

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

This document provides sample hot lunch and supper menus for ages 3-5 with menu planning considerations for child care centers, emergency shelters, at-risk afterschool care centers, and family day care homes that participate in the U.S. Department of Agriculture's (USDA) Child and Adult Care Food Program (CACFP). The specified servings meet or exceed the requirements of the [CACFP meal patterns for children](#) and are indicated in parentheses after each menu item. Servings may be adjusted for other ages.

The CACFP lunch and supper meal pattern for ages 3-5 requires minimum servings of five meal components, including $\frac{3}{4}$ cup of unflavored low-fat (1%) or fat-free milk, $1\frac{1}{2}$ ounce equivalents (oz eq) of meats/meat alternates, $\frac{1}{4}$ cup of vegetables, $\frac{1}{4}$ cup of fruits, and $\frac{1}{2}$ oz eq of grains. Vegetables may substitute for the entire fruits component at any lunch or supper.

Each meal component must provide at least the minimum meal pattern serving. CACFP menus may include additional foods or larger servings beyond the minimum requirements. Serve nutrient-dense foods that are appropriate to children's nutrition needs.

For guidance on the CACFP meal patterns for children, refer to the Connecticut State Department of Education's (CSDE) [Guide to Meeting the CACFP Meal Patterns for Children and Crediting Requirements](#). For more information, visit the CSDE's [Meal Patterns for CACFP Child Care Programs](#) webpage and refer to the CSDE's [Resources for the Child and Adult Care Food Program Meal Patterns](#).

Menu Planning Considerations

Consider the meal pattern requirements and recommendations below when planning CACFP menus. For guidance on crediting foods, refer to the CSDE's [Crediting Summary Charts for the CACFP Meal Patterns for Children](#) and visit the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage and [Crediting Documentation for the Child Nutrition Programs](#) webpage.

Meats/meat alternates (MMA) component

- The serving size of MMA refers to the edible portion of cooked lean meat, poultry, or fish, e.g., cooked lean meat without bone, breading, binders, fillers, or other ingredients. Commercial processed products that contain added ingredients (such as combination entrees, deli meats, hot dogs, and sausages) require a Child Nutrition (CN) label or product formulation statement (PFS) to document crediting information. For more information, refer to the CSDE's resources, [Crediting Commercial Meat/Meat Alternate Products in the Child and Adult Care Food Program](#) and [Crediting Deli Meats in the Child and Adult Care Food Program](#).

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

- Nut and seed butters credit by volume (tablespoons) not weight. For more information, refer to the CSDE's resource, [Crediting Nuts and Seeds in the Child and Adult Care Food Program](#).
- Yogurt and soy yogurt cannot contain more than 23 grams of total sugars per 6 ounces (no more than 3.83 grams per ounce). Effective October 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the limit for yogurt to no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce). For more information, refer to the CSDE's resource, [Crediting Yogurt in the Child and Adult Care Food Program](#).
- The USDA's [CACFP best practices](#) recommend serving only lean meats, nuts, and beans, peas, and lentils; limiting processed meats to one serving per week; and serving only low-fat or reduced-fat natural cheese.

For more information, visit the "[Meats and Meat Alternates](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage

Fruits component and vegetables component

- Before serving juice at lunch or supper, make sure that the other daily meals and snacks do not contain juice. Pasteurized full-strength juice credits as either the vegetables component or fruits component at only one meal or snack per day. The juice limit includes fruit and vegetable juice, frozen pops made from 100 percent juice, and pureed fruits and vegetables in smoothies (refer to the CSDE's resources, [Crediting Juice in the Child and Adult Care Food Program](#) and [Crediting Smoothies in the Child and Adult Care Food Program](#)). The USDA's [CACFP best practices](#) recommend serving whole fruits (fresh, frozen, canned, and dried) more often than juice.
- Dried fruit credits as twice the volume served, e.g., $\frac{1}{4}$ cup of raisins credits as $\frac{1}{2}$ cup of the fruits component.
- Raw leafy greens such as lettuce or spinach credit as half the volume served, e.g., $\frac{1}{2}$ cup of raw leafy greens credits as $\frac{1}{4}$ cup of the vegetables component.

For more information, visit the "[Fruits](#)" section and the "[Vegetables](#)" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Grains component

- At least one serving of grains per day must be whole grain-rich (WGR). The USDA's [CACFP best practices](#) recommend at least two servings of WGR grains per day. To meet the CACFP WGR criteria, foods must contain at least 50 percent whole grains and the remaining grain ingredients must be enriched, bran, or germ. For more information, refer to the CSDE's [Guide to Meeting the Whole Grain-rich Requirement for the Child and Adult Care Food Program](#) and refer to "Whole Grain-rich Requirement" in the "Grains" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- To credit as the required oz eq, the serving of grain products and recipes must provide either: 1) the required serving weight (groups A-E) or volume (groups H-I) in the USDA's Exhibit A chart (refer to the CSDE's resources, [Grain Ounce Equivalents for the Child and Adult Care Food Program](#) and [How to Use the Grain Ounce Equivalents Chart for the Child and Adult Care Food Program](#)); or 2) the minimum creditable grains per serving (refer to the CSDE's resources, [Calculation Methods for Grains Ounce Equivalents for the Child and Adult Care Food Program](#) and [When Commercial Grain Products Require a Product Formulation Statement to Credit in the Child and Adult Care Food Program](#)). For more information, refer to "Serving Requirements" in the "Grains" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.
- Grain-based desserts do not credit. Examples include cookies, piecrusts in sweet pies, doughnuts, cereal bars, granola bars, sweet rolls, pastries, toaster pastries, cake, and brownies. Sweet crackers such as graham crackers and animal crackers are not grain-based desserts and may credit as the grains component. However, the CSDE recommends limiting sweet crackers to no more than twice per week between all meals and snacks. For more information, visit the USDA's [Grain-based Desserts in the Child and Adult Care Food Program](#) webpage
- Breakfast cereals must be WGR, enriched, or fortified and cannot contain more than 6 grams of sugars per dry ounce. Effective October 1, 2025, the USDA final rule, [Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans](#), changes the limit for breakfast cereals to no more than 6 grams of added sugars per dry ounce. For more information, refer to the CSDE's resource, [Crediting Breakfast Cereals in the Child and Adult Care Food Program](#).

For more information, visit the "Grains" section of the CSDE's [Crediting Foods in CACFP Child Care Programs](#) webpage.

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Milk component

- The CACFP meal patterns for ages 3-5 require unflavored low-fat (1%) or fat-free milk.

For more information, visit the “[Milk](#)” section of the CSDE’s [Crediting Foods in CACFP Child Care Programs](#) webpage

Noncreditable foods

Noncreditable foods cannot be served in place of the required meal components. Examples of noncreditable foods include potato chips, pudding, ice cream, gelatin, cream cheese, bacon, condiments (e.g., syrup, jam, ketchup, mustard, mayonnaise, and butter), and water. For more information, refer to the CSDE’s resource, [Noncreditable Foods for Child Care Programs in the Child and Adult Care Food Program](#).

Crediting Documentation

CACFP facilities must be able to document that CSCFP menus provide the minimum portion of each required meal component. Use the USDA’s [Food Buying Guide for Child Nutrition Programs](#) (FBG) to determine the amount of purchased food that meets the meal pattern requirements.

- Commercial processed products require a CN label or PFS to document crediting information unless they are listed in the FBG. CACFP sponsors must verify PFS forms for accuracy prior to purchasing, serving, and claiming the product in reimbursable meals and snacks. For more information, refer to the CSDE’s resources, [Using Child Nutrition \(CN\) Labels in the Child and Adult Care Food Program](#), [Using Product Formulation Statements in the Child and Adult Care Food Program](#), and [Accepting Processed Product Documentation in the Child and Adult Care Food Program](#).
- Foods made from scratch must have a recipe that documents the crediting information per serving. Standardized recipes are encouraged to ensure accurate crediting information. For more information, refer to the “[Standardized Recipes](#)” section of the CSDE’s [Crediting Documentation for the Child Nutrition Programs](#) webpage.

Additional guidance on meal pattern documentation is available on the CSDE’s [Crediting Documentation for the Child Nutrition Program](#) webpage.

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Abbreviations for Sample Menus

The abbreviations used in the CACFP sample menus are indicated below.

Meal components

M = Milk component

MMA = Meats/meat alternates component

V = Vegetables component

F = Fruits component

G = Grains component

WGR = Whole grain-rich

VS = Vegetables substituted for the fruits component

Menu items not credited

O = Other food (noncreditable)

Measurements

c = cup

Tbsp = tablespoon

tsp = teaspoon

oz = ounce

oz eq = ounce equivalent

Note: The CSDE's sample menus are intended for informational purposes and do not guarantee compliance with the CACFP meal patterns for children. Crediting information for local menus will vary depending on the types of foods purchased by the CACFP facility and the recipes and preparation techniques used. CACFP facilities are responsible for ensuring that their menus meet the CACFP meal patterns for children and maintaining appropriate crediting documentation on file (refer to "[Crediting Documentation](#)" above).

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Week 1

Component	Monday	Tuesday	Wednesday	Thursday	Friday
M ¾ cup	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)
MMA 1½ oz eq	Macaroni and cheese: Cheddar cheese (1½ oz)	Baked ham (1½ oz)	Herbed chicken (1½ oz cooked chicken)	Black bean soup: Beans (¾ c)	Hamburger (1½ oz cooked)
V ¼ cup	Tossed salad: Lettuce (½ c) with tomatoes and carrots (⅛ c)	Mashed sweet potato (¼ c)	Green beans (⅛ c) Roasted red potatoes (⅛ c)	Spinach salad (½ c) with oranges	Mixed vegetables (¼ c)
F ¼ cup	Orange slices (¼ c)	Steamed broccoli (¼ c) VS	Mixed berries (¼ c)	Mandarin oranges (⅛ c) Mango slices (⅛ c)	Sliced cantaloupe (¼ c)
G ½ oz eq	Enriched macaroni (¼ c)	Whole-wheat roll (½ oz) WGR	Brown rice (¼ c) WGR	Whole-grain crackers (½ oz) WGR	Whole-wheat bun (½ oz) WGR
O	Low-fat Italian dressing (2 tsp)	Mustard (2 tsp)		Low-fat salad dressing (2 tsp)	Ketchup or mustard (2 tsp)

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Week 2

Component	Monday	Tuesday	Wednesday	Thursday	Friday
M ¾ cup	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)
MMA 1½ oz eq	Taco salad: Seasoned ground beef (1½ oz cooked) and shredded cheese (¼ oz)	Toasted cheese sandwich: Ham (1 oz) and American cheese (½ oz)	Mild vegetable chili: Black beans and kidney beans (¾ c)	Baked chicken (1½ oz cooked chicken)	Crunchy coated baked fish (1½ oz cooked fish)
V ¼ cup	Shredded lettuce (⅛ c) Diced tomato (⅛ c) Mild veggie salsa (⅛ c) Corn niblets (⅛ c)	Vegetable soup (⅛ c vegetables) Roasted kale (⅛ c)	Mild vegetable chili: Tomato sauce (⅛ c) Baked sweet potato wedges (¼ c)	Mashed butternut squash (¼ c)	Confetti couscous: Peas and carrots (⅛ c) Roasted red potatoes (⅛ c)
F ¼ cup	Pineapple chunks (¼ c)	Sliced kiwi (¼ c)	Watermelon chunks (¼ c)	Sugar snap peas (¼ c) VS	Steamed broccoli florets (¼ c) VS
G ½ oz eq	Whole-corn tortilla (½ oz) WGR	Whole-wheat bread (½ oz) WGR	Enriched cornbread (1 oz)	Herbed quinoa (¼ c) WGR	Confetti couscous: Enriched couscous (¼ c)
O				Low-fat salad dressing (2 tsp)	

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Week 3

Component	Monday	Tuesday	Wednesday	Thursday	Friday
M ¾ cup	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)
MMA 1½ oz eq	Cheese quesadilla triangles: Reduced-fat cheese (1½ oz)	Roast beef (1½ oz cooked)	Lentil soup (⅔ c lentils)	Chicken veggie stir-fry: Chicken (1½ oz cooked)	Spaghetti with meat sauce (1½ oz cooked ground beef)
V ¼ cup	Garden salad (½ c) Mild veggie salsa (⅛ c)	Mashed potatoes (¼ c)	Red and green pepper strips (¼ c)	Stir-fry vegetables: Carrots, celery, peppers, broccoli (¼ c)	Cucumber-tomato salad (¼ c)
F ¼ cup	Mandarin oranges (¼ c)	Steamed carrots (¼ c) VS	Diced nectarines (¼ c)	Pineapple tidbits (¼ c)	Sliced fresh pears (¼ c)
G ½ oz eq	Whole-wheat tortilla (½ oz) WGR	Enriched golden cornbread (1 oz)	Whole-grain crackers (½ oz) WGR	Brown rice (¼ c) WGR	Whole-wheat spaghetti (¼ c) WGR
O	Low-fat salad dressing (2 tsp)	Gravy (1 Tbsp)			Grated parmesan cheese (2 tsp)

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Week 4

Component	Monday	Tuesday	Wednesday	Thursday	Friday
M ¾ cup	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)
MMA 1½ oz eq	Toasted ham (1 oz) and cheese (½ oz) sandwich	Chicken enchilada: Cooked chicken (1½ oz) and cheese (⅛ oz)	Broccoli quiche: Egg (½ large) and Swiss cheese (½ oz)	Roast turkey (1½ oz)	English muffin pizza: Low-fat mozzarella cheese (1½ oz)
V ¼ cup	Vegetable soup (⅛ c vegetables) Sweet potato wedges (⅛ c)	Mashed avocado (⅛ c) Mild veggie salsa (⅛ c)	Broccoli (¼ c)	Green peas (¼ c)	Salad greens (½ c) Pizza sauce (⅛ c)
F ¼ cup	Sliced kiwi (¼ c)	Cucumber salad (¼ c) VS	Sliced strawberries (¼ c)	Mashed sweet potatoes (¼ c) VS	Fruit salad: Apples, grapes, pineapple and blueberries (¼ c)
G ½ oz eq	Whole-wheat bread (½ oz) WGR	Whole-corn tortilla (½ oz) WGR Enriched Spanish rice (⅛ c rice)	Enriched crust (½ oz) Whole-wheat roll (¼ oz) WGR	Stuffing: Whole-grain bread (½ oz) WGR	Whole-grain English muffin (½ oz) WGR
O				Gravy (1 Tbsp) Cranberry sauce (1 Tbsp)	Low-fat Italian dressing (2 tsp)

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Week 5

Component	Monday	Tuesday	Wednesday	Thursday	Friday
M ¾ cup	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)
MMA 1½ oz eq	Oven-fried chicken (1½ oz cooked chicken)	Red beans and rice: Red beans (⅔ c)	Meatloaf (1½ oz cooked ground beef)	Barbecued pork (1½ oz cooked pork)	Fish taco: Cooked fish (1½ oz) and shredded cheese (¼ oz)
V ¼ cup	Roasted rosemary potatoes (¼ c)	Mixed garden salad: Lettuce (½ c) with carrots, tomatoes, and cucumbers (⅓ c)	Green beans (⅓ c) Orange-glazed carrots (⅓ c)	Corn niblets (⅓ c) Snap peas (⅓ c)	Shredded lettuce (¼ c) Diced tomato (⅓ c)
F ¼ cup	Green peas (¼ c)	Sliced mangos (¼ c)	Red apple slices (¼ c)	Sliced green grapes (¼ c)	Fresh plum (¼ c)
G ½ oz eq	Quinoa pilaf (¼ c) WGR	Enriched white rice (¼ c)	Enriched egg noodles (¼ c) WGR	Toasted whole-wheat bun (½ oz) WGR	Whole-wheat tortilla (½ oz) WGR
O		Low-fat dressing (2 tsp)	Ketchup (2 tsp)		

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Week 6

Component	Monday	Tuesday	Wednesday	Thursday	Friday
M ¾ cup	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)	Unflavored low-fat milk (¾ c)
MMA 1½ oz eq	Beef stew (1½ oz cooked beef)	Barbecue chicken (1½ oz cooked)	Veggie pizza: Mozzarella cheese (1½ oz)	Tuna noodle casserole: Tuna (1½ oz)	Turkey sloppy joe: Cooked ground turkey (1½ oz)
V ¼ cup	Vegetables in stew (¼ c)	Butternut squash (¼ c)	Vegetables on pizza: Tomatoes, green peppers, mushrooms (⅛ c) Carrot sticks (⅛ c)	Peas and carrots (⅛ c) Steamed broccoli (¼ c)	Red cabbage slaw (⅛ c cabbage and carrots) Steamed edamame (⅛ c)
F ¼ cup	Applesauce (¼ c)	Fresh peach slices (¼ c)	Mixed baby greens (½ c) VS	Watermelon (¼ c)	Honeydew cubes (¼ c)
G ½ oz eq	Brown rice (¼ c) WGR	Bulgar pilaf (¼ c) WGR	Enriched pizza crust (½ oz)	Enriched egg noodles (¼ c) Whole-grain roll (¼ oz) WGR	Toasted whole-wheat bun (½ oz) WGR
O			Low-fat salad dressing (2 tsp)		Low-fat salad dressing (2 tsp)

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

Resources

Crediting Documentation for the Child Nutrition Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-documentation-for-the-child-nutrition-programs>

Crediting Foods in CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/crediting-foods-in-cacfp-child-care-programs/grains>

Crediting Summary Charts for the CACFP Meal Patterns for Children (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/cacfp/crediting/crediting_summary_charts_cacfp.pdf

Guide to Meeting the CACFP Meal Patterns for Children and Crediting Requirements (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/cacfp/mealpattern/guide_cacfp_meal_patterns.pdf

Lunch and Supper (“Menu Planning” section of CSDE’s Meal Patterns for CACFP Child Care Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-cacfp-child-care-programs/menu-planning#LunchSupper>

Meal Patterns for CACFP Child Care Programs (CSDE webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-cacfp-child-care-programs>

Menu Planning Basics: A Guide for CACFP Operators in Child Care (Institute of Child Nutrition):

<https://theicn.org/icn-resources-a-z/menu-planning-basics-cacfp>

Menu Planning for CACFP Child Care Programs (CSDE’s Meal Patterns for CACFP Child Care Programs webpage):

<https://portal.ct.gov/sde/nutrition/meal-patterns-cacfp-child-care-programs/menu-planning>

Recipes for Child Nutrition Programs (CSDE’s Menu Planning for Child Nutrition Programs webpage)

<https://portal.ct.gov/sde/nutrition/menu-planning/recipes-for-child-nutrition-programs>

Resources for the Child and Adult Care Food Program Meal Patterns (CSDE):

https://portal.ct.gov/-/media/sde/nutrition/cacfp/mealpattern/resources_cacfp_meal_patterns.pdf

Sample Hot Lunch and Supper Menus for Centers and Family Day Care Homes in the Child and Adult Care Food Program

For more information, visit the CSDE's [Meal Patterns for CACFP Child Care Programs](#) webpage and [Crediting Foods in CACFP Child Care Programs](#) webpage or contact the [CACFP staff](#) at the Connecticut State Department of Education, Bureau of Child Nutrition Programs, 450 Columbus Boulevard, Suite 504, Hartford, CT 06103-1841. This document is available at https://portal.ct.gov/-/media/sde/nutrition/cacfp/mealpattern/menu_cacfp_lunch_supper_cold.pdf.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotope, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

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
3. email: program.intake@usda.gov

This institution is an equal opportunity provider.

The Connecticut State Department of Education is committed to a policy of equal opportunity/affirmative action for all qualified persons. The Connecticut Department of Education does not discriminate in any employment practice, education program, or educational activity on the basis of race; color; religious creed; age; sex; pregnancy; sexual orientation; workplace hazards to reproductive systems, gender identity or expression; marital status; national origin; ancestry; retaliation for previously opposed discrimination or coercion, intellectual disability; genetic information; learning disability; physical disability (including, but not limited to, blindness); mental disability (past/present history thereof); military or veteran status; status as a victim of domestic violence; or criminal record in state employment, unless there is a bona fide occupational qualification excluding persons in any of the aforementioned protected classes. Inquiries regarding the Connecticut State Department of Education's nondiscrimination policies should be directed to: Attorney Louis Todisco, Connecticut State Department of Education, by mail 450 Columbus Boulevard, Hartford, CT 06103-1841; or by telephone 860-713-6594; or by email louis.todisco@ct.gov.

