

SNAPA HAPPENINGS

Spring 2021



SCHOOL
NUTRITION
ASSOCIATION
OF PENNSYLVANIA

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A MESSAGE FROM OUR PRESIDENT



As I am writing this today, I cannot believe that an entire year has passed since the pandemic began. In just twelve months, we all have had to overcome unknown and unprecedented obstacles to ensure that every child was fed. I am so very fortunate to be able to work with all of you—the AMAZING School Nutrition Professionals of Pennsylvania!

It is quite rare that so many people, from all different parts of the world, have shared the same experience as the global pandemic. Its effects continue to ripple through our lives, forcing us to rethink everything we do—both personally and professionally. Yet despite all the uncertainty, School Nutrition

Professionals have found ways to meet the current challenges in productive ways. Our programs have shifted, adapted, adjusted, and then re-adjusted multiple times during this year to keep up with the ever-changing environment. Trial and error have become part of our daily routine. When something doesn't quite work the first time, we pivot by being flexible and moving on to try something else. We are starting to let go of the way "it was" and have begun to embrace the "new normal" that lies in front of us.

SNAPA continues to be committed to helping guide you through these uncharted waters. This year we have provided our members with virtual training opportunities with our "Teaches Tuesday" series and our Monday Morning Newsletters. In 2021, we added our newest sessions titled "SNAPA Connects"—a way for our members to virtually "connect" with one another by fostering a safe space to chat, listen, and learn from each other. Each month I look forward to seeing and learning from my colleagues!

In March, we had over eighteen Pennsylvania constituents representing our great state attend SNA's Legislative Action Conference. We successfully "met" with seventeen different senators and representatives to discuss the benefits of Universal Free Meals for All.

The Annual Conference Committee is busy planning our first ever virtual conference: Designed with You in Mind, to be held July 27-29. Be on the lookout for more information about the agenda and registration soon.

Lastly, one positive thing that happened this year is that School Nutrition Professionals have gained the respect of parents, community members, administrators, school boards, and district staff. It is known now that we are more than just "Lunch Ladies"—WE ARE TRUE HEROES!! Thank you to each one of you for putting the children of Pennsylvania first.

Gina Giarratana
2020-21 SNAPA President

School Nutrition Association of Pennsylvania

2020-21 Board of Directors

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LEGISLATIVE ACTION CONFERENCE

SNAPA members joined school nutrition professionals from across the country March 8-10, in this year's virtual Legislative Action Conference. Members had the opportunity to engage in a variety of professional development opportunities on grassroots



advocacy, lessons learned from COVID-19, and hear updates from the United States Department of Agriculture. Additionally, participants heard remarks from Secretary of Agriculture, Tom Vilsack and a surprise presentation from actor Matthew McConaughey.

This year's virtual conference also included training and discussion around the School Nutrition Association's 2021 Position Paper. This year's position paper highlights critical issues within the school nutrition world including our hope of extending free school meals to all students, emergency financial relief for school meal programs, USDA Foods Entitlements & Administrative Expense (SAE) funds, and regulatory burdens. To learn more about SNA's 2021 Position Paper visit their website at schoolnutrition.org.

Perhaps most meaningful, SNAPA members had an opportunity to utilize the 2021 SNA Position Paper and advocacy training in engaging with 17 legislators from across Pennsylvania through SNA's first ever "Zoom the Hill" event. These conversations focused on the importance of extending free meals for all students and the positive health and economic implications of doing so. We are so thankful to our legislators and their staff for meeting with SNAPA members and engaging in this extremely important dialogue that

will positively impact students and families all over.



The 2021 Legislative Action Conference was a great way for SNAPA members to learn, grow, and advocate for our members and our students. For information on this conference and legislative resources visit schoolnutrition.org!

NATIONAL SCHOOL BREAKFAST WEEK IN PITTSBURGH

SUBMITTED BY ANGELA DESSARO

Pittsburgh Public Schools Food Service Department joined forces with local partners to celebrate National School Breakfast Week with their third annual breakfast poster contest. Sponsors of this event included General Mills, Super Bakery, The American Dairy Association Northeast, and Eat N' Park. Partnering organizations donated time and prizes to encourage students to participate in the art competition theme "Score Big with School Breakfast!"

PPS's Art Department created a rubric for judging the creative artwork submitted by the students. Submissions were grouped into three categories: Grades K-2, Grades 3-5, and Grades 6-12. Artwork was judged by staff from PPS and their partners on criteria of content originality and relevance to theme. On the first day of NSBW, all the submissions were published online to be viewed by all.



The celebrations continued through the week as Former Pittsburgh Steeler Franco Harris of Super Bakery also provided signed footballs and a cameo appearance video clip highlighting the importance of a nutritious breakfast. Mayor Bill Peduto congratulated participants and thanked them for helping spread the importance of eating a healthy breakfast. Winners were announced throughout the week.

Winners received an assortment of prizes that included donated bikes, gift cards, and art supplies! All students who received Grab n' Go meals that week took home a "Score Big with School Breakfast" water bottle donated by Adagio Health! Superintendent Dr. Hamlet also was enthusiastic to see the students' art and share in the festivities. "Celebrating healthy food with our students is the best part of my job!"



The school lunch heroes at Pittsburgh Beechwood were also in attendance to help congratulate these two contest winners and to help celebrate National School Breakfast Week!

View the poster submissions and the video clips of Franco Harris and Bill Peduto at our website here: <https://www.pghschools.org/Page/5598>.

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GOT CHOCOLATE MILK? INCREASE MEAL PARTICIPATION!

By: Dimitra "Mimi" Barrios

The American Dairy Association North East awarded Woodlyn Elementary School a Chocolady Hot Chocolate Milk machine. As an extra bonus to assist with serving more students delicious hot chocolate milk, two additional Cambro insulated beverage dispensers were provided at no cost to the district.

Prior to the pandemic, Woodlyn Elementary offered heated chocolate milk during breakfast to encourage student participation. Fat free chocolate milk was heated on the stove top and served in 8 oz. portion cups (and topped with a lid) to meet the USDA milk requirements as part of a reimbursable meal. Students were excited to receive warmed milk as part of their meal, and more students began participating in breakfast at Woodlyn Elementary School. This information was shared when entering the American Dairy Association Chocolady Hot Chocolate Milk machine contest.



The Chocolady Hot Chocolate Milk machine has made it possible to offer hot chocolate milk to students during lunch. The machine is easy to use and heats and holds up to forty, 8 oz cups of milk. Students view the machine as a novelty and are excited to receive hot chocolate milk with their meal. By slightly heating the chocolate milk and calling it hot chocolate milk, simple marketing techniques encourage and enhance milk consumption. The end goal is met by creating happier students and increasing meal participation.

A hot chocolate milk schedule was created and provides a lunch period rotation schedule to make it easy for Food Service staff to implement and continue the hot chocolate milk program as part of a reimbursable meal.

Ten School Districts in the North East have been awarded the Chocolady Hot Chocolate Milk machine prize package.

The American Dairy Association North East goal is to assist and support districts while helping to keep students engaged and excited about school meals.





Marketing 101

School Nutrition Departments work hard to prepare meals to students every day- now take the time to show it off!

Marketing Medias:

- Prints
- Website
- Digital Signage
- Social Media
- Email
- Phone Notification Systems

Why Market Your Program?

- Change customer perceptions
- Educate your customers
- Own your story
- Be proud of the work you do!



Build a Brand

What do you stand for?
Create a mission/vision for your department and build on that.



Consistency is key!

- Name
- Social Media Handles
- Tagline
- Fonts & Colors

Canva & PiktoChart

- Easily create custom graphic images and logos.
- Free (with paid options and additional features).
- Canva offers K-12 free upgrade.
- Plenty of free images to choose from.

Create marketing pieces that resonate with your audience.



Brief

Save long details for parent handbooks.

Energetic

Don't be afraid to have a voice, and make it fun!

Frequency

- Email: 1x/week
- Social media: 5x/week
- Website: update every few months at a minimum.
- Posters: change out or move around each month

When Designing:

- Use your district/department color palette.
- Only use up to two fonts.
- Include pictures of real people when possible.
- Negative Space is okay.
- Remember, people have short attention spans, make it eye catching, but easy to read.



What should I post?

Marketing Ideas

- Your daily, weekly, and monthly menus
- Events in your cafeterias
- Feature your cafeteria staff
- Reminding parents how to apply for free and reduced meals.
- Sneak peek behind the cafeteria line.
- Showcasing a meal or salad bar line.
- Share photos of your cafeteria.



Tools & Resources

- Twitter
- Instagram
- Facebook
- Canva
- PiktoChart

- School Nutrition Association
- No Kid Hungry Best Practices Center
- Institute of Child Nutrition
- Facebook Groups- School Nutrition Professionals,
- School Meals That Rock

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Source: 1. Compliance with and Enforcement of the Buy American Provision in the National School Lunch Program,* USDA, 2017. 35658 1/21 ©, TM & © 2021 Dole Packaged Foods, LLC.

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POTATO TIME

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DOES YOUR CONVECTION OVEN BAKE AT OPTIMUM PERFORMANCE?

Does your oven not bake correctly? Are you rotating the pans? Does one side bake faster than the other side?

Quick overview of the operation of a convection oven. Unlike a conventional oven, heated air circulates with a fan. When hot air is blowing across the food, instead of just surrounding it, the food cooks quicker because it is constantly removing the insulation barrier of cold air surrounding the food. Circulating air speeds up the rate of heat transference that naturally occurs when the air from two different temperatures converges. For this reason, the temperature set point is normally 25 degrees cooler than a conventional oven.

There are two things that can affect the cooking performance of an oven and both are easy to check, calibrations and level. It is best to level first.

Most cooks can check the level of their ovens. For best results, the oven needs to be level front to back and left to right. Using a 12-inch level, check the level on the oven racks, not the top. If the oven is not level, you will need some help leveling it. If your oven has legs, then there are leveling feet than can be adjusted using tongue and groove pliers. If your oven is on casters, then it will be a little more challenging to find a level spot. Even if you have adjustable casters, you will need to locate and mark the spot on the floor where the oven needs to be positioned. If you cannot get the oven level with the casters, then your best bet is to change to legs with leveling feet.

Checking calibration is simple and can also be done by most cooks. Get an oven thermometer, like a Taylor 3506 (100 to 600F), which costs about \$5. Place it inside the oven as close to the center, both left to right and front to back. Close the doors, turn the oven on, and set the thermostat to 350F. Allow the oven to pre-heat and stabilize. If you have windows in your oven turn the light on and observe the oven thermometer temperature. The temperature should be plus or minus 10F of the set point. Opening the door of an oven can cause ~50F of temperature loss, so minimize opening the door during this check and during cooking. Check your owner manual for information on calibration, in some cases your in-house maintenance team can calibrate your oven.

With all you must do to feed the children, watching your product in the ovens should not be on your list of things to do. Make calibration and level check part of your monthly cleaning and preventative maintenance check list so you can free yourself to do more important things in the kitchen.



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PENNSYLVANIA HARVEST OF THE MONTH UPDATE AND GRANT OPPORTUNITY

The roll-out of the Pennsylvania Harvest of the Month (PA HOM) program began last August and now materials are available for download on the PA HOM website to promote 15 Pennsylvania-grown items. These “ready-to-use” materials include fact sheets, family newsletters, table tents, posters, and other signage. You can also find links to local producers, sample social media posts, information about local procurement regulations and produce safety, materials to use to conduct taste-tests, and standardized recipes that are being entered into PrimeroEdge.



While this has not been an easy year to start something new like PA HOM, these resources are available for when timing fits for your school nutrition program to take advantage of them. For inspiration from schools and other settings that have found ways during the pandemic to implement PA HOM, see the In Action tab of the website.

Three PA HOM webinars have been offered through the SNAPA Teaches Tuesdays webinar series. These webinars provided an overview of the program and featured Chef Bill Scepanzky who discussed how to select, handle, and prepare each PA HOM item. Webinar recordings are available on SNAPA’s website.

Look for additional PA HOM and farm to school learning opportunities at this summer’s SNAPA conference.

GRANT OPPORTUNITY

Are you interested in one-on-one consultation with a chef to assist in the development of standardized recipes during the 2021-2022 school year that will be made available to schools nationwide? Through funding from a 2021 USDA Team Nutrition Training Grant, the Pennsylvania Department of Education, Division of Food and Nutrition and Project PA (Penn State) are announcing the availability of grants for school food authorities of up to \$8,000 to develop recipes for selected PA HOM items. Funded schools will work with the project team, including Chef Bill Scepanzky (Smart Partners, LLC), to follow a USDA recipe development process and will attend a culinary training session in the summer of 2022 to learn how to prepare all of the resulting recipes. The recipes will be featured on the PA HOM website and included in the Institute of Child Nutrition’s Child Nutrition Recipe Box. The grant application deadline is April 30, 2021.

For more information and to download an application form, go to the PA HOM website: www.paharvestofthemonth.org.

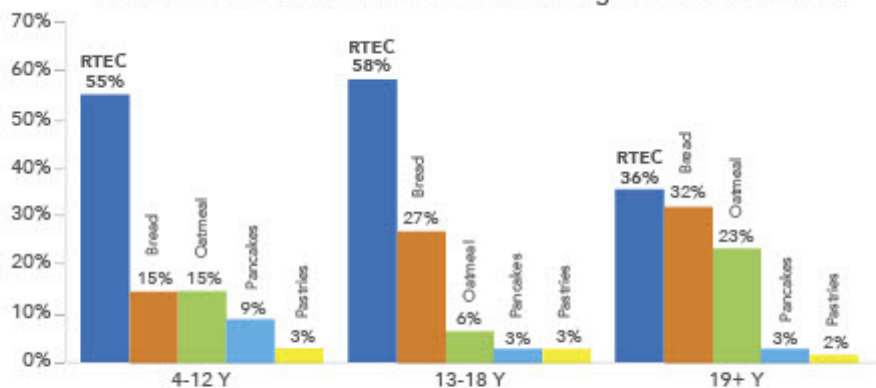
Benefits of READY-TO-EAT CEREAL



At Breakfast, Cereal is the #1 Source of Whole Grain

Americans are still missing out on whole grains. 9 out of 10 Americans (adults and children) are not getting the recommended 3 servings of whole grain each day. At breakfast, cereal is the #1 source of whole grain. Cereal is particularly important for whole grain intake for kids and teens at breakfast, contributing over 50% of whole grain intake at breakfast.¹

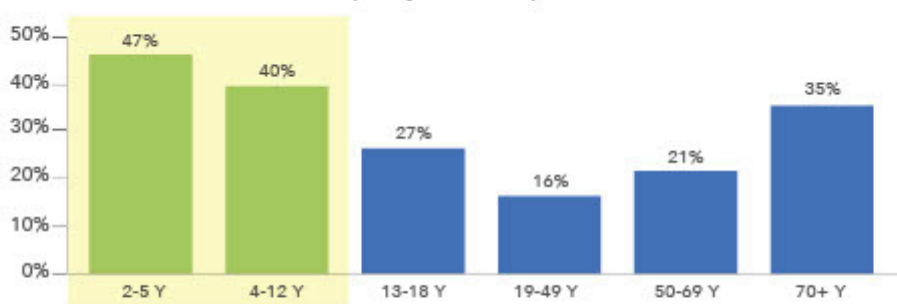
Chart 1: Percent contribution of foods to whole grain intake at breakfast



Who is Eating Ready-To-Eat Cereal?

Children ages 2-12 proportionally consume the most RTE cereal of any age group, with over 40% eating cereal on any given day.¹






Chart 2: Frequency of consumption of RTE Cereal



Children Who Eat Cereal Have Higher Nutrient Intakes and Overall Better Diets

Children who eat cereal get more of important nutrients, while not eating more calories, saturated fat, added sugar, or sodium.¹ The chart below shows the percent difference between 2-18 year old children who eat cereal and those who do not eat cereal.

Percent difference between **2-18 year old children** who eat cereal compared to those who didn't eat cereal

-  **72% more Vitamin D**
-  **69% more Iron**
-  **58% more Vitamin A**
-  **21% more Calcium**
-  **10% more Fiber**
-  **60% more Whole Grain**
-  **27-103% more B-Vitamins**

Cereal Intake Encourages Milk Consumption

Overall, 88% of people consume cereal with milk, with the percent higher for teens and adults (90%) and slightly less for children (76% for young children and 83% for children 4-12 years old). The chart below shows the percentage of milk consumed with ready-to-eat cereal.²

Table 1: Percentage of ready-to-eat cereal consumed with milk

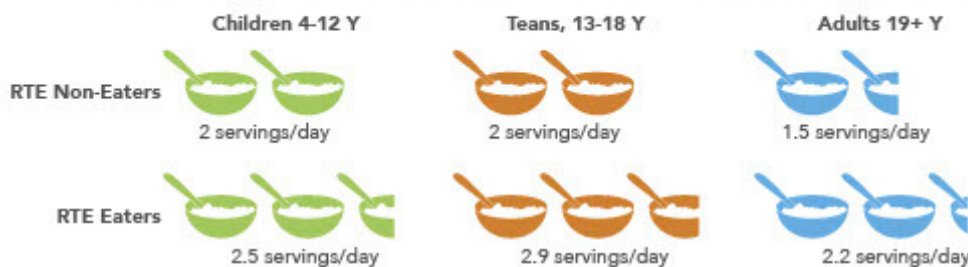
Statistics	2-5 Y	4-12 Y	13-18 Y	19+ Y
n	677	1540	992	5076
Percent	75.6%	82.6%	90.2%	90.2%

Over 75% of children eat cereal with milk on any given day



Ready-To-Eat Cereal Eaters Overall Consume More Dairy Products Than Non-Cereal Eaters

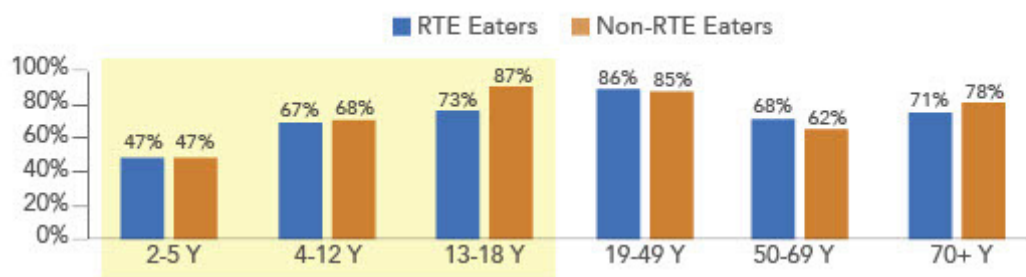
Chart 3: RTE cereal eaters consume at least 25% more dairy products than non-eaters²







Children Who Eat Cereal Do Not Have Higher Added Sugar Intake Than Children Who Do Not Eat Cereal

For children ages 2-5, there is no difference between added sugar intakes of cereal eaters and non-cereal eaters, but as children grow, you begin to see a difference.¹ For children 13-18 years non-cereal eaters have significantly more added sugar intakes than cereal eaters.¹ The chart below shows added sugar intake for cereal eaters and non-cereal eaters.

Chart 4: Added sugar intake between cereal eaters and non-eaters¹



Summary:

-  Ready-to-eat cereal eaters are ahead nutritionally. They have...
 - Higher quality diets
 - Eat more vegetables, fruits, whole grains, dairy and good fats
 - Eat less sodium and added sugars
 - Get more nutrients and are more likely to have nutritionally adequate diets
-  Ready-to-eat cereal encourages milk consumption
-  Ready-to-eat cereal is a key source of whole grain
-  Dietary guidelines recognize ready-to-eat cereal as an example of nutrient-dense foods that can fit into healthy eating patterns³

References:

1. NHANES 2013-2014
2. NHANES 2011-2012
3. Dietary Guidelines for Americans 2015-2020





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UPDATE FROM THE PENNSYLVANIA DEPARTMENT OF AGRICULTURE

By: Caryn Long Earl, Director, Bureau of Food Assistance

Waiver for SY 2021-2022 NSLP USDA Foods Entitlement Calculations: Pennsylvania has taken advantage of the USDA option to elect a waiver for determination of USDA Foods Entitlement Calculations for NSLP for SY 2021/2022. Thank you to all of the schools who responded to our recent survey, voting overwhelmingly to recommend that we take advantage of this waiver. Here is what this waiver means for you:

1. The SY 2020-2021 final assigned entitlement level will be carried forward and will be the basis for the preliminary SY 2021-2022 entitlement level. This means that preliminary SY 2021-2022 entitlement values will continue to be based on SY 2018-2019 lunch counts.
2. FNS will once again forego the annual entitlement reconciliation process in November 2021. This means that SY 2020-2021 entitlement will not be reconciled to actual SY 2020-2021 lunch counts and that the SY 2021-2022 final assigned entitlement value will continue to be based on SY 2018-2019 lunch counts.
3. In November 2022, reconciliation will resume as normal. In other words, FNS will plan that SY 2021-2022 USDA Foods entitlement will be reconciled to actual SY 2021-2022 lunch counts and a corresponding positive or negative balance will be carried over into SY 2022-2023 entitlement.

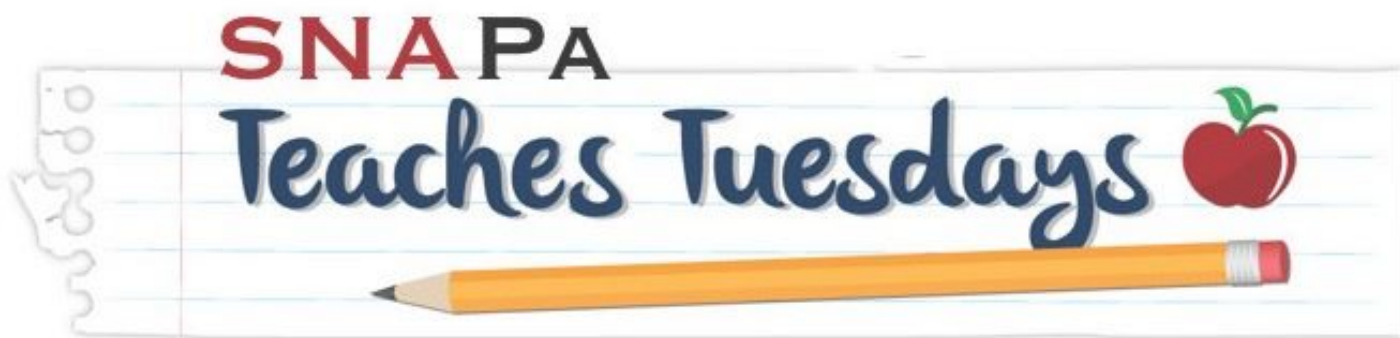
USDA Foods Ordering: While one school year is still coming to a close, as you know, at the Department of Agriculture, we are already preparing for the 2021-2022 school year. As of March 15th, 78% of all schools have submitted at least a portion of their orders for USDA Foods for the 2021-2022 school year. For all items, other than fruits or vegetables, we plan to open the commodity catalog during the second and third quarter of the school year. This will give you additional opportunities to use any unspent Entitlement you have left over from ordering. If you have any outstanding questions or concerns regarding these orders, please contact us.

Processing: As a reminder, there is no carryover of processing pounds in Pennsylvania. Per our "Processor Inventory Policy," which is available as a resource on PA Meals, any unused pounds will be swept from school accounts at the end of the school year. This policy has been a success in lowering our on-hand inventory and we will continue to implement this sweeps policy next school year.

Distributor Contract Changes: The new 5-year Distributor Contract for USDA Foods was put out for bid earlier this year. As of March 15, 2021, contracts for Regions 3, 7, and 8 have been awarded. Contracts for Regions 1, 2, 4, 5, and 6 have not yet been awarded, and a new Invitation for bid will be issued soon.

Regions 3 and 7 were awarded once again to Keyco Distributors. Beginning on July 1, 2021, charges for either pick-up or delivery from Keyco will be \$3.38 per case. Region 8 has been awarded to Share Food Program. As of July 1, 2021, delivery charges from Share will be \$3.82 per case. Pick-up charges from Share will be \$3.00 per case (\$2.50 per case for the Philadelphia SD).

Questions? As always, we are here to assist you with any USDA Foods needs. Please feel free to reach out to us at any time if you need assistance at 800-468-2433 or RA-Fooddist@pa.gov.



SAVE THE DATE!

Diversity and Inclusion in School Nutrition

Presenter: E. Nichole Taylor
May 18, 2021

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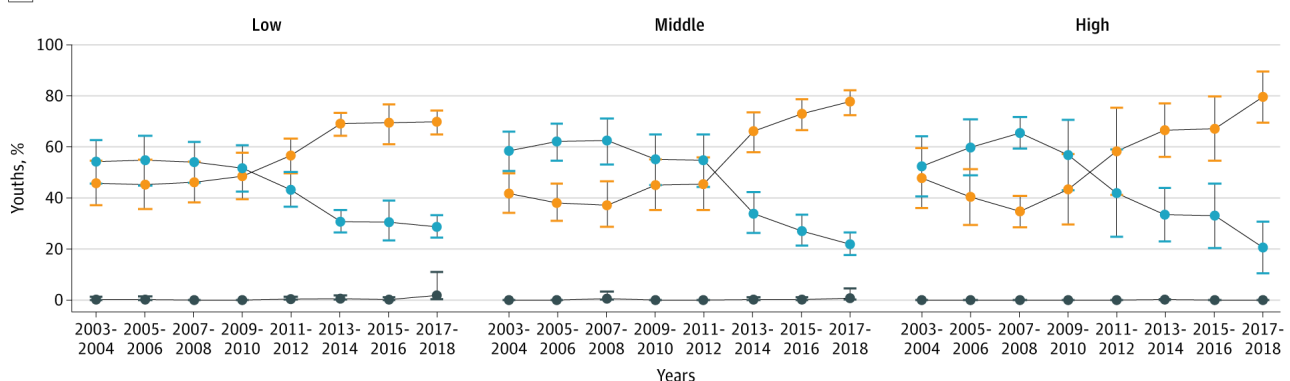
STUDY FINDS THAT CHILDREN'S HEALTHIEST MEALS COME FROM SCHOOL CAFETERIAS

A new study has found that school meals are often the healthiest meals children eat each day. Researchers studied the diets of over 20,000 students and nearly 40,000 adults between 2003 and 2018 and found that poor nutritional quality food consumed from schools declined from 55% to 24% over this period. Outside of schools, researchers studied meals from grocery stores, restaurants, worksites, and other sources finding that foods consumed at schools provided the best mean quality of major sources.



The research to investigate patterns and trends in diet quality comes at a time when disparities in nutritional quality of foods from sources such as grocery stores, restaurants, schools, and other sources, are not well established. Results found that diet quality of foods consumed from grocery stores increased modestly in children and adults, with smaller changes for restaurants among children. Changes for restaurants among adults were not statistically significant; the same was true of worksites. Food quality from other sources worsened. The largest improvement in diet quality was in schools, with the percentage with poor diet quality decreasing from 55.6% to 24.4%, mostly after 2010, and with equitable improvements across population subgroups. For more information on this study view the full report [here](#).

C School food quality by household income among youths



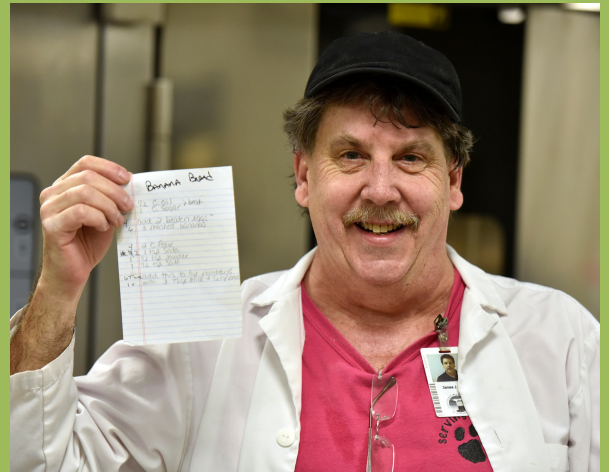
A BAKER'S IMPACT

By: Chris Rosenblum

After making tens of thousands of bagels a day in hot tub-sized mixers, baking for a school district might seem like a piece of cake.

But there's no coasting for Jim Nolte, a professional baker whose creations have risen to fame within the State College Area School District. Retired from a commercial career, he throws himself into his work for the district's bake shop as he once did for bagel companies and his own bagel shop.

"I just have a great time in the bakery, pumping all the stuff out," he says. "It's a joy knowing so many kids love the baked goods."



One item in particular has achieved districtwide celebrity status, thanks to the weekly meal distributions to families begun last year. His chocolate chip banana bread continues to garner rave reviews on social media with tales of siblings fighting for the prized slices in the bagged meals.

"At first, I was surprised to see that type of goodie in the bag but both my kids jumped up and down and squealed for joy," Lisa Marzka says. "They both said, 'These are the best!' "



Nolte's repertoire extends to all sorts of delectable treats — pretzels, muffins, scones, pumpkin bread intended just as a seasonal time but kept on by popular demand. He's currently thinking about adding biscuits for chicken breakfast sandwiches. But his now-famous banana bread remains his personal favorite. He based his version on a recipe supplied by colleague Brenda Gibson and her mother, Betty, but due to word-of-mouth advertising, it's becoming his signature item.

"Every once in a while, I come up with a recipe on the first try that nails it, and that's one of them," he says.

The bread came about because State High was offering packaged regular and chocolate banana bread. For a baker, that just wouldn't do. At the Delta Program, where Nolte started with the district, his coveted scones had included a banana chocolate chip. Why not, he reasoned, return to that well for a freshly-baked banana bread choice?

"Jim has always approached his job with a lot of passion and commitment," Food Services Director Megan Schaper says. "He would not be happy to just come to work and do his job. He likes to make our customers happy. I don't think there has ever been a day since Jim started working for SCASD that he hasn't thought about how he could improve on something we are doing to make the food or the experience in the school cafeteria better for students. He's regularly trying new recipes or evaluating something that we are purchasing to see if can make it in-house and better."



Nolte belongs to a talented staff that includes three chefs and others with extensive restaurant experience, an unusual bonus for the school district.

“Having people with this training, experience and talent has been invaluable in elevating the quality of the food that we serve in the high school,” Schaper says. “We are able to prepare food from scratch with layers of flavors and great visual appeal. Students today have much more sophisticated tastes and food

experiences, and we're able to meet their expectations when we have staff of this caliber.”

But among all the culinary expertise at SCASD, Nolte’s knowledge and background stand out. He started baking at age 11 in a New Jersey bakery, going on after college to a 35-year career in production and management with Manhattan Bagel and Einstein Bros. Bagels.

In 2010, after about a decade in State College owning a bagel shop and working for a caterer, he found himself bored by retirement. He answered an opening for a SCASD position, and has enjoyed his second act ever since, as much for the daily conversations as the pleasure of making people happy one bite at a time.

“Students love Jim,” Schaper says. “When he moved to the high school from Delta, he was insistent that his job duties included face time with kids. He didn't want to strictly work in the bake shop without time to interact with students.”

Marzka marvels that her school district has a professional baker, especially when she recalls the “boring, reheated frozen prepared items” of her school days. “The baked goods taste wonderful and have notes of comfort,” she says. “When students eat the items he has baked, I hope they can not only taste the difference but also feel the care that went into it. There is just something magical about fresh baked, rather than manufactured.”

In a school district, the magic includes tweaking recipes to meet federal nutritional requirements. Whole wheat flour helps items be 50 percent whole grain as mandated. Applesauce reduces fat and sugar. Nolte has become adept at devising substitutions without sacrificing taste, no small task sometimes.

“Some items it’s harder to do, some easier to do,” he says. “With all of the bananas in the banana bread, that was easy to do. Chocolate chip muffins, that’s easy to do. But when you get to blueberry muffins or our coffee cakes, espresso coffee cake, snickerdoodle coffee cake, it’s harder with those because the base formula is so clean, it’s hard to make a full substitution.”

Not that anyone can tell the difference — and to Nolte, that’s as satisfying as a full tray fresh from the oven.



Photos by Nabil Mark



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ORIENTATION TO SCHOOL FOOD SERVICE OPERATIONS (PART 2)- WEBINAR SERIES

The Pennsylvania Department of Education (PDE), Division of Food and Nutrition, in collaboration with Project PA (Penn State), is offering an “Orientation to School Food Service Operations (Part 2)” as a series of webinars. These sessions are designed to provide critical information to help new (and aspiring) school Food Service Directors, and/or those responsible for Food Service Operations, to be successful in their positions. However, because these sessions are being offered virtually, they are open to anyone at any stage of their school food service career.

The webinar topics and dates are listed below. For more information and to register go to: www.projectpa.org. Registration is free. After you register you will be sent a webinar link and passcode via e-mail. Prior to each webinar, slides and handouts will be sent to registrants via e-mail. Professional development credits will be provided for each webinar. Attendees will receive a certificate documenting participation.

Financial Management

April 27, 2021
10:00am- 11:30am

Expanding School Breakfast

May 4, 2021
1:00pm-2:00pm

Personnel Management- Part 1

April 28, 2021
10:00am- 11:00am

Farm to School

May 5, 2021
10:00am-11:00am

Personnel Management- Part 2

April 28, 2021
1:00pm- 2:00pm

Professional Standards

May 5, 2021
1:00pm-2:00pm

Environmental/Biosecurity Management

April 29, 2021
10:00am-11:00am

Wellness Policies

May 6, 2021
10:00am-11:00am

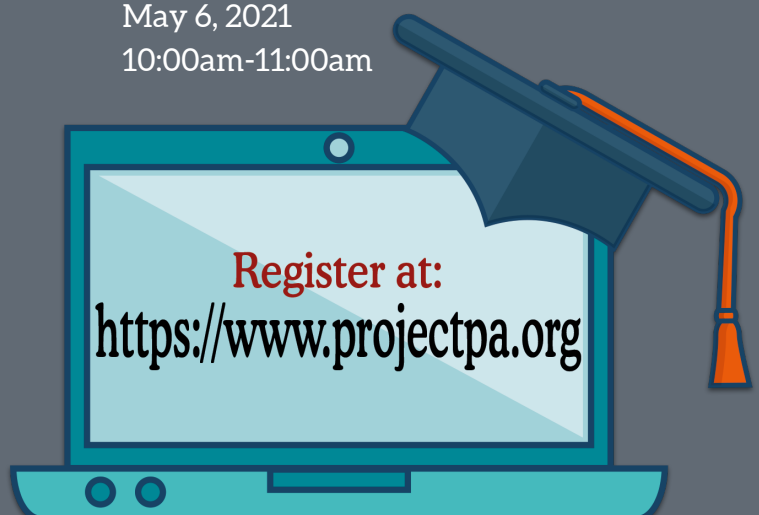
Effective Marketing of School Meals

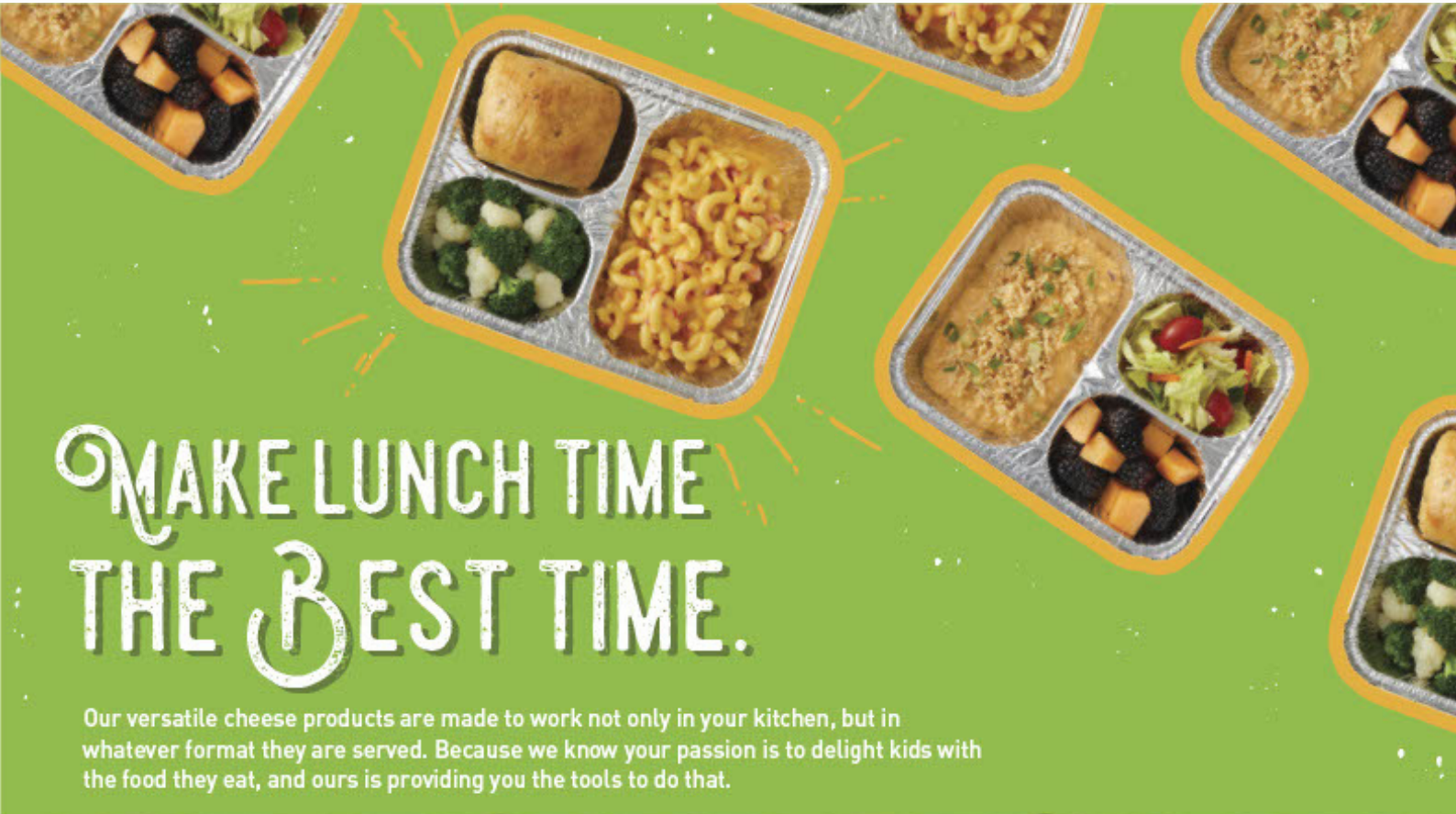
April 29, 2021
1:00pm-2:00pm

School Nutrition Programs'

Food Safety Compliance

May 4, 2021
10:00am-11:00





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30115	Soft Pretzel Fries	33 oz.	381	2 Grain
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40408	Chocolate Cream Chip Bar	2.5 oz.	48	2 Grain
40409	Celebration Bar	2.5 oz.	48	2 Grain
READI-BAKE® 51% Whole Grain BeneFIT® Mini Bar				
40457	Chocolate Cream Chip Mini Bar	1.25 oz.	96	1 Grain
40458	Celebration Mini Bar	1.25 oz.	96	1 Grain
READI-BAKE® Crunch n' Crave Crackers				
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2049191	Pizza	1.6 oz.	100	2 Grain
2049192	Original	1.6 oz.	100	2 Grain
2049193	Churro	1 oz.	160	1 Grain
2049194	Original	1 oz.	160	1 Grain

FOR MORE INFORMATION, PLEASE CONTACT:

Mary Jo Corey | 619.607.0164 | mjcorey@jjsnack.com
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Rebuilding Together: Back to School Virtual Summit - May 4-6

National School Lunch Hero Day - May 7

SNAPA Teaches Tuesdays- May 18

SNAPA Connects-May 20

JULY 2021

SNA Annual National Conference: Virtual - July 12-15

SNAPA State Conference: Virtual - July 27-29

October 2021

National School Lunch Week - October 11-15

January 2022

School Nutrition Industry Conference - San Antonio, TX - January 16-18

March 2022

National School Breakfast Week- March 7-11

JULY 2022

SNA Annual National Conference: Orlando, FL - July 10-12

SNAPA State Conference: Spooky Nook Sports, Manheim, PA - JULY 26-29





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