Snapa Happenings

Spring 2019

Look Inside this Issue...

A Message from the President's Desk…

This year is moving lightning fast, I cannot believe that spring is almost here and with it the wrapping up of yet another successful school year. I believe the year has gone by so fast because it has been another busy year for the School Nutrition Association of Pennsylvania (SNAPA). The SNAPA Board of Directors has been working on a three-year strategic plan that will carry us through to the end of the 2022 school year. We have some exciting plans including; (1) to advance our state level advocacy efforts, (2) continue to expand membership benefits and (3) to strengthen our infrastructure. We hosted monthly SNAPA Teaches Tuesday Webinars ranging from topics including implementing a CACFP program, reducing plate waste, and how to expand breakfast programs; all of which are available on our website for our members to review. Visit https://snapa.org/resources/webinars/webinars. We attended another intriguing and successful Legislative Action Conference (LAC) in February. We had over 15 Pennsylvania constituents representing our great state and visited each PA legislator with our important message. Eight of the fifteen attendees were awarded SNAPA LAC scholarships to attend, once again showing that we are investing in our members.

Our Conference Committee is working diligently to plan an exceptional 2019 Annual Conference in Hershey Pennsylvania from July 28th to the 31st. This year the conference is focused on ***A Coordinated Approach to School Nutrition*** by putting students first. Our conference committee is excited to bring a student's perspective to the conference and celebrate what school nutrition professionals are doing across the state. We just secured a fantastic keynote speaker who is sure to leave our members with important message about "giving back" and "making a difference" in a child's life. Laura Schroff is the author of the *New York Times* bestseller chronicles the lifelong friendship between a busy sales executive and a disadvantaged young boy, and how both of their lives were changed by what began as one small gesture of kindness. "A straightforward tale of kindness and paying it forward in 1980s New York….an uplifting reminder that small gestures matter". This is super exciting!

I would like to thank those of you who supported our Pennsylvania School Food Service Foundation this year. The Butler Chapter and Erie Chapter contributed over $500 to help us provide scholarships for our members to our Annual Conference, and SNA conferences such as the Legislative Action Conference. This year we sent eight excited members from around the state to participate in the charge to the Hill on February 23rd-26th.

Lastly, I want to say thank you to the entire SNAPA membership for making this year truly memorable for me during my presidency. As I get ready to transition to Past President, I am humbled and honored to have had the opportunity to hold this position and serve our students and school nutrition professionals of Pennsylvania.

Nicole Melia, SNAPA President

"It is only the farmer who faithfully plants seeds in the Spring, who reaps a harvest in the Autumn."
B. C. Forbes

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Vonda Cooke
PA Department of Education

Welcome to our new 2019-2020 Board Members

SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA

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Welcome to our New Vice President
Dimitra "Mimi" Barrios, MBA
Food Service Director
Ridley School District

Dimitra Barrios received her Master of Business Administration from Keller Graduate School of Management. In addition, Dimitra holds a Bachelor of Science Degree in Hotel, Restaurant, and Institutional Management from Pennsylvania State University. She has been a Director of School Food Service for over 10 years in three states. Her early career includes management with ARAMARK Corporation and Darden Restaurant Corporation. She has worked in the food service industry for greater than 20 years. Her professional affiliations include serving as a member of the Pennsylvania School Board Officials Food Service Committee, SNAPa Conference Chair, SNAPa Conference Co-Chair, and a member of the national K-12 Premier Purchasing Group, as well as a member of the SEPA Purchasing Group. The USA Rice Federation awarded Dimitra with the national grand prize for her recipe utilizing brown rice in schools. Her hobbies include gardening, bargain shopping, cooking and entertaining; but mostly she enjoys spending time with her family.

Welcome to our New Region 3 Representative
Randi Mongiello, RD, LDN
Food Services Director
Upper Moreland Township School District

Randi Mongiello is currently the Food Services Director for the Upper Moreland School District since April 2018. Randi started her career as a Clinical Dietitian for Sodexho at a Nursing Home from 2003-2006 before starting her career in School Nutrition. In October of 2006, Randi became the Assistant Food Services Director for Lower Merion School District. At Lower Merion School District, Randi collaborated with the Parents, Food Service Staff and Building Employees to implement wellness programs such as the Apple Crunch each October and the Go for the Greens each March in each of their 6 Elementary Schools. Randi also spent her time presenting at numerous state level conferences and webinars on food plans for students with special health needs including PAPSA, PASBO and PASNAP. Randi was also a contributor to the joint PDE/PA DOH written document entitled Guidelines for Managing Life Threatening Allergies in Schools.

Randi Mongiello is responsible for all aspects of the Food Service Department for Upper Moreland School District including menu planning, nutrition analysis, farm to school initiatives and Wellness Committee. She is an active member of the School Nutrition Association of Pennsylvania and the Academy of Nutrition and Dietetics.

Welcome to our new 2019-2020 Board Members

SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA

Feeding Bodies. Fueling Minds.™

Welcome to Our New 2020 Annual Conference Chair
Kristan Delle, RD, LDN, CLC
Food Service Director
Upper Dublin School District

"You say Good-Bye, I say Hello". Kristan Delle, RD, LDN, CLC, changes her position on the 2019-2020 Board of Directors. Kristan is moving from Region 3 Representative to our 2020 Annual Conference Chair. We look forward to working with you in your new capacity! Good Luck Kristan!

2019-2020 Board of Directors

Working for You, Our Members!

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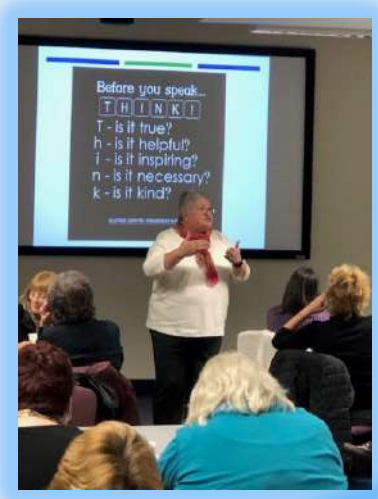
chapter chatter



In February, Carol Gilbert speaks to Chapter 7 members about *Working with Difficult People*. It was a great learning experience for all!

SNAPa Chapter 13 – Operation Give Back

On, November 13, 2018, SNAPa Chapter 13 hosted their first Operation Give Back. Fort LeBoeuf School District hosted the event in partnership with Feeding Our Future Purchasing Group and SNAPa Chapter 13. Members and guests were asked to bring items to donate to gift boxes that were to be assembled that evening. Items that were brought in ranged from small toys, socks, and toiletries. We assembled over 125 boxes that were distributed to local agencies in our area. We selected agencies that work with woman, children, and families. The agencies that we were able to help were Mercy Center for Woman, Community Shelter Services, Erie Dawn, and SafeNet.

Red Rose Chapter 19
PSFS Foundation Fundraiser at P.J. Whelihan's Lancaster
All you have to do is have fun and dine out! The Pennsylvania School Food Service foundation helps SNAPA by raising funds for scholarships and professional development opportunities for our members.

Drink, Dine and Donate....and have fun doing it! Thanks so much for your participation!

Chapter 21 hosts super fun and exciting educational chapter meetings! Team Building exercises with Chapter 21!

Thanks to our vendors for a great meal too!

Westmoreland Chapter 26

In November, Chapter 26 held their 2nd meeting of the year at Sunset Valley Elementary School, inn the Norwin School District. Approximately 81 attendees enjoyed a dinner provided by Core Group Sales. Our theme, "Here Come the Holidays" was enhanced with all differently decorated tables for the upcoming season, along with basket, raffle, and prize drawings to help support our chapter. We all enjoyed our continuing education topic which was "Managing Pain and Stress" with Wellness Coaches Leigh Ann Brockoff and Jamie Weiland.

Pennsylvania's first lady, Frances Wolf visits Elmwood Academy

Pennsylvania first lady Frances Wolf joined Feeding Pennsylvania and the Central Pennsylvania Food Bank for a visit to Elmwood Academy in Mechanicsburg Wednesday as part of National School Breakfast Week.

Pennsylvania's First Lady, Frances Wolf talks with students from Mechanicsburg School District emphasizing the importance of starting the school day with a healthy school breakfast.

During her visit, Wolf highlighted her husband's commitment to investing in education at all levels and ensuring that every child has access to a healthy breakfast.

"Ask any teacher and they will tell you that food is a basic school supply, just like books, just like pencils," Wolf said. "If kids don't have a full stomach, they simply cannot do their best in school. Yet today, one in six Pennsylvania children struggle with hunger. That's why we started the Pennsylvania School Breakfast initiative last year to help more schools, like Elmwood Academy, expand access to breakfast programs that work."

As part of Gov. Tom Wolf's School Breakfast initiative, Elmwood Academy received $4,955 in school breakfast funding, enabling the school to purchase a "grab-n-go" breakfast cart to encourage more students to participate in breakfast. Mechanicsburg high school also received a $4,979 School Breakfast grant that helped it increase its breakfast participation by 50 percent.

"I would like to thank first lady Frances Wolf and Gov. Tom Wolf for their commitment to ensuring that no child goes hungry," Mechanicsburg Area School District Superintendent Mark Leidy said in a news release. "Through their advocacy and investment, we have seen a dramatic increase in the number of students starting their day with a healthy breakfast at our high school. And with the first lady's support we are hoping to increase participation here at Elmwood Academy as well."

Pennsylvania's First Lady, Frances Wolf talks Mechanicsburg School District Superintendent Mark Leidy during her visit to Elmwood Academy National School Breakfast Week celebration.

Reprinted from The Sentinel Mar 7, 2019

It's not the same old lunch.

We've created exciting recipes for new menu applications with our products. Yangs whole muscle BBQ Chicken Strips are a great starting point for a variety of delicious meal options. They're tender, flavorful and have just a hint of smoky flavor. Create BBQ Chicken Pizza, Fajitas or Enchiladas for flavorful new entrées.

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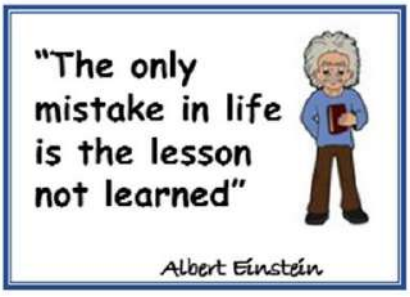
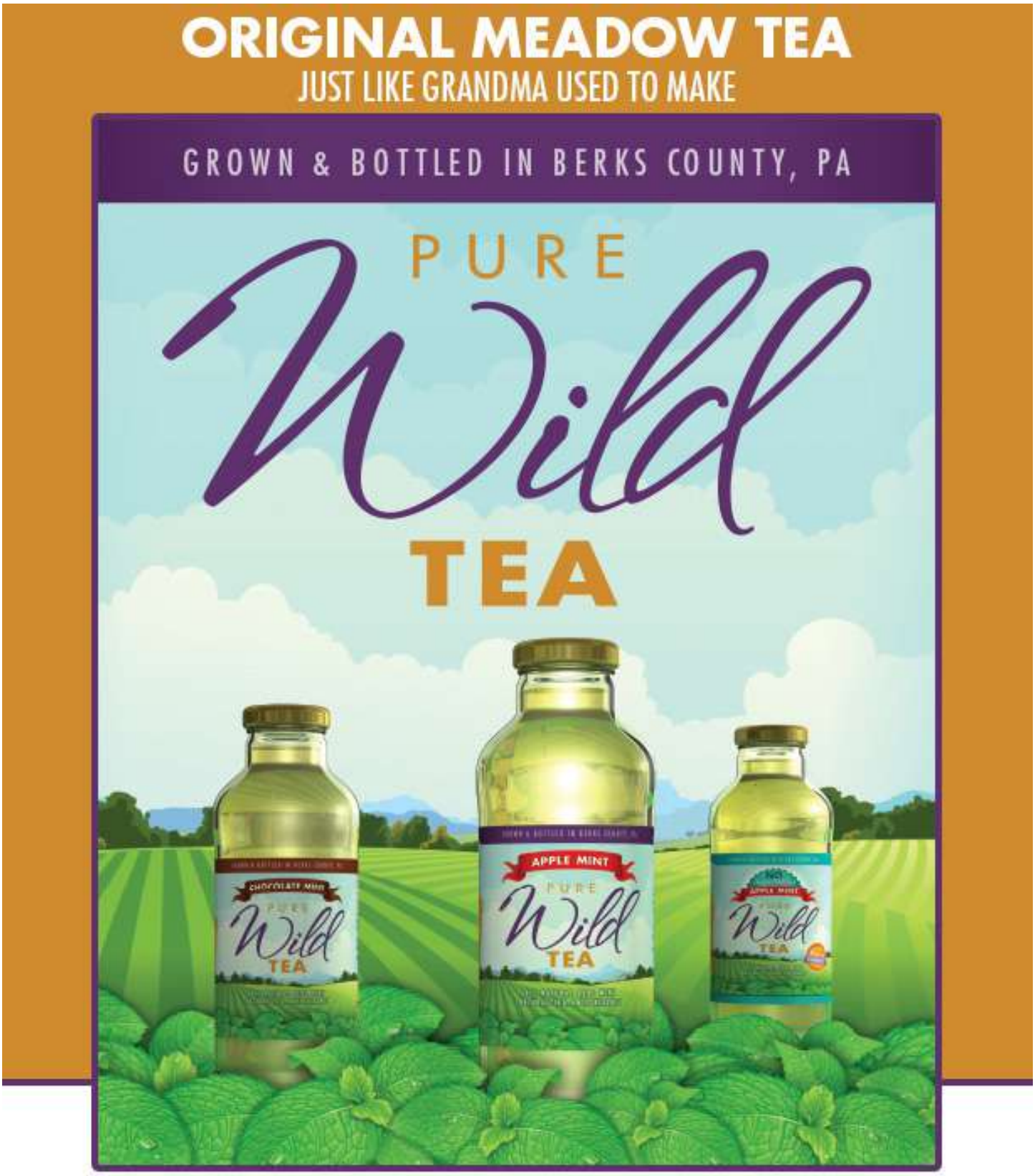
Lessons Learned is our new regular feature that will be published in SNAPA Happenings to assist School Nutrition Directors with their preparation for the Administrative Review process. Lessons learned are actual excerpts shared by School Nutrition Directors that recently underwent the Administrative Review process. SNAPA would like to thank those directors for their contribution.

- Make sure you have all the most recent health inspections posted. We were able to print out the new one and hang it up while the auditor was there but it's something that we completely overlooked.
- While your reviewers are on site and looking around, follow them with a pad of paper to take notes. Answer all questions to the best of your knowledge and most of all fix any issues as soon as they mention it. Take away the non-compliant snacks. Change serving utensils, add more fruits or vegetables. The reviewer will work with you and possibly not have you do a corrective action for the incident.
- Summer Feeding sites must be posted on your website all year long.
- Spray bottles must have MSDS labels (even if the spray bottles are being used by cafeteria monitors and not your staff).
- Cannot have a master lock on your walk-in freezer door unless there is an "emergency exit" handle (i.e. the door knob can be removed from the inside).
- Cannot store anything that isn't in an air-tight sealed container under the cooler condenser on the serving line.
- Must update training materials each year. For example, if your civil rights training guide is 2 or 3 years old, they want us to use an updated one from School Nutrition Toolbox.
- New PDE production records must be used.
- Our staff were cutting the ends off oranges before slicing them in quarters because they fit in our containers nicer. Since a whole orange is considered a 1/2 cup of fruit, we were told we could no longer cut the ends off to fit in the containers. This was a corrective action.

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Masonic Village Farm Tour
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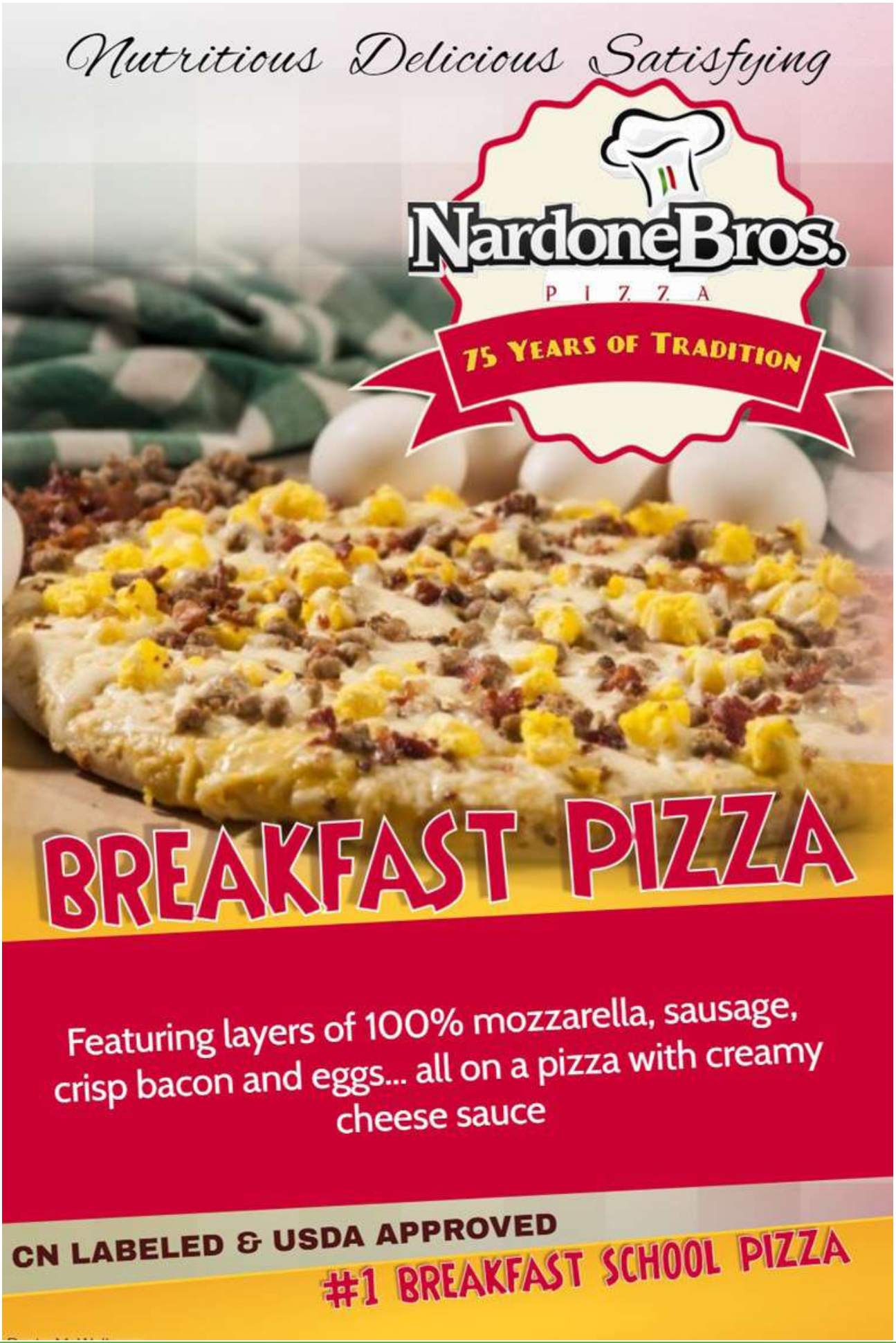
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On March 6, 2019 at 9:15 AM Pennsylvania sounded a great BIG CRUNCH during National School Breakfast to highlight the importance of eating a healthy breakfast!

Crunch.

PASBO Conference Attendee Crunch during the Annual PASBO Conference.

Hempfield Students and Staff Crunch a Bunch at Breakfast and at Lunch!

Up to 62% of children regularly come to school HUNGRY.

Students that eat breakfast have

Improved Dietary Intake,

Fewer Nurse Visits,

and Improved School Performance

Join us on Wednesday, March 6th at 9:15am and CRUNCH into an apple to show the importance of School Breakfast!

Pittsburgh Public Schools celebrated Black History Month by honoring the social, political and educational contributions of African Americans with special events, lessons, and activities. One special even was the Black History Month Door Decorating Contest. Here Mary and team Colfax did a great job taking part in the district's door decorating Contest for black history month. They posted information about African Americans who invented items as it relates food, but also made an impact in history. Like the Potato Chip was invented in 1853 by African American George Crum. Great job Mary and Team Colfax!

10 New Chef-inspired

SCHOOL MEAL RECIPES

Why introduce new recipes on your menu?

- On-trend, fun and tasty school meal recipes are a great way to help ensure every student is fueled and ready to learn.
- The recipes provide new ways to meet school meal guidelines.
- Each recipe includes delicious dairy products and help to meet grain, fruit and vegetable servings, too.
- The recipes are quick-scratch, easy to prepare, and designed to help meet school cost constraints.
- Suitable for breakfast, lunch, dinner and/or snacks.

New RECIPES

Note: Nutri-Kids software used for nutritional analysis.

ABOUT OUR CHEFS:

Ricardo Abbott: Chef Ricardo brings 30 plus years of food service operations and cook chill experience including hotels, two landmark restaurants, several schools and a food service equipment company. Since October 2017, he has worked at Saint Paul's Public Schools as a Manager and Chef of their Central Kitchen.

Susie Berglund: Chef Susie is Land O'Lakes' Senior Culinary Creation Specialist dedicated to K12 product testing and recipe development. She tracks school foodservice trends and develops recipes based on customer feedback from schools across the nation.

Nancy Close: Chef Nancy's roots run deep from a family restaurant to corporate dining to her current role as founder and president of CKC Good Food® which was established out of her desire for creating recipes that are loved by all. CKC is now one of the premier school catering companies in the nation.

Monica Coulter: Chef Monica is General Mills' dedicated K-12 Corporate Chef. Her responsibilities span from identifying products and solutions that are a good fit for school feeding programs to developing recipes for kid-favorite menu items.

Spencer Fischer: Chef Spencer is a school nutrition professional with over 30 years of experience leading businesses and programs to nourish individuals. His true calling came when he moved from managing corporate restaurants to his current role of serving children in Eastern Carver County Schools in Minnesota.

The Supply Chain: Challenges for Industry and Operators

Megan A. Schaper
State College Area School District

Purchasing for school nutrition has changed dramatically over the past several years. Like everything else, it just doesn't seem to be as easy as it used to be! Changing nutrition regulations, procurement standards, food trends, green initiatives, and customer expectations all add complexities to our planning and purchasing decisions.

A panel discussion held at this year's Legislative Action Conference explored the challenges that our purchasing partners – manufacturers and distributors – are also facing. Their problems are ultimately our problems. It is important that we understand the issues and do what we can to help.

The panel of speakers included Sean Leer, CEO of Goldstar Inc., a mainline distributor whose customer base is solely school nutrition programs; Gary Vonck, VP of Education with KeyImpact Sales; and Mike Birkmeyer, Section Chief for the Food Distribution Program with the Maryland State Dept. of Education.

First and foremost, the panel wants us to know that it has never been harder to hire truck drivers. The American Trucking Association recently suggested a nation-wide shortage of 60,000 drivers and fully expects the problem to worsen. Baby-boomer drivers are retiring, and there are not enough new people in the workforce willing to take on this difficult career.

To further complicate matters, regulations were recently put in place for all commercial truck drivers to ensure they are not being overworked. The number of hours a driver can drive have been limited, mandatory breaks are in place, hours are tracked by an electronic logging device, and penalties for breaking the rules are steep.

Second, the panel was united in impressing upon us that slots and inventory in a warehouse represents money to them. Inventory that is not quickly resold ties up capital. Having reliable data of what products to stock and how many cases are needed is critical to their businesses' success. Unfortunately, schools don't have a very good track record for providing the data that our partners need.

What does all of this mean to us? Expect to pay more, expect more product shortages, and possibly expect fewer competitors in the market to provide goods and services to us. As profit margins are squeezed, our partners are looking for ways to be more efficient with their money. If we aren't good customers for them, fewer of them will be willing to partner with us.

What can we do help? We need to be good customers and good partners:

1. Research and plan your needs carefully and communicate accurate estimate of needs to your manufacturers and distributors when submitting bids.

2. Honor your bid commitments. Buy what you said you would buy in your bid. If something has to change, communicate it to your supply partners and give them adequate notice before making the change.

3. Be flexible and accommodating with delivery schedules. The days of expecting delivery between 7:00 and 10:00 a.m. on Monday are over. In some remote locations, schools are even agreeing to night time drops in order to be able to get distributors to deliver to them at all! Be thankful for the 12:00 noon delivery on Tuesday!

We can mitigate the negative impacts on our own programs by being knowledgeable and thoughtful of our supply partners' challenges. Everything that we can do the help them be successful, ultimately helps us, too.

Chefs… Awesome in Schools

The School Nutrition Association was excited to see two of our members highlighted in the Spring 2019 edition of the ***CN Executive Update*** magazine. In case you missed it, see the highlights here…

Krista Byler, Food Service Director/District Chef, Union City Area School District, PA

Krista has been working as a chef for 23 years. She joins us with wide-ranging experience, having worked in all types of restaurants, from fast casual to upscale. She is passionate about serving students the meals they want to be served. To that end, Krista does extensive research to find out exactly what students prefer. "I enjoy many areas of the culinary arts, but I would say my passion is pastries. And I make great sandwiches, too."

Justin Tech, Executive Chef and Food Service Supervisor, Fort LeBoeuf School District, PA

Justin has been in the foodservice arena for 17 years, 14 of them as an executive chef, and 12 of those in the K-12 segment. He is passionate about serving students nourishing meals, because he recognizes that many kids don't have access to the food they need to stay healthy. "I want districts to reach as many students as they can, to ensure that everyone gets the nourishment they need to do their best, both in school and beyond."

10 New RECIPES

Cheesy meatballs and crisp corn chips are students' favorites. And when topped with fresh tomato and a cilantro garnish, it makes a hearty dish. Mix it up by serving over brown rice or pasta.

Meal pattern crediting (1 serving): **2 oz. meat/meat alternate, 1 oz. grain serving**

Queso Meatball Nachos

Cheesy Chicken Shawarma Rice Bowl

Punch up your menu with this Middle Eastern inspired rice bowl served with warm flatbread. Use commodity chicken to lower costs.

Meal pattern crediting (1 serving): **2 meat/meat alternate, 2 oz. grain serving, 1 cup vegetable (other)**

Regardless of where Swedish meatballs originated, Turkey or Sweden, this tasty recipe is delicious over noodles or mashed potatoes.

Meal pattern crediting (1 serving): **3 meat/meat alternate, 2 oz. grain serving**

Swedish Meatballs

Creamy Broccoli & Cranberry Salad

Fresh broccoli florets, sweet dried cranberries and sunflower seeds mixed with a sweet and tangy yogurt dressing.

Meal pattern crediting (1 serving): **.25 meat/meat alternate, ½ cup vegetable (dark green)**

Combines bold flavors with familiar ingredients kids love! Take your nacho bar from ordinary to extraordinary. Yum!

Meal pattern crediting (1 serving): **2 meat/meat alternate, 1 cup vegetable (starchy), ¼ cup vegetable (red/orange)**

Kicked-Up Queso Totchos

Cheesy Apple Tart

A spin-off of the American classic, this sweet apple pie tart is topped with savory cheddar cheese. A great way to use commodity sliced apples!

Meal pattern crediting (1 serving): **.75 meat/meat alternate, 1 oz. grain serving, ½ cup fruit**

This hearty breakfast idea combines grains, yogurt and berries all in one colorful, trendy serving.

Meal pattern crediting (1 serving): **1 oz. meat/meat alternate, 1 oz. grain serving, ½ cup fruit**

Very Berry Overnight Oats

Sunny Curry Chicken Satay

Combining Greek Yogurt, peanut-free sun butter and savory seasonings, this dish is sure to be a hit.

Meal pattern crediting (1 serving): **2.5 oz. meat/meat alternate, 2 oz. grain serving**

New twist to a traditional kid favorite, served with a chipotle yogurt sauce in a flour or corn tortilla.

Meal pattern crediting (1 serving): **2 meat/meat alternate, 2.25 grain serving, 1/8 cup vegetable (other)**

Crunchy Fish Tacos

Southwest Cheddar Chicken

Get creative with this favorite dish by serving it as a chicken fillet over rice or noodles or using commodity fajita or diced chicken and serving it in a boat as a rice bowl, noodle bowl or as nachos.

Meal pattern crediting (1 serving): **2.5 meat/meat alternate**

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OnPoint

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News From our National Association

April 2019 Edition

Welcome to the April 2019 issue of SNA Communication (SNAC) Bites! SNAC Bites highlights new SNA programs and provides content for your state association publications, chapter meetings, & social media. In some cases, the content will need to be customized for your state association's needs.

This issue includes:

1. Don't Miss ANC's Pre-Cons, Including New Express Two-Hour Trainings

Kickstart your learning experience at SNA's 2019 Annual National Conference (and earn extra CEUs, too!) with full, half-day or new two hour-express pre-conference workshops! With many pre-conferences to choose from—that highlight practical training topics—including financial management knife and cooking skills, nutrition regulations and food allergies, social media and graphic design. Plus, don't miss the off-site opportunity to experience first-hand how local organizations are addressing childhood hunger in Missouri. Register now—early registration discounts end May 17!

2. New Tools to Recognize Your Lunch Heroes!

School Lunch Hero Day is **Friday, May 3**—just one month away! How will you celebrate your #Lunch Heroes? Don't worry, SNA has numerous tools on hand to assist you in recognizing the amazing job school nutrition professionals do every day! Plus, find great gifts for your employees with a new yellow School Lunch Hero Day apron, t- shirt or other fun merchandise from the SNA Emporium!

3. Order Your Copy of *Little Big Fact Book* Today!

The 2019 edition of SNA's *Little Big Fact Book* is hot off the presses. This 44-page guide offers an extensive look into the unique field of school foodservice and is a great companion for state legislators, school administrators, media personnel, outside stakeholders, employees new to school nutrition and those in need of a refresher course! The book offers the most up-to-date facts on federal programs, USDA Foods, the school nutrition market and other hot topics. Order your copies today!

4. Putting the FUN in Fundraising!

Asking people for their hard-earned cash is never easy which makes School Nutrition Foundation (SNF) Ambassadors' job that much more difficult – and important. Three years ago, the SNF Ambassador Program was

created to provide an opportunity for SNA state affiliates (associations) to support the Foundation that provides education, research and scholarships to their members. SNF Ambassadors not only help raise funds for the Foundation, but also help spread the word about what SNF does for SNA members. Everything from increasing the number of professional development programs to providing a variety of scholarships is at the core of SNF's mission.

Be sure to look for your State Ambassador at your conferences and meetings throughout the year. They are there to share the SNF mission and provide you with information on the resources SNF provides. Each one received "Tips, Tools & Talking Points" to help with their fundraising efforts as well as SNF pins, ribbons and other SNF items to encourage individual contributions.

2019 brings back some healthy competition among the states culminating in national recognition at the Red Carpet Awards Ceremony at ANC 2020. The top state in each membership category that raises the most money for the Foundation in 2019 will win invitations to SNA's 2020 ANC Networking Reception, one free ANC 2020 registration to bring back to their state, and, of course, bragging rights for the year.

5. New SNS Exam Launching in July 2019

SNA is releasing a new School Nutrition Specialist (SNS) credentialing exam in July 2019 which will have some minor content area modifications.

With the increased focus on procurement in school nutrition, *Content Area IV: Procurement and Inventory Management* has been split and renamed *Content Area IV: Procurement Management*. This content area is now entirely dedicated to procurement related competencies and accounts for 5.5% of the overall exam. The inventory related competencies have been redistributed to other content areas, mainly *Content Area III*. To reflect this change, *Content Area III* is now named *Food Production, Inventory, and Operation Management.*

Please note that overall the test competencies have not changed, they have been redistributed to better reflect the current responsibilities of school nutrition professionals. The content area weightings have also not changed.

For questions about the upcoming changes to the SNS exam, please visit www.schoolnutrition.org/SNS or email CertSNS@schoolnutrition.org.

6. Our Webinar Wednesdays Presenters are Just Like You…

They're also on Spring Break in April! As all of you know, school districts all over the U.S. are preparing for Spring Break and each district is breaking at a different time. This makes it hard to schedule presenters and even harder to find viewers! Hence, we will be taking a break from webinars in April, but rest assured SNA staff will be hard at work to bring you great content in May!

Speaking of May, we will be continuing our Best of #SNIC19 series with Austin ISD sharing their innovative ways to involve their students and community, which has had a direct correlation in increasing their breakfast and lunch participation. Learn about their culinary competitions, facility tours and classroom presentations that have elevated their program to the next level.

We are also excited to present a case study created by two School Nutrition Directors who recently experienced leading a brand-new school nutrition buying group. They will share lessons learned, and help you think of ways their practical knowledge could help you. Much more to come in May! Stay tuned and check in to Webinar Wednesdays later this month for more information.

7. Our Ethics Module is Made for You!

There are plenty of ethical decisions that come up in the school kitchen each day. Count yourself lucky if you haven't experienced a co-worker that makes questionable decisions from time to time. *Are you sure that chicken salad has only been sitting out for 2 hours? Did you change your gloves after scratching your face?* Believe it or not, having an arsenal of information on how and when to think about ethics can help you combat scenarios that could ultimately hurt your school nutrition program's reputation. Knowledge is power, and you deserve to feel confident when making your next ethical decision. For more information, go to the Ethics Module webpage.

8. Submit Your Research on Special Diets!

Special diets are a hot topic of debate in lunchroom and school nutrition departments. For the upcoming Fall 2019 edition of *Journal of Child Nutrition & Management,* the issue will be themed with this interesting topic in mind. Consider sharing strategies, research, tips or stories from your own experiences. Submission deadline is May 15, 2019. Learn more.

9. SNA – Helping Win Over the Public on School Meals

Does everyone in your community know that today's school meals are nutritious and delicious? Tackling age-old stereotypes about school meals is daunting, but SNA has developed a host resources to help you educate community members about the benefits of school meals. Visit www.schoolnutrition.org/PR for a wide variety of members-only tools. Here's a quick overview of our most popular resources:

- Media and Outreach Guides: From our recent "Winning Over the Public on School Meals" webinar (available on-demand), to tip sheets on prepping for media interviews, these tools outline successful tactics for spreading the good news.
- Talking Points and Customizable PR Tools: Whether you're preparing for a presentation before the PTO or an interview on unpaid meal charges, SNA can help!
- Backpack Brochures and Flyers: SNA offers customizable handouts to help you promote your program, including colorful new "Parents: Did You Know?" flyers and fact sheets detailing the benefits of school breakfast and lunch.

SNA's About School Meals section of the website is a great resource to share with parents, administrators, legislators, or anyone who wants to learn about school meal programs. The site offers a wealth of information, including: one-pagers on school nutrition standards; the latest statistics on school meal participation, reimbursements, and more; and tips for getting involved in school meal programs.

10. School Breakfast Programs Can Now Substitute Vegetables for Fruit

In a recent policy memo, FNS announced that effective immediately School Food Authorities (SFAs) participating in the School Breakfast Program (SBP) may credit any vegetable offered, including potatoes and other starchy vegetables, in place of fruit without including vegetables from other subgroups in the weekly breakfast menus.

SFAs must offer 1 cup of fruit daily to children in all age and grade groups. To meet this requirement, SFAs may offer a vegetable in place of a fruit. SFAs that offer 1 cup of fruit or vegetable at breakfast each day will be considered compliant during the Administrative Review through September 30, 2019. Under regulations prior to this notice, participants had to ensure that at least two cups per week are from the dark green, red/orange, beans and peas or "other vegetables" subgroups.

11. House Subcommittee Holds Hearing on Child Nutrition Programs

A Subcommittee of the House Education and Labor Committee held a hearing in March examining federal Child Nutrition Programs. Members of the Civil Rights and Human Services Subcommittee heard testimony from four witnesses, two of them SNA members, about the importance of Child Nutrition Programs, specifically the National School Lunch and School Breakfast Programs. You can watch the hearing and read the witnesses' testimony here.

12. FNS Extends FNS-640 Deadline and Issues Instructions and Reporting Guidance

Last week, FNS posted a memo with instructions and reporting guidance for state agencies using form FNS-640 to report SY2017-18 Administrative Review data. The memo also extended the reporting deadline to May 1, 2019, due to delays caused by the government shutdown and system development schedules.

13. FNS Posts 2019 Reimbursement Rates for SFSP and SY2019-20 Income Eligibility Guidelines

In March, FNS posted the 2019 reimbursement rates for SFSP, as well as the Income Eligibility Guidelines for child nutrition programs for SY2019-20. Reimbursement rates for SFSP can be found in the *Federal Register*, and reflect annual adjustments based on the Consumer Price Index.

Adjustments to income eligibility guidelines for SY2019-20 impact the National School Lunch Program (NSLP), School Breakfast Program (SBP), Special Milk Program (SMP), Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP). In the 48 contiguous states, the District of Columbia, Guam and U.S. Territories, the monthly income limit for a family of four is $3,970 for reduced-price meals and $2,790 for free meals. That limit is $4,963 for reduced-price meals and $3,488 for free meals in Alaska, and $4,567 for reduced-price meals and $3,209 for free meals in Hawaii. You can view the full chart of reimbursement rates here.

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This school year was a huge success for SNAPA Teaches Tuesday events. If you missed our events, no worries, click the links below to access the recorded webinars and get your CEU credits!

March 19, 2019 * Make the Most of Your Professional Development through Project PA
Elaine McDonnell,MS, RDN
Assistant Research Professor
Director, Project PA
Penn State University
Department of Nutritional Sciences
Click here to view this recorded webinar

February 19, 2019 * Combi-Cooking and How to Improve Cooking Processes in Your Kitchen
Chef Norbert Zastavny, Regional Sales Manager- Rational USA
Chef Norbert discusses the advantages of cooking with combination-ovens and how this process can improve the quality of your food and increase participation.
Click here to view this recorded webinar

January 15, 2019 * Making the Best of School Breakfast Opportunities
Kelley McDonough
School Breakfast Program Manager ~ Center for Best Practices
Kristen Dunphey
Field Associate ~ No Kid Hungry campaign
Learning Objective: No Kid Hungry is the only national campaign with the single focus; Ending Hunger in America. Attendees will learn Best Practices in Breakfast Participation and new opportunities to create excitement around eating breakfast in school!nuary 16, 2019 ~ Making the Best of School Breakfast Opportunities
Click here to view this recorded webinar

November 20, 2018 * Achieving ZERO Center of the Plate Waste
Valerie Schindewolf
School Foodservice Specialist
One Source Reps
Attendees will learn how Using Equipment Technology to create an effectively can reduce waste through the Cook/Hold/Shock-Freeze/Retherm Process.
Click here to view this recorded webinar

October 16, 2018 * Implementing the Child and Adult Care Food Program At-Risk After School Meals Program
Lorie Stake, MS, RDN
Nutrition Education & Program Manager – CACFP
Kathleen Hiltwine, MPH Public Health Nutrition Consultant
Division of Food and Nutrition
The goal of today's webinar is to familiarize you with the CACFP Program At Risk After School Program and perhaps encourage you to consider offering the program in your school district.
Click here to view this recorded webinar

September 22, 2018 * Child and Adult Food Care Program (CACFP): Meal Patterns and More for School Nutrition Directors

Jennifer Jarrett, School Nutrition Programs Manager
Pennsylvania Department of Education
Kathleen Hiltwine, MPH Public Health Nutrition Consultant
Division of Food and Nutrition

- Child and Adult Food Care Program (CACFP) ; Meal Patterns and More for School Nutrition Directors. This is a review of the latest CACFP meal patterns and other important program details for school nutrition directors that are serving Pre-K, Head Start and other eligible preschool programs.

Click here to view the recorded webinar

Highlighting the Benefits of the School Nutrition Association Membership

While cruising the SNA website and came across these awesome resources for members. Take a look at these fabulous SNA resources PG

Benefits of School Meals

Click the links to access the resources. You will need your SNA login credentials

Educate your community on the benefits of school meals. These fact sheets share research demonstrating the role that the School Breakfast Program and National School Lunch Program play in supporting obesity prevention, overall student health and academic achievement.

Parents: Did You Know?

SNA created a series of colorful flyers to educate parents on the National School Lunch Program and trends in school cafeterias.

- **Our National School Lunch Program flyer provides a quick overview of the components of every school lunch.**
- **The Helping Kids Make Healthy Choices flyer outlines tactics schools use to promote fruit and vegetable consumption.**
- **Our Bringing the Farm to Your School Cafeteria one-pager features Farm to School program statistics.**
- **The Serving Students with Special Dietary Needs flyer cites SNA data on how schools support students with food allergies and intolerances.**

See How School Meals Have Changed!

SNA created this full-page ad featuring photos of healthy school lunches. SNA encourages members to download the ad to use as a backpack brochure or flyer.

Customizable Parent Flyers

Communicate the benefits of school meals with these easy to use handouts. For additional customizable flyers, visit SNA's PR Campaign.

- **Parent Flyer Version #1**
  This is already created, complete with images – just plug in your district's logo, meal pricing, and website URL!
- **Parent Flyer Version #2**
  This version has space for you to add your own images of your best looking trays and healthy offerings.
- **Parent Flyer Instructions for Use**

Parents: Did you know?

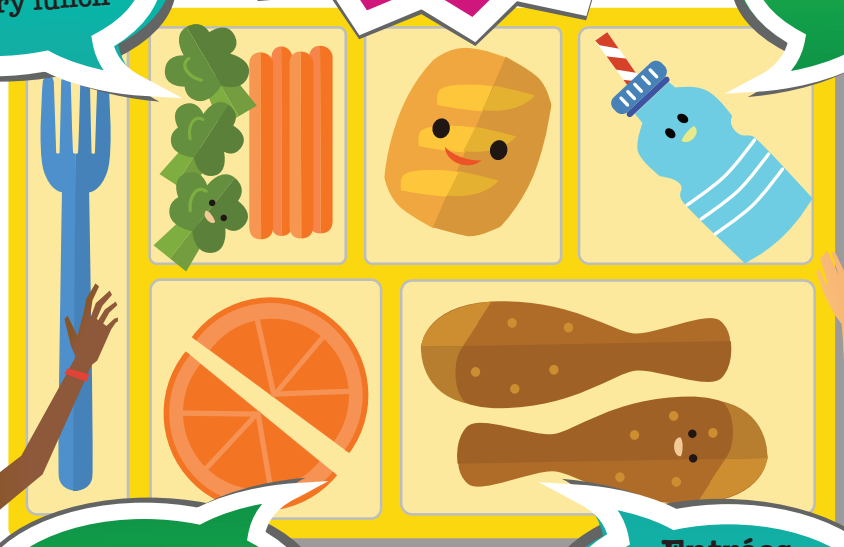
The National School Lunch Program

Today's school lunches meet strict nutrition standards, including limits on calories, sodium and unhealthy fats.

30 million students enjoy healthy lunches every school day.

3/4 cup of vegetables with every lunch

1 cup of 1% or fat-free milk



1/2 cup serving of fruit daily

Entrées must include whole grains & lean protein

Read School Meal Success Stories
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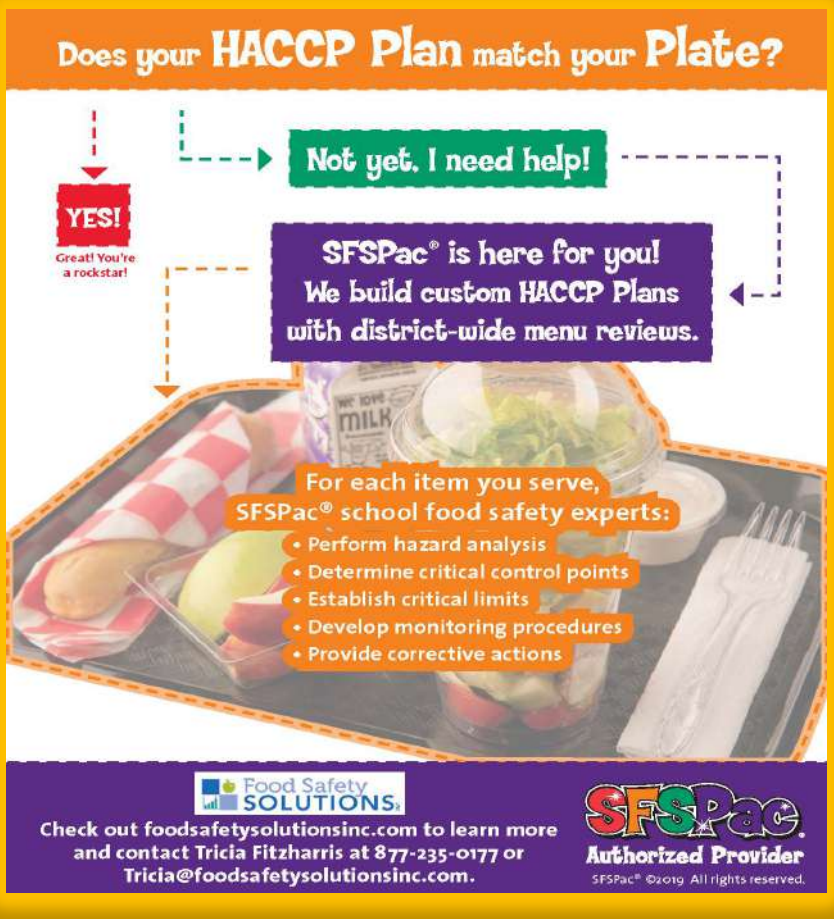

Thank you to our B&I Partners!

See you in Hershey!

Congratulations North Penn School District

North Penn School District
2019 Pennsylvania School Breakfast Hero Named

Shown here: Pete Nicholson- North Penn HS Principal & Carolann Begley- North Penn School District School Nutrition Area Supervisor

The national anti-hunger campaign No Kid Hungry recently announced their 2019 Pennsylvania School Breakfast Heroes and North Penn High School (NPHS) School Nutrition Services Area Supervisor Carolann Begley was among the list.

This year's inductees include educators, administrators and food service staff from school districts across the commonwealth who were nominated by members of their local community for going above and beyond to make school breakfast possible for all students.

Among this year's School Breakfast Heroes is Carolann Begley, who was nominated by NPHS Principal Mr. Pete Nicholson for her assistance in implementing a breakfast cart at the high school for the 2018-2019 school year.

"While we have had a breakfast program before school for a great number of years, the cart has increased the number of both students and staff that have access to a nutritious breakfast each day," said Nicholson. According to Nicholson, in the past, breakfast has typically been served in the cafeteria at NPHS. However, there are large numbers of students that enter the building through the front entrance each day and do not have time to stop by the cafeteria.

Shown here: Donna Gorl , North Penn High School employee with an awesome North Penn student!

"While it would have been far easier to keep to the status quo, I am so excited that Carol jumped on board and supported the breakfast cart each morning," Nicholson explained. "Simply knowing that more of our students and staff can get off to a good start with a healthy breakfast makes me proud of her enthusiasm and support for this new program!"

Since the inception of the breakfast cart, breakfast sales at the high school have increased by almost 200 breakfasts per day. Having a full slate of breakfast food at the main entrance each day has greatly increased the accessibility to breakfast for many NPHS students as

each day students line up to take advantage of this service using, including free or reduced pricing for those that qualify.

School breakfast is an energy source for kids across the Pennsylvania. Research shows that hunger has long-term ramifications on children, including lower test scores, weaker attendance rates, and a higher risk of hospitalizations and chronic diseases. Unfortunately, too many Pennsylvania students are missing out on school breakfast because they are unaware of the program or don't arrive to school in time to participate. We are thankful to our school breakfast heroes who work every day within our community to make sure the school breakfast program reaches all the students who might benefit.

Congratulations Melissa Harding (SNS Coordinator and SNAPA Past President) and Carolann Begley (SNS Area Supervisor) on this impressive honor.

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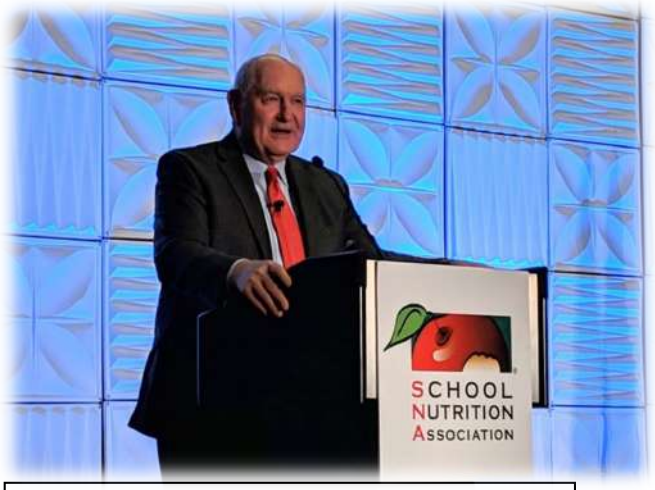
2019 National Legislative Action Conference

A Huge Success

Summary by Randy Walker
Public Policy and Legislative Chair



USDA Secretary, Sonny Perdue speaks at SNA's Legislative Action Conference

The 2019 National Annual Legislative Action Conference (LAC) was a huge success! The School Nutrition Association of Pennsylvania was once again well represented as we "charged the hill" with sixteen School Nutrition Directors, School Nutrition Professionals and School Nutrition Industry Partners in attendance. We were able to visit every congressional office in the state. We also visited with the offices of both Senators Toomey and Casey.

Leading up to our congressional meetings, we were well prepared as our group attended general sessions pertaining to supply chain issues and USDA updates. We were also visited by former Senators Tom Daschle and Trent Lott, who discussed the current dysfunction on Capitol Hill. Lastly, we were presented with the SNA Position Paper. While the general sessions were plenty informational, the highlight of the event was when the Secretary of Agriculture, Sonny Perdue, arrived to address the entire SNA membership! Secretary Perdue was extremely proud and complimentary of the work we all do. He vows to continue to work with us to serve our children the most nutritious and tasty meals that we possibly can. One of the highlights of Secretary Perdue's address was when he said he would be offering states a voucher that would allow them to return to a 5-year Administrative Review cycle. We will be waiting patiently to see what that will look like for our programs.

Pennsylvania LAC contingency L to R

Pamela Gallagher. Sheri Petrich, Megan Schaper, Krista Byler, Travis Folmar, Jace Cameron, Randy Walker, Jennifer Riegle, Sara Payne, Jim Ruhling, Sue Eichelberger, Chris Dunn, Brenda Zeiler, Todd Holmes, Kelly Renard and Jeremy Bergman

2019 National Legislative Action Conference

A Huge Success

Pennsylvania Delegates Attend 2019

Finally, the morning to *"Charge to the Hill"* arrived! Our group of Pennsylvania professionals met in the cafeteria of the Longworth House Office Building. We found our team members and off we went to present our positions. Every Congressman and Senator in the state is now aware of the associations legislative position. Here are the highlights of our position paper.

1) **Continue and increase USDA Foods (commodities) support for the School Breakfast Program (SBP)**

2) **Support USDA's ongoing effort to simplify child nutrition programs**

3) **Encourage USDA to return to the five-year Administrative Review (AR) Cycle for School Food Authorities (SFAs) that consistently operate in compliance.**

4) **Encourage USDA to modify the *Smart Snacks in School* rule to allow all menu items that are permitted to be served as part of a reimbursable meal to be sold at any time a la carte.**

5) **Urge USDA and the US Department of Education, in collaboration with SFAs, to develop best practices and guidance to ensure school schedules provide students adequate time to eat healthy school meals.**

6) **Oppose any effort to block grant school meal programs.**

It appeared all of Congressmen and Senators were supportive of our positions. They all listened, took notes and asked valid questions of our programs. Most notably, Senator Toomey's office was interested in collaborating with SNAPA in order to look at the possibility of simplifying milk regulations. In my opinion, this is a huge step for SNAPA as our organization is being recognized as the authority on school nutrition.

L to R
Krista Byler (Union City SD), Megan Schaper and Travis Folmar (State College Area SD) and Congressman Dr. John Joyce (PA's 13th District)

L to R
Sue Eichelberger (Hempfield SD), Jim Ruhling (Michael Foods), and Travis Folmar (State College Area SD), Congressman Guy Reschenthaler (PA's 14th District and Chris Dunn (Cocalico SD).

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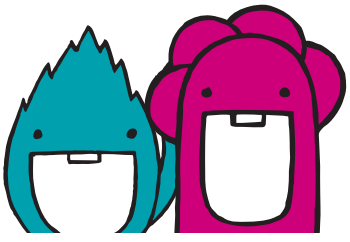

Reflections and Dysfunction on Capitol Hill
What We Can Expect with the New 116th Congress

Recap written by Krista Byler, Union City SD
2019 LAC Scholarship Winner

L to R: Former Senator Trent Lott, moderator Philip Brasher and Former Senator Tom Daschle.

The 3rd General Session of the 2019 LAC featured former Senators Trent Lott and Tom Daschle, the session moderator was Philip Brasher with SNA President Gay Anderson presiding. Lott and Daschle were both party leaders throughout the 1990's and formed a productive, bipartisan relationship. Both men represented their parties well and were instrumental in forming public policy for over three decades. Daschle served two terms as Majority Leader and two terms as Minority Leader of the Senate, he is one of only two senators in history to do so. Senator Lott represented the state of Mississippi in both the House and the Senate in his 35 years and is one of a handful of representatives to achieve this prestigious accomplishment. Lott worked with seven presidential administrations during his career. These gentlemen are exceptional in the way they crossed the aisle, built coalitions, got things done and even formed a friendship during their time in office. They recounted the days when they had a telephone line installed between their offices that only they could use to talk to each other about legislation and governing.

Both men spoke of the current state of the union as a deeply divided country philosophically and politically. They discussed the way that things have changed since their time in office with regard to the media and more specifically social media. "There is a change in the media, they used to be referees and now they are participants". The senators believe this is creating the polarization we see in our country today. During Lott and Daschle's time in office there were three major networks reporting the news, now there are more networks and blogs than ever before, and they are stirring

things up in ways we didn't see before. Daschle noted that the American people seem more divided today because "we tend to migrate to those media sources that we agree with, whether it's Fox News, MSNBC, the New York Times or Wall Street Journal".

While discussing friction that exists on Capitol Hill today, Daschle criticized Senate air travel that has lawmakers leaving Washington, D.C. on Thursdays, returning the following Tuesday and governing only on Wednesdays. In that scenario the senate is only in session 109 days per year and even then, they are only working a third of the days when the House is in session, Daschle noted. "That to me is one of the single biggest challenges we are facing", he said. There is no way to correlate, to move meaningful legislation, to work together". Both speakers noted a lack of socialization happening on the Hill. Many lawmakers used to get to know each other and were able to form bonds which helped with bipartisanship, this is not happening in today's political arena. Representatives are less likely to bring their families to D.C. due to the small amount of time they are spending in Washington. Dysfunction and a lack of civility seem to be becoming the status quo.

Daschle and Lott shared many views on how this 116th Congress could come together and get things done. A strong sense of determination by some of the newly elected representatives was mentioned by both. They also noted that there needs to be a return to the occasions for socialization across party lines. Open lines of communication need to become the norm, not the exception and more specifically good listening skills even when you disagree. Both men discussed facing turbulent times when they were in office and the ability to "get things done". They were in office during the 9/11 attacks and faced a constitutional crisis involving the impeachment of a president however they kept the policies first and foremost and hundreds of bills were enacted during those trying times! They both feel like the tide can turn again in American politics however someone needs to champion this effort.

As SNA members we can make a difference by communicating with our elected officials, invite them to visit our schools and keep them informed about what legislation is best for our students. LAC is a great place to see that together we can make a difference!

SNA PATRON

Mike Burke
K-12 Ambassador
william.burke@itwfeg.com
Cell: 816-914-74444

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Equipment Tips & Tricks

We'd like to thank Chapter #33 North Montco for allowing us to host their latest meeting at our test kitchen with the CORE Group. We greatly enjoyed presenting on equipment specification, troubleshooting, and cleaning standards. Provided here is some extra information about equipment care:

General Tips

- *Mise en Place*: Everything in its Place
  NOT just for food prep! EVERY item should have a designated location in your kitchen
- Clean as You Go
  Dispose of packaging carefully
  Scrape food waste away before washing
  Tackle SPILLS right away: from work surfaces, floors, & inside equipment
- Take out Racks and Guides for deep cleaning
- Pay Attention to your GASKETS!
  Wipe away any debris immediately
  Keep doors ajar so that the seal can dry
  Only use recommended cleaners
- RINSE, RINSE, RINSE
  Any time chemicals are used to clean cooking equipment, rinse the cavity carefully!
- DRAINAGE
  Make sure to check your drains of debris
  Make sure your steamer drains daily

Records & Charts

- Create an equipment chart that includes the Type, Brand, Rep Contact, Model number, Serial number, & Service Agency Contact
- File ALL MANUALS for future reference after staff has been trained on proper use and cleaning
- Using your manuals, consider creating a chart of your equipment's daily, weekly, monthly, quarterly, semi-annual, and annual cleaning recommendations
- MARK YOUR CALENDAR: pay attention to when irregular tasks need done:
  - Calibration
  - Deliming
  - Fan Cleaning
  - Filter Replacements
  - Lubrication Checks
  - Evaporator Coils

Troubleshooting

- Exposed wiring, frayed or burnt power cords
- GAS equipment connections:
  Make sure a REGULATOR is installed
  BEWARE of small, residential, YELLOW gas hoses
- Check your INTAKE, VENTS, and FLUES
  Take caution in using plastic wrap and foil: pieces can tear off and become lodged in vents, and covering pans slows the steaming process

Chemical Care

- LABEL, LABEL, LABEL: *what* is used WHERE?
- NO mixing or heating unless instructed
- Only keep those for FOOD SERVICE in the kitchen

4star REPS

Caralynn Reddig
School Specialist
caralynn@4starreps.com
Cell: 717-475-3124

More Allegheny County schools serving breakfast to more students

Reprinted From:
ELIZABETH BEHRMAN
Pittsburgh Post-Gazette
Lbehrman@post-gazette.com

Plum Borough School District
Spirit Cafe

More Allegheny County schools are feeding breakfast to students who qualify, putting many on track to meet Gov. Tom Wolf's goal of providing breakfast to at least 60 percent of eligible students by 2020, advocates say.

In its annual report, released Monday, Pittsburgh nonprofit Allies for Children said more local schools and districts implemented "alternative" breakfast models last school year, and as a result are serving nearly 600 more students breakfast each day than they were during the 2016-17 school year.

Allies for Children, in partnership with the Greater Pittsburgh Community Food Bank and the Henry L. Hillman Foundation, worked with five Allegheny County school districts last year to implement the alternative models beyond simply serving the breakfast in the cafeteria before the start of the school day, which most districts already do. The alternatives included a "grab and go" mobile cart, offering breakfast for a time after the first bell rings and offering breakfast during students' first class of the day.

Each of the five districts that implemented an alternative model — Gateway, North Hills, Sto-Rox, South Allegheny and West Mifflin — saw a greater increase in student breakfast participation than most other Allegheny County school districts and charter schools, all of which were included in the Breakfast Basics 2019 Update report.

“We know alternative breakfast models and other innovative breakfast practices help increase participation, and we also know that what works for each school is different,” said Chris West, child nutrition outreach coordinator for the Greater Pittsburgh Community Food Bank, in a statement.

Allies for Children estimates that there are about 22,000 students in Allegheny County eligible for free or reduced meals who don’t eat the school breakfasts even though they eat the school lunch. According to the nonprofit, for every 100 Allegheny County students who eat free or reduced lunch at school, 57 students also eat breakfast at school. The statewide average is 53 students eating breakfast for every 100 students who eat free or reduced lunch.

But advocates said the results of this year’s report show promise, and that a number of local districts are on track to meet the governor’s goal to serve breakfast to at least 60 percent of eligible students by next year. A dozen Allegheny County districts already meet that 60 percent target, the report said, while a number of districts and schools continue to fall short.

And Allegheny County district numbers are expected to continue improving, with the help of grant money from the Pennsylvania Department of Education that was made available for school breakfast programs last year.

“We anticipate the 2019-2020 school year could be the year Allegheny County schools meet Governor Wolf’s goal of 60 percent of free and reduced eligible students eating both breakfast and lunch,” said Patrick Dowd, executive director of Allies for Children, in a press release.

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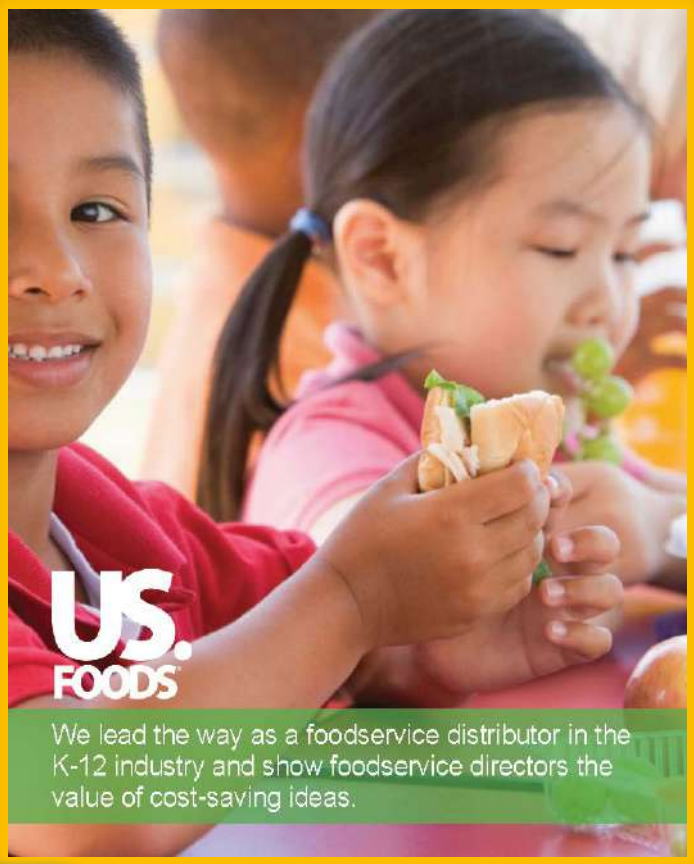

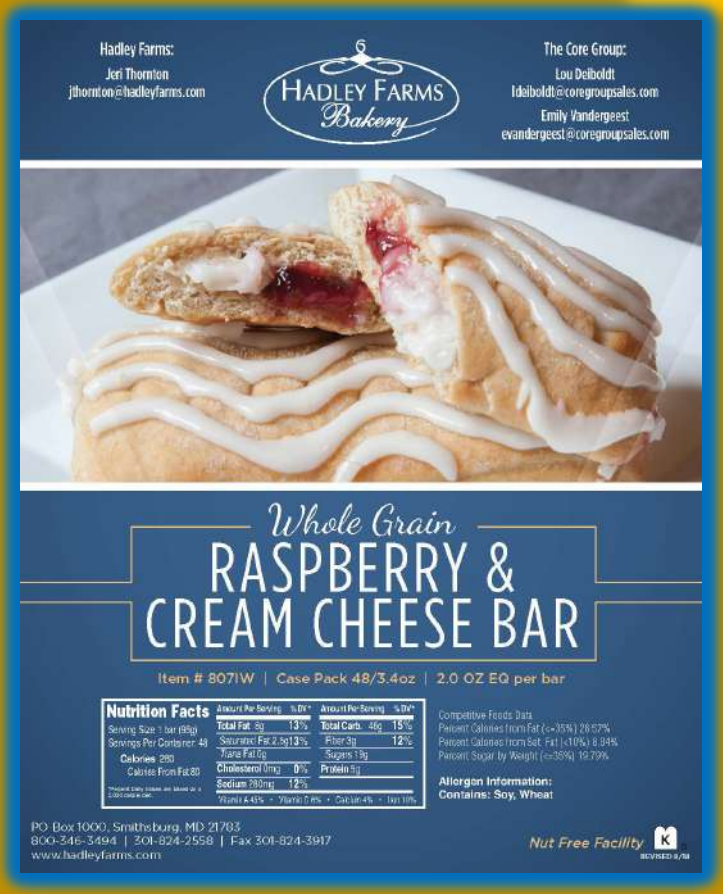

Thank you to our B&I Partners!

See you in Hershey!

The School Nutrition Association of Pennsylvania 2019 Director of the Year Award

Lori McCoy, RD, LDN has been named the 2019 School Nutrition Association of Pennsylvania Director of the Year. This is a well-deserved award for a super innovative, creative and dedicated school nutrition district director.

Lori has been the District Director at Colonial School District in Plymouth Meeting, PA for nine years and has eleven years' experience in school food service. Lori is a registered dietician and holds the SNS credential. Lori is a SNAPA past president and has held many positions on the SNAPA Board of Directors including Membership and Nominating Chair, Conference Committee and nationally is the SNA Ambassador for Pennsylvania.

Lori's Accomplishments include:

- Turned her school district's program into a financially viable program by turning an over $300,000 deficit into a over $100,000 surplus.
- Significantly increased both breakfast and lunch participation. This was accomplished by implementing a Breakfast after the Bell program, opening a smoothie station and partnering with in school programs to provide breakfast in the classroom. Lori revamped the lunch menu by adding sushi, made to order salads, and other menu items that appealed to students.
- Introduced Culinary Training for staff resulting in higher quality food and appetizing food presentation.
- Building employee teams and morale by hosting a cafeteria pumpkin decorating contest in the fall. Employees are required to use only items in their kitchens, which promotes creativity and friendly competition.
- Intern preceptor showing her passion for the school food service industry and promoting careers in our industry. The interns make a huge difference by providing innovative training programs.
- Teamed up with a teacher to promote farm to school by utilizing greens grown in a classroom Aquaponic garden.
- Celebration of World School Milk Day in the elementary schools; she dressed as a giant bottle of chocolate milk and the servers wore "milk" mustaches.
- Promoting membership and participation in SNA and SNAPA by attending chapter meetings, viewing webinars and association readings.

Congratulations Lori and Keep Up the Great Work!

AMAZING GIVE BACK EVENT

SNAPa Chapter 13 – Operation Give Back

On, November 13, 2018, SNAPA Erie Chapter 13 hosted their first Operation Give Back. Fort LeBoeuf School District hosted the event in partnership with Feeding Our Future Purchasing Group and SNAPA Chapter 13. Members and guests were asked to bring items to donate for gift boxes that were to be assembled that evening. Items that were brought in ranged from small toys, socks, and toiletries. We assembled over 125 boxes that were distributed to local agencies in our area. We selected agencies that work with woman, children, and families. The agencies that we were able to help were Mercy Center for Woman, Community Shelter Services, Erie Dawn, and SafeNet.

Sysco Food Service of Pittsburgh treated all attendees to an elegant Holiday Buffet. This buffet was part of our Give Back to our Members. The buffet included mini beef wellingtons, stuffed artichokes, garden salad, roasted vegetables, salmon, carved ham, carved roast beef, truffles, chocolate cake, and more. Beverages were provided by Pepsi as well.

A Chinese Auction was also held this evening. All proceeds from the Chinese Auction were donated to the Pennsylvania School Food Service Foundation. We raised $345 for the organization.

Calendar of Events

APRIL 24-25 2019

SNAPA Strategic Planning Meeting & Board of Directors Meeting
Hershey , PA

MAY 3 2019

School Lunch Hero Day

MAY 9-11 2019

National Leadership Conference
Sarasota Florida

JULY 13-16 2019

National Annual Conference
St Louis, Missouri

JULY 28-31 2019

SNAPA Annual Conference
Hershey, PA

OCT. 14-18 2019

National School Lunch Week

MAR. 8-10 2020

National Legislative Action Conference
Washington DC

APR .30-MAY 2 2020

National Leadership Conference
Tempe Arizona

Snapa Happenings

Have a great summer!