



SNAPA HAPPENINGS WINTER 2020



**A YEAR OF
CHANGE!**



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a year's overview

A MESSAGE FROM OUR PRESIDENT

Every year, “Back to School” is a time filled with excitement, nervousness, stress, and anticipation. This has been true for the 2020-2021 school year as well, however, we have had an additional layer of complexity to deal with—COVID-19. By now, most of you have returned to school in some way—whether it is remote, hybrid, or in person—it does feel good to be back to school!

This year, all of us have had to change just about everything in our departments. From job descriptions, menus, plans, and procedures, to serving styles, offerings, and schedules, the start of this school year has been like no other. We have had to embrace challenges we have never faced before. We have had to manage stress, not only in our work lives but our personal lives as well. But, as School Nutrition Professionals, we know how to pivot, persevere, and prevail!

At SNAPA, we are doing the same. During the summer, we hired a new Executive Director, Brandon Monk. Brandon and the team have certainly embraced not only the challenge of taking on a new association, but also helped our organization adjust to operating during a global pandemic.

The 20-21 SNAPA Conference Committee has begun planning the 2021 Annual Conference —“Designed with you in Mind”. No matter how this conference is delivered—virtual, hybrid, or in person—one thing is for sure, the conference will focus on the wellness of YOU! During these unprecedented times, we are all experiencing some sort of emotional, physical, spiritual, social, intellectual, occupational, or environmental stress. The 2021 SNAPA Annual Conference will focus on these seven pillars of wellness to guide us to a more stable and clearer mind. Be sure to look for more information on the conference in the upcoming months.



Until then, I encourage you to not forget about yourself!! School Nutrition needs you now more than ever! Even though our days are busy and constantly changing, remember to take care of YOU. Set time aside each day to do something for yourself—maybe it is taking a walk, reading a book, testing out a new recipe, doing a home project, or just simply sitting without an electronic device in hand. This may very well help you feel better personally and be more productive professionally. SNAPA is committed to helping you, our membership, get through this time together.

Lastly, I want to thank all our members and B&I partners for your commitment to the students of Pennsylvania. You have been instrumental this school year to ensure that every child has access to healthy meals everyday—regardless of how they are learning. Congratulations on a job well done!

Wishing you all good health and safety in the upcoming holiday months.

Stay well,
Gina Giarratana

School Nutrition Association of Pennsylvania

2020-21 Board of Directors

Executive Committee



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PRESIDENT



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BRANDON H. MONK
EXECUTIVE DIRECTOR

Taste Test Friday

By Dimitra "Mimi" Barrios

During the hybrid learning model, Ridley School District has been operating under a delivery service model. This model focuses on delivering fresh meals to students daily, contactless, at their homes. Previously, when school was in session the schools offered 'Lucky Tray Day' or other fun ways to encourage participation. The promotional days were an opportunity to obtain feedback on the nutrition program and reward students for their input by awarding prizes to the student(s) who participated. From the time the district went virtual, there have been several limitations and students are not in schools receiving the same engaging opportunities. The Food Service Department wanted to do something fun and creative for the virtual students, so that they could still experience excitement regarding school nutrition from their homes; Taste Test Friday was launched.

Taste Test Friday was created so that virtual students could try potential menu items and provide feedback. The first Taste Test Friday featured a recipe for Chocolate Cherry Overnight Oats. The development of the project was a three-day process from start (production) to finish (delivery to students); which could be completed in one day if needed. The first day, staff portioned Individual Quick Frozen (IQF) commodity black cherries. Labels were placed on the top of the cup to identify what product the students were receiving to eliminate any confusion. Four ounces of frozen cherries were portioned into a cup and then placed back into the freezer until assembly. The next day, the dry ingredient included rolled oats, cocoa powder, salt and chocolate chips, were mixed. Once the ingredients were combined, the mix was portioned out in a separate labeled container.



The third day of production was used to compile the portioned out cups of labeled ingredients. Each bag had a included all of the recipe ingredients, a recipe card with instructions, nutritionals and an opportunity for feedback. Feedback is sometimes difficult to obtain in person, so to entice participants and make it more fun for the students we offered three \$15 Amazon gift cards (one for each education level: elementary, middle and high school).



In the past, oatmeal has not been a popular school breakfast item. The goal was to engage feedback and provide an easy and tasty recipe that could be completed at home or in the school kitchens. Ridley Food Service was able to assess several different factors including the potential for oatmeal to make a comeback in school nutrition. Another factor was to understand the feasibility and cost of implementing overnight oats in the sites. Finally, student's reactions were collected through a survey which provided nutrition education through our Taste Test Friday project. The project was a great introduction for young students to learn how to make an easy recipe at home with their parent/caregiver; while simple enough for a busy teen to follow the instructions and consume. Taste Test Friday is a great tool for the department during virtual instruction and will be instrumental in providing school nutrition feedback upon the return of students in the building.

Chocolate Cherry Overnight Oats Recipe

Ingredients:

Dry mix:

1/2 cup of rolled oats
1 tbsp of cocoa powder

Small pinch of salt
2 tbsp of mini chocolate chips

Wet ingredients:

3/4 cup of 1% milk (**OR** use water, plant-based milk products)
2 tsp of honey or maple syrup

Frozen ingredients:

1/2 cup of frozen dark cherries

Directions:

- In a 12 oz sealable container add dry mix.
- Once dry mix is added, add all wet ingredients and the frozen cherries.
- Stir ingredients together until they are combined.
- Secure with the lid and refrigerate 5-8 hours or overnight.
- Add in extra milk or sweetener of your choice if needed.

Nutritional Facts:

Serving size: 1 jar of oats

Fat: 11g

Fiber: 6g

Calories: 396 kcal

Carbohydrates: 62g

Protein: 14g

NOTE:

- This recipe can be made up to 3 days ahead of time. For an extra source of healthy fats, add crushed almonds, pecans or walnuts.

Please complete the survey using the link on the back of the card. 3 lucky students will win an Amazon gift card!

Survey Link:



https://qfreeaccountssjc1.az1.qualtrics.com/jfe/form/SV_0fyBBfPEVxmHQVL

Eating well during Covid-19:

- Purchase foods with a long shelf life (fresh, frozen, canned)
- Keep a Food Inventory
 - Plan meals using what you have on hand
- Wash hands with warm soapy water before and after cooking/eating
- Don't share eating utensils
- Always cook with adult supervision
 - Put leftovers in fridge or freezer for later
 - Eat refrigerated products within 5 days
- Eat a range of nutrient rich foods daily
- Drink 8-10 cups of water daily

CHOCOLATE CHERRY OVERNIGHT OATS

Nutrition information provided by Jenni Lee, MS, NDTR



Nutrient Analysis:

Calories: 396

Fat: 11g

Carbohydrates: 62g

Fiber: 7g

Protein: 14g

Nutrient Benefits of Cherries:

Rich in antioxidants

Rich in anti-inflammatory compounds

Can boost exercise recovery

Can benefit heart health



Oats are rich in:

Fiber (insoluble and soluble)

Phosphorus

Thiamine

Magnesium

Zinc

Nutrient Benefits of Oats:

Oats are associated with heart health benefits, managing

Diabetes, assisting with

weight control and improving digestive health.



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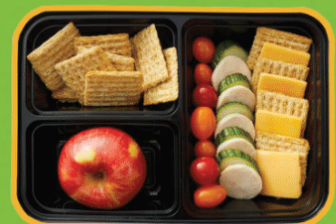
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For more information please contact your K-12 Specialist:
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STATE COLLEGE AREA SCHOOL DISTRICT FINDS "HELPERS"

BY MEGAN SCHAPER

“

*Look for the
helpers when
things are
scary.*

- Mr. Rogers

Mr. Rogers told us to look for the helpers when things are scary. He assured us that we'll always be able to find people helping. These past few months have been pretty scary for our students and families, and we have had the privilege of being the helpers.

Between March and September, the State College Area School District Food Service Department served nearly 320,000 meals to support families. Our district typically has only 16% of its students eligible for subsidized school meals. But when Penn State University closed down and sent students home, our economy took a big hit. During this scary time, it was wonderful that USDA provided us with the resources to make things just a little bit better. One parent expressed our impact on her family in this note:

When families were encouraged to take advantage of the meal kits for their kids, what got me was the suggestion that school meals might provide some comfort and normality for your kids. I asked my son if he'd like to have school lunches and he said "YES!" before I even finished the sentence. I wish I had taken a picture of his face when the Italian Dunkers showed up. □ I completely underestimated how much those lunches would help him feel like he was still connected to his school. These made our lives easier while my husband was laid off, but the emotional value of them was even greater. From the bottom of my heart, thank you to everyone involved for making my kid feel a little less isolated."

And, of course, we were not the only helpers. Our efforts quickly became a community effort. Other school staff and students volunteered to help us distribute meals. Local restaurants and community groups provided lunch for the workers on distribution days. Community members dropped off coffee. The Central Pennsylvania Food Bank provided additional food boxes to share with families. A student organization distributed free feminine hygiene products. The local



public television station provided backpacks filled with arts and activity supplies. Sidewalk chalk was added to our meal kits thanks to the generosity of a local foundation. Weis Markets lent us shopping carts. All summer long, the helpers just kept showing up.

One of the silver linings to this national pandemic has been the reminder that we are surrounded by helpers. When we reach out to help others, and when we allow ourselves to accept help from others, we make the world a little less scary.

**If you'd like to see how SCASD Food Services handed out more than 32,000 meals in 4 hours, search for SCASD Food Services Meal Distribution on YouTube.



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SNAPA

Teaches Tuesdays



Child Nutrition Financial Report (CNFR)



Thank you to everyone who has participated in our SNAPA Teaches Tuesdays webinar series in 2020. Teaches Tuesdays serves as an opportunity for our members to network with other SNAPA members as well as industry professionals. We have been privileged to have learned from some great guest speakers over the course of 2020 and look forward to continuing to engage our members and business and industry partners through Teaches Tuesdays.

UPCOMING WEBINARS

January 12, 2021
Harvest of the Month part 2
Project PA

March 16, 2021
Harvest of the Month part 3
Project PA

February 16, 2021
TBA

April 13, 2021
TBA

An Update from Ridley School District

By Dimitra "Mimi" Barrios

Greetings All!

2020 has been the year for flexibility and adaptability, especially in school nutrition. As you all may know, the USDA released several modifications in the structure of serving school meals amid the Covid-19 outbreak. These modifications have led to many positive changes for some districts, while other school districts struggled to keep their participation from students. Whether your district is participating in NSLP (National School Lunch Program), SSO (Seamless Summer Option), SFSP (Summer Food Service Program), your hard work and dedication is second to none. Many of us had to collaborate interdepartmentally in our school districts to continue to feed our students. While collaborating with multiple departments can be challenging, it is crucial we all come together during this trying time and work on one common goal- reduce food insecurity in households by providing nutritious meals to children.

Here at Ridley School District, we opted to move forward with NSLP and switch our meal model to delivery service. While this model may be feasible to some, this model is not ideal for all. The meal delivery model was a better fit for our district as we wanted to continue employing our community and reduce interruptions in meal service to students. Some benefits to the meal delivery model include having the ability to plan meals to minimize waste, eliminate transportation related barriers and schedule related constraints for working families. Some disadvantages to this model are that we require a consent form be completed and sent in to 'opt in' to the meal delivery program. Since we are collaborating with multiple departments (transportation and social work), there is a week lag period before students can receive meals. The week lag period is needed for the transportation department to plan routes. Another disadvantage is that due to the Covid-19 restrictions, we are delivering meals contactless. This can pose to be an issue if the household is not home to receive the meals when we deliver it. Financially speaking, school nutrition will be impacted dramatically until our students are back in the buildings and eating school lunch onsite. Despite these challenges, it is important to not lose sight of the end goal – provide nutritious meals to students regardless if they're in our buildings learning or learning from home. With any model of service implemented in your district, know that you are making a difference and you are essential in working to reduce food insecurity in your district.

Keep the faith, it will all be worth it in the end!

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There are so many benefits that I have gained by earning my SNA Certificate. I gained the confidence and knowledge to inform anyone about school nutrition. It has enabled me to become a kitchen manager and to be Washington School Nutrition Association President next year.



Paula Gualtieri

Northshore School District, WA

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SECRETARY PERDUE VISITS NORTHEASTERN SCHOOL DISTRICT

U.S. Secretary of Agriculture Sonny Perdue announced on October 9, 2020 that the U.S. Department of Agriculture (USDA) is extending flexibilities to allow free meals to continue to be available to all children throughout the entire 2020-2021 school year. This move is part of USDA's commitment to ensuring all children across America have access to nutritious food as the nation recovers from the COVID-19 pandemic.

"As our nation recovers and reopens, we want to ensure that children continue to receive the nutritious breakfasts and lunches they count on during the school year wherever they are and however they are learning," said Secretary Perdue. "We are grateful for the heroic efforts by our school food service professionals who are consistently serving healthy meals to kids during these trying times, and we know they need maximum flexibility right now. I appreciate President Trump for his unwavering commitment to ensuring kids receive the food they need during this pandemic and for supporting USDA in continuing to provide these unprecedented flexibilities."

"Northeastern School District has implemented the USDA waiver to offer all students free meals utilizing the SSO program. We have been able to offer free meals to all students in-person (Brick & Mortar) and through Curbside pick-up for virtual students. I am extremely proud of my staff and their flexibility to do their best to keep school meals as normal as possible during a pandemic. The Child Nutrition Staff have wanted to continue hot meals for students and wanted to offer their favorite meal choices," said Kimberly Alessandrone, Director of Child Nutrition Services, Northeastern School District.

"These waiver extensions are great news for America's students and the school nutrition professionals working so hard to support them throughout this pandemic," said School Nutrition Association President Reggie Ross, SNS. "Families struggling to make ends meet can be assured that their students will have access to healthy school meals, whether they are learning at home or in school. School meal programs can remain focused on safely meeting nutritional needs of children in their communities without having to worry about burdensome regulations. The School Nutrition Association appreciates USDA's ongoing efforts to address the many challenges our members have faced while working on the frontlines to feed hungry children."

USDA previously extended child nutrition waivers through December 2020 based upon available funding at the time. The flexibilities extended have and will allow schools and other local program operators to continue to leverage the Summer Food Service Program (SFSP) and the Seamless Summer Option (SSO) to provide no cost meals to all children, available at over 90,000 sites across the country, through June 30, 2021.

USDA is extended waivers through June 30, 2021, that:

- Allow SFSP and SSO meals to be served in all areas and at no cost;
- Permit meals to be served outside of the typically required group settings and meal times;
- Waive meal pattern requirements, as necessary; and
- Allow parents and guardians to pick-up meals for their children.

These program flexibilities allow schools and local program operators to operate a meal service model that best meets their community's unique needs, while keeping kids and staff safe. Additional flexibilities are being granted on a state-by-state basis, as required by law, to facilitate a wide range of meal service options and accommodate other operational needs.

Early in the pandemic, USDA adapted its summer feeding site finder to ensure parents and children would be able to easily locate sites that were providing meal service. With this new announcement, the Meals for Kids interactive site finder will continue to collect data, voluntarily provided by USDA's state agency partners, about operating sites including location, meal service times, and additional information.



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WHAT WE CAN DO

Donegal School District was able to serve meals during the COVID closure from March 17th until June 2nd 2020 and handed out 77,000 total meals to the community. Staff tried to make lunch pick up fun by dressing in costumes, playing music, and having a warm smile (even though you could not see it through our masks) every day.



Starting in the fall the team continued to feed all virtual students in Donegal Online Learning, Donegal Virtual Academy, as well as any ½ day KDG that was not receiving a meal at school. Staff were able to bundle meals for 5 days and have pick up times every Monday for meals to be sent home. Donegal also was back in school on 8/25/20 for any student that chose to come back for “in person” learning. Meal service has looked very different this year and serving locations have been relocated throughout the district to allow for social distancing practices. Juggling both meal services has been challenging but rewarding. We know that students are being fed and that makes us extremely proud of the work we do.



2019-2020 Manager of the Year

Amber Underdown

Upper Bucks County Technical School

Congratulations to SNAPA's 2020 Manager of the Year, Amber Underdown! Amber is the cafeteria manager of the Upper Bucks County Technical School. Amber has achieved a great deal as a manager including:

- Increasing lunch participation
- Creative meal planning and preparation including many "from scratch" recipes
- Try it Tuesday marketing plan along with other great marketing strategies such as fundraisers, holiday meals and a Super Bowl themed menu!
- Training and mentoring others
- Encouraging students to apply for association scholarships
- Attending and presenting at local chapter meetings
- Developing, training, and working in the school food truck

SNAPA is so proud of her hard work. Thank you Amber!



2019-2020 Director of the Year

Curtistine Walker, M.Ed.

Pittsburgh Public Schools



Congratulations to SNAPA's 2020 Director of the Year, Curtistine Walker! Curtistine is the Director of Food Service for Pittsburgh Public Schools. Curtistine has been in the school food service industry since 1994 has had many accolades throughout her career including:

- Piloting CEP in Pittsburgh schools resulting in feeding many Pittsburgh students at no cost and paving the way for other districts to use CEP in their programs.
- Increased and sustained breakfast participation providing students with a healthy start to their day...everyday!
- Awesome CACFP programs that create ways to get food to students in afterschool and community programs that may not otherwise have access to healthy meals.
- Community involvement at various levels including the Crystal Apple Award, providing a great deal of support to the community.
- Extensive Summer Food Service Program that provide access to school meals all year long to our most vulnerable population.

Thank you for your continued commitment and leadership. Congratulations Curt!

2021 SNAPA Awards

The SNAPA awards program is a great opportunity to highlight the outstanding and important work of SNAPA members! Members are eligible for many awards and honors that recognize their achievements in school foodservice, leadership, membership recruitment and professional development. Each year SNA awards are presented to its outstanding members and state association leaders at the Annual National Conference (ANC) during the State Awards Ceremony and General Sessions.



The Employee of the Year award recognizes non-managerial school nutrition employees for the contributions they have made throughout their school nutrition career.

Click [here](#) to learn more and to nominate a colleague!

The Manager of the Year award, in honor of Louise Sublette recognizes school nutrition managers for the contributions they have made throughout their school nutrition career.

Click [here](#) to learn more and to nominate a colleague you admire!



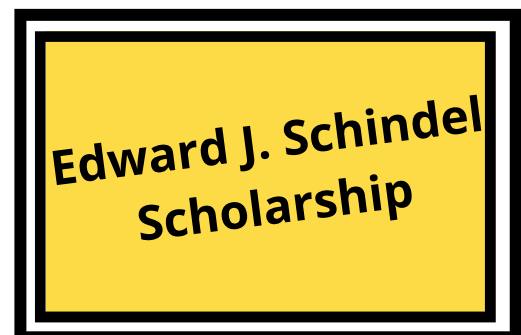
The Director of the Year award recognizes school nutrition directors for the contributions they have made throughout their school nutrition career.

Click [here](#) to learn more and to make a nomination!



The Edward J. Schindel Scholarship is a \$500 scholarship for a graduating senior or post secondary student who intends to pursue a career in a food service related field and must be recommended by an active SNAPA member.

Click [here](#) to nominate a deserving candidate!



Pennsylvania Harvest of the Month Update

Elaine McDonnell, MS, RD

Penn State University (Project PA)

Pennsylvania Harvest of the Month (PA HOM) provides a great opportunity for schools to begin or expand local purchasing and to educate students about locally produced foods. The program encourages schools to feature a Pennsylvania-produced item each month through school meals or taste tests. The Pennsylvania Department of Education (PDE), in collaboration with Penn State (Project PA) is developing this program for schools, child care centers, and summer meal programs through a Fiscal Year (FY)



2019 USDA Farm to School Grant. The official roll-out began in August. To view an introductory webinar about PA HOM, see the rebroadcast at <https://www.paharvestofthemonth.org/index.php/webinar>.

Each month, an e-newsletter is sent to all school food service contacts directing them to the PA HOM website (www.paharvestofthemonth.org) to find materials to promote the PA HOM items. (If you are the school food service contact and have not seen these e-newsletters, check your spam or junk folders.) The PA HOM website offers:

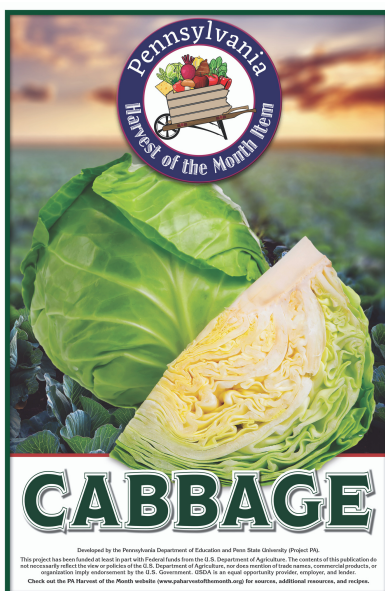
- A variety of “ready-to-use” promotional items for download, including posters, signage, table tents, fact sheets, and family newsletters
- Ideas for implementing the PA HOM program
- Suggestions for how/where to find local products
- A review of local procurement regulations
- Information about keeping produce safe
- Taste-testing resources
- Recipes featuring PA HOM items
- Tips for using social media. Schools are encouraged to use the hashtag #PAHarvestoftheMonth on social media when promoting their PA HOM activities.

Amidst the unpredictable circumstances presented by COVID-19, schools are finding innovative ways to incorporate PA HOM. Several schools have shared how

they are implementing the program and are featured under the "In Action" tab on the PA HOM website. Grove City Area School District featured local apples in October and served apple cranberry coleslaw. Students in the Troy Area School District enjoyed peppers in September, and some were surprised to learn that red peppers are sweet and not hot. Today's Child Learning Centers featured tomatoes in August by sharing information about tomatoes on their Facebook page, distributing the tomato family newsletter, and serving summer cucumber tomato salad.

Upcoming PA HOM events and activities include the following:

- Worksheets for preschoolers featuring PA HOM items are being developed through a FY 2020 USDA Farm to School Grant.
- PDE and Project PA are partnering with SNAPA to offer three PA HOM webinars through the "SNAPA Teachers Tuesdays" series (December 8, January 12, and March 16). These webinars will include presentations by Chef Bill Scepansky who will discuss how to select, handle, and prepare recipes using the PA HOM foods. Each webinar will feature different items.
- In December, a midpoint evaluation will be conducted through distribution of a brief on-line survey designed to assess familiarity with and use of the PA HOM program. Respondents will be entered into a random drawing to receive one of three \$500 rewards for use by their school district to implement PA HOM.
- Through USDA Team Nutrition funding, PDE and Project PA will be leading a project to develop standardized recipes featuring PA HOM items. In the coming months, look for information about how your school district can apply to be part of this project.



If you have any questions or comments about the Pennsylvania Harvest of the Month program, visit <https://www.paharvestofthemoth.org/index.php/contact>.

Harvest of the Month will be highlighting cabbage as December's Harvest of the Month item. Visit their website at paharvestofthemoth.org to learn more and download a variety of resources.



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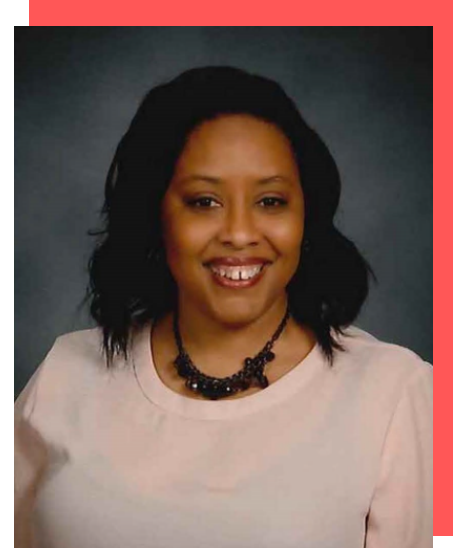
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Grants and scholarships are open to active SNA members. Specific eligibility requirements vary.

SNAPA's Nichole Taylor Featured as Farm to School Champion

As featured by *The Food Trust*

SNAPA's own **Nichole Taylor**, past president and Director of Food Services for Chichester School District was featured as one of this year's Farm to School Champions. October was national Farm to School Month, and was also proclaimed Pennsylvania Farm to School Month by Governor Tom Wolf. To celebrate, The Food Trust recognized the work of some outstanding individuals who consistently make sure that children are connected to agriculture. Nichole had an opportunity to share some of her thoughts on Farm to School.



Tell us about yourself and your connection to the farm to school movement.

I've been a food service director for over ten years now. I've always been very passionate about food and getting fresh fruits and vegetables into our students' hands. I think it is so important to have that foundation of understanding where our food comes from and when to enjoy them when they're at peak freshness. I love to buy in season because I think that is the best way to introduce children to produce.

Growing up in the country, I was surrounded by fresh fruits and vegetables. My grandmother had a huge garden and it was always a joy for me to be able to go out there and play in the garden, constantly picking and eating fruits and vegetables. Sometimes I would get in trouble--my grandmother would say "I know you've been out in the garden, I can tell by your face, you were all in the blueberries!" It was a great foundation.

Having worked in Delaware County, Pennsylvania for most of my career, I can see the disparity for those who didn't grow up around that and whose produce supply only comes from the grocery store or bodegas. In some of the areas that I work, there is very little space to garden. It's always been really important to me to be able to offer fresh fruits and vegetables to our students. When I found out about farm to school, I knew that was something I wanted to do and something I wanted to be a part of. The Pennsylvania Department of Education and other agencies and groups have been helpful in connecting us with resources and I always try to utilize them.

Q Can you say more about the resources you've used (e.g., Harvest of the Month)?

When I arrived at Chichester, the district was already participating in the Fresh Fruit and Vegetable Program. I always stressed to our vendor the importance of local products. When Harvest of the Month was introduced, I was able to align the programs. But I only have two sites that qualify for FFVP so I also worked with our other produce vendors to ensure that Harvest of the Month was featured on the lunch menus at least once a week. Some of the vendors also provide literature on where the products come from, which is always really nice.

I've also been able to learn about school garden options from neighboring districts like Great Valley and from resources provided by USDA. We were also able to get a [Pennsylvania Farm to School] grant this year to start creating growing stations for the kids when they are back in school with the hybrid model. I've partnered up with several teachers who are going to incorporate this into everyday learning. So the students will plant and observe these products that will ultimately end up in the cafeteria. My goal is to eventually have these stations at every school and to have outdoor gardens at the elementary, middle, and high school level.

Q In general, what would be your advice for those inspired by your work and excited to try and replicate it in their own community?

My advice would be: You are not on an island. There are so many people out there willing to help. Use all of your resources! Talk to your state agencies, your colleagues, local farmers and partners. Get out there, introduce yourself, let people know what your plans are. You might be surprised by how many teachers and parents want to support you. So use your resources and don't be afraid to ask for help. Just go for it!

Q In general, what opportunities do you see for farm to school in the future?

For our district, my plan is to grow farm to school and introduce different types of farming techniques to our students, like aeroponics, aquaponics, etc. There are so many ways to grow food, even in small spaces. And I really want our high school students to be just as involved as our elementary schools. I want to grow that love of food. It's important for us to not just rely on grocery stores, but to be able to grow our own.

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www.schoolnutrition.org

SNAPA Welcomes New Executive Director

SNAPA is pleased to welcome our new Executive Director, Brandon Monk. Brandon joined the SNAPA team in August after many years working with associations across the country. Brandon graduated from Virginia Tech with a degree in agribusiness and as a former teacher, brings a unique perspective from the education world as well as the agriculture and food arena. Brandon has expressed great excitement about the opportunity to work with SNAPA members across the commonwealth. As he states "I am excited about the opportunity to provide meaningful professional development opportunities and work with SNAPA's leadership to ensure that the SNAPA membership experience is rich with engaging experiences, networking opportunities, and chances to make a difference for school nutrition professionals across the state."



Brandon Monk
Executive Director

Please join us in welcoming Brandon and if you ever have questions or need anything, reach out to him by email at executivedirector@snapa.org or by phone to (717) 732-1100.



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SNF Equipment Grants

The School Nutrition Foundation is excited to announce the 2021 Equipment Grants program!

Eligible applicants have the opportunity to win one of four grants, each worth between \$20,000 to \$65,000 of equipment. These grants are the Winston Equipment Grant, the Vulcan Equipment Grant, the Hobart Equipment Grant and the Collection Grant (comprised of donations made by multiple equipment companies). Applications and photos must be submitted by a school nutrition director by December 31, 2020. The recipients will be notified late-March.

For more information and eligibility please visit www.schoolnutritionfoundation.org/equipment-grants/ or email Scholarships@schoolnutrition.org



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Chapter Meeting Ideas!

SNA and SNAPA have a number of programs designed specifically to benefit our members. Hosting a chapter meeting on one of these programs is an easy way to introduce members to their benefits and hold a meaningful meeting!

STEPS Challenge: The STEPS Challenge is a health and wellness program, created just for school nutrition professionals. It's easy (and free) to get started regardless of your budget or current fitness level, and members can earn prizes by completing monthly challenges and submitting their completed tracking sheets. As part of the STEPS Challenge, you can hold a meeting to introduce members to STEPS; partner with a local fitness instructor to host a wellness event for your members; or share healthy recipes amongst members to get on the right track.



Webinar Viewing: The School Nutrition Association of Pennsylvania, School Nutrition Foundation (SNF) and School Nutrition Association have hosted and continue to host webinars to provide members with professional development opportunities—without having to travel! The webinars provide members with a wealth of knowledge, and some are even worth CEUs. As a chapter meeting, you can host a webinar viewing party. Individuals can gather to watch a live or recorded webinar. Bring snacks to share and have a discussion after the webinar about what you learned and how you'll apply your newly-gained knowledge to bring some fun to the event.

Awards Programs: SNA and SNAPA provide members with the opportunity to get recognized for the work they do every day to ensure well-nourished students are prepared for success. Hold a workshop to inform members of the awards available to them and their colleagues and discuss how to write a winning nomination. If you know of any local members who have earned an award, have them come back and tell their story to interested individuals. At the end of the meeting, brainstorm together how members might use what they've learned in other ways.



Star Club: The Star Club is SNA's way of recognizing and thanking members who recruit and help to retain SNA members. Hold a meeting to showcase the benefits of the Star Club and teach your members techniques to recruit and retain members. Make the meeting interactive by having members practice their SNA elevator speech and personal membership recruitment pitch with each other. Brainstorm where you can find more members and what your chapter could do with more members.

Cafeteria Site Visit: Hosting a chapter meeting about how to plan and execute a cafeteria site visit can help your members become local advocates for school nutrition. A cafeteria site visit is a great way to meet with your state legislator or Member of Congress/their congressional staff and convey a message to them on a specific issue or legislative matter. Cafeteria site visits are more effective than a simple meeting, as they give your Congress person a firsthand look at how school nutrition programs operate and they help you demonstrate your expertise and knowledge by providing them with a snapshot of what you do on a daily basis.



National School Lunch Week (NSLW): NSLW is held in October every year to help school nutrition promote the benefits of the National School Lunch Program. Every year, a new theme is created and corresponding tool kits, materials, and items for sale are made available to members. In the months leading up to NSLW, hold a meeting with your chapter members to share materials about NSLW and brainstorm together how you can celebrate this week in your school or district.

National School Breakfast Week (NSBW): NSBW is held in March every year to help school nutrition promote the benefits of the National School Breakfast Program. Hold a meeting with your chapter members to share materials about NSBW and brainstorm together how you can celebrate this week in your school or district.

School Lunch Hero Day (SLHD): SLHD is held in May every year to help celebrate the great work school nutrition employees do all year round. In the months leading up to SLHD, hold a meeting with your chapter members to share materials about SLHD and brainstorm together how you can celebrate this day in your school or district. Hold your own just-for-fun celebration during the week of SLHD. Give out fun awards to your members, hold a super hero costume contest, and come together to enjoy each other's company. Send your members a hero day card or email thanking them for all they do throughout the year.

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—Jeremy West, CDM, SNS, Nutrition Services Director, Greeley-Evans School District 6, Greeley, CO

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SNA's Credentialing Program

The Requirements:

Before you can sit for the SNS Credentialing Exam, you must meet the academic, key area, and work experience requirements listed below:



Academic Requirement	Key Area Requirement	Work Experience Requirement
60 College Credits OR Associate's Degree OR Bachelor's Degree or Higher*	30 College Credits in any of the 4 Key Areas: Nutrition, Operations, Administration, Communications/Marketing OR 3 Years of Work Experience in coordinating, managing, or supervising various aspects of child nutrition OR Some Combination of College and Work Experience (1 year of work equals 10 college credits)	1 Year of Work Experience related to school nutrition within the past 5 Years in any of the following settings: <ul style="list-style-type: none"> • school nutrition program • community nutrition program • college program • university program • technical program • culinary program • state/community agency • trainer • consultant • industry staff • and/or SNA state/national association staff

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How to Apply:

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—Timothy W. Goossens, SNS, Director of Food Service, Laconia, NH



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Be on the look out for additional information!

Calendar of Events

JANUARY 2021

SNAPA Teaches Tuesdays - January 12

Virtual School Nutrition Industry Conference (SNIC) - January 12-14

FEBRUARY 2021

SNAPA Teaches Tuesdays - February 16

MARCH 2021

Legislative Action Conference - March 7-9

National School Breakfast Week - March 8-12

MAY 2021

National School Lunch Hero Day - May 7

JULY 2021

SNA Annual National Conference: Chicago, IL - July 11-13

SNAPA State Conference: Monroeville - July 26-29

October 2021

National School Lunch Week - October 11-15

JULY 2022

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

SNAPA State Conference: Manheim - JULY 26-29

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