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TO: School Food Service Directors/Managers

FROM: Frances N. O'Donnell, Coordinator

SUBJECT: Soup

When you plan your daily menus that offer soup, it is essential that you keep the following in mind so that your meals meet meal pattern requirements:

1. When you serve condensed canned vegetable soups (one part soup to one part water) you must serve the child eight ounces (volume) of soup in order to credit 1/4 cup vegetable. The eight ounces of soup must be in a ten ounce bowl. If the bowl is less than ten ounces and you serve less than eight ounces, you may only credit 1/8 cup of vegetable to meet the fruit/vegetable component under the Traditional and Food Based Menu Planning options. Examples of vegetable soups are: minestrone, tomato, and tomato with other basic components such as rice, vegetable and vegetable with other basic components such as meat or poultry. (Refer to **Food Buying Guide**, Section 2-73)
2. The above policies also apply to canned ready to serve soups (not reconstituted).
3. Canned non vegetable based soups such as chicken noodle soup or chicken with rice or beef noodle soup may be served but do not contribute to either the fruit/vegetable or the meat/meat alternate components. It is very rare to find a manager who adds 1/4 cup or 1/2 cup per serving of vegetables to canned soups and you are not expected to do so.
4. If a school food authority makes its own vegetable based soup and can substantiate with recipes and production records that students receive for example, eight ounces of vegetable soup in a ten ounce bowl and that the recipe, production records and the serving of the soup, provides each student with 1/2 cup of vegetables, we will allow that soup to count as 1/2 cup of vegetable. If recipes demonstrate that the soup contains enough meat/meat alternate for students to receive one or two ounces of meat in each serving that can also be counted. In those circumstances there is minimal liquid in a ten ounce bowl.
5. This scenario as described under item 4 above, occurs so infrequently that unless your daily production records indicate it as a homemade soup, we will only count vegetable based soups as meeting a maximum of 1/4 vegetable. If we find soup bowls are less than ten ounces, all your vegetable based soups will be credited as providing no more than 1/8 cup vegetable.

6. Both condensed and canned bean soups are credited higher. Only four ounces of bean soups containing 1/4 cup of beans can meet the 1/4 cup requirement. Bean soups can count as a meat/meat alternate or vegetable, but not as both in the meal. Section 2-73 and 2-74 of the Food Buying Guide should be used as a resource.
7. We recommend that you evaluate your soup offerings to ensure that your bowls and vegetable based soups are not being counted as providing more than 1/4 cup vegetable component so that you are not serving incomplete or deficient meals and subsequently lose reimbursement.

When your menus are reviewed during a Coordinated Review Effort (CRE) program monitoring visit or during a School Meals Initiative review (SMI) these are the standards all staff will be using. Recipes, production records and menus will be collected for any days where the soup is planned to meet more than 1/4 cup of the fruit/vegetable component.

Questions on the above policies should be directed to Sandra Sheedy and the SMI team at (518) 473-1525.