

**CHECKLIST FOR NUTRIENT STANDARD MENU PLANNING SOFTWARE  
PROGRAMS (CN15 Version)**

Program Name: \_\_\_\_\_ Version number: \_\_\_\_\_

Company: \_\_\_\_\_

Completed by: \_\_\_\_\_ Phone number: \_\_\_\_\_

Email address: \_\_\_\_\_

Date Checklist Evaluation Form Completed: \_\_\_\_\_

This checklist is intended to assist software developers in developing a software program to meet the specifications and requirements for Nutrient Standard Menu Planning (NSMP). This document supplements the specifications document, **SCHOOL FOOD SERVICE SOFTWARE SYSTEM (SFSSS): Specifications and Functional Requirements Document For Nutrient Standard Menu Planning Software Programs**. This checklist does not include all aspects of the specifications document, but does provide a means of checking software programs for the major requirements described in the specification document.

When the software developer is ready to submit the software program, the developer first completes this preliminary checklist evaluation form. The developer must:

- 1) Complete this form to document that the preliminary checklist evaluation was completed.
- 2) Explain how each requirement was met in the program by adding the location of the required function or a brief description of how each requirement is met.

For further information about the specifications and requirements, refer to the specifications document, guidance documents, and other documents posted on the Healthy Meals Resource System Web site at:

<http://healthymeals.nal.usda.gov/softwareupport.html>

Contact the Software Evaluation Coordinator for information about any recent updates to the requirements and with questions about the requirements for NSMP.

Food items, recipes, and menus are designed to test the functions and limits of the software program and may not reflect actual data used in school food service.

		<b>Meets Requirement?</b> (circle yes or no)	
<b>1. Child Nutrition Database (CN-D)</b>			
<b>Are all of the appropriate files and fields from the CN-D available to the user?</b> (last food in CN15 is CND# 118913 All Natural Sausage Links; Fully cooked and browned)		YES	NO
a. Food Items in the CN Database		YES	NO
i. Standard reference foods? (Find Child Nutrition Database number (CND#1179 -- Sour cream, light).		YES	NO
ii. USDA standardized recipe foods? (Find CND#50190 -- Potato, Scalloped, prepared from fresh potatoes; with margarine & fresh onions).		YES	NO
iii. Manufacturer's food items? (Find #112680, Beans, Barbecued, Canned; 6/#10(108 oz); as purchased, #108720 – Dessert toppings; Dessert topping, strawberry syrup, rtu, 4/1gal; as purchased)		YES	NO
iv. USDA Food Distribution Program foods (formerly Commodity Foods)? (Find #50451 -- Rice, long grain, brown, cooked, without salt [B545]).		YES	NO
v. "Commodity or recipe code" field is shown, populated, and Searchable?. (required with CN15)		YES	NO

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

b. Changes to Data in the CN-D

- |     |  |     |    |
|-----|--|-----|----|
| i.  | Has the current release of the CN-D been implemented correctly?  | YES | NO |
|     | a) food items <b>added</b> [#118906 - Chips, tortilla, baked, 72/.875 oz; as purchased]  |     |    |
|     | b) <b>modified</b> [#50426 - Turkey, breast, deli-style, cooked then frozen, no more than 10% added ingredients (water, salt, sugar, binders and phosphates) [100121, A549]]                           |     |    |
|     | c) <b>removed</b> [#4334 -- Oil, vegetable, type C (commodity)]?   |     |    |
| ii. | Does the program's database include the <b>discontinued</b> ("d") foods from the CN-D [#50472 - Beans, pinto, mature seeds, canned dry beans, whole, solids and liquids, packed in salt water [A079]]? | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

c. Nutrient Data in the CN-D

- |      |   |     |    |
|------|---|-----|----|
| i.   | Is all data from the NUTVAL file linked to the corresponding FDES file items?   | YES | NO |
| ii.  | Are missing values marked as such and the code defined in a key ?   | YES | NO |
| iii. | Are zeros only used for true zero values?   | YES | NO |
| iv.  | Is modified nutrient data updated in the software program? [#50426 - Turkey, breast, deli-style, cooked then frozen,... (calories – 123.46, cholesterol -- 61.73 mg, protein – 19.4 g, sodium – 793.65 mg)] | YES | NO |

**How are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

- |     |  |     |    |
|-----|--|-----|----|
| d.  | Supporting Files in the CN-D   |     |    |
| i.  | Is the Buying Guide (BUYGD) information available as a reference in the food item entry (required) and recipe development (recommended) functions? Is the BYGDLNK file implemented for singular and multiple links [Buying Guide Code (BGC) 887 to CND# 1019; BGC 520, 523, 524 to CND#5188, and BGC 419 to CND#s 1012, 1014, 1015, 1016, 1036, 1037]?   | YES | NO |
| ii. | Are the measure descriptions and associated gram weights from the Gram Weights and Measure Descriptions File (WGHT), referred to as the Weights file, connected to the appropriate CN-D numbers and available at recipe development and menu planning? Is the full measure description available to the user? Is the source of the measure clearly defined (e.g. USDA vs. locally-added [user- or developer-added])? Is the user able to add measures for CN-D (not required)? | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

e.	Additional CN-D Requirements		
i.	Are food items categorized by USDA categories or other grouping system?	YES	NO
ii.	Are the CND# and full long description displayed whenever the user must select or fully identify a food item, e.g. menu planning and recipe development (recommend manufacturer, and product code, too)?	YES	NO
iii.	Is the source of the item clear to the user? The user should be able to easily identify USDA items from the CN-D Developer-added or user-added items should be identified as such.	YES	NO
iv.	Is the information provided by the CN-D regarding a food item locked? (The user should not be able to edit or delete CN-D data.)	YES	NO
v.	Can the nutrient analysis of all food items from the CN-D be displayed and printed? Does the report list all required nutrients and the measure with which these nutrients are associated (e.g. per 100 g, per serving, etc.)? Can the user request food items by description, CND# (or ID#), or category? (This can be same report as required in Part 3.)	YES	NO
iv.	Are there appropriate length fields available, especially for description, ID# (CND#, category, manufacturer, product code, and source of nutrient data (USDA, local, vendor)? (See <i>System Components and File Formats</i> document)?	YES	NO

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

## 2. Create, Update, and Save Food Items to the Local Database

### a. Enter Food Items into the Local Database

Enter the following local food item for Biscuit with Egg and Ham.

Biscuit with Egg and Ham

Description: Biscuit w/egg & ham

Food ID#: 900000

Brand Name: Superior

Product Code: 123456789012345

Food Category: Breakfast Entree

Source of Nutrient Data: Manufacturer Fact Sheet

Serving Weights and Measures: 1 biscuit = 192 g

Nutrients per 100 g:

WATER	54.66	g
CALORIES	230	Kcal
PROTEIN	10.64	g
FAT	14.08	g
CARBOHYDRATE	15.79	g
FIBER	0.07	g
ASH	2.31	g
CALCIUM	115	mg
IRON	2.37	mg
SODIUM	166	mg
VITAMIN A	125	RE
	455	IU
SAT. FAT	4.358	g
CHOLESTEROL	156	mg

- i. Can the user enter the gram weight of the serving size upon which the nutrient data is based? YES NO
- ii. Can the user enter the nutrient values per 100 g? Per serving? YES NO  
Can the software program convert the user-entered nutrient data to "nutrients per 100 grams" and nutrients per other units of measure?

iii. Are there at least 5 digits and 3 decimal places available for entry of nutrient values?	YES	NO
iv. Is the user able to enter both RE and IU values for Vitamin A? If only one Vitamin A value is available, is the 1 RE to 5 IU conversion of the other value automatically calculated?	YES	NO
v. Are error messages displayed whenever the user attempts to enter inappropriate information, e.g. the weight of components different from the base weight (+/- 10%), the caloric value calculated from grams of protein, fat and carbohydrate different from the total calories (+/- 10%), saturated fat greater than total fat)?	YES	NO
vi. Is the source of the data shown to the user?		
vii. Are the identification numbers (ID#s) used for the local food items outside of the range of numbers used by the CN-D?	YES	NO
viii. Are missing values marked as such and the code defined in Key ?	YES	NO
ix. Are zeros only used for true zero values?	YES	NO

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

- b. **Enter Nutrient Data from Food Labels into the Local Database** YES NO

Enter the following food item from the label information.

Low Fat Granola Bar

Description: Granola Bar, Low fat  
 Food ID#: 900001  
 Brand Name: Webster  
 Product Code: 234567890123451  
 Food Category: Snack Foods  
 Source of Nutrients Data: Manufacturer Food Label  
 Serving Weights and Measures: 1 bar = 21 g

Nutrients per serving (21 g):

CALORIES	80	Kcal
PROTEIN	2	g
FAT	2.0	g
CARBOHYDRATE	16	g
FIBER	1.0	g
SODIUM	60	mg
SAT. FAT	0	g
CHOLESTEROL	0	mg
ASH	missing	
CALCIUM	0	%DRV
IRON	10	% DRV
VITAMIN A	10	% DRV

- I. Is the software able to convert %DRV (Daily Reference Value) to nutrient values per serving in appropriate units? Is user only able to enter %DRV for vitamin A in IU (not for RE)? YES NO
- II. Are nutrient values per serving able to be converted to nutrients/100 g? YES NO
- III. Are missing values marked as "missing" rather than as zero values on all nutrient analysis reports containing this product (recipes, menus, etc.)? YES NO

**How are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

- |    |   |     |    |
|----|---|-----|----|
| c. | <b>Edit Food Items in the Local Database</b><br>Can the user-entered nutrient values be edited? | YES | NO |
| d. | <b>Delete Food Items in the Local Database?</b><br>Can the user-entered food item be deleted?   | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

**3. Food Item Nutrient Analysis Report**

- |  |     |    |
|--|-----|----|
| Can a report with the nutrient analysis of all food items in the program's database (CN Database and local) be created? Does the report list all required nutrients and the measure with which these nutrients are associated (e.g. per 100 g, per serving, etc.)? (Including CN Database items on this report meets the requirement under Part 1ev. | YES | NO |
|--|-----|----|

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

#### 4. Production Recipes

Enter the following recipe for Salisbury Steak.

##### Salisbury Steak

Recipe Name: Salisbury Steak

Recipe Code Number: 60003

Recipe Category: Main Dish, Entree

Serving Weights and Measures:

Number of Servings: 100 servings

Serving Size/Description: 1 patty

Grams per serving: Software should calculate to 80 g.

Moisture Gain/ Loss = -14%

Fat Gain/Loss = -5%

Type of Fat: CND# 4550, Shortening, frying (heavy duty), beef tallow

Provides: 2.5 oz meat

##### Food Ingredients:

23567	Beef, ground, 85% lean/15% fat, raw	17 lb
8120	Cereals; oats, regular, quick and instant, w/o fortification, dry	1 lb + 8 oz
1123	Eggs; whole, raw, fresh, frozen	10 1/2 oz
14429	Water, Municipal	2 C
6475	Soup, Beef Broth or Bouillon, Powder, or granules prepared w/water	2 C
1091	Milk; dry, skim, nonfat solids, regular, w/o added Vitamin A oz	4 1/2
11284	Onions; dehydrated flakes	3.5 oz
2029	Parsley; dried	1/2 C
2030	Pepper, Black	1 TB

Preparation Instructions: Combine all ingredients and bake at 350 F.

a.	Are there fields to enter the recipe name, recipe code number, recipe category, number of servings (yield), serving size/description, grams per serving, food ingredient, ingredient measure/amount, percent moisture gain/loss, percent fat gain/loss, type of fat gained or lost, “provides” statement (optional), and preparation instructions?	YES	NO
b.	Is the user prompted or instructed to enter recipes using the Yield Factor Method for nutrient analysis purposes?	YES	NO
c.	Are the ingredient sequence number and grams per serving automatically calculated by the software?	YES	NO
d.	Is the entered information able to be edited/deleted? Can the entire recipe be deleted?	YES	NO
e.	Can the user search for the newly entered recipe by recipe name, recipe code number, and category?	YES	NO
f.	Can a Recipe Report be created which contains the recipe code number, recipe name, serving/portion size, yield of the recipe based on number of servings, ingredients, the amount of each ingredient in units appropriate for food service (fractions, not decimals), preparation instructions, and nutrient value of the recipe per serving?	YES	NO
g.	Can a Recipe Nutrient Composition Report be created containing the nutrient value contributed by each ingredient and the total nutrient value of the recipe per serving?	YES	NO

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

h.	Can the yield of the recipe be adjusted from 100 servings to 425 servings? To 25 servings?	YES	NO
i.	Does the base recipe remain intact so that rounding errors, which occur during yield adjustment, will not erode the base recipe?	YES	NO
ii.	Are the measures in the adjusted recipe appropriately rounded? Are measurement conversions accurate and appropriate?	YES	NO
iii.	Is the format readable and understandable to food service employees?	YES	NO
iv.	Are fractions used instead of decimals?	YES	NO
i.	Is there a Recipe/Ingredient Cross Reference report that identifies recipes that contain a certain food ingredient? Can the user search by CND# and food item description?	YES	NO

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

## 5. Measure Conversions

Does the software automatically convert measures for weight and volume (if available) at all levels: food item entry, recipe development, and menu planning?	YES	NO
a. Are all universal weights (oz, lb, g) available?	YES	NO
b. If one volume measure is provided, are all universal volumes (teaspoon, tablespoon, cup, pint, quart, and gallon) available?	YES	NO
c. Does the software automatically convert a smaller measure to a larger measure when appropriate (yield adjustment)?	YES	NO
d. Are fluid ounce, milliliter, and liter only used if a value is provided in the Weights file or entered by the user?	YES	NO
e. Is parenthetical information (information in parenthesis behind a Weights file measure description) removed or edited to be correct when the measure is converted or used as a multiple or fraction of this measure? For example, for CND# 1053 one weights file description is "cup, fluid (yields 2 cups whipped)". The "(yields 2 cups whipped)" is the auxiliary information and it becomes incorrect if the unit of measure is converted to other units of measure or a multiple/fractional amount is used.	YES	NO

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

## 6. Creation of Menus

Create the attached menu for Key High School.

- |   |     |    |
|---|-----|----|
| a. Are there fields to enter cycle number, week, cycle day (1, 2, etc.), calendar day (Sun-Sat), month, calendar date, meal, location/site, age/grade, feeding figure (total number served), and the nutrient standard for age group and meal (e.g. Age 14-17 Lunch [1/3 of RDA for Lunch])?  | YES | NO |
| b. Can standard menu items (e.g. 300 servings Lowfat Milk, 100 servings Skim Milk, 100 servings Whole Milk) be added to all menus by copying a standard menu or globally adding food items? These items should be able to be placed on menus before adding other items, or added to existing menus.   | YES | NO |
| c. Can food items on a menu be edited/deleted?  | YES | NO |
| d. Copy the menu for Week 1 to Week 2. Copy a range of dates to another range of dates. Can you copy menus? Can you copy a range of dates? Can cycle menus be assigned to a calendar?   | YES | NO |
| e. Copy the menu to another site, e.g. Park Elementary, and assign the nutrient standard for lunch for ages 10-13 to the menus. Did the software accurately copy menus to appropriate dates? Could you assign a new nutrient standard? Can you change the feeding figure and number of servings for each menu item? Can you change the serving sizes for the lower age group? | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

## 7. Menu Reports

- |  |     |    |
|--|-----|----|
| a. Calendar Format--Can the menu be printed in a monthly calendar format to be distributed to students? Are menu items listed in appropriate format for a student population? Are the month, date, site/location, etc. listed? Can a 7-day (Sunday-Saturday) menu be produced? | YES | NO |
| b. Report Format--Is there a sequential listing of all menu items served that can be printed by day, week, month, or date range?   | YES | NO |
| c. Is the user able to specify both reports by site or school, age/grade, cycle, month, week, day, meal(s), or date range?   | YES | NO |

**How are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

## 8. Menu Production Report

- |  |     |    |
|--|-----|----|
| a. Can a report be printed for use by food service workers to determine the quantities and serving sizes of food to prepare for a specific site?   | YES | NO |
| b. Does the report include the menu offered along with the portion size, projected serving amount of each menu item, total feeding figure, and identifying information (site, meal, etc.)? | YES | NO |
| c. Is the report in units, terms, and format easily understood by food service workers?  | YES | NO |

**How are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

**9. Missing Menu Items**

YES

NO

Does the software alert the user that an item being entered (or already entered) onto a menu, does not exist in the database (or does not contain nutrient or measurement information)? *OR*, is the software able to print a report (Exception Report) of food items and recipes that are entered onto menus or recipes, but are not contained in the database?

**How are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

## 10. Nutrient Standards

- |   |     |    |
|---|-----|----|
| a. Are the nutrient standards provided by USDA (Standard and Modified RDA data (age groups) sets, grade range standards, and age 51+ standards) incorporated into the software and available for comparison in nutrient analyses? | YES | NO |
| b. Can a new nutrient standard (e.g. age 9-13) be created, simply by entering the age or grade range of the new grouping (not by entering nutrient values)? Can the user create or select single-age or grade standards?          | YES | NO |
| c. Are the nutrient values in the nutrient standards locked (unable to be changed)?   | YES | NO |
| d. Can you delete the user-added nutrient standards? (user should not be able to delete the USDA nutrient standard age/grade groups, but should be able to delete the user-added nutrient standard age/grade group.               | YES | NO |
| e. Can a report summarizing the nutrient standards for each meal and age group served at a particular site be created? Can all nutrient standards be included?  | YES | NO |

**How are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

## 11. Weighted Nutrient Analysis

- |      |   |     |    |
|------|---|-----|----|
| a.   | Can you complete a weighted nutrient analysis for the menu prepared for Key High School, Ages 14-17? Complete the weighted nutrient analysis and check for errors.  | YES | NO |
| b.   | <b>Menu Weighted Nutrient Analysis Report [single menu analysis]</b><br>Is there a report that summarizes the calculated nutritional value of an individual menu and compares each individual day's menu to a standard (not the average over a date range). Can this report be displayed and printed? | YES | NO |
| i.   | Does the report show the percentage of the nutrient standard (for the specified meal and age group) met, and the discrepancy from the standard (the difference between the nutrient standard and the menu's actual nutrient value)?   | YES | NO |
| ii.  | Are meals and nutrients that do not meet the nutrient standard highlighted or marked, or is a separate report issued that lists meals and nutrients not meeting the nutrient standard?  | YES | NO |
| iii. | Is the nutrient analysis of menus that contain food items with missing nutrient values (Day 1, Granola Bars) appropriately marked? (The total nutrient value should be marked with a code or symbol to indicate that some or all of the nutrient data was missing [not available]).                   | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

<p><b>c. Multiple Menu Weighted Nutrient Analysis Report [average for a group of menus, such as one week]</b></p> <p>Is there a report that summarizes the analyzed menus averaged over a specified range of days/dates, including one-week &amp; two-week periods and compares the average to a specific nutrient standard. Can this report be displayed and printed?</p>	<p>YES</p>	<p>NO</p>
<p>i. Does the report show the percentage of the nutrient standard (for the specified meal and age group) met, and the discrepancy from the standard (the difference between the nutrient standard and the menu's actual nutrient value)?</p>	<p>YES</p>	<p>NO</p>
<p>ii. Are meals and nutrients that do not meet the nutrient standard highlighted or marked, or is an Exception Report issued?</p>	<p>YES</p>	<p>NO</p>
<p>iii. Is the nutrient analysis of menus that contain food items with missing nutrient values (Day 1, Granola Bars) appropriately marked? (The total nutrient value should be marked with a code or symbol to indicate that some or all of the nutrient data was missing [not available]).</p>	<p>YES</p>	<p>NO</p>

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

## 12. Required Nutrients

- |  |     |    |
|--|-----|----|
| a. Are the following nutrients displayed on <u>all</u> nutrient analysis reports: calories, protein, carbohydrate, fat, cholesterol, saturated fat, vitamin A, vitamin C, iron, calcium, sodium, fiber, and, on recipe and menu analyses, the percentage of calories from protein, carbohydrate, fat, and saturated fat? | YES | NO |
| b. Is vitamin A shown in both RE & IU on nutrient analysis reports and displays for recipes and menus (both are recommended; if one is used, RE is preferred)? Prepare to show two units of measures for vitamin A, probably RAE and IU, in the near future.   | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

## 13. Nutrient Food Source List-

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|--|-----|----|
| Is there a function in the software to search the program's database for food items (local and CN-D) containing a specified range of values for nutrient(s)? This function would be used to adjust menus that were found to be deficient in specific nutrients by nutrient analysis. | YES | NO |
| a. Are users able to search for food items containing nutrients below, above, and/or between user-specified nutrient values?   | YES | NO |
| b. Are the food items displayed with the portion size and the actual value of the specified nutrient on the printed report?  | YES | NO |
| c. Can the user search for up to five nutrients at one time?   | YES | NO |
| d. Can the report be displayed on the screen and printed?  | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

**14. Technical Support and Help**

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|---|-----|----|
| a. Are basic technical support and help available to the user?<br>(help screens, manuals tutorials, and so forth)   | YES | NO |
| b. Does the information provided to the user reflect accurate information<br>About NSMP, other SMI requirements, the Software Evaluation<br>Project and approved software programs? | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

**15. Technical Requirements**

- |  |     |    |
|--|-----|----|
| a. Does the software program use software and hardware technology<br>that is commercially available? | YES | NO |
| b. Is the required operating system commercially available?  | YES | NO |
| c. Is the program provided in an easy to install format or installed for<br>the user?                | YES | NO |
| d. Is the program user-friendly? Is it easy to learn and perform<br>logically set up?                | YES | NO |
| e. Is the CN-D the primary database in the software program?   | YES | NO |
| f. Does the software program use appropriate search functions?                                       | YES | NO |
| g. Does the user have a choice to display or print all reports?                                      | YES | NO |
| h. Does the software program or company have a system in place for<br>backing up user data?          | YES | NO |

**How are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

**16. Optional Functions**

- |      |  |     |    |
|------|--|-----|----|
| a.   | Are the <i>USDA Recipes for Schools</i> included as production recipes ( <i>not required</i> , but if the recipes are included, they will be checked)?   | YES | NO |
| i.   | If so, are the recipes linked to the nutrient analysis of the recipe in the Child Nutrition Database?  | YES | NO |
| ii.  | Is the recipe entered using the Yield Factor Method or other yield adjusted method for adjusting ingredients and amounts to obtain an “as consumed” (or “as prepared” or “cooked”) nutrient analysis? Or is the recipe linked to the corresponding nutrient analysis of the recipe in the CN Database? | YES | NO |
| iii. | Is the first ingredient used when there is a choice of ingredients? Are optional ingredients omitted?  |     |    |
| iv.  | Is the USDA recipe locked? (User may create copies to edit recipes.) Is the source of the recipe listed as developer-added USDA recipe?  | YES | NO |

**If included, how are these requirements met in this program? (include location of required function or give brief description of how this functionality is met in this program)**

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|----|--|-----|----|
| b. | Does the program calculate a <i>combined breakfast lunch nutrient analysis</i> ? ( <i>not required</i> , but this function is included, it will be checked. The methodology provided by USDA must be used.)? | YES | NO |
|----|--|-----|----|

**If included, how are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

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|---|-----|----|
| c. Does the program include a <i>pre-defined simple averaging function</i> in which the developer automatically inputs the feeding figure and number of servings of each menu item? | YES | NO |
|---|-----|----|

**If included, how are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

- |  |     |    |
|--|-----|----|
| d. Does the program include <i>Food Based Menu Planning functionality</i> ?  | YES | NO |
| i. Does the program calculate the Food Based Menu Planning (FBMP) credit or contribution amounts for any recipe or menu item ( <u>It must not. Required.</u> )?  | YES | NO |
| iv. Does the program include (recommended) include a disclaimer stating that the FBMP components of the program have not been evaluated or approved by USDA?   | YES | NO |
| v. Does the program attempt to evaluate the FBMP components against the required amounts (meal pattern requirements). (It should not. Recommended.) Tallying the amounts provided for each food group is acceptable. | YES | NO |

**If included, how are these requirements met in this program? (Include location of required function or give brief description of how this functionality is met in this program)**

**Checklist Evaluation Test Menus**

**Lunch Menu**

Site/Location: Key High School  
 Meal: Lunch  
 Age/Grade: 14-17 (9-12)  
 RDA Standard: 1/3 of RDA for Ages 14-17  
 Total Feeding Figure: 500  
 Cycle 1, Week 1  
 Dates: September 11-17, 2011

<b>CND#</b>	<b>Menu Item</b>	<b>Portion Size</b>	<b># of Servings</b>
<b>Standard Milk Menu:</b>			
1079	Milk; lowfat, 2% fat, w/added vitamin A	1 c	300
1085	Milk; skim, w/added vitamin A	1 c	100
1077	Milk; whole, 3.3% fat	1 c	100

**Sunday, September 11, 2011**

1)	23573	Beef, ground, 80% lean meat / 20% fat, patty, cooked, broiled (approximately 16.4% fat)	3 oz	350
	50124	Salad, chicken; w/ dehydrated onions, mayonnaise (E-5)	1/2 c	150
	18350	Hamburger or hot dog rolls/buns, plain	1 each	450
	900001	Granola bar, low fat	1 each	50
	11935	Catsup	1 tsp	350
	11944	Pickle relish, hot dog	1 tsp	200
	11250	Lettuce, (includes Boston & bibb), raw	1 lrg leaf	500
	11529	Tomatoes; red, ripe, raw	1/4 c	500
	9046	Blackberries, cnd, hvy syrup, sol & liquids	1/2 c	225
	9236	Peaches, raw	1 med.	275
		Milk Menu		

**Monday, September 12, 2011**

2)	51056	Cheese blend, American, slices; School choice Pre-sliced Blend: American Cheese/American Cheese Substitute 50/50; 5#, 160 slices, as served (Schreiber Foods, #02-5093-40)	2 oz	300
	18064	Bread; wheat (includes wheat berry)	2 slices	300
	5013	Chicken meat, roasted	3 oz	200
	11179	Corn; sweet, yellow frozen, cooked, boiled, drained, w/o salt	1/2 c	400
	11250	Lettuce, (includes Boston & bibb), raw	1 c	100
	11529	Tomatoes; red, ripe, raw	1/4 c	100
	9020	Applesauce; canned, sweetened, w/o salt	1/2 c	200
	9040	Bananas; raw	1 med.	300
		Milk Menu		

**Tuesday, September 13, 2011**

3)	900000	Biscuit w/egg & ham	1 each	200
	60003	Salisbury Steak	1 patty	300
	11383	Potatoes, mashed, dehydrated, prepared from granules with milk, water and margarine added	1/2 cup	300
	11053	Beans, green, fresh, cooked, boiled, drained w/o salt	1/2 c	400
	18186	Cookies; peanut butter, commercially prepared, soft- type	1 each	300
	9003	Apples; raw. w/ skin	1 med.	200
		Milk Menu		

**Wednesday, September 14, 2011**

4)	5192	Turkey; all classes, breast, meat & skin, cooked, baked	3 oz	500
	18082	Bread stuffing, bread; dried mix, prepared	1 c	500
	11313	Peas; green, frozen, cooked, boiled, drained, w/o salt	1/2 c	500
	50041	Crisp, apple; w/ rolled oats & butter (C-02)	1 piece	500
		Milk Menu		

5) **Thursday, September 15, 2011**

16572	GARDENBURGER, California Burger	1 patty	500
18350	Hamburger or hot dog rolls/buns, plain	1 each	500
11935	Catsup	1 tsp	500
11944	Pickle relish, hot dog	1 tsp	500
11250	Lettuce, (includes Boston & bibb), raw	1 lrg. leaf	500
11529	Tomatoes; red, ripe, raw	1/4 c	500
9131	Grapes; American type (with skin), raw	1/2 c	500
	Milk Menu		

6) **Friday, September 16, 2011**

50131	Salad, taco; w/ ground beef (24% fat), dehydrated onions & taco shell pieces (E-10)	1 salad	150
50240	Fajitas, Chicken, with type b vegetable oil, spices, boneless, skinless, breasts, canned corn, fresh onions and green peppers, canned tomatoes and salsa, and flour tortillas (D-40)	1 fajita	350
50188	Beans, refried; w/canned pinto beans, chicken broth & type c vegetable oil (I-15)	1/4 c	500
9191	Nectarines; raw	1 small	500
	Milk Menu		

**Saturday, September 17, 2011**

7) 50147	Stromboli with tomato sauce; w/ all-purpose flour, type C vegetable oil, & active dry yeast (F-6a)	1 piece	300
50243	Shepherd's pie; with ground beef (20% fat), fresh onions, frozen peas, frozen carrots, low sodium beef stock, spices, lowfat fluid milk (1% fat), margarine and dehydrated potato flakes (D-43)	1 piece	200
11091	Broccoli; fresh, cooked, boiled, drained, w/o salt	1/2 c	500
11409	Potatoes; frozen, french-fried, extruded, prepared, heated/oven, w/o salt	10 strips	300
9200	Oranges; raw, all commercial varieties	1 large	500
	Milk Menu		

Form updated 4/7/2011