

Introduction

The United States Department of Agriculture Food and Nutrition Service (FNS) convened a task force in 1993 to prepare this manual which is intended to assist Child and Adult Care Food Program (CACFP) personnel in providing quality, nutritious meals which comply with CACFP meal pattern requirements. The task force was made up of local family day care providers, child care center directors, sponsoring organization directors and nutritionists, State Department of Education technical staff and USDA Food and Nutrition Service specialists.

This manual contains sections on nutrition, recipe modification, food labeling, feeding infants, food handling and sanitation, cultural foods, recipe evaluation and crediting foods. This fourth edition incorporates revisions to meet the 2000 Dietary Guidelines for Americans. It also reflects yield changes based on the Food Buying Guide for Child Nutrition Programs, 2001. Additional revisions were made based on comments from many CACFP professionals to ensure that charts and instructions are inclusive and easy to use.

USDA commends all task force members for contributing their time and energy to make this a successful guide. Special thanks to the Dietary Guidance Working Group, the Food and Nutrition Service Center for Policy and Promotion staff and State agency staff for reviewing the document.

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