



### Welcome to My Food Program!

Thank you for using My Food Program to manage the USDA Child and Adult Care Food Program. We want to make this transition as easy as possible for you. We understand that you are busy and importing data can be a struggle. We are here to help! Complete this packet with your data, return it to us and we will be happy to enter it for you. Then you will be ready to start using My Food Program to successfully process your CACFP claims.

There are three ways to receive and return the Welcome Packet. Please choose the one that works best for you:

- Fill Out PDF Online
- Download PDF and Fill Out by Hand
- Printed Packet (via mail)

All of these methods will work to get you setup in My Food Program, but keep in mind that the fastest way is filling out the PDF online.

If at any time you have questions, please don't hesitate to contact us. There are many ways to get in touch, including:

Email: info@myfoodprogram.com

Phone: 651-433-7345

Website: <a href="https://www.myfoodprogram.com/contact-us/">https://www.myfoodprogram.com/contact-us/</a>

Thank you again for choosing My Food Program.

Let's get started!

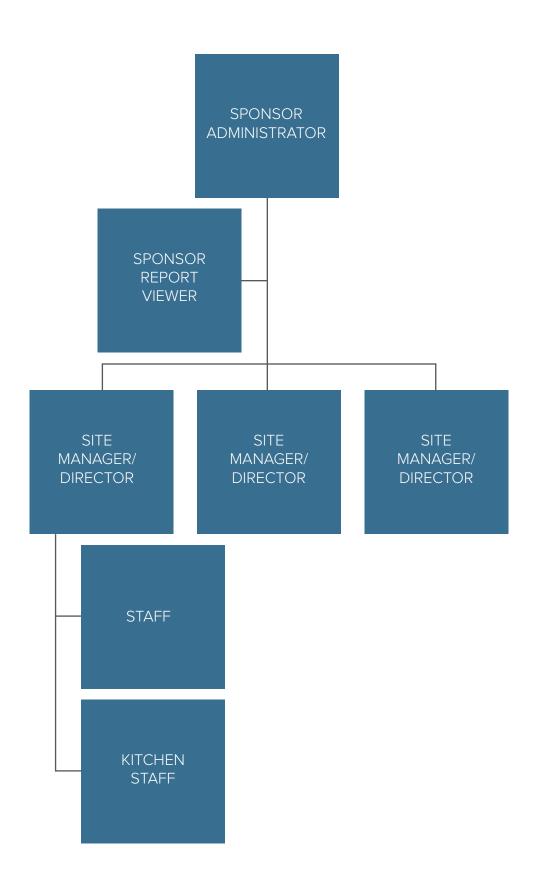




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**Note**: Complete site data, employees, participants & rosters, menus and favorite foods for each of your sites. You will need to make copies of these forms for each site. This data will be kept secured and can be deleted after 30 days if requested.







MY FOOD PROGRAM FUNCTION	OWNER/ SPONSOR ADMINS	OWNER/ SPONSOR REPORTS	SITE ADMIN/ DIRECTOR	SITE STAFF	SITE KITCHEN STAFF
Add/Delete/Edit/Remove Sites	<b>~</b>				
Add and Remove Admin Users					
Edit Sponsor Setup Information					
Add/Delete/Edit Admin Principals					
Add/Delete/Edit Organization Licensing Age Ranges	<b>V</b>	<b>~</b>			
View Claims	<b>-</b>	<b>~</b>	<b>V</b>		
Edit Claims	<b>V</b>		<b>\</b>		
View Reports	<b>-</b>	<b>~</b>	<b>\</b>		
Add/Delete/Edit Site Staff	<b>-</b>		<b>/</b>		
Plan Menus	<b>-</b>		<b>/</b>		<b>~</b>
Generate Food Productions Records	<b>V</b>		<b>~</b>		<b>V</b>
Record Attendance	<b>-</b>		<b>~</b>	<b>\</b>	<b>V</b>
Record Meal Counts	<b>-</b>		<b>~</b>	<b>~</b>	<b>\</b>
View Participants and Rosters	<b>-</b>		<b>\</b>	<b>~</b>	
Delete/Edit Participants and Rosters	<b>-</b>		<b>\</b>	<b>V</b>	
View Site Details	<b>-</b>		<b>/</b>		
Delete/Edit Site Details					
View Expenses	<b>V</b>		<b>/</b>		
Add/Edit Expenses	<b>-</b>		<b>/</b>		
Submit a Claim	<b>*</b>		<b>/</b>		
View a Claim	<b>-</b>		<b>/</b>		
Edit a Submitted Claim	<b>*</b>				



## Please complete the information below for the SPONSOR.

Sponsor Address						
Sponsor Name:						
Street:						
City:			State:		Zip:	
If you have more th	an 5 admins	or age ranges	please attach additio	nal details	on a separate	sheet.
Sponsor Admins (re	eview the Pe	rmissions Matri	x on page 4 to see wh	ich level is a	appropriate)	
All passwords need	I to be 12-24	<b>characters.</b> No	o other requirements.			
Name	Userna	me	Password	Email		Phone
Age Ranges (used in	n your state	to determine lic	ensed capacity)			
Group Name	Start Age	Time Period (v	weeks/months/years)	End Age	Time Period	(weeks/months/years)
i.e.: Infants 6 weeks			18	months		



ne as Sponsor			
		Zip:	
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er (for CACFP purposes)	):		
■ Present	☐ Time In/Out		
Open Time	Close Time	Second Open Time	Second Close Time
,			
the Permissions Matrix	on page 4 to see which	level is appropriate)	
oe 12-24 characters. No	o other requirements.		
Access Level (Site Manager/Directo	or, Staff, Kitchen Staff)	Username	Password
T. Control of the Con		I .	1
	-Profit		



# Site Employees and Participants & Rosters

### Please complete the information below for your SITE. You will need to make copies of these forms for each site.

#### **Participants & Rosters**

You may also attach separate documentation.

Roster	Full Name	Date of Birth



#### **Site Menus**

Please fill out the following tables with your menus. You may also attach separate documentation.

#### **BREAKFAST**

Directions: Remember that meat/meat alternates can be served in place of grains for up to three times per week. Breakfast cereals and yogurt need to meet sugar limits. You must serve a whole grain-rich food once per day.

Food Components	Monday	Tuesday	Wednesday	Thursday	Friday
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					



#### **Site Menus**

Please fill out the following tables with your menus. You may also attach separate documentation.

#### LUNCH/SUPPER

Directions: Remember that you need to serve a whole grain-rich food once per day.

Breakfast cereals and yogurt need to meet sugar limits.

Food Components	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or					
Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					



#### **Site Menus**

Please fill out the following tables with your menus. You may also attach separate documentation.

#### **SNACK**

Directions: Remember that you need to serve a whole grain-rich food once per day. Breakfast cereals and yogurt need to meet sugar limits.

Food Components	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					



#### **Favorite Foods**

The "Favorite Foods List" is intended to contain only foods that your site serves repeatedly and makes building a menu much quicker and easier. Click the box the left of these foods to mark them as foods you commonly serve. This will make them quickly available later within the My Food Program software. The foods listed below are generic to get you started. Our database of foods is very large and you can customize your favorite foods at any time.

#### MEAT/MEAT ALTERNATE

	Beans, baked Beans, black Beans, garbanzo or chickpeas Beans, Great Northern, canned Beans, Kidney Beans, Pinto Beans, Red	Cheese, parmesan or romano Chicken Chicken nuggets or tenders, CN Cottage cheese Eggs Fish Fish sticks, CN	Pork Ricotta cheese String Cheese, 1 oz. stick Sunflower seed butter Tofu, 5g per 1/4 cup Tuna Turkey
	Beans, refried, canned Beef Beef Pattie Cheese,american, cheddar,mozzarella, or swiss	Frankfurters,without byproducts, cereals, or extenders Ham Hummus, CN-labeled Peanut butter	Yogurt; Specify Brands:
GR	AINS		
	Animal crackers Bagels Barley Biscuits Bread Breading Bread sticks Breakfast Cereal; Specify Brands:	Croutons English muffins French toast French Toast Sticks Graham crackers Granola Muffins Oatmeal, cooked Pancakes Pasta; Specify Types:	Rice Rice cakes Rolls Taco shells Toast Tortilla chips Tortillas Waffles
	Crackers; Specify Brands:		
	Cornbread Croissant	Pita bread Pizza crust Pretzels	



FR	UIT			
O O O O O O	Apple Juice, 100% Apples Applesauce Apricots Bananas Blueberries Cantaloupe Cranberry Juice, 100%		Fruit cocktail, canned, drained Grape Juice, 100% Grapes Honeydew Melon Orange Juice, 100% Oranges Peaches Pears	Pineapple Raisins Strawberries Tropical Fruit Watermelon White Grape Juice 100%
	Beans, baked Beans, black Beans, garbanzo or chickpeas Beans, Great Northern, canned Beans, Kidney Beans, Pinto Beans, Red Beans, refried, canned Broccoli Cabbage Carrots Cauliflower		Celery Corn Cucumbers French fries (must be fried off-site) Green beans Hashbrowns (must be fried off-site) Lettuce Mixed Vegetables Onions Peas & Carrots	Peas, green Peppers, Bell Potatoes Soup, tomato, condensed, prepared with water Spinach Squash Tater Tots Tomatoes Tomato Juice, 100% Tomato sauce Zucchini
FLU	JID MILK	INF	FANT CEREAL	
	1% Milk for all participants 2 and older Skim milk for all participants 2 and older Whole milk for ages		Infant Cereal, iron-fortified	

Our on-staff dietitian will enter your menus and your favorite foods. We will be in touch with any questions or clarifications.

12-23 months