foods cannot be purchased for menu changes due to religious requests.
4.) The CNP Staff Dietitian or Special Diets Manager is to call and speak with the parent or guardian to discuss the substitutions that will be made due to religious reasons. The modified 3 -week cycle menu should be e-mailed, faxed, or sent home to the parent or guardian even though verbal contact was made.
5.) The CNP Staff Dietitian or Special Diets Manager will fax the modified menus to the Cafeteria Manager. The Cafeteria Manager is to discuss the menu changes with school cafeteria staff to make sure that menu changes are implemented as discussed with the Area Supervisor, CNP Staff Dietitian, or the Special Diets Manager.

## Additional Notes:

- In working with religious requests, in many cases, pork has been the item that the child cannot eat. In this case, we generally substitute another meat item for any pork item that is served; however, currently, we do not purchase many items containing pork. The few items we serve that contain pork are ham for ham \& cheese sandwiches, breakfast ham slices, ham used in red beans, and lunch pepperoni pizza. Also, the link sausage used for jambalaya, Pastalaya, and gumbo is made with beef and pork. In any of these cases, another meat item would be substituted or in the case of the red beans, jambalaya, and pastalaya the school can make a small amount of these items without the pork and include enough beans or chicken to meet the full meat requirement for the meal. Some items that are generally made with pork are made with all turkey, such as the turkey sausage patty that we serve at breakfast is made with all turkey meat. Generally, there have not been problems in dealing with "no pork" requests, but a signed written note from the parent to the cafeteria manager is required.
- We have learned that most parents are very eager to teach their children what items they can and cannot eat. As children grow and become older, in about 2nd or 3rd grade, many children are very aware of what they can and cannot eat, which is helpful, because they do not choose items they should not eat as they go through the serving line.

EAST BATON ROUGE PARISH SCHOOL SYSTEM

## RELIGIOUS REASONS <br> DIET REQUEST

School: $\qquad$ Date: $\qquad$
Student's Name:
Please Print
Parent's Name:

> Please Print

DOB: $\qquad$

Parent's Cell: $\qquad$
Work: $\qquad$
Home: $\qquad$
SPECIAL DIET REQUESTED FOR RELIGIOUS REASONS:
(Please state the particular menu items your child cannot eat due to religious reasons.)
My Child Cannot Eat:

1. $\qquad$
2. $\qquad$
3. $\qquad$
$\qquad$

## 2023-24 Food Allergy Fact Sheet General Overview 2023-24

A food allergy is when the body mistakenly reacts to a certain food or ingredient as if it were harmful. The food that causes the reaction is called an allergen.

## Symptoms of a food allergy reaction

Symptoms can happen within a few minutes or up to a few hours of the allergen being eaten.
Symptoms can be mild to fatal.

- Skin rash or eczema
- Itching in the mouth and throat, cramps, nausea, diarrhea, and/or vomiting
- Swelling of the face, eyes, lips, tongue, or throat and difficulty breathing
- Drop in blood pressure, dizziness, or loss of consciousness
- Death

What is anaphylaxis?
Anaphylaxis is a serious reaction that happens quickly. Anaphylaxis can involve many different parts of the body. The most severe symptoms can restrict breathing and blood circulation and may cause death.
9 most common foods that cause allergic reactions:


How are food allergies diagnosed?
A doctor can diagnose food allergies by using a variety of tests.
How can an allergic reaction be avoided?
The best way to avoid a reaction is to avoid the food that causes the allergy, including airborne and cross-contamination. Cross-contamination happens when food containing the allergen comes in contact with a food or surface that does not contain the allergen.

## RECOGNIZING A FOOD ALLERGY Symptoms of Food Allergy Communicated by Children

- It feels like something is poking my tongue.
- My tongue (or mouth) is tingling (or burning).
- My tongue feels like there is hair on it.
- My mouth feels funny.
- There's a frog in my throat, there's something stuck in my throat.
- My skin feels itchy all over.
- My tongue feels full (or heavy).
- My tongue (or mouth) itches.
- My lips feel tight.
- It feels like there are bugs in there (to describe itchy ears).
- It (my throat) feels thick.
- It feels like a bump is on the back of my tongue (throat).

The symptoms and severity of allergic reactions to food can be different between individuals, and can also be different for one person over time. Anaphylaxis is a serious, sudden, and severe allergic reaction that may cause death. Not all allergic reactions will develop into anaphylaxis.

If a student in the cafeteria ever complains of one or more of the above symptoms...take that student to the school nurse or principal's office IMMEDIATELY!

## EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM <br> ELEMENTARY BREAKFAST NET CARBOHYDRATE COUNTS <br> SY 2023-2024 (Rev. August 1, 2023)

Week 1 of the 3 Week Cycle

| Menu Item | Carbohydrate Count | Grades PK-5 |
| :---: | :---: | :---: |
| MONDAY |  | Serving Size |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c |
| Whole Grain Pancake \& Turkey Sausage Breakfast Stick | 14 g | 1 each = 1 oz eq. WG; 1 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = $2 \mathrm{oz} \mathrm{eq}$. |
| TUESDAY |  |  |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c |
| Whole Grain Oatmeal | 31g | 1/2 c |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl $=2 \mathrm{oz} \mathrm{eq}$. |
| WEDNESDAY |  |  |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c |
| Whole Grain Breakfast Pizza w/Turkey Sausage | 28 g | $\begin{gathered} 1 \text { each }=13 / 4 \text { oz. eq. WG \& } \\ 1 \mathrm{MMA} / \mathrm{zz} . \text { eq. WG } \end{gathered}$ |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = $2 \mathrm{oz} \mathrm{eq}$. . WG |
| THURSDAY |  |  |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A, FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c |
| Whole Grain Honey Biscuit, Sliced | 24 g | 1 each = 2 oz. eq. WG |
| Whole Grain Breaded Chicken Pattie | 7 g | $\begin{gathered} 1 \text { each } 1.5 \mathrm{oz} .=1 \mathrm{M} / \mathrm{MA} \text { and } 0.25 \mathrm{oz} . \\ \text { eq. WG } \end{gathered}$ |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. |
| Honey Packet | 12 g | 1 packet |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | $1 \mathrm{bowl}=2 \mathrm{oz} \mathrm{eq}$. |
| FRIDAY |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A , FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c |
| Whole Grain Cereal Choice | $21 \mathrm{~g}-44 \mathrm{~g}$ | 1 bowl $=2$ oz eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | $8 \mathrm{fl} . \mathrm{oz}$. |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the
Nutrition Fact Sheets and Edison's Nutrient Analysis Program
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## EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM ELEMENTARY-BREAKFAST CARBOHYDRATE COUNTS SY 2023-2024 (Rev. August 1, 2023)

Week 2 of the 3 Week Cycle

| Menu Item | Carbohydrate Count | Grades PK-5 |
| :---: | :---: | :---: |
| MONDAY |  | Serving Size |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A, FB | O-15g/A-14 g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Pop Tart B-Blueberry, C- Cinnamon, F-Fudge, S-Strawberry | B-33g/C-34g/F-33g/S-33g | $\begin{gathered} 1 \mathrm{ea.}=1 \mathrm{oz} . \mathrm{eq} . \mathrm{WG} \\ \text { or } 1 \text { each }=1.25 \mathrm{oz} . \mathrm{WG} \end{gathered}$ |
| Yogurt Cup, Flavored | 12 g | 2 oz . M/MA |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG |
| TUESDAY |  |  |
| 100\% Fruit Juice Choice (O,A,FB) <br> (Orange, Apple, or Fruit Blend) - O,A, FB | O-15g/A-14 g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Honey Biscuit, Sliced with Sausage, Egg, and Cheese | 24g | $\begin{gathered} 1 \text { each }=2 \mathrm{oz} . \text { eq. WG } \\ 2 \mathrm{l} / 2 \mathrm{oz} \text { eq. } \mathrm{MMA} / \mathrm{oz} . ~ e q . ~ W G ~ \end{gathered}$ |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | 8 fl . oz. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG |
| WEDNESDAY |  |  |
| Menu Choice \#1 |  |  |
| 100 \% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A, FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Breakfast Pizza w/Turkey Sausage | 28 g | 1 Piece = $13 / 4$ oz. eq. WG \& 1 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG |
| THURSDAY |  |  |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice <br> (Orange, Apple, or Fruit Blend) - O,A, FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Fresh Fruit \& Yogurt Parfait Cup | 26 g | $1 / 2 \mathrm{c}$ |
| WG Cinnamon Graham Crackers | 19 g | 1 pkg of $3=1 \mathrm{oz}$. eq WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl $=2 \mathrm{oz} \mathrm{eq}$. . WG |
| FRIDAY |  |  |
| 100\% Fruit Juice Choice (O,A,FB) <br> (Orange, Apple, or Fruit Blend) - O,A, FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Cereal Choice | 21g-44g | $1 \mathrm{bowl}=2 \mathrm{oz} \mathrm{eq}$. |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl oz. |

# EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM ELEMENTARY-BREAKFAST CARBOHYDRATE COUNTS <br> SY 2023-2024 (Rev. August 1, 2023) 

Week 3 of the 3 Week Cycle

| Menu Item | Carbohydrate Count | Grades PK-5 |
| :---: | :---: | :---: |
| MONDAY |  | Serving Size |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14 g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Muffin | Banana 21g / Blueberry $=20 \mathrm{~g}$ | 1 each $=1 \mathrm{oz}$. eq. WG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG |
| TUESDAY |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14 g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Grits | 16 g | 1/2c |
| Scrambled Eggs | 0 g | $1 / 4 \mathrm{c}$ |
| Whole Grain Toast | 14 g | 1 Slice = 1 oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG |
| WEDNESDAY |  |  |
| Menu Choice \#1 |  |  |
| 100 \% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Breakfast Pizza made w/Turkey Sausage | 28 g | $\begin{gathered} 1 \text { each }=13 / 4 \mathrm{oz} . \text { eq. WG \& } \\ 1 \mathrm{MMA/oz} . \text { eq. WG } \end{gathered}$ |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG |
| THURSDAY |  |  |
| Menu Choice \#1 |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| WG Croissant with Ham \& Cheese | 27 g | 1 each = 2 oz. eq. WG <br> 1 1/2 MMA/oz. eq VVG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq . WG |
| FRIDAY |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c |
| Whole Grain Cereal Choice | $21 \mathrm{~g}-44 \mathrm{~g}$ | 1 bowl $=2$ oz eq. WG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | $8 \mathrm{fl} . \mathrm{oz}$. |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the
Nutrition Fact Sheets and Edison's Nutrient Analysis Program

## EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM MIDDLE \& HIGH BREAKFAST NET CARBOHYDRATE COUNTS SY 2023-2024 (Rev. August 1, 2023)

| 4/26/2023 Week 1 of the 3 Week Cycle |  |  |  |
| :---: | :---: | :---: | :---: |
| Menu Item | Carbohydrate Count | Grades 6-8 | Grades 9-12 |
| MONDAY |  | Serving Size | Serving Size |
| Menu Choice \#1 |  |  |  |
| 100\% Fruit Juice Choice <br> (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c | 1/2 c |
| Whole Grain Pop Tart <br> B-Blueberry, C-Cinnamon, F-Fudge, S-Strawberry | B-33g/C-34g/F-33g/S-33g | ```1 each = 1 oz. eq. WG or 1 each = 1.25 oz. WG``` | $\begin{gathered} 1 \text { each }=1 \text { oz. eq. WG or } \\ \text { each }=1.25 \mathrm{oz} . \mathrm{WG} \end{gathered}$ |
| Yogurt Cup, Flavored | 12 g | $\begin{gathered} 1 \text { each }=1 / 2 \mathrm{c}=1 \mathrm{M} / \mathrm{MA} \mathrm{oz} . \\ \text { eq. WG } \end{gathered}$ | 1 each $=1 / 2 \mathrm{C}=1$ M/MA oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl. oz. | 8 fl. oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl $=2 \mathrm{oz} \mathrm{eq}$. WG | 1 bowl $=2 \mathrm{oz} \mathrm{eq}$. WG |
| TUESDAY |  |  |  |
|  |  |  |  |
| 100\% Fruit Juice Choice <br> (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | $1 / 2 \mathrm{c}$ | $1 / 2 \mathrm{c}$ |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c | 1/2 c |
| Whole Grain Croissant with Sausage, Egg, and Cheese | 27 g | 1 each 2 oz. eq. WG $21 / 2$ MMA/oz. WG | 1 each 2 oz. eq. WG 2 1/2 MMA/oz. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | 8 fl . oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq . WG | 1 bowl = 2 oz eq . WG |
| Menu Choice \#3 |  |  |  |
| Fresh Fruit \& Yogurt Parfait Cup | 31 g | 1/2 c | 1/2 c |
| Whole Grain Granola | 18 g | 1 each 1 oz. eq. WG | 1 each 1 oz. eq. WG |
| WEDNESDAY |  |  |  |
| Menu Choice \#1 |  |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c | 1/2 c |
| Whole Grain Breakfast Pizza w/Turkey Sausage | 28 g | $\begin{gathered} 1 \text { each }=13 / 4 \text { oz. eq. WG } \\ 1 \text { MMA/oz. eq. WG } \end{gathered}$ | 1 each $=13 / 4 \mathrm{oz}$. eq. WG <br> 1 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl. oz. | 8 fl. oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | $21 \mathrm{~g}-44 \mathrm{~g}$ | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq. WG |
| THURSDAY |  |  |  |
| Menu Choice \#1 |  |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c | 1/2 c |
| Whole Grain Croissant with Ham \& Cheese | 28 g | $\begin{array}{\|cc\|} \hline 1 \text { each }=2 \text { oz. eq. WG } & 1 \\ 1 / 2 \text { MMA/oz eq. WG } \end{array}$ | 1 each $=2$ oz. eq. WG $11 / 2$ MMA/oz eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | 8 fl. oz. |
|  |  |  |  |
| Menu Choice \#2 | 21g-44g | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq. WG |
| Menu Choice \#3 |  |  |  |
| Fresh Fruit \& Yogurt Parfait Cup | 31 g | 1/2 c | 1/2 c |
| Whole Grain Granola | 18 g | 1 each 1 oz. eq. WG | 1 each 1 oz. eq. WG |
| FRIDAY |  |  |  |
| 100\% Fruit Juice Choice <br> (Orange, Apple, or Fruit Blend) - O,A,FB $0-15 \mathrm{~g} / \mathrm{A}-14 \mathrm{~g} / \mathrm{FB}-14 \mathrm{~g}$ |  | $1 / 2 \mathrm{c}$ | $1 / 2 \mathrm{c}$ |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending on which fruit | 1/2 c | 1/2 c |
| Whole Grain Cereal Choice | $21 \mathrm{~g}-44 \mathrm{~g}$ | 1 bowl = 2 oz eq . WG | 1 bowl $=2$ oz eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | 8 fl . oz. |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the
Nutrition Fact Sheets and Edison's Nutrient Analysis Program

## EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM MIDDLE \& HIGH-BREAKFAST NET CARBOHYDRATE COUNTS <br> SY 2023-2024 (Rev. August 1, 2023) <br> Week 2 of the 3 Week Cycle

## 4/8/2023

| Menu Item |  |  |  |
| :---: | :---: | :---: | :---: |
| MONDAY | Carbohydrate Count | Grade 6-8 | Grades 9-12 |
| Menu Choice \#1 |  | Serving Size | Serving Size |
| 100 \% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O, A , FB | O-15g/A-14g/FB-14g | $1 / 2 \mathrm{c}$ | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Pancake \& Turkey Sausage Breakfast Stick | 14 g | 1 each $=1$ oz eq. WG <br> 1 MMA/oz. eq. WG | $1 \text { each }=1 \mathrm{oz} \text { eq. WG }$ <br> 1 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | 8 fl. oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq. WG |
| TUESDAY |  |  |  |
| 100 \% Fruit Juice Choice (O,A,FB) <br> (Orange, Apple, or Fruit Blend) - O, A , FB | O-15g/A-14g/FB-14g | 1/2 c | $1 / 2 \mathrm{c}$ |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | $1 / 2 \mathrm{c}$ | $1 / 2 \mathrm{c}$ |
| Whole Grain Grits | Grade 6-8 $=17 \mathrm{~g}$; Grade $9-12=26 \mathrm{~g}$ | 1/2 c 1 oz. eq. WG | $2 / 3 \mathrm{c}=11 / 4 \mathrm{c}$ oz. eq. WG |
| Scrambled Eggs | 1 g | $1 / 4 \mathrm{c}$ | $1 / 4 \mathrm{c}$ |
| Whole Grain Toast | 14 g | 1 slice $=1 \mathrm{oz}$. eq. WG | 1 slice $=1 \mathrm{oz}$. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl oz. | 8 fl oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl $=2$ oz eq. WG | 1 bowl $=2$ oz eq. WG |
| Menu Choice \#3 |  |  |  |
| Fresh Fruit \& Yogurt Parfait Cup | 31 g | 1/2 c | 1/2 c |
| Whole Grain Granola | 18 g | 1 each $=1$ oz. eq. WG | 1 each $=1 \mathrm{oz}$. eq. WG |
| WEDNESDAY |  |  |  |
| Menu Choice \#1 |  |  |  |
| 100 \% Fruit Juice Choice (O,A,FB) <br> (Orange, Apple, or Fruit Blend) - O, A , FB | O-15g/A-14g/FB-14g | $1 / 2 \mathrm{c}$ | $1 / 2 \mathrm{c}$ |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Breakfast Pizza made w/Turkey Sausage | 28 g | $\begin{gathered} 1 \text { each }=13 / 4 \mathrm{oz} \text {. eq. WG \& } \\ 1 \text { MMA/oz. eq. WG } \end{gathered}$ | 1 each= $13 / 4 \mathrm{oz}$. eq. WG \& 1 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl oz. | 8 fl oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq. WG |
| THURSDAY |  |  |  |
| Menu Choice \#1 |  |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A ,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Honey Biscuit, Sliced | 24 g | 1 each $=2 \mathrm{oz}$. eq. WG | 1 each $=2$ oz. eq. WG |
| Whole Grain Breaded Chicken Pattie | 7 g | $\begin{gathered} 1 \text { each }=1 \text { MMA/oz. eq. WG } \\ .25 \text { oz. eq. WG } \end{gathered}$ | $\begin{array}{\|c\|} \hline 1 \text { each = } 1 \text { MMA/oz. eq. WG } .25 \\ \text { oz. eq. WG } \end{array}$ |
| Honey Packet | 12 g | 1 each | 1 each |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-15 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl oz. | 8 fl oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl $=2$ oz eq. WG | 1 bowl $=2 \mathrm{oz} \mathrm{eq}$. WG |
| Menu Choice \#3 |  |  |  |
| Fresh Fruit \& Yogurt Parfait Cup | 31 g | 1/2 c | 1/2 c |
| Whole Grain Granola | 18 g | 1 each $=1 \mathrm{oz}$. eq. WG | 1 each $=1 \mathrm{oz}$. eq. WG |
| FRIDAY |  |  |  |
| 100\% Fruit Juice Choice (O,A,FB) <br> (Orange, Apple, or Fruit Blend) - O,A ,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Cereal Choice | $21 \mathrm{~g}-44 \mathrm{~g}$ | $1 \mathrm{bowl}=2 \mathrm{oz} \mathrm{eq}$. WG | $1 \mathrm{bowl}=2 \mathrm{oz} \mathrm{eq}$. WG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | 8 fl oz. | 8 fl oz. |

# EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM MIDDLE \& HIGH-BREAKFAST NET CARBOHYDRATE COUNTS SY 2023-2024 (Rev. August 1, 2023) 

Week 3 of the 3 Week Cycle

| Menu Item | Carbohydrate Count | Grades 6-8 | Grades 9-12 |
| :---: | :---: | :---: | :---: |
| MONDAY |  | Serving Size | Serving Size |
| Menu Choice \#1 |  |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O, A , FB | O-15g/A-14 g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Oatmeal | $1 / 2 \mathrm{c}=31 \mathrm{~g} ; 1 \mathrm{c}=62 \mathrm{~g}$ | $1 / 2 \mathrm{c}=1 \mathrm{oz}$. eq. WG | $1 \mathrm{c}=2 \mathrm{oz}$. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl oz. | 8 fl oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq. WG |
| TUESDAY |  |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A ,FB | O-15g/A-14 g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Breakfast Burrito | 15 g | 1 each = 1 oz. eq. WG 2 1/2 MMA/oz. eq. WG | 1 each = 1 oz. eq. WG 2 1/2 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | $8 \mathrm{fl} . \mathrm{oz}$. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq. WG |
| Menu Choice \#3 |  |  |  |
| Fresh Fruit \& Yogurt Parfait Cup | 31 g | 1/2 c | 1/2 c |
| Whole Grain Granola | 18 g | 1 each = 1 oz. eq. WG | 1 each = 1 oz. eq. WG |
| WEDNESDAY |  |  |  |
| Menu Choice \#1 |  |  |  |
| 100 \% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A , FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Breakfast Pizza made w/Turkey Sausage | 28 g |  <br> 1 MMA/oz. eq. WG |  <br> 1 MMA/oz. eq. WG |
| Milk Choice (white, chocolate, strawberry) | w-12g/c-19g/s-19g | 8 fl oz. | 8 fl . oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | $1 \mathrm{bowl}=2 \mathrm{oz} \mathrm{eq}$. . WG | $1 \mathrm{bowl}=2 \mathrm{oz} \mathrm{eq}$. . WG |
| THURSDAY |  |  |  |
| Menu Choice \#1 |  |  |  |
| 100\% Fruit Juice Choice (Orange, Apple, or Fruit Blend) - O,A ,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Toast | 28 g | 2 slices = 2 oz. eq. WG. | 2 slices = 2 oz . eq. WG |
| Avocado Spread | 2 g | 1/4 c | 1/4 c |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | 8 fl . oz. |
| Menu Choice \#2 |  |  |  |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl = 2 oz eq. WG | 1 bowl = 2 oz eq . WG |
| Menu Choice \#3 |  |  |  |
| Fresh Fruit \& Yogurt Parfait Cup | 31 g | 1/2 c | 1/2 c |
| Whole Grain Granola | 18 g | 1 each = 1 oz. eq. WG | 1 each = 1 oz. eq. WG |
| FRIDAY |  |  |  |
| 100\% Fruit Juice Choice (O,A,FB) (Orange, Apple, or Fruit Blend) - O,A ,FB | O-15g/A-14g/FB-14g | 1/2 c | 1/2 c |
| Assorted Fruit Choice (Fresh, Whole, or Canned) | $5.3 \mathrm{~g}-18.5 \mathrm{~g}$ depending of which fruit | 1/2 c | 1/2 c |
| Whole Grain Cereal Choice | 21g-44g | 1 bowl $=2$ oz eq. WG | 1 bowl = 2 oz eq . WG |
| Milk Choice (white, chocolate, strawberry) | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl oz. | 8 fl oz. |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the
Nutrition Fact Sheets and Edison's Nutrient Analysis Program

ELEMENTARY-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023
WEEK 1 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades PK-5 | Carb Count |
| :---: | :---: | :---: |
| MONDAY | Serving Size |  |
| WG Breaded Chicken Nuggets | 2 oz (5-pcs) | 16 g |
| Vegetable Rice | 2/3 cup | 27 g |
| Steamed Broccoli | 1/2 cup | 4 g |
| Assorted Fruit (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Whole Grain Animal Crackers | 1 each | 24 g |
| Orange Sauce | $1 / 4$ cup | 16 g |
| Milk Choice | 8 fl oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| TUESDAY | Serving Size |  |
| Beefy Tortilla Chips | 2 oz. meat/1 oz. chips | 0g/17g (10 chips) |
| Cheese Sauce | $1 \mathrm{oz}$. (\#24 scoop) | 3.5 g |
| Steamed Corn | 1/2 cup | 14.3 g |
|  |  |  |
| OR Beefy Chili (Cold Weather Only) | 2 oz. meat/1 oz. chips | $6 \mathrm{~g} / 17 \mathrm{~g}$ (10 chips) |
| Shredded Cheddar Cheese Cup | 1 ounce | 1.5 g |
| Whole Baked Potato | 1/2 cup (1 whole potato) | 32g |
| Whole Grain Corn Chips | 1 each | 20 g |
| Lettuce \& Diced Tomato Cup | 1 cup | 1.5 g |
| Assorted Fruit (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Milk Choice | 8 fl oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| WEDNESDAY | Serving Size |  |
| Salisbury Steak | $2 \mathrm{oz}$. (1 each) | 4 g |
| Brown Gravy | $1 \mathrm{oz} .=2 \mathrm{~T}=1 / 8 \mathrm{cup}$ | 2 g |
| Creamy Mashed Potatoes | 1/2 cup | 16 g |
| Steamed Vegetable Blend | 1/2 cup | 8.1 g |
| Assorted Fruit (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Whole Wheat Roll | 1 each | 15 g |
| Milk Choice | 8 fl oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

WEEK 1 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades PK-5 | Carb Count |
| :---: | :---: | :---: |
| THURSDAY | Serving Size |  |
| Creamy Chicken Pasta Alfredo | $2 / 3$ cup | 27 g |
| Fresh Cucumber \& Tomato Salad | $1 / 2$ cup | 2.2 g |
| Seasoned Pinto Beans | $1 / 2$ cup | 14.6 g |
| Assorted Fruit (Canned, Whole) | $1 / 2$ cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Whole Grain Garlic \& Herb Breadstick | 1 each | 18.2 g |
| Milk Choice | $8 \mathrm{fl} . \mathrm{oz}$. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| FRIDAY | Serving Size |  |
| Crispy Fish Strips | 3 strips | 12 g |
| Whole Grain Macaroni Pasta \& Cheese | $1 / 2$ cup | 21.1 g |
| OR Whole Grain Spaghetti \& Cheese | $1 / 2$ cup | 14 g |
| Steamed Mixed Vegetables | $1 / 2$ cup | 6 g |
| Fresh Baby Carrots | $1 / 2$ cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Assorted Fruit (Canned, Whole) | $2-2 / 3 \mathrm{~T}(\# 24)$ | 2.1 g |
| Cajun Sauce | $8 \mathrm{fl}$. oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| Milk Choice |  |  |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

ELEMENTARY-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

WEEK 2 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades PK-5 | Carb Count |
| :---: | :---: | :---: |
| MONDAY | Serving Size |  |
| Chicken/Sausage Jambalaya |  |  |
| OR |  |  |
| Turkey/Sausage Jambalaya | $2 / 3$ cup | 18 g or 20 g |
| Steamed Green Beans | $1 / 2$ cup | 4 g |
| Steamed Vegetable Blend | $1 / 2$ cup | 8.1 g |
| Assorted Fruits (Canned or Whole) | $1 / 2$ cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Whole Grain Cornbread Muffin | 1 each | 19.6 g |
| Milk Choice | 8 fl. oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| TUESDAY | Serving Size | 1 g |
| Oven Baked Turkey Roast | 1 Slice $=11 / 2$ oz. | 2 g |
| Brown Gravy | 1 oz. $2 \mathrm{~T}=1 / 8$ cup | 21 g |
| Steamed Brown Rice | $1 / 2$ cup | 27 g |
| Sweet Potato | $1 / 2$ cup | 8.5 g |
| Fresh Broccoli Salad | $2 / 3$ cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Assorted Fruits (Canned, Whole) | $1 / 2$ cup-1 cup | 15 g |
| Whole Wheat Roll | 1 each | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| Milk Choice | 8 fl oz. |  |
| WEDNESDAY | Serving Size | 18 g |
| Whole Grain Chili Mac n Cheese | $2 / 3$ cup | 15 g |
| Oven Baked Tater Tots | $1 / 2$ cup | 4.0 g |
| Fresh Sliced Cucumbers | $1 / 2$ cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Assorted Fruits (Canned, Whole) | $1 / 2$ cup-1 cup | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| Milk Choice | 8 fl oz. |  |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

ELEMENTARY-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

WEEK 2 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades PK-5 | Carb Count |
| :---: | :---: | :---: |
| THURSDAY | Serving Size |  |
| Glazed BBQ Chicken | $\begin{gathered} \text { Meat } 3.25 \mathrm{oz} \\ \mathrm{Or} \\ 2 \mathrm{oz} . \end{gathered}$ | 4.3 g |
| Baked Beans | 1/2 cup | 21 g |
| Steamed Mixed Vegetables | 1/2 cup | 14 g |
| Assorted Fruits (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| WG Garlic \& Herb Roll | 1 each | 13 g |
| Milk Choice | 8 fl . oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| FRIDAY | Serving Size |  |
| Pepperoni OR Cheese Pizza Wedge with Whole Grain Crust | 1 wedge | 36 g or 33.5 g |
| Dark Green Salad with Fruit | 1 cup | 4.5 g |
| Vinaigrette Dressing | $1 / 2 \mathrm{oz} .=1 \mathrm{~T}=1 / 16 \mathrm{c}$ | 3 g |
| Fresh Baby Carrots | 1/2 cup | 6 g |
| 100\% Frozen Fruit Juice Cup | 1 each | 19g |
| Milk Choice | 8 fl oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

ELEMENTARY-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

WEEK 3 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades PK-5 | Carb Count |
| :---: | :---: | :---: |
| MONDAY | Serving Size |  |
| Whole Grain Pasta with Bolognese Sauce | 2/3 cup | 22.6 g |
| Steamed Broccoli | 1/2 cup | 4 g |
| Fire Roasted Corn on the Cob | 1/4 cup | 12 g |
| Assorted Fruits (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Whole Grain Garlic \& Herb Roll | 1 each (1 oz) | 14 g |
| Milk Choice | $8 \mathrm{fl} . \mathrm{oz}$. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| TUESDAY | Serving Size |  |
| Beef or Chicken Taco(s) | Meat (1 1/2 oz.) | 0 g |
| Whole Grain Taco Shell -Soft (flour) | 1 each - soft | 14 g |
| Hard (corn) | 1 each - hard | 7 g |
| Taco Salad Cup-Lettuce, Tomato \& Cheese | 1 cup | 1.7 g |
| Black Beans | 1/2 cup | 15 g |
| Assorted Fruit (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Salsa Cup | 2 oz. $=4 \mathrm{~T}=1 / 4 \mathrm{cup}$ | 4 g |
| Whole Grain Sweet Crackers | 1 pkg | 20 g |
| Milk Choice | 8 fl . oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| WEDNESDAY | Serving Size |  |
| Hamburger Patty | 1 each (2oz MMA) | 1.3 g |
| Whole Grain Hamburger Bun | 1 each | 28 g |
| Sliced Cheese - 1 slice | 1/2 oz. | 1 g |
| Sandwich Salad Cup | 1 cup | 1.5 g |
| Oven Baked - 8 French Fries OR 8 Tots | 1/2 cup | $13.5 \mathrm{~g} / 15 \mathrm{~g}$ |
| Assorted Fruit (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Ind. Mayonnaise/Mustard/Catsup | 1 each | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| Milk Choice | $8 \mathrm{fl} . \mathrm{oz}$. | W-12 g/c-19 g/s-19 g |

[^0]EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM
ELEMENTARY-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

| WEEK 3 OF THE 3 WEEK CYCLE MENU |  |  |
| :---: | :---: | :---: |
| Menu Item | Grades PK-5 | Carb Count |
| THURSDAY | Serving Size |  |
| Oven Fried Chicken | 1 thigh 3.25 oz. Or 1 thigh commodity 2 oz. | 1 g |
| Whole Grain Brown Rice Pilaf | 1/2 cup | 22 g |
| Fresh Steamed Cabbage | 1/2 cup | 3.2 g |
| Fresh Baby Carrots | 1/2 cup | 6 g |
| Assorted Fruit (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Whole Wheat Roll - Pistolette | 1 each | 15 g |
| Milk Choice | 8 fl . oz. | w-12 g/c-19 g/s-19 g |
| FRIDAY | Serving Size |  |
| Breaded Chicken Strips, WG | 3 Pieces | 16 g |
| Whole Grain Waffle | 1 each | 13 g |
| Oven Baked Tater Tots | 1/2 cup | 13.8 g |
| 100\% Romaine Green Salad with Garnish and Salad Dressing | 1 cup | 7.5 g |
| Assorted Fruits (Canned, Whole) | 1/2 cup-1 cup | $5.3 \mathrm{~g}-37 \mathrm{~g}$ |
| Ind. Syrup Pack | 1 each | 7.2 g |
| Milk Choice | 8 fl oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

[^1]
## EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM

MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023
WEEK 1 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 |  | Carb Count |
| :---: | :---: | :---: | :---: |
| MONDAY- CHOICE \#1 | Serving Size |  |  |
| Jerk Chicken | Meat 3.25 oz or 2 oz . |  | 0.9 g |
| Jollof Rice | 1/2 cup |  | 24g |
| MONDAY- CHOICE \#2 | Serving Size |  | Carb Count |
| Pepperoni Or Cheese Pizza Wedge with WW Crust | 1 wedge = 2 oz M/MA, 2 oz eq. WG |  | 36 g or 33.5g |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Seasoned Turnip Greens | 1/2 cup |  | 5 g |
| Oven Baked Plantains | 1/4 cup |  | 25 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup | (9 ${ }^{\text {th }}-12^{\text {th }}$ grade) 1 cup | ( $6^{\text {th }} 8^{\text {th }}$ grade) $5.3 \mathrm{~g}-22.0 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | $8 \mathrm{fl} . \mathrm{Oz}$. |  | w-12g/c-19 g/s-19 g |
| TUESDAY- CHOICE \#1 | Serving Size |  | Carb Count |
| Tortilla Chips with Beef | 2 oz . meat/1 oz. chips |  | ( $6^{\text {th }} 8^{\text {th }}$ grade) $0 \mathrm{~g} / 25.5 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $0 \mathrm{~g} / 34 \mathrm{~g}$ |
| Cheese Sauce | $1 \mathrm{oz}$. (\#24 scoop) |  | 3.5 g |
| OR | Serving Size |  | Carb Count |
| Beefy Chili (Cold-Weather Only) | 2 oz. eq. M/MA |  | ( $6^{\text {th }} 8^{\text {th }}$ grade) $6 \mathrm{~g} / 25.5 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $6 \mathrm{~g} / 34 \mathrm{~g}$ |
| Shredded Cheddar Cheese Cup | 1 oz . |  | 1.5 g |
| Whole Baked Potato | 1/2 cup (1 whole potato) |  | 31 g |
| Whole Grain Corn Chips | 1 each |  | 20 g |
| Sour Cream | 1 each |  | 1.1 g |
| TUESDAY- CHOICE \#2 | Serving Size |  | Carb Count |
| Turkey Franks | 1 each $=2 \mathrm{oz}$. eq. $\mathrm{M} / \mathrm{MA}$ |  | 2 g |
| WG Hot Dog Bun | 1 each |  | 28 g |
| Ind. Mayonnaise/Mustard/Ketchup | 1 each |  | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Lettuce \& Diced Tomato Cup | 1 cup |  | 1.5 g |
| Black Beans | 1/2 cup |  | 15 g |
| Guacamole or Diced Avocado | 1/4 cup |  | 1 g |
| Salsa Cup | 1/4 cup |  | 4 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup | (9 ${ }^{\text {th }}-12^{\text {th }}$ grade) 1 cup | ( $6^{\text {th }}-8^{\text {th }}$ grade) $5.3 \mathrm{~g}-22.0 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl . |  | $\mathrm{W}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

# EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM 

MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

WEEK 1 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 |  | Carb Count |
| :---: | :---: | :---: | :---: |
| WEDNESDAY- CHOICE \#1 | Serving Size |  |  |
| Chicken Nuggets | 5 each- 2 oz. eq. M/MA |  | 16 g |
| Vegetable Rice | 2/3 cup |  | 27 g |
| Orange Sauce | 1/4 cup (\# 16 scoop) |  | 16 g |
| Whole Grain Animal Crackers | 1 each |  | 24g |
| WEDNESDAY- CHOICE \#2 | Serving Size |  | Carb Count |
| Yogurt, Flavored, Parfait Style -Fresh Fruit | $\begin{gathered} 8 \mathrm{oz} . \\ 1 / 2 \mathrm{cup} \end{gathered}$ |  | 47g |
| Whole Grain Granola | HS only -1 each |  | 18 g |
| Whole Grain Cereal, Bowl Pack Multi-Grain Rounds or WG squares | 1 each |  | 21 g or 22 g |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Steamed Broccoli | 1/2 cup |  | 4 g |
| Fresh Sliced Cucumbers | 1/2 cup |  | 4 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) $1 / 2$ cup- 1 cup (9 $^{\text {th }}-12^{\text {th }}$ grade) 1 cup |  | ( $6^{\text {th }} 8^{\text {th }}$ grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl Oz. |  | w-12g/c-19 g/s-19 g |
| THURSDAY- CHOICE \#1 | Serving Size |  | Carb Count |
| Creamy Chicken Pasta Alfredo | 1 cup |  | 32g |
| WG Garlic \& Herb Roll | 1 each |  | 14 g |
| THURSDAY- CHOICE \#2 | Serving Size |  | Carb Count |
| Salad w/ Mandarin Oranges \& Grilled Chicken | 1 each $=2 \mathrm{oz}$. eq. $\mathrm{M} / \mathrm{MA}$ |  | 21 g |
| WG Saltine Crackers Or WG Cheese Crackers Or Whole Wheat Crackers | $\begin{gathered} 2 \text { packs } \\ 1 \text { each } \\ 1 \text { each } \end{gathered}$ |  | $\begin{aligned} & 18 \mathrm{~g} \\ & 13 \mathrm{~g} \\ & 13 \mathrm{~g} \end{aligned}$ |
| Salad Dressing- Fruit Vinaigrette | 2 2/3T = $11 / 2$ oz (\# 24 scoop) |  | 3 g |
| WG Graham Square Or WG Snack Mix Or WG Cinnamon Graham Crackers | 1 each |  | $\begin{aligned} & 18 \mathrm{~g} \\ & 20 \mathrm{~g} \\ & 20 \mathrm{~g} \\ & \hline \end{aligned}$ |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Seasoned Green Beans | 1/2 cup |  | 4 g |
| Fresh Whole Baked Sweet Potato | 1/2 cup |  | 26 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) $1 / 2$ cup- 1 cup $\quad\left(9^{\text {th }}\right.$-12 ${ }^{\text {th }}$ grade) 1 cup |  | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or ( $9^{\text {th }}$ - $12^{\text {th }}$ grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl Oz. |  | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |



WEEK 1 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 | Carb Count |
| :---: | :---: | :---: |
| FRIDAY- CHOICE \#1 | Serving Size |  |
| Crispy Fish \& Cheese Patty | $\begin{array}{r} \hline 1 \text { each- } 2 \text { oz. eq. M/MA } \\ 1.25 \mathrm{oz} . ~ e q . W G \end{array}$ | 10.5 g |
| WG Hamburger Bun | 1 each | 28g |
| Tartar Sauce, Homemade | 2 2/3T = 1 1/2 oz. (\# 24 scoop) | 5 g |
| FRIDAY- CHOICE \#2 | Serving Size | Carb Count |
| Homemade Hamburger | 1 each- 2 oz. eq. M/MA | 1 g |
| Sliced Cheese | 1 slice | 1 g |
| WG Hamburger Bun | 1 each | 28 g |
| Indiv. Ketchup/Mayonnaise/Mustard | 1 each | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| VEG./FRUITS/MILK | Serving Size | Carb Count |
| Sandwich Salad Cup | 1 cup | 1.5 g |
| Oven Baked Sweet Potato Fries | 1/2 cup | 4 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) 1/2 cup-1cup $\quad$ (9 $^{\text {th }}-12^{\text {th }}$ grade) 1 cup | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl . Oz. | w-12g/c-19 g/s-19 g |

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MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

WEEK 2 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades | 6-12 | Carb Count |
| :---: | :---: | :---: | :---: |
| MONDAY- CHOICE \# 1 | Serving Size |  |  |
| Cajun Cheesesteak | 3 oz . M/MA |  | 5 g |
| Whole Grain Hot Dog Bun | 1 each |  | 28 g |
| Reduced Fat Nacho Chips | 1 pkg. |  | 20 g |
| MONDAY- CHOICE \# 2 | Serving Size |  | Carb Count |
| Pepperoni OR Cheese Pizza Wedge with Whole Wheat Crust | 1 wedge = 2 oz. eq. M/MA |  | 36 g or 33.5 |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Seasoned Green Beans | 1/2 cup |  | 4 g |
| Fired Roasted Corn on the Cob | 1 each -1/4 cup |  | 12 g |
| Assorted Fruits (Canned, Whole) | (6th-8th grade) $1 / 2$ cup-1 cup | $\left(9^{\text {th }}-12^{\text {th }}\right.$ grade) 1 cup | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or ( $9^{\text {th }}-12^{\text {th }}$ grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl Oz. |  | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |
| TUESDAY- CHOICE \# 1 | Serving Size |  | Carb Count |
| Fajitas- Beef or Chicken | 1 each - 2 oz. eq. M/MA |  | 0 g |
| Whole Grain Soft Shell | 2 each |  | 14 g |
| TUESDAY- CHOICE \# 2 | Serving Size |  | Carb Count |
| Turkey Franks | 1 each- 2 oz. eq. M/IMA |  | 2 g |
| Whole Grain Hot Dog Bun | 1 each |  | 28g |
| Indiv. Mayonnaise/Mustard/Ketchup | 1 each |  | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Taco Salad Cup-Lettuce, Tomato, \& Cheese | 1 cup |  | 1.7 |
| Sautéed Onions \& Peppers | 1/2 cup |  | 3.9 g |
| Diced Avocado | $1 / 4$ cup |  | 1 g |
| Salsa Cup | $1 / 4$ cup |  | 4 g |
| Assorted Fruits (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup ${ }^{\text {( }}$ (9th-12th grade) 1 cup |  | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl oz. |  | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

[^2]MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023
WEEK 2 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 |  | Carb Count |
| :---: | :---: | :---: | :---: |
| WEDNESDAY- CHOICE \# 1 | Serving Size |  |  |
| Spicy Chicken Patty | 1 each |  | 17 g |
| Whole Grain Hamburger Bun | 1 each |  | 28 g |
| WEDNESDAY- CHOICE \# 2 | Serving Size |  | Carb Count |
| Yogurt, Flavored, Parfait Style -Fresh Fruit | $\begin{gathered} 8 \mathrm{oz} \\ 1 / 2 \mathrm{cup} \\ \hline \end{gathered}$ |  | 47g |
| Whole Grain Granola | HS Only-1 each |  | 18 g |
| Whole Grain Cereal, Bowl Pack MS \& HS Multi-Grain Rounds Or Whole Grain Squares | 1 each |  | 21 g or 22g |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Sandwich Salad Cup | 1 cup |  | 13.5 g |
| Oven Baked French Fries | 1/2 cup |  | 15 g |
| Assorted Fruits (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup | (9th-12th grade) 1 cup | (6th-8th grade) 5.3g-37.0g or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Indiv. Mayonnaise/Mustard/Ketchup | 1 each |  | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| Milk Choice | $8 \mathrm{fl} . \mathrm{oz}$. |  | w-12g /c-19 g/s-19 g |
| THURSDAY- CHOICE \# 1 | Serving Size |  | Carb Count |
| Oven Fried Chicken | 3.25 oz. eq. M/MA or 2 oz. eq. M/MA |  | 7.9 g |
| Whole Grain Waffles | 2 each |  | 22 g |
| Whole Grain Animal Crackers | 1 each |  | 24 g |
| Ind. Syrup Pack | 1 each |  | 7.2 g |
| THURSDAY- CHOICE \# 2 | Serving Size |  | Carb Count |
| Salad w/ Grilled Chicken Patty | 3 oz - 2 oz. grilled chicken, 1 oz. Shredded Cheese, 1/2 cup Romaine Lettuce, $1 / 2$ cup Shredded Lettuce Baby Carrots $1 / 4$ cup |  | 6.9 g |
| WG Saltine Crackers or WG Cheese Crackers or Whole Wheat Crackers | 2 pack1 each 1 each |  | $\begin{aligned} & \hline 18 \mathrm{~g} \\ & 20 \mathrm{~g} \\ & 20 \mathrm{~g} \\ & \hline \end{aligned}$ |
| Salad Dressing- Ranch or Herb | 2-2/3T = $11 / 2$ oz (\# 24 scoop) |  | 2.5 g or 0.1 g |
| WG Graham Squares Or WG Snack Mix Or WG Cinnamon Graham Crackers | 1 each |  | $\begin{aligned} & 18 \mathrm{~g} \\ & 20 \mathrm{~g} \\ & 20 \mathrm{~g} \end{aligned}$ |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Oven Baked Tater Tots | 1/2 cup |  | 15 g |
| Fresh Baby Carrots | 1/2 cup |  | 6 g |
| Assorted Fruits (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup | (9th-12th grade) 1 cup | (6th-8th grade) 5.3g-37.0g or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | $8 \mathrm{fl} . \mathrm{oz}$. |  | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

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MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023
WEEK 2 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 | Carb Count |
| :---: | :---: | :---: |
| FRIDAY- CHOICE \#1 | Serving Size |  |
| Chicken Strips w/ WG Breading | 3 Strips | 16 g |
| WG Brown Rice Pilaf | 1/2 cup | 22 g |
| Whole Wheat Roll-Soft | 1 each | 15 g |
| FRIDAY- CHOICE \#2 | Serving Size | Carb Count |
| Homemade Hamburger | 1 each- 2 oz. eq. M/MA | 1 g |
| Sliced Cheese | 1 slice | 1 g |
| WG Hamburger Bun | 1 each | 28 g |
| Indiv. Ketchup/Mayonnaise/Mustard | 1 each | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| VEG./FRUITS/MILK | Serving Size | Carb Count |
| Sandwich Salad Cup | 1 cup | 1.5 g |
| Sweet Potato | 1/2 cup | 27 g |
| Fresh Broccoli Salad | 2/3 cup | 8.5 g |
| Seasoned Pinto Beans | 1/2 cup | 14.6 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) $1 / 2$ cup-1 cup $\quad$ (9th-12th grade) 1 cup | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl . oz. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

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| WEEK 3 OF THE 3 WEEK CYCLE MENU |  |  |  |
| :---: | :---: | :---: | :---: |
| Menu Item | Grades 6-12 |  | Carb Count |
| MONDAY- CHOICE \# 1 | Serving Size |  |  |
| Chicken Scampi w/ Whole Grain Spaghetti Pasta | 1 cup |  | 26 g |
| Whole Grain Garlic \& Herb Roll | 1 each |  | 14 g |
| MONDAY - CHOICE \# 2 | Serving Size |  | Carb Count |
| Pepperoni Or Cheese Pizza Wedge w/ Whole Wheat Crust | 1 wedge = 2 oz. eq. M/MA |  | 36 g or 33.5 g |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Steamed Broccoli | 1/2 cup |  | 4 g |
| Bean and Corn Salad | 1/2 cup |  | 27 g |
| Assorted Fruit (Canned, Whole) | ( $6^{\text {th }}-8^{\text {th }}$ grade) $1 / 2$ cup- 1 cup | (9th-12th grade) 1 cup | (6th-8th grade) 5.3g-37.0g or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl oz. |  | w-12 g/c-19 g/s-19 g |
| TUESDAY-CHOICE \# 1 | Serving Size |  | Carb Count |
| WG Chili Mac $n$ Cheese | 1 cup |  | 28 g |
| Whole Grain Animal Cracker | 1 each |  | 24 g |
| TUESDAY-CHOICE \# 2 | Serving Size |  | Carb Count |
| Turkey Franks | 1 each $=2 \mathrm{oz}$. eq. M/MA |  | 2 g |
| Whole Grain Hot Dog Bun | 1/2 cup |  | 28 g |
| Ind. Mayonnaise/Mustard/Ketchup | 1 each |  | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Fresh Cucumber and Tomato Salad | 1/2 cup |  | 2.2 g |
| Steamed Mixed Vegetables- Country Mix | 1/2 cup |  | 14 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) $1 / 2$ cup- 1 cup | (9th-12th grade) 1 cup | (6th-8th grade) 5.3g-37.0g or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl . |  | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM
MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023
WEEK 3 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 | Carb Count |
| :---: | :---: | :---: |
| WEDNESDAY- CHOICE \# 1 | Serving Size |  |
| Glazed BBQ Chicken | 3.25 oz eq. M/MA or 2 oz. eq. M/MA | 4.3 g |
| Whole Wheat Soft Roll | 1 each | 15 g |
| WG Snack Crackers | 1 each | 20 g |
| WEDNESDAY- CHOICE \# 2 | Serving Size | Carb Count |
| Yogurt, Flavored, Parfait Style -Fresh Fruit | $\begin{gathered} 8 \mathrm{oz} . \\ 1 / 2 \mathrm{cup} \end{gathered}$ | 47g |
| Whole Grain Granola | HS Only -1 each | 18 g |
| Whole Grain Cereal, Bowl Pack Multi Grain Rounds or Whole Grain Squares | 1 each | 21 g or 22g |
| VEG./FRUITS/MILK | Serving Size | Carb Count |
| Oven Baked Tater Tots | 1/2 cup | 15 g |
| Creamy Coleslaw | 1/2 cup | 4.6 g |
| Assorted Fruit (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup (9th-12th grade) 1 cup | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | $8 \mathrm{fl} . \mathrm{oz}$. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ |

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MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

| Menu Item | Grades 6-12 |  | Carb Count |
| :---: | :---: | :---: | :---: |
| THURSDAY- CHOICE \# 1 | Serving Size |  |  |
| Oven Baked Turkey Roast | 2 oz. eq. M/MA |  | 19 |
| Brown Gravy | 1 oz = $=1 / 8 \mathrm{cup}$ |  | 2 g |
| Steamed Brown Rice | 1/2 cup |  | 21 g |
| WG Cornbread Muffin | 1 each |  | 19.6 g |
| THURSDAY- CHOICE \# 2 | Serving Size |  | Carb Count |
| Salad w/ Ham Slices | 3 oz-2 oz. Ham, 1 oz. Shredded Cheese, 1/2 cup Romaine Lettuce, $1 / 2$ cup Shredded Lettuce Baby Carrots $1 / 4$ cup |  | 11 g |
| WG Saltine Crackers Or WG Cheese Crackers Or Whole Wheat Crackers | 2 packs 1 each 1 each |  | $\begin{aligned} & \hline 18 \mathrm{~g} \\ & 13 \mathrm{~g} \\ & 13 \mathrm{~g} \end{aligned}$ |
| Salad Dressing-Ranch Herb | 2-2/3T = \# 24 Scoop |  | 2.5 g or 0.1g |
| WG Graham Square Or WG Snack Mix Or WG Cinnamon Graham Cracker | 1 each |  | $\begin{aligned} & \hline 18 \mathrm{~g} \\ & 20 \mathrm{~g} \\ & 20 \mathrm{~g} \end{aligned}$ |
| VEG./FRUITS/MILK | Serving Size |  | Carb Count |
| Fresh Whole Baked Sweet Potato | 1/2 cup |  | 26 g |
| Seasoned Lima Beans | 1/2 cup |  | 19g |
| Assorted Fruits (Canned, Whole) | (6th-8th grade) $1 / 2$ cup-1 cup ${ }^{\text {c }}$ (9th-12th grade) 1 cup |  | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl oz. |  | w-12g/c-19 g/s-19 g |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

## EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM

MIDDLE \& HIGH-- LUNCH NET CARBOHYDRATE COUNTS
SY 2023-2024 August 1, 2023

WEEK 3 OF THE 3 WEEK CYCLE MENU

| Menu Item | Grades 6-12 | Carb Count |
| :---: | :---: | :---: |
| FRIDAY- CHOICE \# 1 | Serving Size |  |
| Pepperoni OR Cheese Pizza Wedge with Whole Wheat Crust | 1 wedge = 2 oz. eq. M/MA | 36 g or 33.5 |
| FRIDAY- CHOICE \# 2 | Serving Size | Carb Count |
| Homemade Hamburger | 1 each-2 oz. eq. M/MA | 1 g |
| Sliced Cheese | 1 slice | 1 g |
| WG Hamburger Bun | 1 each | 28 g |
| Indiv. Ketchup/Mayonnaise/Mustard | 1 each | $3 \mathrm{~g} / 0 \mathrm{~g} / 3 \mathrm{~g}$ |
| VEG./FRUITS/MILK | Serving Size | Carb Count |
| Sandwich Salad Cup | 1 cup | 1.59 |
| Dark Green Salad w/Fruit \& Vinaigrette Dressing | 1 cup | 7.5 g |
| Fresh Baby Carrots | 1/2 cup | 6 g |
| Assorted Fruits (Canned, Whole) | (6th-8th grade) 1/2 cup-1 cup ${ }^{\text {(9th-12th grade) } 1 \text { cup }}$ | (6th-8th grade) $5.3 \mathrm{~g}-37.0 \mathrm{~g}$ or (9th-12th grade) $10.6 \mathrm{~g}-44 \mathrm{~g}$ |
| Milk Choice | 8 fl . oz. | w-12g/c-19 g/s-19 g |

All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

EAST BATON ROUGE PARISH CHILD NUTRITION PROGRAM
ALL SCHOOLS LUNCH SY 2023-24 GUMBO \& HOLIDAY MENUS
CARBOHYDRATE COUNTS

| Menu Item | Grades PK-5 | Carb Count | Grades 6-8 | Carb Count | Grades 9-12 |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| October 25, 2023 <br> Gumbo | Serving Size |  |  |  |  |

ALL SCHOOLS LUNCH SY 2023-24 GUMBO \& HOLIDAY CARBOHYDRATE COUNTS

| Menu Item | Grades PK-5 | Carb Count | Grades 6-8 | Carb Count | Grades 9-12 | Carb Count |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| December 7, 2023 Christmas Dinner | Serving Size |  | Serving Size |  | Serving Size |  |
| Baked Turkey Roast w/ Gravy 2T | Meat (1 1/2 oz.) | 1g/2g | Meat (2 oz.) | 1g/2g | Meat (2 oz.) | 1g/2g |
| Rice Dressing OR Cornbread Dressing | 1/2 cup | 20 g | 1/2 cup | 20g | 1/2 cup | 20 g |
| Cranberry Sauce | 1/8 cup | 14 g | 1/8 cup | 14 g | 1/8 cup | 14 g |
| Dark Green Salad with Fruit | 1 cup | 4.5 g | 1 cup | 4.5 g | 1 cup | 4.5 g |
| Vinaigrette Dressing 1/2 oz. | 1/2 oz. $=1 \mathrm{~T}=1 / 16 \mathrm{c}$ | 3 g | 1/2 oz. $=1 \mathrm{~T}=1 / 16 \mathrm{c}$ | 3 g | 1/2 oz. $=1 \mathrm{~T}=1 / 16 \mathrm{c}$ | 3 g |
| Sweet Potatoes, Canned, Glazed | 1/2 cup | 27g | 1/2 cup | 27 g | 1/2 cup | 27 g |
| Assorted Fruit | 1/2 cup | $5.3 \mathrm{~g}-27 \mathrm{~g}$ | 1/2 cup | $5.3 \mathrm{~g}-27 \mathrm{~g}$ | 1 cup | $10.6 \mathrm{~g}-54 \mathrm{~g}$ |
| Whole Grain Breadstick | 1 each | 21g | 1 each | 21 g | 1 each | 21 g |
| Milk Choice | 8 fl . oz. | w-12 g/c-19 g/s-19 g | $8 \mathrm{fl} . \mathrm{oz}$. | $\mathrm{w}-12 \mathrm{~g} / \mathrm{c}-19 \mathrm{~g} / \mathrm{s}-19 \mathrm{~g}$ | 8 fl . oz. | w-12 g/c-19 g/s-19 g |
| December 13, 2023 Gumbo | Serving Size |  | Serving Size |  | Serving Size |  |
| Turkey/Sausage Gumbo |  |  | 8 oz . Ladle | 14 g | 80z. Ladle | 14 g |
| Steamed Brown Rice |  |  | 1/2 cup | 22 g | 1/2 cup | 22g |
| Whole Baked Sweet Potato |  |  | 1/2 cup | 24 g | 1/2 cup | 24 g |
| Seasoned Lima Beans |  |  | 1/2 cup | 19 g | 1/2 cup | 19 g |
| Assorted Fruit |  |  | 1/2 cup | $5.3 \mathrm{~g}-27 \mathrm{~g}$ | 1 cup | $10.6 \mathrm{~g}-54 \mathrm{~g}$ |
| WG Saltine Crackers |  |  | 4 packs (8 pcs.) | 18 g | 4 packs (8 pcs.) | 18 g |
| Milk Choice |  |  | 8 fl . Oz. | w-12g/c-19 g/s-19 g | 8 fl . Oz. | w-12g/c-19 g/s-19 g |

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Rev. 04-26-23
Page 1 of 2
EBRP NET CARBOHYDRATE COUNTS FOR FRUITS, VEGETABLES, AND HOLIDAY SEASON FOODS

| FRUIT TYPE | SERVING SIZE / NET CARB COUNT |  | SERVING SIZE / NET CARB COUNT |  |
| :---: | :---: | :---: | :---: | :---: |
| Apple, fresh with peel | 1/4 cup (2 wedges) | 3.6 g | 1/2 cup (3 wedges) | 7.2 g |
| Apple, canned | 1/4 cup | 4.5 g | 1/2 cup | 9.0 g |
| Applesauce, canned (no added sugar) | 1/4 cup | 6.0 g | 1/2 cup | 12.0 g |
| Banana fresh, whole | <3 inches | 9.25 g | < 6 inches | 18.5 g |
| Cantaloupe, melon, fresh | 1/4 cup | 3.35 g | 1/2 cup | 6.7 g |
| Fruit Mixed Cocktail) canned | 1/4 cup | 7.5 g | 1/2 cup | 15.0 g |
| Fruit, Salad. Mixed, fresh | 1/4 cup | 8.0 g | 1/2 cup | 16.0 g |
| Grapes, fresh (large) | 1/4 cup (7 grapes) | 7.5 g | 1/2 cup (14 grapes) | 15.0 g |
| Grapes ${ }^{1 / 4} \mathrm{c}$ (7 large) \& Apples ${ }^{1 / 4} \mathrm{c}$ (2wedges) | 1/4 cup | $5.6 \mathrm{~g}(3.75-1.8 \mathrm{~g})$ | 1/2 cup | $11.1 \mathrm{~g}(7.5 \mathrm{~g}-3.6 \mathrm{~g})$ |
| Orange, fresh | 1/4 cup (3 wedges) | 7.75 g | 1/2 cup (6 wedges) | 15.5 g |
| Orange Mandarin, canned | 1/4 cup | 8.0 g | 1/2 cup | 16.0 g |
| Peaches, canned | 1/4 cup | 6.5 g | 1/2 cup | 13.0 g |
| Pears, canned | 1/4 cup | 9.0 g | 1/2 cup | 18.0 g |
| Pineapple Tidbits canned | 1/4 cup | 8.5 g | 1/2 cup | 17.0 g |
| Strawberries fresh or Diced Frozen Cup | 1/4 cup | $2.65 \mathrm{~g} / 11.0 \mathrm{~g}$ | 1/2 cup | $5.3 \mathrm{~g} / 22.00 \mathrm{~g}$ |
| Watermelon fresh | 1/4 cup | 3.10 g | 1/2 cup | 6.2 g |

Fruits: All the canned fruit served in EBRP schools is packed in light syrup, with the exception of pineapple, which is in natural juice. For our diabetic students, I suggest draining the fruit first, and then rinsing the fruit of any remaining juice.
Applesauce has no added sugar.

| VEGETABLE TYPE | SERVING SIZE/ NET CARB COUNT |  | SERVING SIZE/ NET CARB COUNT |  |
| :---: | :---: | :---: | :---: | :---: |
| Avocado, Frozen | 1/4 cup | 1.0 g | 1/2 cup | 2.0 g |
| Beans, Green canned | 1/4 cup | 2.0 g | 1/2 cup | 4.0 g |
| Beans, Baked, canned | 1/4 cup | 11.5 g | 1/2 cup | 23.0 g |
| Beans Lima, frozen | 1/4 cup | 9.5 g | 1/2 cup | 19.0 g |
| Black Beans, canned | 1/4 cup | 7.5 g | 1/2 cup | 15.0 g |
| Broccoli, Florets fresh Steamed | 1/4 cup | 2.0 g | 1/2 cup | 4.0 g |
| Carrots Baby fresh, raw | 1/4 cup | 3.0 g | 1/2 cup | 6.0 g |
| Carrots, Shredded or Matchstick, fresh, raw | 1/4 cup | 3.0 g | 1/2 cup | 6.0 g |
| Carrots, Sliced canned, low sodium | 1/4 cup | 3.0 g | 1/2 cup | 6.0 g |
| Coleslaw Mix (Cabbage Salad, w/dressing Herb | 1/4 cup | $1.8 \mathrm{~g}(0.8 \mathrm{~g}+1.0 \mathrm{~g})$ | 1/2 cup | $3.6 \mathrm{~g}(1.6 \mathrm{~g}+2.0 \mathrm{~g})$ |
| Coleslaw Mix (Coleslaw), w/dressing, Lite-Mayo | 1/4 cup | $2.3 \mathrm{~g}(0.8 \mathrm{~g}+1.5 \mathrm{~g})$ | 1/2 cup | $4.6 \mathrm{~g}(1.6 \mathrm{~g}+3.0 \mathrm{~g})$ |
| Corn, canned steamed | 1/4 cup | 7.2 g | 1/2 cup | 14.3 g |
| Corn, Cob roasted | 1/4 cup | 12.0 g | 1/2 cup | 24.0g |
| Cucumber Fresh Sliced, with peel | 1/4 cup | 2.0 g | 1/2 cup | 4.0 g |
| Greens, Turnips canned no salt added | 1/4 cup | 2.5 g | 1/2 cup | 5.0 g |
| Greens, Turnips, frozen | 1/4 cup | 1.5 g | 1/2 cup | 3.0 g |
| Lettuce, Iceberg | 1/2 cup | 0.6 g | 1 full cup | 1.2 g |
| Lettuce 100\% Romaine, Dark Green Salad | 1/2 cup | 0.75 g | 1 full cup | 1.5 g |
| Okra, Frozen cooked (used in Gumbo) | 1/8 cup | 1.0 g | 1/4 cup | 2.0 g |
| Onion \& Pepper Blend, Roasted | 1/4 cup | 3.9g | 1/2 cup | 7.8 g |
| Peas, Black Eyed | 1/4 cup | 8.0 g | 1/2 cup | 16.0 g |
| Plantain, Frozen | 1/4 cup | 25.0g | 1/2 cup | 50.0g |
| Potatoes, <br> Frozen, oven baked crinkle fries (~ 7-9 pcs.) <br> Frozen, oven baked rounds or tots ( $\sim 8$ pcs.) <br> Frozen, oven baked wedges w/skin (~ 5-7- pcs.) | 1/4 cup <br> 1/4 cup <br> 1/4 cup | $\begin{aligned} & 6.75 \mathrm{~g} \\ & 6.75 \mathrm{~g} \\ & 6.75 \mathrm{~g} \end{aligned}$ | 1/2 cup <br> 1/2 cup <br> 1/2 cup | $\begin{aligned} & 13.8 \mathrm{~g} \\ & 15.0 \mathrm{~g} \\ & 13.8 \mathrm{~g} \end{aligned}$ |
| Potatoes, Mashed flakes | 1/4 cup | 8.0 g | 1/2 cup | 16.0 g |
| Salsa, Tomato $(1 / 8$ cup $=2 \mathrm{Tbsp}=1 \mathrm{oz}$. $(1 / 4 \mathrm{cup}=4 \mathrm{Tbsp}=2 \mathrm{oz}$. | $\begin{aligned} & 1 / 8 \text { cup } \\ & 1 / 4 \text { cup } \end{aligned}$ | $\begin{aligned} & 2.0 \mathrm{~g} \\ & 4.0 \mathrm{~g} \end{aligned}$ | 1/2 cup | 8.0 g |
| Salsa Blend Cup, $1 / 4 \mathrm{C}$ salsa $1 / 4 \mathrm{C}$ spaghetti sauce) | 1/4 cup | $4.45 \mathrm{~g}(2.0 \mathrm{~g}+2.45 \mathrm{~g})$ | 1/2 cup | $8.9 \mathrm{~g}(4.0 \mathrm{~g}+4.9 \mathrm{~g})$ |
| Spaghetti Sauce | 1/4 cup | 4.9 g | 1/2 cup | 9.8 g |
| Sweet Potatoes, Canned, light syrup | 1/4 cup | 13.25 g | 1/2 cup | 27g |
| Sweet Potatoes, Fresh, Whole - 2-inch diameter | <2.5 inches long | 11.8 g | <5 inches long | 23.6g |
| Sweet Potato Fries Frozen, Oven Baked | 1/4 cup | 9.5 g | 1/2 cup | 19.0 g |
| Sweet Potato, Whole Baked Cinnamon \& Brown Sugar | $\begin{aligned} & 1 / 4 \text { cup } \\ & 1 / 2 \mathrm{tsp} \end{aligned}$ | $\begin{aligned} & 11.8 \mathrm{~g} \\ & 2.25 \mathrm{~g} \end{aligned}$ | $\begin{aligned} & 1 / 2 \text { cup } \\ & 1 / 2 \text { tsp } \end{aligned}$ | $\begin{aligned} & 23.6 \mathrm{~g} \\ & 2.4 \mathrm{~g} \end{aligned}$ |
| Tomato, Raw 1 slice, medium (1/4" thick) | 1/8 cup -sliced | 0.9 g | 1/8 cup-diced | 0.9 g |
| Vegetable Blend, frozen (carrots, broccoli, and cauliflower)-California Blend | 1/4 cup | 4.1 g | 1/2 cup | 8.1g |
| Vegetable Mixed, frozen (carrots, corn, \& green beans)-Country Mix | 1/4 cup | 7.0 g | 1/2 cup | 14.0g |

# Page 2 of 2 EBRP NET CARBOHYDRATE COUNTS FOR FRUITS, VEGETABLES, AND HOLIDAY SEASON FOODS SEASONAL FOODS - Any new items are shaded for quick identification. 

1. Bean and Corn Salad $1 / 2$ cup $=27$ grams Carbohydrate
2. Chili, Beef \& Turkey 2.0 oz. serving $=6$ grams Carbohydrate
3. Cornbread, Whole Grain Dressing 1/2 cup $=20$ grams Carbohydrate
4. Cranberry Sauce $-1 / 8$ cup $=14.0$ grams Carbohydrate
5. Chicken Scampi w/ WG Spaghetti Pasta- (6-12) 1 cup $=26$ grams Carbohydrate
6. Chicken/Sausage Jambalaya (PK-8) $-2 / 3$ cup $=18$ grams Carbohydrate
7. Chili Mac $n$ Cheese (PK-5)- $2 / 3$ cup 18.0 grams Carbohydrate(6-12)-1 cup $=28$ grams Carbohydrate
8. Creamy Chicken Pasta Alfredo (PK-5) 2/3 cup $=27$ grams Carbohydrate (6-12) 1 cup $=32$ grams Carbohydrate
9. Fish Strips, Whole Grain (PK-5) 3 strips = 12 grams Carbohydrate
10. Fish, Catfish-Breaded Fillet Strips 2 strips (approx. 4oz. = 11.0 grams Carbohydrate
Commodity
11. Grilled Cheese Sandwich Bread (2 slices), 2oz. cheese (4 slices)
12. Jollof Rice(6-12) $1 / 2$ cup $=24$ grams Carbohydrate
13. Rice Dressing 1/2 cup $=20$ grams Carbohydrate
14. Rice Pilaf $-1 / 2$ cup $=22$ grams Carbohydrate
15. Salad, [Meat (Grilled Chicken), Lettuce, Cheese, \& Dressing]- (6-12) Choice ..... 22.5 grams
16. Salad, [Meat (Diced Ham), Lettuce, Cheese, \& Dressing]- (6-12) Choice ..... -13.5 grams
17. Salad, [Meat (Grilled Chicken), Lettuce, Cheese, Dressing, Mandarin Oranges \& Strawberries] (6-12) Choice ..... 21.0 grams
18. Sweet Potatoes (Canned) ..... 1/2 cup $=26$ grams Carbohydrate
19. Tuna Salad $-1 / 2$ cup $=5.5$ grams Carbohydrate
20. Turkey/Sausage Gumbo(PK-5)- $3 / 4$ cup $=10.5$ grams Carbohydrate

With $1 / 2$ cup Brown Rice (22g)
21. Turkey/Sausage Jambalaya
(6-12) -1 cup $=14$ grams Carbohydrate (PK-5) 2/3 cup 20g Carbohydrate
22. Whole Grain Saltine Crackers----------------------------------------2 packs (4 saltines) = 9 grams Carbohydrate 4 packs ( 8 saltines) $=18$ grams Carbohydrate
23. Whole Grain Pasta w/-
(PK-5) - $2 / 3$ cup $=22.6$ grams Carbohydrate Bolognese Sauce


[^0]:    All Calculations were researched and prepared by Fatrice Williams, RDN, LDN, Purchasing Specialist; Using the Nutrition Fact Sheets and Edison's Nutrient Analysis Program.

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