



President's Message

Whether there's still piles of snow on the ground or you're skipping through a field of flowers, Spring has officially arrived, and along with it comes a renewed energy that Summer is just around the corner. It has been the never ending winter this year and Spring fever is at its height in our kitchens. But the long awaited Summer is almost here and that means it's time to register for the SNAPa annual conference!

We have so many exciting events and speakers planned for this years big event! One event we're really proud of is SNAPa Gives Back. SNAPa Gives Back is an annual event we hold at our annual conference where we partner with an organization to provide a service to the local community. In past years, the SNAPa Board of Directors has organized events with local

food banks and shelters, feeding hundreds of community members. This year, we are opening the doors for all SNAPa members to participate in our Give Back Program by holding a blood drive right at the Convention Center on July 30th during Pre-Con. This event has the power to help so many people in the community. To participate, schedule an appointment to give blood at centralbloodbank.org!

A large focus in this years program is Farm to School. For the first time ever we will have a Farm to School Resource Center where SNAPa members can share and collect ideas. See what other schools around the state have been growing and help your colleagues grow their program as well! You'll get information from the source as the USDA offers amazing presentations with all the latest information. We're also very proud to have our very own National SNA President-Elect, Doug Davis present to us! Doug is the Food Service Director of the Burlington School District in Burlington, Vermont and a true pioneer of the Farm to School movement. We are thrilled to have him attend our conference this year!

Our keynote speaker for the annual conference is Leslie Bonci. Leslie is a Registered Dietitian and nutrition consultant for many organizations, such as, The National Dairy Council, General Mills, Gatorade and Ready Nutrition. Leslie previously worked as the sports dietitian for the Pittsburgh Steelers, Pittsburgh Pirates and the Pittsburgh Penguins-and is currently the nutrition consultant for the Kansas City Chiefs, Carnegie Mellon University athletics, and the Pittsburgh Ballet Theatre! Leslie has appeared on the Today Show, Dr. Oz and currently has a local weekly television and radio segment. We're very excited for Leslie to join us and hear her insights.

And as always, no one can miss the biggest and best food show in Pennsylvania. This is one of the best days of the year! The convention floor will be packed with all of our amazing Business and Industry Partners highlighting the latest and the greatest that they have to offer. Come meet our partners, get inspired and bring what you've learned back to charge up your new school year.

See you this summer, in the City of Bridges!

MELISSA HARDING, PRESIDENT

Published by the

SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA

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Nicole Melia President- Elect

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TABLE OF CONTENTS

Presidents Message	2
Welcome New Board Members	4
2018 Award Winners	7
Message from Conference Chair	9
Region Updates	10
PDE Updates	12
PDA Updates	13
Legislative Action Conference Recap	14-15
SNA Updates	16-17
Creating a Strategic Plan	19
Regional Award Winners	21
Conference Schedule	23
Conference Registration Form	27

VPPENINGS



Special thank you to

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for their assistance in designing and publishing this Newsletter.

Lisa Pyndinski, *Instructional Assistant*Eryn Downey, *PYAP Student*



North Montco Technical Career Center

Feeding Bodies. Fueling Minds.



WELCOME TO OUR 2018-2019 SNAPA BOARD MEMBERS

Nicole Melia, RD, LDN Incoming President 2018-2019

NICOLE MELIA, RD, LDN IS A REGISTERED DIETITIAN AND HAS BEEN THE FOOD SERVICE SUPERVISOR AT GREAT VALLEY SCHOOL SINCE 2013. NICOLE ALSO SERVED AS THE NUTRITION AND GARDEN COORDINATOR AT GREAT VALLEY FROM 2009 THROUGH 2011. NICOLE WORKED AS A CONSULTANT FOR SCHOOL FOOD NUTRITION PROGRAMS IN PENNSYLVANIA. NICOLE SERVED ON THE SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA'S BOARD IN VARIOUS POSITIONS SUCH AS 2014 CONFERENCE COMMITTEE, 2015 CONFERENCE CHAIRPERSON, 2016 NORTHEAST REGIONAL CONFERENCE CHAIR AND NOW THE INCOMING 2018 PRESIDENT! NICOLE ALSO SERVES ON THE AMERICAN SCHOOL BUSINESS OFFICIALS COMMITTEE AS THE FOOD AND NUTRITION CONTENT AREA LEADER. SHE HAS HELD VARIOUS POSITIONS WITH THE SCHOOL BUSINESS OFFICIALS SUCH AS ON THE FOOD SERVICE COMMITTEE AND AS A CONFERENCE LIAISON. NICOLE IS A DIETETIC PROGRAM PRECEPTOR FOR THE UNIVERSITY OF DELAWARE, IMMACULATA UNIVERSITY AND VARIOUS OTHER PROGRAMS. SHE IS CURRENTLY WORKING ON HER MASTERS IN COMMUNITY NUTRITION AT WEST CHESTER UNIVERSITY. IN HER SPARE TIME, NICOLE'S FAVORITE PAST TIMES ARE YOGA, BAKING AND TRAVELING. NICOLE LOVES SPENDING TIME OUTDOORS, CAMPING, HIKING AND FISHING. NICOLE SHOWERS HER PUPPY, FRANK WITH PUPPY LOVE. NICOLE IS LOOKING FORWARD TO HER SNAPA PRESIDENCY AND MAKING A DIFFERENCE FOR ALL SCHOOL NUTRITION PROFESSIONALS ACROSS THE GREAT STATE OF PENNSYLVANIA.

Evora Nichole Taylor

President-Elect 2018-2019

EVORA NICHOLE TAYLOR IS THE FOOD SERVICE DIRECTOR FOR THE UPPER PERKIOMEN SCHOOL DISTRICT. SHE PREVIOUSLY SERVED AS THE DIRECTOR OF FOOD SERVICE FOR THE CHESTER COMMUNITY CHARTER SCHOOL IN CHESTER. AT CCCS, SHE WORKED TO CREATE NEW POLICY AND PROCEDURES AND RAISED THE BAR FOR BOTH STUDENTS AND STAFF. SHE ADMINISTERED THE WELLNESS PROGRAM, STARTED AND OVERSAW THE BACK-PACK PROGRAM, AND WORKED AS THE ASSISTANT TEACHER IN THE AFTER-SCHOOL COOKING PROGRAM.

PRIOR TO JOINING CCCS, EVORA WAS THE SOUS CHEF AT THE TRAVERTINE GRILL JUST OUTSIDE OF PALM SPRINGS, CALIFORNIA, WHERE SHE QUICKLY ROSE THROUGH THE RANKS. AS THE SOUS CHEF, SHE CREATED UNIQUE MENU ITEMS AND PLATE PRESENTATIONS WHILE STANDARDIZING RECIPE PRODUCTION TO MAINTAIN CONSISTENT CUISINE AND GUEST SATISFACTION.

NICHOLE EARNED HER CULINARY ARTS DEGREE FROM THE ART INSTITUTE IN DALLAS, TEXAS IN 2002 AND HER BACHELOR OF

Science in Business Administration from Full Sail University in 2011. Currently she is set to complete her Master's Degree in Business Administration with special focus on Project Management, from Southern New Hampshire University in 2017.

Gina Giarratana Vice President 2018-2019

GINA GIARRATANA HAS BEEN THE DIRECTOR OF NUTRITIONAL SERVICES AT THE PENNRIDGE SCHOOL

DISTRICT FOR THE PAST SEVEN YEARS. SHE ALSO SUPERVISES THE UPPER BUCKS COUNTY TECHNICAL SCHOOL. PREVIOUSLY, SHE WAS THE FOODSERVICE DIRECTOR AT THE SOUTHERN LEHIGH SCHOOL DISTRICT AS WELL AS A FOODSERVICE DIRECTOR WITH THE ARCHDIOCESE OF PHILADELPHIA. PRIOR TO SCHOOLS, SHE AND HER HUSBAND GERRY OWNED AND OPERATED SEVERAL DIFFERENT RESTAURANTS. SHE IS A GRADUATE OF THE PENNSYLVANIA STATE UNIVERSITY WITH A DEGREE IN HOTEL, RESTAURANT, AND INSTITUTIONAL MANAGEMENT. GINA IS AN ACTIVE SNAPA MEMBER. SHE HAS SERVED AS THE PRESIDENT OF HER LOCAL CHAPTER, AS WELL AS BEING THE 2017 ANNUAL CONFERENCE CHAIR. GINA AND GERRY RESIDE IN SPRINGTOWN WITH THEIR TWO YOUNGEST CHILDREN, JULIA, 20 AND MATTHEW, 16.

Allison Cloak Kimmel, RD, LDN

2018-2019

Region 6 Representative

ALLISON KIMMEL, MS, RD, LDN IS THE NUTRITION SERVICES DIRECTOR AT MARION CENTER AREA SCHOOL DISTRICT. SHE RECEIVED HER BACHELOR'S DEGREE IN NUTRITION SCIENCES FROM THE PENNSYLVANIA STATE UNIVERSITY AND HER MASTER'S DEGREE IN FOOD AND NUTRITION FROM INDIANA UNIVERSITY OF PENNSYLVANIA.

PRIOR TO SCHOOLS, SHE WORKED IN THE CLINICAL FIELD AS A CLINICAL DIETITIAN FOR EXTENDICARE AT LONG TERM CARE FACILITY IN CLEARFIELD, PA, AND WITH SODEXHO AS BOTH A CLINICAL DIETITIAN IN LANCASTER, PA, AND A PATIENT SERVICES MANAGER IN ST. MARYS, PA. SHE IS A MEMBER OF THE ACADEMY OF NUTRITION AND DIETETICS, THE AND SCHOOL NUTRITION DPG, AND THE SCHOOL NUTRITION ASSOCIATION.

In her free time, Allison enjoys the outdoors, camping, and skiing with her husband Matt and daughter Morgan. She loves baking, a country fair, and Penn State football.



2017-2018 Board of Directors

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DIRECTOR OF THE YEAR NICOLE MELIA, RD, LDN

Congratulations to Nicole Melia, the School Nutrition Association of Pennsylvania's Director of the Year. Nicole was nominated and selected by SNAPA as the Director of the Year due to her relentless commitment to her students, staff, faculty and administrators at Great Valley School District in Malvern. Nicole enhanced the program at Great Valley by interacting regularly with students, working with Farm to School initiatives and leading her cooperative buying group in procurement best practices. Nicole conducts innovative training programs for her staff and is a mentor to aspiring team members. Nicole is a Register Dietitian and believes that good nutrition starts in kitchen and she supports her core belief by hosting a farm share in her school district. Her support of the summer feeding program bridges the school feeding gap by feeding students all summer long! Nicole has been involved in the School Nutrition Association of PA for many years, serving as conference chair, exhibits chair and soon to be President of our association. We are so very proud of Nicole's accomplishments and wish her the best of luck in her career and as our next state president. Congratulations Nicole.

EDWARD J. SCHINDEL SCHOLARSHIP

The family of Edward J. Schindel has established this

scholarship as a lasting memorial in his honor. The scholarship is for a graduating senior who intends to pursue a career in a food service related field and must be recommended by an active SNAPa member.

The 2018 E.J. Schindel SNAPa Scholarship winner is Nathan Hessler. Nathan attends Pennridge High School as well as the Upper Bucks County Technical School for Culinary Arts. In the fall, Nathan will attend Johnson and Wales University in the Culinary Arts Program.

In the future, Nate hopes to open his own restaurant as well as to create a non-profit organization to teach people how to

cook nutritious meals!



MANAGER OF THE YEAR RUTH SMITH

Congratulations to Ruth Smith, Food Service Manager at Frankstown Elementary School in Hollidaysburg Area School District. Ruth is a level 3 certified SNA Manager. Ruth has 36 years' experience in school food service. Ruth's enthusiasm for her job is apparent the minute you walk into her school. There are elaborate decorations that make students love their dining experience. Students, teachers, parents, food service staff, and administrators alike admire and respect Ruth for her practical and positive outlook at school food operations. She is a dedicated and confident leader. Ruth is generous with her knowledge, sharing her experience with staff through mentoring and training. Ruth is highly organized which helps her manage a super-efficient operation. Ruth takes her career very seriously by attending SNAPA conferences faithfully and she was a Regional Award winner more than once. Ruth is a motivator; always thinking about someone other herself. She supports the school's "Giving Tree", "Grandparents Day", "Kindergarten Registration" and most importantly, Ruth was key in creating an "Angel Fund" for students with negative account balances. This school nutrition manager is a perfect choice for SNAPA's Manager of the Year award. Congratulations Ruth!

CONGRATULATIONS
FROM
THE SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA

GOLD PARTNERS THANK YOU FOR YOUR CONTINUED SUPPORTI

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US Foods Altoona

Windsor Foods

Zink Foodservice

2018 Annual Conference FREE REGISTRATION! ON-LINE NOW!

A message from your Conference Committee Chair Elizabeth Fisher



Hello SNAPa Members!

As your 2018 SNAPa Conference Chair, I am thrilled to be planning the Building Bridges SNAPa Conference in the beautiful city of Pittsburgh. It has been a fun and rewarding experience to plan this year's Farm to School focused conference in a city that places emphasis on sustainability, health, and community. Did you know that the David L. Lawrence Convention Center is a national leader in sustainable practices? They even have a roof top garden where they source most of their produce! The SNAPa Conference is the premier educational event for school nutrition professionals in PA. Our Schedule at a Glance will show you everything this year's conference has to offer including culinary demos, a Farm to School Resource Center, sessions with USDA and PDE, and there are Pre-Conference events, too! Take a tour of Tuner Dairy Farms or Paragon produce company or sign up for the ServSafe class and exam. This year, we are pleased to welcome SNA president-elect, Doug Davis from Burlington, VT, who will be hosting a fun and engaging session on Farm to School best practices as well as a legislative action session for directors. Our keynote speaker, Leslie Bonci, is a Registered Dietitian that previously worked as the sports dietitian for all three Pittsburgh sports teams, and is now the nutrition consultant for the Kansas City Chiefs. Join us for the opening ceremony on Tuesday, July 31, as Leslie explores the challenges of and solutions to raising healthy children in this crazy world littered with false and misleading nutrition information.

Work hard, play hard. In addition to our educational sessions where you can earn up to 15 Continuing Education Units, we have many fun activities planned thanks to our incredible Business & Industry Partners. Bingo is back with prizes available – sponsored by Key Impact – on Tuesday evening after the President's Dinner. But before dinner, don't miss the opportunity to have a drink on us and shake hands with Franco Harris, owner of Super Bakery, former Pittsburgh Steeler and key player in one of NFL's most famous plays "the immaculate reception". On Wednesday August 1, Zink Food Service is sponsoring an unforgettable evening that includes dinner and drinks along Pittsburgh's three rivers on the Gateway Clipper Cruise (registration required).

Hoping to bring your family? There are so many awesome things to do in the city for all ages. Consider coming a day early or staying a day late to fit it all in! Take a Duck Tour of the city and the rivers or take a culinary tour in one of Pittsburgh's many unique neighborhoods. Pittsburgh is home to the famous Primanti Bros where they are known for French fries on sandwiches. There are plenty of green parks throughout the city, boasting lush lawns, museums, and hiking trails. Check out the Visit Pittsburgh website for information on events, public transportation, and parking around the city. www.visitpittsburgh.com/snapa2018

The conference committee has worked hard to bring you the best conference yet. We cannot wait to see you in Pittsburgh, the City of Bridges!

Best Regards,

Elizabeth Fisher







A warm welcome from Region 3! Region 3 proudly represents 635 SNAPA members (213 of whom are dedicated SNA Members!!!) and is led by 3 amazing chapters: Chapter 7- Central and Upper Bucks County, Chapter 21- Southeastern PA and Chapter 33- North Montgomery County. My name is Kristan Delle and I work as the Regional Representative for this fine group, serving the regions interests on the SNAPa Board of Directors. I'm honored to have the opportunity to share highlights of the amazing things our region has worked hard to achieve this school year and invite everyone to join the fun!

Spend the whole day feeding our kids? Hungry? We know- let's eat!!! There's is always a spread at our chapter meetings. We love our meetings and joining together over a meal. Check out this delicious dinner for the annual Christmas Celebration from Chapter 7! Learning and earning those CEU's doesn't have to be boring. We also love getting together to share our ideas, learning some tricks of the trade....and having a little fun too! Here Chapter 21 is showing their teamwork skills and inner Elsa's in this "Snow-Lady" competition and Chapter 33 is involved in a fierce game of School Lunch Jeopardy!

We were also able to have a regional meeting this year where we held a Serv-Safe class and 8 lucky members got their test for free!

These are just a few highlights of all of the hard work that the Chapter leadership across the region dedicated their time to bringing our members. We hope that you'll be able to check out all of the great meetings we've held this year when we see our Chapter Books at this year's Annual Conference! Interested in becoming a part of our region or know someone who is? Email Kristan! Kdelle@udsd.org HAVE A GREAT SUMMER! SEE YOU AT THE CONFERENCE!









Chapter 4 Butler County

Employees from three school districts attended the Chapter 4 meeting along with the staff members at Karns City High School on March 13th. Ole Irish Eyes were smiling as members enjoyed a wonderful dinner by Bernard Foods, St. Patrick's Day festive decor and time spent networking with each other throughout the evening. A presentation on Block Grants and SNAPa membership was presented by Region 7 Representative, Joyce Weber. Congressman, Mike Kelly sent a detailed letter showing support of the National School Lunch Program. President, Farrah McKinley, read the heartwarming & proactive letter received by Congressman Mike Kelly to the chapter members. Members were interested in how the block grant could impact their operations and learned how the SNA School Meal Block Grant Calculator could give them accurate accounting figures to share with their district's business managers and congressman on what the financial impact would mean to their individual school district. The biggest take away from the meeting was to step up and reach out to your local representatives to Stop the Block!

Food for Thought Chapter

Members of Food for Thought met on February 13, 2018 at Brownsville Area High School. Special thanks to Amy Keeler for hosting the meeting & providing a delicious dinner. The educational session was the changes necessary for the meal charge policies, the anti-shaming regulations. Round the table discussions were very interesting as members brought their district's policies to share with other districts. Many variations were found and discussed as members shared what local board members have chosen as their response to the latest changes in school code. It was interesting to hear that each district reported that their current bad debt is at least double what the amount it was this time last year. The public awareness of the new school code has provided some families with an excuse for not paying their debt to the district. There is no recourse for families that choose not to pay for their child's meals. Time had passed so quickly that we wished we had more time to stay and continue discussing this important topic more. A shout out to General Mills and Waypoint for donating gift baskets for the chapter meeting.



spotlight on

PDE Welcomes New School Nutrition Programs Manager

Jennifer Jarrett. My passion for food runs deep! The daughter of a Culinary Arts Instructor and a School Food Service Director, I learned the ropes of the food service industry from an early age.

Just shy of fourteen, I began my first unofficial job as an Assistant to the Chef for a summer

children's cooking program. I was responsible for setting up the student work stations, cleaning the dishes/kitchen and making sure that the students handled equipment safely. I loved seeing how eager these children were to learn kitchen techniques and try new foods. I learned a lot from the experience and have continued working in the food service industry ever since.

I have experienced practically every role in food service, having worked in restaurants, hotels, private catering, public and boarding school food service, and assisted living. I attended the New York Institute of Technology and obtained a BS in Nutrition Science and later attended Johnson and Wales University and graduated with an AS is Culinary Arts.

Most recently, I have been with PDE, DFN for two and a half years, and started in Field Services as a Regional Supervisor. I began my role as School Nutrition Programs Manager mid-August of 2017 and have been enjoying all that comes with managing the School Nutrition Programs here in Pennsylvania.



The last weeks of the school year and summer meal programs offer many opportunities to connect Pennsylvania children with Pennsylvania-grown and produced food. Distributors may carry more local products as they come into season in Pennsylvania. Ask them what is available from local sources. Also consider farmer cooperatives and food hubs, as well as direct purchases from farms (including at farmers markets and farm stands), as sources of local foods. If there are gardens in your school or district, there may be crops to feature in school or summer meals or taste-tests. In addition, spring and summer are ideal times of year for farm field trips.

USDA offers resources for farm to school and farm to summer at https://www.fns.usda.gov/farmtoschool/farm-school. There you can find guidelines and suggestions for procuring local foods as well as incorporating school or summer program garden produce into program meals. For updates on farm to child nutrition programs, sign up for The Monthly Harvest, the e-newsletter of the Pennsylvania Farm to School Network, at

https://farmtoschool.us17.list-manage.com/subscribe?u=38b1a6ffcd1a56282ad39958e&id=cd884dcbccalledeed.edu. to the control of the control of

Healthy Summer Meals for Kids

Learning does not end when school lets out; neither does the need for good nutrition. The Summer Food Service Program (SFSP) was created to ensure that children in low-income areas could continue to receive nutritious meals during long school vacations, when they do not have access to school lunch or breakfast. Unfortunately only about 20% of the children that receive free and reduced meals during the school year are served during the summer. You can help close this gap by:

Becoming a Sponsor of the SFSP,

Becoming a Site for SFSP or

Becoming the vendor for your community organization churches, park & recreation location, libraries, community pools, etc.

Contact RA-SFSP@ pa.gov or 1-800-331-0129 SFSP for information on how to apply.

Remember the Healthy Hunger-Free Kids Act of 2010 requires all School Food Authorities (SFAs) to inform families about the availability and location of free meals for students over the summer months through the Summer Food Service Program (SFSP) and the Seamless Summer Option (SSO), regardless if the SFA is not participating in the Summer Meals Program.



Update from the PA Department of Agriculture Caryn Long Earl, Director, Bureau of Food Distribution



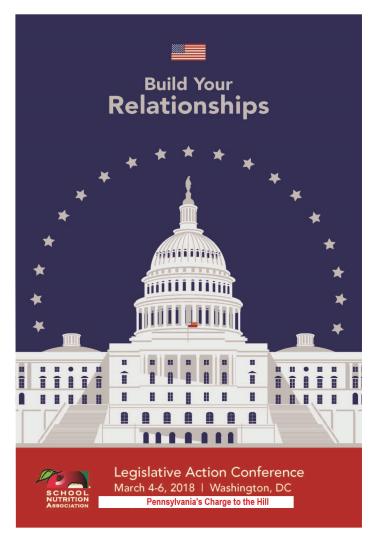
USDA Foods: While one school year is still coming to a close, as you know, at the Department of Agriculture, we are already preparing for the 2018-2019 school year. As of mid-April, all orders for USDA Foods for the 2018-2019 school year have been submitted. A huge thank you to all of you who diligently worked to get your orders submitted to us in a timely manner. If you have any outstanding questions or concerns regarding these orders, please contact us.

DoD Fresh: As part of the USDA Foods ordering process, schools were asked to indicate if they wish to use USDA Foods entitlement dollars to buy fresh fruits and vegetables. Use of this program is a great way to acquire quality, fresh produce that is not otherwise available through USDA Foods. For the upcoming school year, we are excited to announce that more than 70 new school districts have opted to take advantage of this program. With the addition of those new schools, \$5.2 million has been reserved for use with DoD Fresh in 18/19 – double the amount of fresh produce ordered though this program just two years ago.

DoD Fresh/SFSP Pilot: We are also excited to announce that we will be piloting the use of DoD Fresh in the Summer Food Service Program during the summer of 2018. Approximately 10 schools, who currently participate in DoD Fresh during the school year, have been selected to participate in this pilot program this summer. We are excited to have been approved by USDA to operate this pilot, and look forward to hopefully being able to expand its use in subsequent years.

Commodity Processing Specialist: As many of you are aware, our previous Commodity Processing Specialist, Amanda Wasko, left the Bureau in January to accept a promotion with the Department of Transportation. Since that time, we have been working to identify and select a replacement to fill that vacancy. We are close to making a selection, and hopefully by the time you read this article, we will have been able to send out an announcement to each of you notifying you of a new contact here in the Bureau.

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.



Lake Wallenpaupack's Brenda Zeiler and East Stroudsburg's Denise Flynn visit Congressman Tom Marino in Washington DC to advocate for quality school nutrition programs in Pennsylvania.



Union City SD's Food Service Director, Krista Byler and Freedom Area SD's Food Service Director, Randy Walker meet with Congressman Mike Kelly to discuss ways to simplify burdensome child nutrition mandates.





Congressman Glenn Thompson (5th District), Vice Chairman of the House Agriculture Committee meets with Krista Byler, FSD from Union City SD, Pamela Gallagher, Executive Director for the School Nutrition Association of Pennsylvania and Travis Folmar, FSM in State College Area SD. At the meeting, the Congressman presented Travis Folmar with a congressional commendation for the work we do everyday that benefits PA school students.

The School Nutrition Association of Pennsylvania partners with local industry members to advocate for strengthening vital, historic child nutrition program. Specifically, by opposing any effort to block grant school meal programs, provide 6 cents in USDA foods for every breakfast served and to continue to simply overly burdensome mandates to improve efficiencies and reduce costs. Pictured here from right to left; Mark Schneck, Sales Representative from Ruiz Food K12 Foodservice, James Cameron, Food Service Supervisor, Montgomery County Youth Center, Congressman Ryan Costello (6th District), Nicole Melia, Food Service Supervisor, Great Valley SD and Evora Nichole Taylor, Upper Perkiomen SD.





The School Nutrition Association of Pennsylvania awarded eight Legislative Action Conference (LAC) scholarships to committed SNA members. The scholarships strengthened Pennsylvania's presence at this important annual conference. Award recipients reflect on their experience...

LAC is an excellent overview of how our political system works. Big things can be accomplished when all SNA Members speak as one...

Randy Walker, FSD Freedom Area SD

My experience at LAC was utterly amazing! The passion about school nutrition and the eagerness for legislative involvement was palpable during the entire conference...

Sara Fries, Assistant Director, Colonial SD

LAC is one of the best professional conferences I've ever attended. The topics that are focused upon are the most pertinent to our operational needs and success...

Dimitra Barrios, FSD Chichester SD

Everyone should go to LAC at least once during their career. The speakers were interesting and informative and the support from our industry partners was great. So nice to see that so many people care about what we do every day...

Karin Marlin, FSD Mechanicsburg SD

LAC was a great opportunity to network with colleagues and vendors from across the state and throughout our country, learning more about the obstacles we face and the importance of having a voice for our students. And topping the experience was a visit to Capitol Hill. Our chance to share what changes are in front of us and how it will play out to our children. We can't forget the children of today are our leaders of tomorrow...

Sue Bahnick, FSD, Northern Lehigh SD









SNA UPDATES MAY 2018

SNA Certificate Program

New Bridge Level Launching in July 2018. Are you ready for the launch of the new Level 2 Certificate in School Nutrition? The SNA Certificate Program helps provide professional growth for over 19,000 school nutrition professionals across the country. The new Level 2 will launch in July 2018 and will serve as a "bridge" between the current Level 1 and Level 2. The goal of this new level is to help members have a more realistic professional development path.

Ethics are Critical to Your Program

In today's world, ethics and ethical behavior have never been more important. There seems to be no end of coverage on the people who are getting it wrong. Which is why it's critical that school nutrition professionals get it right. Check out SNA's new online ethics training module and find out why over 240 people have taken this course. To learn more and to review purchasing options, visit www.schoolnutrition.org/ethics.

May is a Memorable Month for Webinars!

We all want to be the best versions of ourselves, and whether you like it or not, if others around you perceive you as emotionally unavailable, your other strengths may be overshadowed. Join us May 9 to explore emotional intelligence (EQ) and how improving your EQ can allow your best qualities to shine through. Later in the month, we explore two additional webinars, gleaning insight into training a generationally diverse staff on May 16, and preparing for emergencies on May 23. Lucky us, there are five weeks in May, so we will finish off with a popular topic from LAC earlier this year: procurement ethics on May 30. Learn more about all the webinars SNA has to offer visiting www.schoolnutrition.org/webinars.

Read the Latest Nutrition Research From the Journal of Child Nutrition & Management

Is it possible to incentivize eating fruits and veggies? What role does taste play in a student's food decisions and eating experiences? What are some specific issues that rural nutrition professional face when operating their meal programs? In the latest edition of the Journal of Child Nutrition & Management, these questions, and more, are answered with in-depth, and thorough research articles.

USDA FNS Releases Final Rule on Processing Donated Foods

The United States Department of Agriculture's (USDA) Food and Nutrition Service (FNS) has issued a Final Rule on Revisions and Clarifications in Requirements for the Processing of Donated Foods. FNS issued a proposed rule for public comment January 5, 2017. SNA submitted comments to USDA FNS on March 6, 2017, requesting additional resources and training to address the needs of all stakeholders involved.

The Rule requires multi-state processors to enter into National Processing Agreements to process donated foods into end products, permits processors to substitute commercially purchased beef and pork of U.S. origin and of equal or better quality for donated beef and pork, and streamlines and modernizes oversight of inventories of donated foods at processors. It is effective July 2, 2018.

SNA UPDATES MAY 2018



USDA FNS Announces PLE Guidance for SY 2018-19

As part of FY 2018 spending bill, Congress provided that only school food authorities (SFAs) with a negative balance in their school foodservice account as of January 31, 2018, will be required to raise prices for paid lunches under the Paid Lunch Equity (PLE) provisions in the Richard B. Russell National School Lunch Act. Read USDA's memo.

U.S. House Agriculture Committee Farm Bill

The U.S. House Agriculture Committee held a markup of the 2018 Farm Bill on Wednesday, April 18. Among other provisions, Title 4 of the bill legislates nutrition programs such as SNAP and National School Lunch Commodities. The five-hour discussion centered around changes to SNAP, including new work requirements and elimination of Broad-Based Categorical Eligibility, which may impact school nutrition program direct certification in some states.

According to a Center on Budget Policy and Priorities report, the Congressional Budget Office has indicated that 265,000 students will be impacted by the elimination of Categorical Eligibility and resulting loss of access to SNAP. No longer directly certified through SNAP, parents of these students will be required to complete an application and reestablish access to free school meals.

The bill passed Committee by a vote of 26-20. Committee Chairman, Rep. Mike Conaway, stated that he plans to bring the bill to the House floor in May for a full vote. The farm bill covers five years of funding and policy changes and is due for reauthorization in 2019. SNA continues to monitor progress on the bill and urge House and Senate Agriculture Committee members to push for an expansion of USDA Foods to support the School Breakfast Program as part of the bill.

Have You Visited the Food Allergy Resource Center?

We have food allergy experts on standby for your most pressing food allergy questions. Visit SNA's Food Allergy Resources Center to ask a specific question you've always been curious about. You will receive a reply from a dedicated National Peanut Board Food Allergy Expert. You will also find food allergy webinars, FAQs and tons of reliable resources from the associations, academies and networks you trust most.



Chapter Meeting Photo Montage Let the good times roll!

























Creating A Strategic Plan

KRISTAN DELLE, RD

Director of Food Services • Upper Dublin School District • Maple Glen, Pa.

In 2014, masters in dietetic administration in hand, Kristan Delle was a brand-new director stepping into a district that had not had a foodservice director in over a year and had been doing poorly before that. "The meals-per-labor-hour was outrageous. All the managers retired, and among the cook/employees, there were too many staff and many of them were long tenured-30, 40 years." She needed to get a plan in place, pronto!

The first order of business was getting the numbers that would identify specific problems and point the way to solutions. "I believe that data fuels reality," Delle explains. "Otherwise, we're going to shade our perceptions, especially of things we don't like to do." She implemented new technology and used the power of Google to get numbers that would allow her to change the culture from "practice over protocol to protocol over practice." Delle and her new managers "were locked in for clays to identify the data points."

The numbers told the talc: There were a lot of changes to make. "I needed a strategic plan, with buy-in from the team," says Delle. "I told them,

'I don't want to focus on what we were doing in the past.' The first thing is to get compliant and remember the mission: feeding kids. That was the underlying question as we looked at every data set: 'What's our goal? To feed kids-to feed more kids:"

Delle concedes that the process was, essentially, a good, old-fashioned SWOT analysis (see page 36). "We looked not just at the things that weren't working, but the ones that really were. 'When we focus on the successes, it allows us to do more things that will be successful." Positive change has been steady. It includes new cycle menus, a new bid and more meaningful projects.

ADVICE

"One of the best things about school nutrition is that we're all here to help," notes Delle. "It's really important to hear what colleagues are doing and the ways they've learned to be efficient. Reach out to local districts: What types of information do you use to make decisions? What types of software? What kinds of reports? Don't go solo."

The next priority is to "Get everything you can out of the data," Delle urges, while cautioning, "But don't bore your team to death with the data sets. Make the numbers applicable: 'Here's the problem, here's the goal. How do we get from one point to the other?" Then brainstorm. "Put it all out there," she recommends, noting that afterward, the team can determine the top items to focus on, always connecting back to the mission.

And the final secret to strategic planning success? According to Delle: "Don't be married to bad ideas just because they were in the plan. If it's not working, redo the plan!" **SN**Originally Published in SNA's Nutrition Magazine, February 2018.

A strategic plan is a series of purposeful steps, thought out reflectively and in advance, to achieve a defined goal ... This is the why of strategic planning.

spotlight on



SNAPa's First-Ever Farm to School Resource Center

For the first time ever, SNAPa will be hosting a Farm to School Resource Center at the Annual Conference taking place in Pitts burgh from July 30 – August 2, 2018 at the David L Lawrence Convention Center. Join us on Wednesday August 1 while we consult with experts from USDA, PA Dept of Agriculture, and PA Dept of Education on Farm to School best practices. Learn about state-wide Farm to School efforts from The Food Trust and local organizations like the Pittsburgh Food Policy Council.

Does your school do awesome work in Farm to School? We want to hear about it! Consider showcasing your work at our Farm to School Resource Center on Wednesday August 1 from 11:30-1pm. Share your efforts with your colleagues and motivate others to start a program of their own! To secure a space in the Farm to School Resource Center and to learn more, please contact Elizabeth Fisher at efisher1@pghboe.net.

REGIONAL AWARD RECIPIENTS

Each year SNAPa members have the opportunity to apply for a "Regional Award" to attend that year's Annual Conference. The regional award recipient receives recognition at the President's Dinner and two nights' accommodations (double accommodations) at the Annual Conference's headquarters hotel (SNAPa pays for ½ the room rate)

This year's Regional Award recipients:

Region 2 – Lyudmila Liao, East Stroudsburg Area School District: Lyudmila believes that properly handling food and consistent food quality are key ingredients for school foodservice. She is always looking to learn ways to better serve her students and grow her knowledge of foodservice.

Region 3 – Lori McCoy, Colonial School District: Lori feels that teamwork with her staff is a vital component of effective foodservice. Lori displays teamwork not only with her staff, but with the teachers, administrators, and community also.

Region 4 – Christine Medagila, Great Valley School District: Chris believes that providing healthy and appealing menu choices along with the presentation of the items are key for a successful program.

Region 5 – Jean Linnemans, York Academy Regional Charter School: Jean believes that students should receive the best possible healthy meals along with a large variety of fresh fruits daily and makes the school day enjoyable for students as well as staff.

Region 6 – Tammy Boyd, Kiski Area School District: Tammy promotes good eating habits and manners to students by preparing nutritious foods and greeting them with a smile when they come through the line.

Region 7—Judy Howcroft, South Fayette Township School District: Judy takes pride in her job by thinking "outside the box" and coming up with new ideas for her middle school. Recently, Judy featured a new "create your own" yogurt bar!

Region 8 – Mary Ratay, Seneca Valley School District: Mary believes that the students are our customers and is always available to answer their questions. She works closely with the teachers, administrators, and sports teams to provide special menus for events and banquets.



Congratulations to the regional award winners as well as the other applicants! SNAPa is proud of all the work that you do to enhance your programs and the service to your students!

spotlight on









TRYING TO LOWER ENERGY CONSUMPTION WITHOUT SACRIFICING RESULTS?

STOP BY BOOTH 100 TO BRIDGE THE GAP BETWEEN ENERGY EFFICIENCY AND QUALITY RESULTS



HOBART CLEN CONVEYOR DISHWASHER ENERGY STAR® certified for sustainable operation



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For more information on these and other Hobart, Traulsen & Baxter products, contact:

Mark Grenell, Trish Bangs, and Anna Wollwert E-Mail: grp-pennsylvaniamarket@itwfeg.com



The School Nutrition Association of Pennsylvania Annual Conference 2018 - Pittsburgh, PA Schedule-at-a-Glance

Turner Dairy Farm Tour & Paragon Fresh Food Farm Tours

Feeding Bodies. Fueling Minds.™

1:30PM

Monday, Ju	<u>ly 30, 2018</u>	<u>Pre-Conference</u>
Must register for	Pre-Conference sessions in	advance
8:00AM	4:00PM	Registration
8:00AM	3:00PM	SNAPA Gives Back Blood Drive- Sponsored by Central Blood Bank
8:30AM	5:30PM	ServSafe Class & Exam
8:30AM	12:30PM	CPR & First Aid
8:00AM	11:00AM	SNS Credentialing Exam
10:00AM	3:00PM	SNAPa Board of Director's Meeting
12:30PM	4:30PM	Administrative Review Survival

Tuesday, July 31, 2018

4:30PM

8:00AM	4:00PM	Registration for both Professional & Business members	
9:00AM	12:00PM	Training and Leadership for Chapters (TLC)	
12:00PM	4:30PM	Exhibitor Set-Up	
1:00PM	2:30PM	Welcome and First General Session	
2:30PM	2:45PM	Break	
2:45PM	3:45PM	Breakout Sessions Managing Lunch Shaming and Meal Debt- Director's Track Summer Meals- Best Practices- Director's Track Farm to School Initiatives with USDA Camp Delicious, Hands-on Culinary Demo	
4:00PM	5:00PM	Repeat Non-Director Track Sessions Farm to School Initiatives with USDA Camp Delicious, Hands-on Culinary Demo	
4:30PM	6:00PM	Three Rivers Reception – Directors Only	
6:00PM	8:30PM	President's Reception and Dinner	
9:00PM		Bingo- Sponsored by Key Impact	

^{*}Schedule is subject to change



The School Nutrition Association of Pennsylvania Annual Conference 2018 – Pittsburgh, PA Schedule-at-a-Glance

Wednesday, August 1, 2018

7:00AM	8:00AM	Breakfast Kiosk (Cash Only)	
7:00AM	12:00PM	Exhibitor Registration and Exhibit Set-Up	
8:00AM	9:15AM	Breakout Sessions Local Procurement with PDE- Director's Track Powering Up with Plant-Strong Entree Effective Employee Management- SNA Course	
9:15AM	9:30AM	Break	
9:30AM	10:45AM	Meet the People Behind the Beef- Director's Track Powering Up with Plant-Strong Entrée Effective Employee Management- SNA Course	
10:45AM	11:00AM	Break	
11:00AM	11:30AM	Annual Meeting of the Members Povious of the Past Year Assemblishments & A Look to the Euture	
		Review of the Past Year- Accomplishments & A Look to the Future	
11:30AM	1:00PM	Farm to School Resource Center	
11:30AM 12:00PM	1:00PM 1:00PM	·	
		Farm to School Resource Center	
12:00PM	1:00PM	Farm to School Resource Center Exhibits Preview Directors Only	

Thursday, August 2, 2018

8:00AM	9:00AM	Legislative Action Update – Director's Track Penn State Extension Vegetable Literacy
9:15AM	10:15AM	USDA Commodity Updates – Director's Track Farm to School Fun with Doug Davis (SNA)
		- 1
10:15AM	10:30AM	Break
10:15AM 10:30AM	10:30AM 11:00AM	Childhood Obesity

^{*}Schedule is subject to change

School Nutrition Association of Pennsylvania 2018 Annual Conference

David L. Lawrence Convention Center Pittsburgh, PA July 30, 2018-August 2, 2018

Join us in the City of Bridges for SNAPA's Best in West Conference!

Register on line at www.snapa.org or completed the registration form on the next page. Program Highlights:

Pre-Con Events SNAPA Gives Back Blood Drive ServSafe Class and Exam Administrative Review Survival Production and Farm Tour Conference Events
Fantastic General Sessions
Farm to School Initiatives
Super Breakout Sessions
Franco Harris Photo Event
Gateway Clipper Cruise
Back by Popular Demand - BINGO







Join Zink for a Riverboat Cruise on Pittsburgh's 3 Rivers!

We look forward to seeing you at the **2018 SNAPA Annual Conference** that will be held in Pittsburgh, PA on July 30 – August 2, 2018 in the Westin Convention Center. This conference is a great way to continue your education, get new ideas for menus at the trade show as well as participate in round-table discussions. The theme for this year's conference is **building bridges**, which is what you will have the opportunity to do as you network and build your business.

Take in the beautiful sights and sounds of Pittsburgh. Join your colleagues and friends for casual dining and drinks while cruising on Pittsburgh's 3 rivers on Wednesday, August 1st, from 6-9 PM!

Registration for this event is FREE for SNAPA professional members.

Dinner and two free drink tickets are included.

Sign up for this lively evening out when you complete your conference registration. **Space is limited so register today.**

Conference registration is now open!

Sponsored by: Zipk

2018 ANNUAL CONFERENCE REGISTRATION FORM THE SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA DAVID L. LAWRENCE CONVENTION CENTER, PITTSBURGH PA JULY 30^{TH} - AUGUST 2^{ND}

MEMBER INFORMATION				
Name				
Name on Badge				
Address				
City				
State				Zip
Phone				
Email				
SNAPA/SNA Member ID	#			
	Register for Pre- C	onferen	ce Sessions, Mo	nday, July 30, 2018
CPR/First Aid	8:30 am- 12:30 pm	(4) CE	U	Will attend
ServSafe Class	8:30 am - 5:30 pm	(8) CE	U	Will attend
		\$165-	Make check paya	ble to SNAPA, includes book, material, instruction and
		exam		
Administrative Review Survival	12:30 pm -4:30 pm	(4) CE		Will attend
SNS Credentialing Exam	8:00 am – 11:00am	SNS (cam - Registration for this exam must be done online at columns of the columns of
Ann	ual SNAPA President	's Dinne		y 31, 2018, Guest \$100.00
Yes, I will attend			Chicke	n Pasta
Yes, I have Guest. Name_			Chicke	
Gateway Clipper Event, W	ed, August 1, 2018 6	-9 pm (l	Limited guest pa	asses available, guest will be placed on wait list)
Yes, I will attend			Yes, I have Gu	est. Name
		Confere	nce Registration	n
Full Conference- Free to SNAPA members Guest Registration- Food Show \$25.00				
Now CNIADA Mondon	h1 50 00			Name
Non-SNAPA Member 8				One Day- Free to SNAPA Members
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Total Amount \$				
Signature				

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