# The Edible Editorial

January 2024

## Offering Water in the USDA Child and Adult Care Food Program

Food and Nutrition Services, U.S. Department of Agriculture

In the Child and Adult Care Food Program (CACFP), centers and homes are required to offer water to children throughout the day. Water is not a meal component in the CACFP. There is no minimum serving amount for water. However, water may be served:

- Together with meals and snacks
- In between meals and snacks
- As requested by the child.

#### **Water and Health**

Drinking enough water is important for good health. Drinking water can prevent dehydration, a condition that can cause the body to overheat. It can also help prevent constipation. If fluoridated, drinking water can help prevent dental cavities.

There is no recommendation from the Dietary Guidelines for Americans on the amount of plain water children and adults need each day. Children and adults can meet their needs for water through foods and drinks. People may need to drink more water during hot or cold weather when exercising.

#### **A Note About Infants**

Infants usually do not need to drink plain water until they are at least 6 months old. Once an infant has started eating solid foods, small amounts of plain, fluoridated water may be offered to the infant in a cup. Consult with the parents or guardians of older infants regarding whether small amounts of water should be offered.

## **Meal Planning and Water**

In the CACFP, milk is an important meal component. Milk provides important nutrition for both children and adults.

- Under the CACFP meal pattern for children, you may not serve water instead of milk at meals.
   However, water may be served at the table along with the milk.
- Under the CACFP meal patterns for children, only two meal components are required at snack. If milk is not offered as one of the two required components, consider offering water with the snack.

### **Making Water Available**

You can make water available throughout the day by:

- Placing closed pitchers of water and cups where program participants can reach them. Use pitchers that are small enough for children to lift and pour.
- Putting cups beside a sink, water fountain, or other er source of drinking water. Or, pour and offer cups of water to

the day.

children through

 If drinking fountains are too tall for children, use a sturdy stool to allow children to reach them.



## **CACFP Training for Home and Center Based Day Cares**

All grain products served in the CACFP must be made with enriched or whole grain meal or flour (7 CFR 226.20(a)(4)(i)), or bran or germ in order to be creditable

INGREDIENTS: ENRICHED FLOUR [UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), NIACIN (VITAMIN B3), FOLIC ACID], WATER, YEAST, WHEAT GLUTEN, RESISTANT CORN STARCH, SUGAR, SOYBEAN OIL, POTATO FLAKES, SALT, POTATO FLOUR, MONOGLYCERIDES, CALCIUM PROPIONATE (A PRESERVATIVE), VINEGAR, SODIUM STEAROYL LACTYLATE, WHEAT STARCH, DEXTROSE, NATURAL FLAVORS, CALCIUM SULFATE, CITRIC ACID, CALCIUM PHOSPHATE, ASCORBIC ACID, MODIFIED WHEY, SESAME.

CONTAINS WHEAT, MILK, AND SESAME INGREDIENTS.

When the first ingredient of the grain product says "enriched flour" - this product is creditable as a grain. It is <u>NOT</u> a whole grain rich item.

When the first ingredient of the grain product says "whole grain wheat flour"-this product is creditable as a grain. This <u>IS</u> creditable as a whole grain rich item.

INGREDIENTS: WHOLE GRAIN WHEAT FLOUR, WATER, YEAST, SUGAR, WHEAT GLUTEN, SOYBEAN OIL, HONEY, CULTURED WHEAT FLOUR, SALT, MOLASSES, VINEGAR, MODIFIED WHEY, WHEAT STARCH, CITRIC ACID, SESAME; TOPPED WITH WHEAT BRAN.

CONTAINS WHEAT. MILK. AND SESAME INGREDIENTS.

INGREDIENTS: Corn, Vegetable Oil (Corn, Canola, and/or Sunflower Oil), and Salt.

When the first ingredient of the grain product does not specify "enriched" or "whole" - this product is <u>NOT</u> a creditable grain. It does not contribute to the CACFP meal pattern.

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1. mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410; or

2. fax: (833) 256-1665 or (202) 690-7442; or email: program.intake@usda.gov

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## **Quick Pide (Turkish Flatbread) Bites**

CACFP Crediting Information: 1/2 pide = 1/2 oz. grain and 1/2 oz. meat/meat alternate

## Ingredients:

1 package enriched pizza dough

1 1/4 cups spinach, finely chopped

1 1/4 cups shredded mozzarella cheese

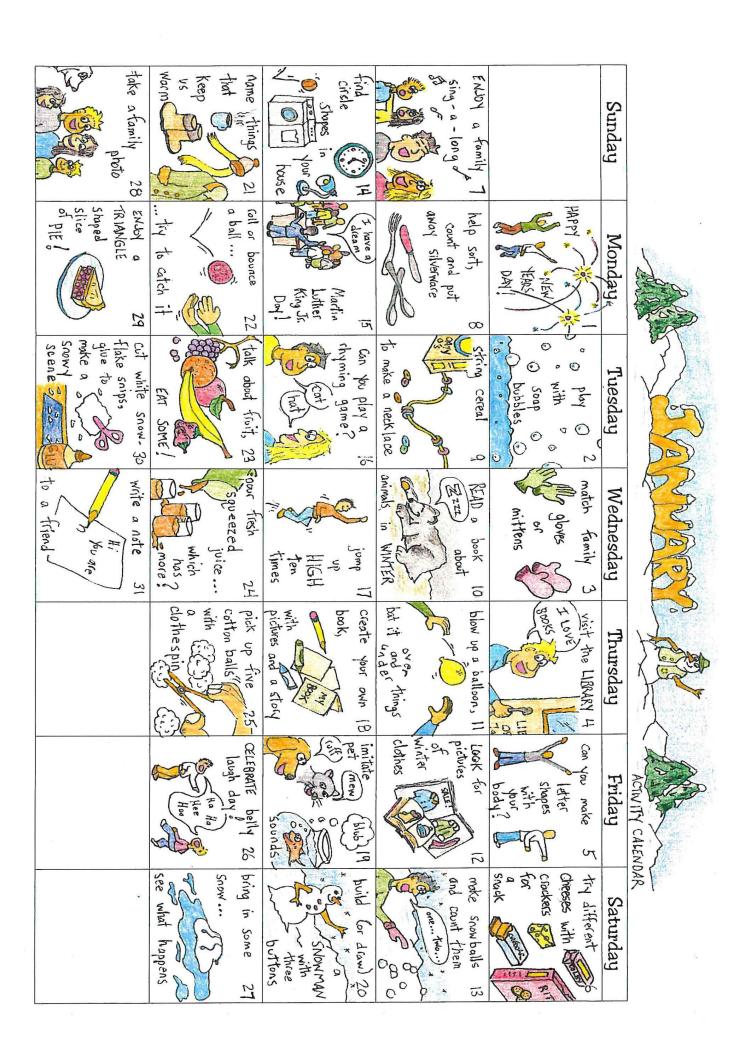
1/3 cup feta cheese, crumbled



#### Instructions:

- 1. Preheat oven to 425 degrees F if using a non-stick baking sheet. 450 degrees F if using a regular, lightly greased baking sheet.
- 2. Separate the pizza dough into 5 round balls.
- 3. Roll out each dough ball into long, flat oval shapes.
- 4. Place 1/4 cup chopped spinach in the center of each dough, spreading it in the oval pattern but leaving about 1 inch on all sides.
- 5. Repeat with 1/4 cup of cheese and 1 Tbsp. of feta for each pide.
- 6. Fold the edges of the dough about 1/2 inch and pinch the sides of each dough together to make it look like a boat.
- 7. Bake for 12-15 minutes or until the edges are golden brown. Cut in half and serve warm.







# MEAL REQUIREMENTS Ages 3-5

BREAKFAST must contain milk, fruit or vegetable, and grain. A meat/meat alternate may be served in place of grains a maximum of 3 times a week.

3/4 cup Low/Fat-Free Milk

1/2 cup Fruit, Vegetable or Both

1/2 oz eg Grains



Low/ Fat-Free Milk BREAKFAST

## LUNCH OR SUPPER must contain

all 5 components. A second vegetable may take the place of fruit, as long as it is two different kinds of vegetables.

3/4 cup Low/Fat-Free Milk

1/4 cup Fruit

1/4 cup Vegetable Grains 1/2 oz eq

1 1/2 oz Meat/Meat Alternate

SNACK requires a selection of 2 of the 5 components.

1/2 cup Low/Fat-Free Milk

1/2 cup Fruit

1/2 cup Vegetable

1/2 oz eq Grains

Meat/Meat Alternate 1/2 oz





Don't forget to offer

## Name



# Winter Number Mittens



Write the missing numbers in each row.

