## SOUTH CAROLINA MENU CHECKLIST Meal Pattern - Salad Bar/Hot Bar Choice

## Menu Components to be Offered

Menu development should be based on participant preferences and how you plan to use your salad bar: Full Bar: Includes protein (e.g. chicken, fish, and egg), vegetables, fruit, and grains. These items create the full meal excluding beverages. Dairy items may be provided on the bar (shredded cheese, cottage cheese, yogurt, etc.) or it could be provided separately (example: 8 oz carton of milk)
Fruit and Vegetable Bar: Participants choose their own options for a side salad or a fruit plate. These items are selected as an addition to the rest of their meal.
A food item in one or more food group can only be classified once as meeting the requirement for a meal. For example: shredded cheese can be counted as a Dairy or a Protein source, not both.

| Choice Daily Offerings |  |  |
| :---: | :---: | :---: |
| Bar Type Full Bar Fruit and Vegetable Bar | FOOD GROUP OR SUBGROUP | Criteria Met Х |
| Vegetables | At least one leafy green provided (applies to salad bars) | $\square$ |
| (subgroups) Dark-Green |  |  |
| Red \& Orange | At least three vegetable choices (includes leafy greensapplies to salad bars) | $\square$ |
| Beans, Peas, Lentils |  |  |
| Starchy Vegetable | Minimum of two vegetable subgroups offered | $\square$ |
| Other Vegetables |  |  |
| Fruits | Minimum of one fruit choice | $\square$ |
| Grains | Minimum of one grain choice | $\square$ |
| Dairy and Alternates | At least one serving | $\square$ |
| Protein Foods | At least two protein choices | $\square$ |
| Vitamin A- good sources* | At least one high Vitamin A source provided (can be from fruits and/or vegetables) | $\square$ |
| Vitamin C- good sources* | At least one high Vitamin C source provided (can be from fruits and/or vegetables) | $\square$ |
| Fat/Oils | At least one salad dressing | $\square$ |
| Dessert | Optional | $\square$ |
| Beverage | Optional | $\square$ |

## Prepared by:

I certify that these menus meet the nutrition requirements as specified in the SCDOA Meal Specifications for compliance with the DGA-1/3 DRIs.
$\qquad$ Effective date: $\qquad$ to $\qquad$

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