

SNAPA HAPPENINGS

SPRING 2022



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A MESSAGE FROM OUR PRESIDENT

Spring is here and it is hard to believe that we are nearing the end of the school year. This year proved to be another year unlike any other; yet I am in awe at what SNAPA members continue to accomplish. Members have provided uplifting stories and support by holding chapter meetings; which offer inspirational activities and ideas. Members continue to learn and engage through educational sessions such as Teaches Tuesdays. Most importantly we continue to rely on the relationships, built through the strong bonds of SNAPA networking, to face each unique challenge with creative solutions.

In early March, SNAPA members, which included five scholarship winners, attended SNA's Legislative Action Conference in Washington DC. The Pennsylvania contingency attended virtual meetings with most legislative districts in our state asking for support of H.R. 6613, the Keeping School Meals Flexible Act. On March 7th over 1,200 individuals responded to SNAPA's call for action urging legislators to support the extension of meal waivers. It is apparent that the supply chain is still in a volatile state, and most districts are experiencing staffing dilemmas based on the [SNA 2021 Supply Chain Survey](#). Most of us are left scrambling to figure out how to adjust next year's plans now that USDA waivers may not be extended. SNAPA is leading the way in advocacy and will continue to keep our members informed.

The SNAPA Board of Directors are looking for members interested in activating local chapter involvement. We are asking for enthusiastic and committed members to step forward and work with SNAPA to bring educational opportunities and peer engagement to your area. Please reach out to your regional representative or email me at dbarrios@ridleysd.org if interested.

SNAPA is looking forward to our first in person



annual conference in over two years. The 2022 annual conference, boasting a training camp theme, will be held in Manheim, Pennsylvania at the Spooky Nook Sports Complex. This year's conference will feature many educational opportunities which will motivate, strengthen, and inspire attendees. Sessions provide opportunities to earn CEU credits for directors, managers, and line staff.

Join in the fun and networking opportunities at Pennsylvania's largest school nutrition food show. Spooky Nook Sports Complex is fun for the entire family and only a short drive to popular theme parks and shopping. Make sure to register today!

Thank you for allowing me the opportunity to serve you. I would like to extend my upmost gratitude to you. I am honored to work with school nutrition professionals that are passionate and committed to advancing the quality of child nutrition programs through education and advocacy.

Stay well and many wishes for a successful end of year.

Dimitra "Mimi" Barrios
2021-22 SNAPA President

School Nutrition Association of Pennsylvania

2021-22 Board of Directors

Executive Committee



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PRESIDENT



MEGAN SCHAPER, SNS
PRESIDENT-ELECT



KRISTAN DELLE, MDA, RD, LDN
SECRETARY/TREASURER

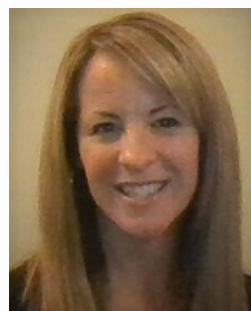
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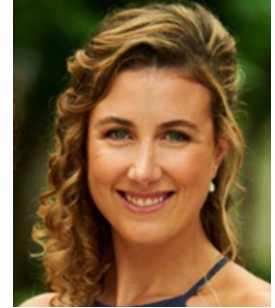
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*REGION 5
REPRESENTATIVE*



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RDN, SNS**
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REPRESENTATIVE*



JUSTIN TECH
*REGION 8
REPRESENTATIVE*



BRANDON H. MONK
EXECUTIVE DIRECTOR

Improve participation with students' #1 favorite veggie!



Culinary Training Sessions for School Food Service Personnel

The Pennsylvania Department of Education, through Penn State (Project PA) will once again be offering hands-on Culinary Training Sessions for School Food Service Personnel led by Chef Bill Scepanaky, Smart Partners LLC. These sessions are designed to help you plan, prepare, and present attractive meals that students will enjoy.

Session Information

These are hands-on sessions led by a certified chef. Participants will be preparing recipes that will be served for lunch. Topics to be covered will include knife skills, vegetable cookery, salads and dressings, dried beans/legumes and grains, seasonings and flavorings, food presentation, and more.

Mini-Grants

Attending one of these training sessions will make your school eligible to apply for a \$2,500 mini-grant to extend the culinary training lessons in your school. Additional information about this opportunity will be provided at the session.

Registration

Registration is free. Space at these sessions is limited. Registration is first-come, first-served. Registration will close when the session fills.

Registration is limited to no more than **two individuals per school**.

Apply Online

More information and a link to the registration form can be found on the Project PA website — www.projectpa.org.

For questions about registration, send e-mail to elainem@psu.edu.

Dates:	Locations:
June 14 th /15 th	Mechanicsburg Middle School Mechanicsburg, PA 17055
August 2 nd /3 rd	Gateway High School Monroeville, PA 15146
August 9 th /10 th	North Penn HS Lansdale, PA 19446
August 17 th /18 th	Loyalsock Township High School Williamsport, PA 17701
Each session will be 2 days: Day 1: 8:30am – 4:30pm Day 2: 8:00am – 3:30pm	

“It’s fun and you’re learning techniques on how to prepare and cook. And not only can you do it at your school, but at your home.”

“Every district in the world needs this class.”

“This is one of the best classes you’re going to have for free ... amazing class.”

“The past year and a half has been physically and emotionally draining, being on the front lines against COVID. This training refreshed me.”



This session will provide 15.5 hours of continuing education credit.

This session is funded through a 2019 USDA Team Nutrition Training Grant. The USDA is an equal opportunity provider.

PROCUREMENT CHALLENGES

in school nutrition



Procurement can be challenging for school nutrition teams whether it's for new items for your menu, new equipment for your kitchens, renovations of your cafeteria or upgraded technology. We hope to provide insight and tips for school nutrition teams to better understand the supply chain of our field and for school nutrition departments to thrive.

Have you ever seen a new item at food show that you were really excited to add to your menu, but then were stumped on how to get that item into your kitchens? Understanding our school nutrition chain of supply is very important to get this done! Please see the flow chart of the different ways an item gets from the farmer to a student's tray.



Manufacturers

Produce products by taking raw materials they have received from farmers and process these goods by manual labor or machinery in large quantities.



Brokers

An extension of the manufacturer. Brokers represent multiple manufacturer lines in a designated market area. Some manufacturers work directly without brokers.



Distributors

Purchase food or beverages from manufacturers and then deliver these food or beverages from their warehouses to school sites. Some school districts have large warehouses and can purchase directly from manufacturers.

Consider the storage space in your own facilities, there is only finite amount of space and you need to ensure inventory is turning to avoid losing money on expired product. This same concept can be applied to the warehouses of distributors. Requesting a new item to be stocked at your distributor is a long process because it is taking up a valuable slot in their warehouse and needs to be turned over quickly.

PROCUREMENT CHALLENGES

in school nutrition



Due to this concept, a common problem for bringing in new items is that your school district alone cannot meet the minimums needed for the product to turn fast enough for the parameters set by your distributor. A good rule of thumb is that any new item needs to be moving at least 10 cases per week. Most of the time, it takes several schools to commit to using a product before it can be stocked. This is where the relationships you have built with other school nutrition directors in your area or Co-op groups are so important! Attending conferences and being involved in SNA is a great way to meet other food service directors like you. When you love a new item, spread the word to your friends in school nutrition, pass your broker or manufacturer representative's contact information along and work together to meet these minimums.

Another huge factor to consider is forecasting your usage! Over estimating usage, especially on a perishable item, will cause dating issues on products and can cause financial burdens on your operation and the operation of a distributor. Under estimating usage, or not communicating usage at all, will cause the stock of this item to run out quickly. When you consider each step in the supply chain flow chart and our nationwide shortage of truck drivers, it is likely that item won't be able to be replenished for nearly 5 weeks or more.

Utilizing data from historical sales and feedback collected from student testing, is what needs to be communicated to your distributor, broker, and manufacturer representatives. Communicating this at the beginning and throughout your cycle menu is essential. This will help ensure that all districts get the amount of product that they require seamlessly.

Understanding how food gets from a farmer to your student's tray is important, however, building relationships and communicating with both industry partners and other local school district nutrition teams is an even more integral part in the process of menuing new items.



Dave Roman

Sales Representative - National Food Group/Zee Zees

droman@nationalfoodgroup.com

248.560.2322





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www.schoolnutrition.org/starclub

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Meet the Nominees

SNAPA is excited to announce the candidates for the 2022-23 SNAPA Board of Directors!

Vice President

Travis Folmar

State College Area School District



Travis Folmar is an elementary site supervisor for the State College Area School District. In this capacity, he oversees eight elementary school kitchens and supervises 25 employees. Travis has participated in SNA's Legislative Action Conference for four years and currently serves as the Manager/Employee Representative on the SNAPA board of directors as well as the programs chair for the 2022 SNAPA Annual Conference.

As Vice President, Travis hopes to bring a strong focus to our local chapters and increase membership through strong, thoughtful membership drives. He has a strong desire to increase SNAPA's footprint through our educational and professional growth tools and believes in increasing SNAPA's presence in state and national legislative circles.

Secretary/Treasurer

Kristan Delle, MDA, RD, LDN

Upper Dublin School District

Kristan Delle, MDA, RD, LDN is a Registered Dietitian working as the Director of Food Services for the Upper Dublin School District. Kristan has a degree in Nutrition from La Salle University and a Masters of Dietetic Administration from Utah State University. Aside from working in school nutrition, Kristan enjoys working as a dietetic preceptor for many programs and teaching at La Salle University.

After two terms as Region 3 Representative and Programs Chair for the 2019 Annual Conference in Hershey, PA, Kristan was appointed as Conference Chair for the 2020 Annual Conference at the Kalahari. Recently, she was elected to serve as SNAPA's Secretary/Treasurer.



Membership & Nominations Chair

Evora Nichole Taylor

Chichester School District



E. Nichole Taylor has been a part of the school nutrition profession for nearly 15 years. She currently works in the Chichester School District where she has served as Food Service Director since 2018. Nichole has served in various capacities through SNAPA including as president and the 2022 conference committee chair, and also serves as a member of SNA's Public Policy & Legislation Committee.

As Membership and Nominations Chair, Nichole hopes to find new ways to welcome members and increase SNAPA membership, especially among underrepresented groups. She also hopes to keep membership informed, identify non-member needs and perceptions, and continue to foster and grow relationships with business and industry members.

Public Communications Chair

Melissa Froehlich, SNS
North Penn School District

Melissa Froehlich is the Coordinator of School Nutrition Services at North Penn School District in Lansdale, PA. Melissa has been working in school nutrition since 2010. She has served as the SNAPA President, region 3 representative, and currently serves as the Public Communications Chair. She is also a member of the PASBO Food Service Committee.

As Public Communications Chair, Melissa hopes to continue to keep SNAPA members across the state informed on professional development and networking opportunities, SNAPA business, and legislative updates pertinent to school nutrition professionals.



Region 4 Representative

Kelly Price
Donegal School District



Kelly Price serves as the Director of Food Services for the Donegal School District. Kelly is an advocate for child nutrition and has served as the President of the Red Rose Chapter-19 where she has organized events for all the surrounding districts to attend to network and enhance their School Food Service Skills. She currently serves as the Region 4 Representative on the SNAPA Board of Directors.

As Region 4 Representative, Kelly hopes to continue to improve communication amongst leaders in Region IV, further engage with local chapters and would like to re-start a chapter in the area that has not had one.

Region 6 Representative

Betsy Snyder, RD, LDN, SNS
Hollidaysburg Area School District

Betsy Snyder has served as the Food Service Director for the Hollidaysburg Area School District since 2010. She has received her certification as a School Nutrition Specialist as well as a certification in adult weight management through the American Dietetic Association. Betsy previously served on the SNAPA Board of Directors from 2009-2011 and currently serves as president of Chapter 39.

As Region 6 Representative, Betsy's goal is to create opportunities for members to build professional relationships and meet their professional standards through local and regional meetings.





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2022 SNAPA ANNUAL CONFERENCE

July 25-28, 2022
Manheim, PA



Register today for the 2022 SNAPA Annual Conference, July 25-28, 2022! We want to see you at the Spooky Nook Sports Complex & Warehouse Hotel in Manheim, PA! We are excited to be providing SNAPA members and partners with an opportunity to engage in a variety of professional development and networking opportunities throughout this year's conference.

Food Show to be held on Wednesday, July 27, 2022.

Learn more at [SNAPA.org](https://www.snapa.org)!

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School Nutrition Program Spring 2022 Webinar Series

The Pennsylvania Department of Education, Division of Food and Nutrition is excited to announce a series of professional development webinars for the spring of 2022.

- Input received from over 200 Pennsylvania School Food Service professionals was received and utilized to develop the training topics and calendar. Thank you to all who participated in the survey!
- Each webinar will credit as 1 hour of annual professional development training.
- No registration is required for these webinars. Simply click on the webinar link on the designated date and time listed.
- These webinars will not be recorded.

Seamless Summer Option (SSO) for Summer 2022:

SSO program basics, including site eligibility requirements, application process, reimbursement rates, documentation requirements and important deadlines.

Friday, April 22, 2022; 2:00PM-3:00PM
[Click here to join the meeting.](#)

School Nutrition Program (SNP) Meal Patterns for School Year (SY) 2022-2023:

A review of the meal pattern requirements for the SNPs, including the interim meal pattern updates, which go into effect July 1, 2022.

Friday, April 8, 2022; 9:00AM-10:00AM
[Click here to join the meeting.](#)

Friday, May 6, 2022; 10:00AM-11:00AM
[Click here to join the meeting.](#)

School Meal Charge Policies & Student Meal Accounts:

Review the requirements for school meal charge policies, strategies for students with insufficient funds, handling debt collection, and donations in the Nonprofit School Food Service Account.

Monday, May 2, 2022; 2:00PM-3:00PM
[Click here to join the meeting.](#)

Wednesday, June 1, 2022; 10:00AM-11:00AM
[Click here to join the meeting.](#)

Offer Versus Serve in School Nutrition Programs:

A review of the requirements of offer versus serve (OVS) and how to ensure that students choose the components needed to constitute a reimbursable school meal, at breakfast or lunch, at all age levels.

Monday, May 9, 2022; 9:00AM-10:00AM
[Click here to join the meeting.](#)

Friday, May 13, 2022; 10:00AM – 11:00AM
[Click here to join the meeting.](#)

SY 2022-2023 Application Process Town Hall:

An overview of the sponsor and site application process in PEARS for the SY 2022-2023 and an opportunity for sponsors to ask SNP staff questions related to the process.

Friday, June 3, 2022; 9:00AM-10:00AM
[Click here to join the meeting.](#)

Monday, June 20, 2022; 2:00PM-3:00PM
[Click here to join the meeting.](#)

Determining Eligibility in School Meals:

A comprehensive review on determining student eligibility for free or reduced-price school meals. Topics include determination methods of eligibility, timelines, frequently asked questions, and recordkeeping and notification requirements.

Wednesday, May 18, 2022; 9:00AM-10:00AM
[Click here to join the meeting.](#)

SNACKS THAT MAKE THE GRADE

K-12 OFFERINGS FOR THE 2022/2023 SCHOOL YEAR



Lori McCloskey – lori.mccloskey@mdlz.com
Ron Freedman – ronald.freedman@mdlz.com



GEN Z AND FOOD

Greg Szklany - Multimedia Communications Specialist
American Dairy Association North East

This year, Gen Z – which is defined as tweens, teens, and young adults ages 9-24 – will make up slightly more than 20 percent of the U.S. population, and as the most ethnically diverse generation, they are rapidly becoming the most influential.

Their influence is already taking shape in schools where Gen Z is by far the majority, primarily representing current fourth grade through 12th grade students. With a wealth of information at their fingertips 24/7, Gen Z is more focused on social issues than any other generation. “Sustainable” and “local” are buzzwords for this generation.

One characteristic of Gen Z that is notable for school nutrition directors is their relationship with food. Gen Z wants to feel good about where their food comes from and how it is produced. You can feel confident that the dairy foods – milk, cheese, and yogurt - you serve with school meals meet the discretionary tastes of Gen Z. Dairy foods are Good for the Planet, Good for Students and Good for School Meals.

Thanks to increasingly modern and innovative dairy farming practices, the carbon footprint of a glass of milk is two-thirds less than it was 70 years ago, yet it still has the same nutritional benefits and great taste

Sustainable food choices also must be nutrient-rich. Dairy milk meets this requirement, containing thirteen essential nutrients, including high-quality protein, calcium, and Vitamin D. Dairy foods have also been associated with promoting a sense of calm and increasing energy - which appeals to Gen Z.

With more than 5,000 dairy farms in Pennsylvania, the milk and many dairy foods served in schools are locally produced. In most cases, milk typically goes from farm to school within 48 hours. By increasing “local” offerings, school districts support local farmers.

American Dairy Association North East is committed to working with schools to find new and innovative ways to increase student access to nutritious school meals. For more information on our programs and resources, please contact us at schools@milk4u.org or visit AmericanDairy.com.



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AMERICAN DAIRY
ASSOCIATION NORTH
EAST



SCHOOL LUNCH HERO DAY



artwork ©2021 Jarrett J. Krosoczka

May 6, 2022

Between preparing healthy meals for America's students, adhering to strict nutrition standards, navigating student food allergies, and offering service with a smile, school nutrition professionals are true heroes.

On Friday, May 6, 2022, we will celebrate the **10th Annual School Lunch Hero Day!** School Lunch Hero Day is a chance to showcase the difference school nutrition professionals make for every child who comes through the cafeteria.

School Lunch Hero Day provides you with the perfect opportunity to recognize the hardworking professionals in your school cafeterias.

Be sure to visit <https://schoolnutrition.org/schoollunchheroday/> for more information and resources!

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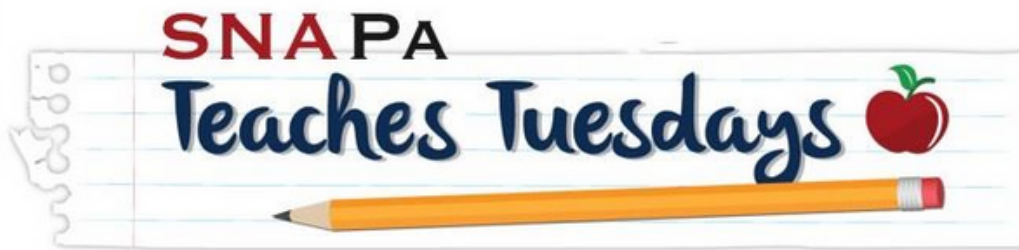
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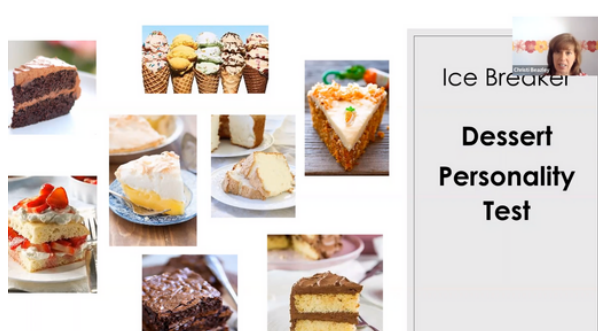
Join us monthly for SNAPA's Teaches Tuesdays!
Hear from a great lineup of presenters discussing a variety of topics from food safety to efficiency in the kitchen. Don't miss it!

Miss a previous webinar?

Visit SNAPA.org/webinars to watch all previous Teaches Tuesdays webinars!



For questions or more information on SNAPA's Teaches Tuesdays, contact us at executivedirectorsnapa.org or (717) 732-1100



A pink ceramic bowl is filled with a variety of fresh fruits and vegetables. In the foreground, there are several bright green peas in their pods. Behind them, a pile of almonds is visible, along with several ripe, red strawberries with green leaves. The bowl is set against a white background.

21-22-23 SNAPA STATE-ONLY MEMBERSHIP DRIVE

This year, SNAPA is excited to be offering a new State Membership opportunity for School Nutrition Employees (hourly, non-management/non-supervisory staff members), students and retired professionals who would like to get involved at the local and state level. Our 21/22/23 State-Only Membership drive gets hourly staff access to all of the local and state level benefits for \$20 for the remainder of this year and the whole of next. (State membership years for these roles will run July 1 - June 30 annually) This membership special will include membership for the remainder of the 21-22 school year and the 22-23 school year. Signing up is easy- [just follow this link to our online form!](#) Use this form for individual or entire team membership sign up.

All Food Service Directors, Managers, and Others should register for membership via the School Nutrition Association's national membership website as there is no state only membership for these roles. Registering via the national site will include membership in SNA and SNAPA. [Click here](#) to access the national membership website.

2022 SNAPA PROPOSED BYLAW AMENDMENTS

The School Nutrition Association of Pennsylvania Board of Directors recommends amendments to Article IV, Section A and Article IV, Section B of the SNAPA bylaws in order to expand the opportunity for SNAPA members to engage in leadership roles in SNAPA.

Article IX, Section B of the SNAPA bylaws states, "These bylaws may be amended by a majority vote of eligible members present and voting at any meeting; or responding to an official ballot, provided that copies of the proposed changes were sent to all eligible members at least thirty (30) days in advance of the call for the vote."

SNAPA members will be able to vote on the proposed bylaw amendments by electronic ballot starting on **May 27, 2022**. More information will be shared with eligible voters.

Below, we have shared the existing and proposed language to Article IV, Section A of the SNAPA bylaws. For a full copy of the current bylaws with proposed changes, please click [HERE](#).

If you have any comments or question regarding this change, please submit them [HERE](#).

EXISTING LANGUAGE

ARTICLE IV, SECTION A

1. QUALIFICATIONS

To be eligible for any state office, a candidate shall:

- a. Be an Active Member
- b. Have held membership in the Association and/or any other state school food service association affiliated with the School Nutrition Association for at least three years immediately preceding the nomination.
- c. Have demonstrated leadership by serving on the board of a chapter, as a regional representative or by serving on a state committee.
- d. Have served on the Board of Directors as a voting member for at least one full year within the past five years.
- e. Officers serving at the SNAPA board level must be regularly employed in an eligible field.

ARTICLE IV, SECTION B

Regional Representatives shall be elected for a two-year term. Their principal place of employment shall be in the respective region. Elections shall be on the following schedule: representatives of odd-numbered regions shall be elected to begin terms in odd-numbered years and representatives of even numbered regions shall be elected to begin terms in even-numbered years. To be nominated, they shall have served one term as an officer or committee chairman of a local chapter.

PROPOSED LANGUAGE

ARTICLE IV, SECTION A

1. QUALIFICATIONS

To be eligible for any state office, a candidate shall:

- a. Be an Active Member.
- b. Have held membership in the Association and/or any other state school food service association affiliated with the School Nutrition Association for at least three years immediately preceding the nomination.
- c. Have served on the Board of Directors as a voting member for at least one full term.
- d. Officers serving at the SNAPA board level must be regularly employed in an eligible field as defined in Article III, Section A, Item 1.

ARTICLE IV, SECTION B

Regional Representatives shall be elected for a two-year term. Their principal place of employment shall be in the respective region. Elections shall be on the following schedule: representatives of odd-numbered regions shall be elected to begin terms in odd-numbered years and representatives of even numbered regions shall be elected to begin terms in even-numbered years.



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- Demonstrate commitment to your profession
- Advance your career

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 Gaultieri
Northshore School District, WA

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

STOP THE BLOCK

PROTECT OUR CHILDREN, PRESERVE SCHOOL MEALS



Block Grant Funding for School Meals Is a Dangerous Idea that Could Put Millions of American School Children at Risk

Policy 101: Why Block Grants Are a Bad Idea When it Comes to Feeding Hungry Kids

THE FACTS

National School Lunch Program & School Breakfast Program

Research Shows:

Hungry children struggle with academic performance, attendance and behavior at school



1 OUT OF 6

the number of hungry children in the U.S.



30 MILLION

the number of American children who are served nutritious meals at school every day. Millions who can't pay get free or reduced-price meals so they don't go hungry.



BLOCK GRANTS FOR SCHOOL MEAL FUNDING COULD MEAN



Less Money



Fewer Meals



No Nutrition Standards



Hungry Children



STOP THE BLOCK

Tell Congress Cutting School Meals is a Dangerous Idea

stopblockgrantsnow.org



The Stop the Block Coalition is a Project of the School Nutrition Association



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K-12 Pierogy Mac & Cheese



K-12 Pierogy Fries



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Top 6 Reasons to Join SNA

1

Free Training

Free live and on-demand webinars at your fingertips on The Training Zone

2

Meetings & Events

Unparalleled in-person & virtual networking & professional development opportunities

3

Advocacy in Action

Unyielding efforts to provide a voice for school nutrition at the state and national levels

4

Career Advancement

The ability to grow professionally with Certificate & Credentialing programs

5

School Nutrition Magazine

A subscription to SNA's award-winning publication and other timely news you need

6

Marketing & PR Resources

An array of tools to promote and grow your school meals program

Membership starts with



#ISupportSNA

SNA membership is a smart investment for you and your program.

Become a member today at www.schoolnutrition.org/join



Membership starts with



#ISupportSNA

SNA is excited announce the all-new monthly membership campaign, **Membership Starts with Me #ISupportSNA.**

From August through May, this revamped approach to the Annual Membership Campaign will have randomly selected winners and prizes each month. This is a great opportunity to get involved and show your support for SNA and school nutrition – you can also win great prizes!

Monthly campaign prizes include:

- Free SNA membership
- Free Training Zone class
- SNA Shop gift card

To be eligible for a monthly prize, you just need to recruit at least ONE new SNA member. **Be sure that the member you recruit lists you as the referrer when they join SNA (online or using print application).** Winners will be selected through a random prize drawing each month.* In addition to winning a great prize, monthly campaign winners will be showcased on SNA social media platforms. We encourage you to recruit a new member today!

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- Provides various grains/breads for the Child Nutrition Program
- Many different sizes & styles with individually wrapped and bulk packed varieties
- Delivers up to 4g fiber per pretzel, depending on size
- Simply heat and serve



PRODUCT INFORMATION

JJSF CODE	DESCRIPTION	SIZE	COUNT	GRAINS
30110	SUPERPRETZEL® 51% Whole Grain Regular Size Baked Pretzels	2.2 oz.	100	2
30114	SUPERPRETZEL® 51% Whole Grain King Size Baked Pretzels	2.5 oz.	50	2.5
30410	SUPERPRETZEL® 51% Whole Grain Regular Size Baked Pretzels (I/W)	2.2 oz.	100	2
30120	SUPERPRETZEL® 51% Whole Grain Regular Size Baked Pretzels (Sleeve Pack 10/12's)	2.2 oz.	120	2
30113	SUPERPRETZEL® 51% Whole Grain Mini Baked Pretzels	1 oz.	200	1
30131	SUPERPRETZEL® 51% Whole Grain Mini Baked Pretzels (I/W)	1 oz.	200	1
31012	SUPERPRETZEL® 51% Whole Grain Soft Pretzel Rods	1 oz.	180	1
30185	SUPERPRETZEL® 51% Whole Grain Soft Pretzel Nuggets	0.5 oz.	330	1/2
31190	SUPERPRETZEL® 51% Whole Grain Junior Cheese (I/W)	3.3 oz.	50	2.75
32155	SUPERPRETZEL® 51% Whole Grain Philadelphia-Style Soft Pretzels®	3 oz.	75	3
30115	NEW! SUPERPRETZEL® 51% Whole Grain Soft Pretzel Sticks	0.33 oz	381	2



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Pennsylvania Farm to Child Nutrition Summit

Join us on June 23rd, 2022 for the Pennsylvania Farm to Child Nutrition Summit. This first of its kind event is being coordinated by the Pennsylvania Department of Education, Division of Food and Nutrition and Project PA (Penn State University) with the support of the Pennsylvania Farm to School Network. Funding is provided by a USDA Farm to School grant. The summit will be held at the picturesque Ag Progress Days site, outside of State College in Centre County. Breakfast and lunch will be provided. Registration is free and on a first-come, first-served basis. Registration deadline is June 8th, 2022 or until capacity is reached, whichever comes first.

Target Audiences

Child Nutrition Program (CNP) operators, K-12 and early childhood education educators, producers, distributors, and other farm to school/early childhood education stakeholder groups.

The purpose of the summit is to facilitate peer-to-peer learning and networking among CNP operators, establish connections between CNP operators and producers, showcase farm to child nutrition “best practices,” and deliver educational opportunities regarding the environmental, economic, nutritional, and equitable value of growing foods.

Purpose

The summit will include breakout sessions, educational displays, networking opportunities, and opportunities to tour an on-site agricultural museum and Master Gardener demonstration garden, and a pre-summit tour of the Penn State Student Farm. Session topics will address local food procurement for CNPs, student engagement in farm to school, agriculture education, funding farm to child nutrition initiatives, implementation of Pennsylvania Harvest of the Month, school gardens/gardening in early care and education settings, and more.

Sessions

The keynote address, “Big Dreams to Big Outcomes: Farm to School Partnerships in Action” will be given by **Adia Effiong**, *Director of School Garden Programs at Grow Pittsburgh* and **Malik Hamilton**, *Production and Purchasing Coordinator at Pittsburgh Public Schools*.

Keynote Address

Continuing Education Credits

- Professional Development credits for school food service personnel
- Act 48 credits for educators
- PQAS credits for early care and education attendees

For more information and to register, go to the Project PA website: www.projectpa.org
For questions, send e-mail to elainem@psu.edu.

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¹Nielsen Nitro US XAOC, RTE Cereal, Dollar Share, 52 Weeks Ending 10/3/2020

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SNAPA Tray of the Month Campaign

A year-long school meal promotion activity that highlights the consistent high quality meals served in our Pennsylvania schools!

How does it work?

Each week SNAPA will select and share, via social media & email, photos of Pennsylvania school meal trays served that week, and which meet the following criteria:

1. Meet the USDA National School Breakfast or National School Lunch Meal Patterns, clearly showing all components (i.e. including fruit, vegetables, grains, meat/meat alternate and fluid milk as applicable)
2. Include a description of the meal menu items
3. Indicate the location and date of service
4. Be attractively plated and photographed
5. Carry the hashtags #FuelingPA and #SNAPATrayoftheWeek or has been submitted by email to SNAPAcommunication@gmail.com

SNAPA social media followers will be asked to select their favorite photo each week. The image with the most weekly engagement (likes & comments) will go into a running for the SNAPA Tray of the Month!

The SNAPA Tray of the Month will be selected and awarded the first week of the new month!



Purpose of Campaign

The campaign is intended to amplify all work that goes into meals served in Pennsylvania schools. SNAPA wants to provide a space where all School Nutrition Programs, regardless of size, location or presence on social media, will find an outlet to celebrate the work of your School Nutrition Professionals.

We also expect the campaign to provide replicable menus and menu presentation examples from local sources, from which other School Nutrition Programs may draw inspiration.

Winners

- Winners will receive a congratulatory award for winning tray of the month.
- Winning tray will be featured on SNAPA Social Media (Twitter, Instagram & Facebook!)
- List of winners and their photos will be linked on SNAPA website.
- Tray of the month winning trays will be highlighted and recognized in SNAPA Happenings.

Have fun and follow along!

**Competition starts April 4th,
start sharing those trays!**



@SNAofPA

2022-2023 Back to School Training

It is not too late... Book your Back to School Training Now!
August dates are currently still available! Choose (3) sessions.
We have several (1) hour training modules to choose from including...

- Offer vs. Serve, Meal Components & Serving Reimbursable Meals in School Meal Programs
- Customer Service, Marketing, and Food Presentation- Solutions for Attracting & Keeping Your Customer
- Conflict Resolution - Proven Solutions for Directors, Managers and Staff
- Basic Food Safety- Understanding Your Role & the Importance of Food Safety
- Accommodating Special Dietary Needs – Regulations, Allergies & Disabilities
- Workplace Safety Solutions – Creating a Safe Workplace
- Working Smarter Not Harder – Production Tips & Tricks
- Annual Civil Rights Training



3-hour Back to School Training (for up to 100 people) includes 3 training modules
\$1,200.00 includes training and materials.

Now is the time... Book your training by June 1, 2022 with School Food Service Solutions!



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Cook and serve or hold these fries in any type of serving container for 30 minutes or more. Results you and your students will enjoy!

- TRANSPORTING TO DIFFERENT LOCATIONS
- IN CLASSROOM
- TAKE HOME
- FOOD CARTS

INGREDIENTS:
 POTATOES, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: SOYBEAN OIL, CANOLA OIL, PALM OIL, HYDROGENATED COTTONSEED OIL), MODIFIED POTATO STARCH, RICE FLOUR, TAPIOCA DEXTRIN, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE), CALCIUM LACTATE, COLOR ADDED, SOY LECITHIN, XANTHAN GUM, DEXTROSE, DISODIUM DIPHOSPHATE (TO PROMOTE COLOR RETENTION).

CRISPIGO™ STRAIGHT CUT FRENCH FRY



TAKE PRIDE IN SCHOOL MEALS: CHILDREN GET THEIR HEALTHIEST MEALS AT SCHOOL!

Lesley Shiery, MS, RD
General Mills Bell Institute of Health & Nutrition

Whether it's kicking the day off with breakfast or refueling at lunch, school meals provide the nutrition kids need to set them up to learn, play and be active. And, you don't have to look far in nutrition research to see school meals indeed are delivering on good nutrition.

In a recent study from Tufts University looking at meals consumed by Americans, schools were found to be the healthiest place kids were eating! The study compared foods from the grocery store, restaurants and other sources and showed school meals gave kids more whole grains, fruits, greens and beans, and less sugar sweetened drinks, refined grains, added sugar and saturated fat.

Of course, this should come as no surprise as this isn't the first study to show the nutrition benefits of school meals. The U.S. Department of Agriculture's (USDA) School Nutrition and Meal Cost study similarly showed that breakfasts and lunches consumed by kids in the School Breakfast Program (SBP) and the National School Lunch Program (NSLP) were more nutritious and better align with Dietary Guidelines compared to breakfasts and lunches of those kids who did not participate.

At lunch, kids participating in NSLP got more whole grain, dairy and veggies and fewer calories, calories from total fat and saturated fat compared to kids who didn't participate. And, at breakfast, kids got more whole grains and less refined grains and empty calories when compared to non-participants.

Even better, eating school meals more frequently during the week can improve intakes of food groups and nutrients. A study looking at the frequency of eating school meals showed those kids eating school breakfast every day compared to 0 to 4 days per week got more fruit, fiber, whole grains, dairy and calcium.



“Take a moment to take pride in the work you do providing nourishing meals to students when they need it the most.”



Kids who ate school lunch everyday versus those who ate it less frequently consumed more dairy and calcium.

Kids often fall short on many of the nutrients and food groups school meals are providing. All kids above age four fall short on meeting the recommended 3 cup equivalents of dairy. When it comes to whole grain, 9 out of 10 kids don't meet the recommendations. This can lead to falling short on important vitamins and minerals like calcium and vitamin D from dairy and fiber from whole grains. So, it's only fair to say getting more kids to eat school meals could lead to better diet quality and nutrient intakes!

Among all the challenges you have faced over the past two years and continue to face to feed students, take a moment to take pride in the work you do providing nourishing meals to students when they need it the most.

Liu J, Micha R, Li Y, Mozaffarian D. Trends in Food Sources and Diet Quality Among US Children and Adults, 2003-2018. *JAMA Network Open*. 2021;4(4):e215262.

doi:10.1001/jamanetworkopen.2021.5262

School Nutrition and Meal Cost Study: Volume 4 – Student Participation, Satisfaction, Plate Waste, and Dietary Intakes. Available at: <https://fns-prod.azureedge.net/sites/default/files/resource-files/SNMCS-Volume4.pdf>

Au LE, Gurzo K, Gosliner W, Webb KL, Crawford PB, Ritchie LD. Eating School Meals Daily Is Associated with Healthier Dietary Intakes: The Healthy Communities Study. *J Acad Nutr Diet*. 2018 Aug;118(8):1474-1481.

National Dairy Council. NHANES 2011-2014. Data Source: Centers for Disease Control and Prevention, National Center for Health Statistics, National Health and Nutrition Examination Survey Data. Hyattsville, MD: U.S. Department of Health and Human Services. <http://www.cdc.gov/nchs/nhanes.htm>

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THE SAINTS OF ASD

How does a school district feed over 16,000 children when schools are suddenly shutdown by a worldwide pandemic? What affect does this have on the 1 in 4 children who experience food insecurity?

The Saints of ASD is a documentary that follows cafeteria workers, parents, social workers & health officials as they work to figure out how to get food to children who are learning remotely. It was filmed over the course of 6 months in 14 different schools within the Allentown School District.

“ WE EVENTUALLY DISCOVERED THAT SEVERAL OF THE CHILDREN ONLY ATE MEALS WHILE AT SCHOOL AND TYPICALLY WEREN'T EATING MUCH OUTSIDE OF SCHOOL. I BECAME VERY CURIOUS DURING THE PANDEMIC HOW THESE CHILDREN WERE GETTING FOOD. ”

- Brandon Wunder
Gallery Director



(in)sight Film Series

The Saints of ASD

April 13
Civic Theatre

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Prime Food Sales & Consulting, LLC
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Tasty Brands
TITAN - A LINQ Solution
TriMark SS Kemp
Uncle Ben's- Mars
Yang's 5th Taste

Calendar of Events

APRIL 2022

National Leadership Conference: West Palm Beach, FL - April 28-30

MAY 2022

School Lunch Hero Day - May 6

Spring Industry Boot Camp- Level I - May 10-12

Spring Industry Boot Camp- Level II - May 16-18

JULY 2022

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

SNAPA State Conference: Manheim, PA - July 25-28

SNAPA Annual Food Show: Manheim, PA - July 27

October 2022

National School Lunch Week - October 10-14

July-August 2023

SNAPA State Conference: Pocono Manor, PA - July 30- August 3



