



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: https://www.myfoodprogram.com/contact-us/

Thank you again for choosing My Food Program.

Let's get started!

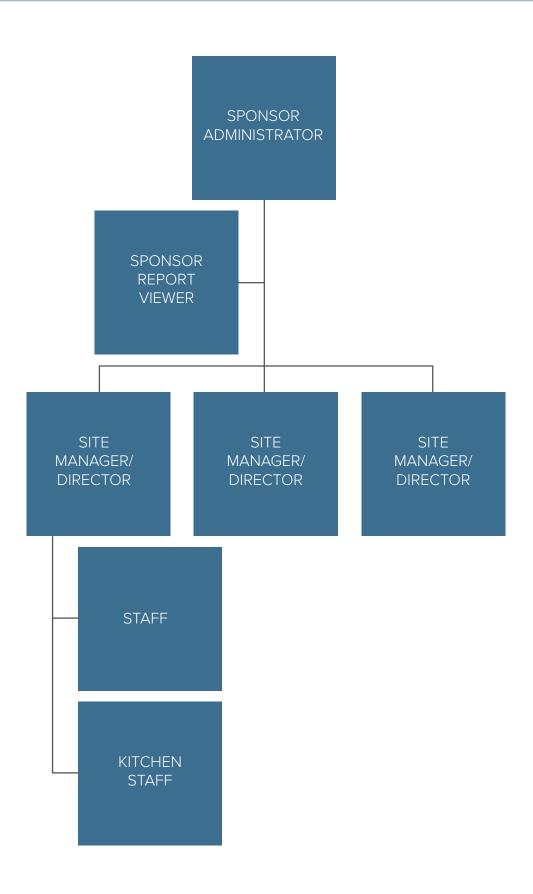




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Note: Complete site data, employees, participants & rosters, menus and favorite foods for each of your sites. You will need to make copies of these forms for each site. This data will be kept secured and can be deleted after 30 days if requested.







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



Please complete the information below for the SPONSOR.

Sponsor Address	5					
Business Name:_						
Street:						
City:					Zip:	
If you have more	than 5 admins	s, reporters or	age ranges please atta	ach additior	nal details on	a separate sheet.
-	·		rix on page 4 to see wh	ich level is a	appropriate)	
•	İ		o other requirements.	l =		l <u>-</u> .
Name	Userna	me	Password	Email		Phone
-		characters. No	atrix on page 4 to see woo other requirements. Password	hich level is	s appropriate)	Phone
Age Ranges (use	d in your state	to determine I	icensed capacity)			
Group Name	Start Age	Time Period	(weeks/months/years)	End Age	Time Period	d (weeks/months/years)
i.e.: Infants	6	weeks		18 months		



Site Details						
Legal Name:						
Address:	Same as Sp	onsor				
Street:						
City:			Stat	e:	Zip:	
Email Address:						
Status:	Non-Profit	☐ Fo	r-Profit			
Site Identification No	umber (for CA	ACFP purposes	5):			
Site Policies						
Daily Attendance:	☐ Pres	sent	☐ Time In/Out			
Normal Hours:						
Day of the Week	Open T	ime	Close Time	Second	Open Time	Second Close Time
CACFP Meals Serve	ed:	Breakfast	☐ AM Snack	☐ Lunch	☐ PM Sna	ack 🗖 Supper
Age Ranges (used in	n your state t	o determine li	censed capacity):			
Group Name	Start Age	Time Period	(weeks/months/years	s) End Age	Time Period	(weeks/months/years)
i.e.: Infants	6	weeks		18	months	
	1	1				





Site Employees (review the Permissions Matrix on page 4 to see which level is appropriate) All passwords need to be 12-24 characters. No other requirements.

Name	Access Level (Site Manager/Director, Staff, Kitchen Staff)	Username	Password

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: Plan three food components at breakfast. Meat/meat alternate at breakfast is not required. Choose foods with a variety of colors, textures, shapes, flavors and temperatures.

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



Site Menus

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

LUNCH/SUPPER

Directions: Plan food items from each of the four food components at lunch and supper. Include two different items from the vegetable/fruit component. Begin planning the main entrée and continue with grains, vegetables, fruit and milk. The main entrée may include the meat/meat alternate and the grains/breads component as in a hamburger on a bun. Choose foods with a variety of colors, textures, shapes, flavors and temperatures.

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



Site Menus

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

SNACK

Directions: Plan two of the four food components for snack. Two vegetable/fruit items or two creditable beverages (e.g. milk and juice) cannot be served as the two food components for snack. Choose foods with a variety of colors, textures, shapes, flavors and temperatures. Consider planning water with snack when no other beverage is served. Water is not a reimbursable food component.

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.

MEAT/MEAT ALTERNATE

Almonds	Ham
Beans, baked	Hazelnuts
Beans, black	Lamb, cooked
Beans, black-eyed (or peas)	Lentils, cooked
Beans, garbanzo or chickpeas	Macademia nuts
Beans, Great Northern, canned	Nut butter
Beans, Kidney	Ostrich, cooked
Beans, Navy or Pea	Peanut butter
Beans, Pink	Peanuts
Beans, Pinto	Pecans
Beans, Red	Pine nuts
Beans, refried, canned	Pistashios
Beef, cooked	Pork, cooked
Beef, ground, cooked	Pork sausage, cooked
Brazil nuts	Ricotta cheese
Buffalo, ground, cooked	Salmon, canned
Cashew nut butter	Salmon, cooked
Cashew nuts	Shell eggs, fresh, large
Cheese, american, cheddar,mozzarella, or swiss	Shrimp
Cheese, parmesan or romano	Soup, bean or pea, commercially-prepared
Chicken, canned	Soy nut butter
Chicken, cooked	Soy nuts
Chicken, ground, cooked	Sunflower seed butter
Chicken nuggets or tenders, CN	Tuna, canned
Clams	Tuna, cooked
Cottage cheese	Turkey, cooked
Eggs	Veal
Fish, cooked	Venison (deer), cooked
Fish sticks, CN	Walnuts
Frankfurters, without byproducts, cereals, or extenders	Yogurt

☐ Goat, cooked



Favorite Foods (continued)

GRA	AINS	
	Amaranth, cooked	Granola
	Animal crackers	Granola bars
	Bagels	Kasha, cooked
	Barley, cooked	Lentils, cooked
	Biscuits	Melba toast
	Bread, any type except whole wheat	Millet, cooked
	Bread sticks, any type except whole wheat	Muffins
	Bread sticks, whole wheat	Oats, cooked
	Bread, whole wheat	Pancakes
	Brownies	Pasta
	Buckwheat, cooked	Pita bread
	Bulgur, cooked	Pizza crust
	Buns (hamburger, hot dog)	Pretzels
	Cake	Pumpkin seeds
	Cereal, ready-to-eat, not whole grain, flakes or rounds	Quinoa, cooked
	Cereal, ready-to-eat, not whole grain, puffed	Rice, brown, cooked
	Cereal, ready-to-eat, whole grain, flakes or rounds	Rice cakes
	Cereal, ready-to-eat, whole grain, puffed	Rice, white, cooked
	Chow mein noodles	Rolls
	Cookies	Rye wafers
	Cornbread	Saltine crackers
	Corn chips	Sesame seeds
	Corn grits, cooked	Sunflower seeds
	Couscous, not whole grain, cooked	Sweet rolls
	Couscous, whole grain, cooked	Taco shells
	Croutons	Toaster pastries
	Doughnuts	Tortilla chips
	English muffins	Tortillas
	Farina, cooked	Waffles
	French toast	Wheat berries, cooked
	Graham crackers	Wild rice, cooked
	Grain fruit bars	Zweiback



Favorite Foods (continued)

FRU	TIL	
	Apples	Lemons
	Applesauce	Limes
	Apricots	Mangoes
	Bananas	Nectarines
	Blackberries (Boysenberries)	Oranges
	Blueberries	Papaya
	Breadfruit	Passion Fruit
	Cactus Fruit (Prickly Pear)	Peaches
	Cantaloupe	Pears
	Cherries	Persimmons
	Clementines	Pineapple
	Cranberries, dehydrated	Plantain
	Cranberries, fresh	Plums
	Cranberry Relish or Sauce, canned	Pomegranate
	Currants	Prunes
	Dates	Raisins
	Figs	Raspberries
	Fruit, Mixed	Star fruit
	Grapefruit	Strawberries
	Grapes	Tangelos
	Honeydew melon,	Tangerines
	Juice, 100%	Ugli fruit
	Kiwi	Watermelon



Favorite Foods (continued)

VEGETABLE					
	Artichokes Asparagus Avocados Bamboo shoots Beans, baked Beans, black Beans, black-eyed (or peas) Beans, garbanzo or chickpeas Beans, Great Northern, canned Beans, Green Beans, Kidney Beans, Lima Beans, Mung Beans, Navy or Pea Beans, Pink Beans, Pinto Bean sprouts Beans, Red Beans, refried, canned Beans, Soy, fresh (Edamame) Beans, Wax Beet Greens, cooked Beets Bokchoy Broccoli Broccoli slaw Brussels Sprouts Cabbage, Chinese, or Celery, fresh		Cabbage, Green or Red, fresh, shredded Cactus (Nopales) Carrots Cauliflower Celery Chayote (Mirliton) Chicory Collard Greens Corn Cucumbers Eggplant Endive or Escarole French fries Grape leaves Hashbrowns Jicama Kale Kohlrabi Lettuce Malanga (Taro) Mushrooms Mustard greens Okra Olives Onions Parsnips Peas, green Peas, snow		Pepperocini Peppers, Bell Pickles Pimientos Poi, undiluted Potatoes, cooked (mashed, roasted, baked, etc) Pumpkin Radishes Rhubarb Rutabagas Salsa Sauerkraut Soup, bean or pea, commercially-prepared Soups, canned, all vegetable Spinach Squash Succotash Sweet potatoes Swiss chard Tomatillos Tomatoes Tomato sauce Turnip greens Turnips Vegetables, mixed Water chestnuts Watercress Yautia
	Cabbage, Green or Red, cooked		Peas, sugar snap		Yautia Yucca, (Cassava)
FLUID MILK Breast Milk/Formula					

INFANT CEREAL

☐ Milk, fluid

■ Infant Cereal