




Extended SNACK MENU – APRIL 2021

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Spring Break 	Spring Break 	Spring Break 	1. CSPP Hi Ho Crackers .5 oz. 1% White Milk ½ c.	2. CSPP Assorted Crackers .5 oz. 1% White Milk ½ c.
5. CSPP Kix Cereal ½ c. or 1 oz. 1% White Milk ½ c.	6. Graham Crackers .5 oz. 1% White Milk ½ c.	7. Waffle 1 ea. Banana ½ c. Water	8. Cheerios Cereal 1 oz. or ½ c. 1% White Milk ½ c.	9. Hi Ho Crackers .5 oz. Apple sliced ½ c. Water
12. Assorted Crackers .5 oz 1% White Milk ½ c.	13. WG Waffle 1 ea. Applesauce ½ c. Water	14. Graham Crackers .5 oz. 1% White Milk ½ c.	15. Bean Burrito 1 ea. 1% White Milk ½ c.	16. Hi Ho Crackers .5 oz. 1% White Milk ½ c.
19. Graham Crackers .5 oz. 1% White Milk ½ c.	20. Whl. Wht. Toast Bread ½ sl. w/margarine Tangerine ½ c. Water	21. Kix Cereal ½ c. or 1 oz. 1% White Milk ½ c.	22. Pancakes 1 ea. 1% White Milk ½ c.	23. Pretzels .5 oz. 1% White Milk ½
26 WG Waffles 1 ea. Frozen Strawberry ½ c. Water	27. Bean Burrito 1 ea. 1% White Milk ½ c.	28. Assorted Crackers .5 oz. 1% White Milk ½ c.	29. Graham Crackers .5 oz. 1% White Milk ½ c.	30. Hi Ho Crackers .5 oz. 1% White Milk ½ c.

Please cut all fresh fruit.

Use Whole Wheat or Multi-Grain products

This Institution is equal opportunity provider.

* Use up items from emergency supply and restock (first in first out) with dates.

Día extended Menú abril 2021

	MARTES	MIÉRCOLES	JUEVES	VIERNES
Spring Break 	Spring Break 	Spring Break 	1. CSPP Galletas Hi Ho Leche blanca 1%	2. CSPP Surtido Galletas Leche blanca 1%
5. CSPP Cereal Kix Leche blanca 1%	6. Galletas de miel Leche blanca 1%	7. Waffle Plátano Ague	8. Cereal Cheerios Leche blanca 1%	9. Galletas Hi Ho Tiras de Manzana Agua
12. Surtido Galletas Leche blanca 1%	13. Waffle GE Puré de manzana Agua	14. Galletas de miel Leche blanca 1%	15. Burrito de frejoles Leche blanca 1%	16. Galletas Hi Ho Leche blanca 1%
19. Galletas de miel Leche blanca 1%	20. Pan trigo tostado Mandarín Agua	21. Cereal Kix Leche blanca 1%	22. Panqueques Leche blanca 1%	23. Pan seca Pretzel Leche blanca 1%
26. Waffle GE Fresas congelado Agua	27. Burrito de frijoles Leche blanca 1%	28. Surtido de Galletas Leche blanca 1%	29. Galletas de miel Leche blanca 1%	30. Galletas Hi Ho Leche blanca 1%

Favor de cortar toda la fruta fresca para nuestros niños. Todos los panes son de trigo integral o multi-grano.

Esta institución es un proveedor que ofrece igualdad de oportunidades.





MENU PLANNING WORKSHEET Extended Day

Week of 4-1-21 & 4-2-21

estimated meals served: Children 10 Adults 2

Weekly Refrigerator Temperatures _____ °F _____ Int.

DATE:	Snack Item and Serving Size:	Actual Served:	CACFP Minimum Amount Required	Scale Weight:	Purchased Units:	Amount Served:	Amounts of Leftovers:
# of Children	Milk Substitutions ½ c.	Soy Milk: _____	Lactose Free: _____		Name of Other:		
4-1-21	Hi Ho Crackers .5 oz.	<i>#of Children:</i>	6 oz.				
	1% White Milk ½ c. or 4 oz.	<i>#of Adults:</i>	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk: _____	Lactose Free: _____		Name of Other:		
4-2-21	Assorted Crackers .5 oz.	<i>#of Children:</i>	6 oz.				
	1% White Milk ½ c. or 4 oz.	<i>#of Adults:</i>	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		

Teacher Dir: _____ Date: _____

Reviewer: _____ Date: _____

Menu Change Notice: You must first inform your Nutrition Assistant and get approval.

Center: _____

Reason for Changes/substitutions: _____

FPC Breakfast menu

FPC Lunch Menu

HS PM Snack Menu

HS Extended Snack Menu

Changes & Dates : _____

Changes & Dates : _____

Changes & Dates : _____

TD/CD signature: _____

Approved by: _____

Make a copy for your own file and send in the original weekly.
All substitutions must be written on Posted Menu, and Menu Planning Worksheet.

Write in your nutrition assistant's name.



MENU PLANNING WORKSHEET Extended Day

Week of 4-5-21 thru 4-9-21

estimated meals served: Children 10 Adults 2

Weekly Refrigerator Temperatures _____ ° F _____ Int.

DATE:	Snack Item and Serving Size:	Actual Served:	CACFP Minimum Amount Required	Scale Weight:	Purchased Units:	Amount Served:	Amounts of Leftovers:
4-5-21	Kix Cereal ½ c. or 1 oz.	#of Children:	6 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk_____	Lactose Free_____		Name of Other:		
4-6-21	Graham Crackers .5 oz.	#of Children:	6 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk_____	Lactose Free_____		Name of Other:		
4-7-21	Waffle 1 ea.	#of Children:	12 @ 1 ea.				
	Banana ½ c.	#of Adults:	3.5 lbs.				
	Water		-				
# of Children	Milk Substitutions ½ c.	Soy Milk_____	Lactose Free_____		Name of Other:		
4-8-21	Cheerios Cereal 1 oz. or ½ c.	#of Children:	12 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk_____	Lactose Free_____		Name of Other:		
4-9-21	Hi Ho Crackers .5 oz.	#of Children:	6 oz.				
	Apple slices. ½ c.	#of Adults:	1.75 lbs.				
	Water	:	-				
# of Children	Milk Substitutions ½ c.	Soy Milk_____	Lactose Free_____		Name of Other:		

Teacher Dir: _____ Date: _____ Reviewer: _____ Date: _____

***Use up items that are in your emergency supply (first in first out) by dates and remember to restock for any emergency that may come up. Must have grain or fruit (one item with milk) or (2 items,-a grain & fruit with water) record all items used. Post what was used**

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Center: _____

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MENU PLANNING WORKSHEET Extended Day

Week of 4-12-21 thru 4-16-21

estimated meals served: Children 10 Adults 2

Weekly Refrigerator Temperatures _____ ° F _____ Int.

DATE:	Snack Item and Serving Size:	Actual Served:	CACFP Minimum Amount Required	Scale Weight:	Purchased Units:	Amount Served:	Amounts of Leftovers:
4-12-21	Assorted Crackers .5 oz.	#of Children:	6 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-13-21	WG Waffle 1 ea.	#of Children:	12 @ 1 ea.				
	Applesauce ½ c.	#of Adults:	1 - 48 oz. jars				
	Water		-				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-14-21	Graham Crackers .5 oz.	#of Children:	6 oz.				
	1% White Milk ½ c. or 4 oz.		½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-15-21	Bean Burrito 1 ea.	#of Children:	12 @ 1 ea.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-16-21	Hi Ho Crackers .5 oz.	#of Children:	6 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		

Teacher Dir: _____ Date: _____

Reviewer: _____ Date: _____

Menu Change Notice: You must first inform your Nutrition Assistant and get approval.

Center: _____

Reason for Changes/substitutions: _____

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HS PM Snack Menu

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Changes & Dates : _____

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MENU PLANNING WORKSHEET Extended Day

Week of 4-19-21 thru 4-23-21

estimated meals served: Children 10 Adults 2

Weekly Refrigerator Temperatures _____ ° F _____ Int.

DATE:	Snack Item and Serving Size:	Actual Served:	CACFP Minimum Amount Required	Scale Weight:	Purchased Units:	Amount Served:	Amounts of Leftovers:
4-19-21	Graham Crackers .5 oz.	#of Children	6 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-20-21	Whl. Wheat Bread Toast ½ sl.	#of Children:	6 @ ½ sl. Ea.				
	Margarine .1 oz.	#of Adults:	1.4 oz.				
	Tangerine ½ c.		3.25 lbs.				
	Water		-				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-21-21	Kix Cereal 1 oz. or ½ c.	#of Children:	12 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-22-21	Pancakes 1 ea.	#of Children:	12 @ 1 ea.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		
4-23-21	Pretzels .5 oz.	#of Children:	6 oz.				
	1% White Milk ½ c. or 4 oz.	#of Adults:	½ gal.				
# of Children	Milk Substitutions ½ c.	Soy Milk _____	Lactose Free _____		Name of Other:		

Teacher Dir: _____ Date: _____

Reviewer: _____ Date: _____

Menu Change Notice: You must first inform your Nutrition Assistant and get approval.

Center: _____

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HS PM Snack Menu

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Changes & Dates : _____

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Approved by: _____

Write in your nutrition assistant's name.



MENU PLANNING WORKSHEET Extended Day

Week of 4-26-21 thru 4-30-21

estimated meals served: Children 10 Adults 2

Weekly Refrigerator Temperatures _____ ° F _____ Int.

DATE:	Snack Item and Serving Size:	Actual Served:	CACFP Minimum Amount Required	Scale Weight:	Purchased Units:	Amount Served:	Amounts of Leftovers:
4-26-21	WG Waffle 1 ea.	<i>#of Children</i>	12 @ 1 ea.				
	Frozen Strawberries ½ c.	<i>#of Adults:</i>	4 – 16 oz. bags				
	Water		-				
# of Children	Milk Substitutions ½ c.	<i>Soy Milk</i> _____	Lactose Free _____		Name of Other:		
4-27-21	Bean Burritos 1 ea.	<i>#of Children:</i>	12 @ 1 ea.				
	1% White Milk ½ c. or 4 oz.	<i>#of Adults:</i>	½ gal.				
# of Children	Milk Substitutions ½ c.	<i>Soy Milk</i> _____	Lactose Free _____		Name of Other:		
4-28-21	Assorted Crackers .5 oz.	<i>#of Children:</i>	6 oz.				
	1% White Milk ½ c. or 4 oz.	<i>#of Adults:</i>	½ gal.				
# of Children	Milk Substitutions ½ c.	<i>Soy Milk</i> _____	Lactose Free _____		Name of Other:		
4-29-21	Graham Crackers .5 oz.	<i>#of Children:</i>	6 oz.				
	1% White Milk ½ c. or 4 oz.	<i>#of Adults:</i>	½ gal.				
# of Children	Milk Substitutions ½ c.	<i>Soy Milk</i> _____	Lactose Free _____		Name of Other:		
4-30-21	Hi Ho Crackers .5 oz.	<i>#of Children:</i>	6 oz.				
	1% White Milk ½ c. or 4 oz.	<i>#of Adults:</i>	½ gal.				
# of Children	Milk Substitutions ½ c.	<i>Soy Milk</i> _____	Lactose Free _____		Name of Other:		

Teacher Dir: _____ Date: _____

Reviewer: _____ Date: _____

Menu Change Notice: You must first inform your Nutrition Assistant and get approval.

Center: _____

Reason for Changes/substitutions: _____

FPC Breakfast menu

FPC Lunch Menu

HS PM Snack Menu

HS Extended Snack Menu

Changes & Dates : _____

Changes & Dates : _____

Changes & Dates : _____

TD/CD signature: _____

Approved by: _____

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Write in your nutrition assistant's name.

All substitutions must be written on Posted Menu, and Menu Planning Worksheet.

EXTENDED DAY GROCERY LIST

Dates: 4-1-2021 & 4-2-2021

Class size: 10 children /2 adults

Date:	Purchased Units	PM - Grocery List
	-	
4-1-21	6 oz.	Hi Ho Crackers
	2 - ½ gals.	1% White Milk - total for the week*
4-2-21	6 oz.	Assorted Crackers
	*	1% White Milk

Date: 4-5-21 thru 4-9-21

Class size: 10 children /2 adults

Date:	Purchased Units	PM - Grocery List
4-5-21	12 oz.	Kix Cereal
	3 - ½ gals.	1% White Milk - total for the week*
4-6-21	6 oz.	Graham Crackers
	*	1% White Milk
4-7-21	12 @ 1 ea.	Waffle
	3.5 lbs.	Banana
	*	Water
4-8-21	12 oz.	Cheerios Cereal
	*	1% White Milk
4-9-21	6 oz.	Hi Ho Crackers
	1.75 lbs.	Apple - cut into slices
	-	Water

Dates: 4-12-21 thru 4-19/6-21

Class size: 10 children /2 adults

Date:	Purchased Units	PM - Grocery List
4-12-21	6 oz.	Assorted Crackers
	4 - ½ gals.	1% White Milk - Total for the week*
4-13-21	12 @ 1 ea.	WG Waffle
	1 - 48 oz. jars	Applesauce
	*	Water
4-14-21	6 oz.	Graham Crackers
	*	1% White Milk
4-15-21	12 @ 1 ea.	Bean Burritos
	*	1% White Milk
4-16-21	6 oz.	Hi Ho Crackers
	*	1% White Milk

MAKE SURE YOU HAVE EMERGENCY MEAL COMPONENTS IN YOUR STORAGE UNIT; make sure to rotate out your emergency meal components. Keep it fresh.

Place a pitcher of water in advance in refrigerator for cool water for snack use.

EXTENDED DAY GROCERY LIST

Dates: **4-19-21 thru 4-23-21**

Class size: 10 children /2 adults

Date:	Purchased Units	PM - Grocery List
4-19-21	6 oz.	Graham Cracker
	4 - ½ gals.	1% White Milk - total for the week*
4-20-21	6 @ ½ sl. Ea.	Whole Wht. Bread - toast, use margarine as a condiment
	3.25 lbs.	Tangerine
	-	Water
4-21-21	12 oz.	Kix Cereal
	*	1% White Milk
4-22-21	12 @ 1 ea.	Pancakes
	*	1% White Milk
4-23-21	6 oz.	Pretzels
	*	1% White Milk

Dates: **4-26-21 thru 4-30-21**

Class size: 10 children /2 adults

Date:	Purchased Units	PM - Grocery List
4-26-21	12 @ 1 ea.	WG Waffles
	4 - 16 oz. bags	Frozen Strawberries
	-	Water
4-27-21	12 @ 1 ea.	Bean Burritos
	4 - ½ gals.	1% White Milk - total for the week*
4-28-21	6 oz.	Assorted Crackers
	*	1% White Milk
4-29-21	6 oz.	Graham Crackers
	*	1% White Milk
4-30-21	6 oz.	Hi Ho Crackers
	*	1% White Milk

MAKE SURE YOU HAVE EMERGENCY MEAL COMPONENTS IN YOUR STORAGE UNIT;

Make sure to rotate out your emergency meal components. Keep it fresh.

Place a pitcher of water in advance in refrigerator for cool water for snack use.