MONDAY Morning



FY2024 Agriculture Appropriations bill

Congress has agreed on a final FY2024 Agriculture Appropriations bill which was signed into law by President Biden on Saturday. The bill includes:

- USDA's Proposed Rule (Child Nutrition Programs) must allow schools to offer low-fat or fat-free flavored milk.
- Current (Target 1A) sodium limits will remain the same until the end of the 2026-27 School Year. Any future sodium limits cannot exceed the <u>"Target 2" sodium levels</u> as declared in the USDA's final rule from January 26, 2012.

Read more <u>here</u>!

Take Action: New Unpaid School Meal Debt Bill

U.S. Rep. Ilhan Omar has introduced the <u>National Advisory</u> <u>Council on Unpaid School Meal Debt Act</u>, establishing an unpaid school meal debt commission that would play a pivotal role in policy recommendations to address this critical issue. The Council would be composed of 14 members, including food service directors and employees.

Unpaid school meal debt is on the rise nationwide, threatening the sustainability of school nutrition programs and jeopardizing student access to healthy school meals.

<u>Take action now</u>, to urge your legislators to cosponsor <u>H.R.7639</u> and begin essential measures to support school meal programs and the students that rely on them.

PA Farm to School Network Open House

ASSOCIATION

The PA Farm to School Network is excited to convene those interested in learning more about resources to help connect schools and early childhood education programs with local farmers during the upcoming <u>virtual open house</u> on Thursday, March 21st from 3-4:30 PM ET. Learn more and register to attend the virtual open house <u>here</u>!





3-4:30 p.m. ET Virtually on Zoom > Register today: <u>pafarmtoschool.org</u>



RECISTER



Thank you for all of your submissions!

South Hills Middle School

Kathy Harris the the Manager and the Food Service Workers are Vicky Moreno and Nancy Huber. They take great pride in serving school meals daily and each holiday or special occasion is accompanied with festive decorations, creative menu items and costumes!













Brandywine Heights Area High School

The high school Food Services Team at Brandywine Heights Area High School made a big splash during National School Breakfast Week. From the rad surfboard created by the wood shop students to the serving area canopy with beach chairs and breakfast item photo opportunities, this week was a tropical celebration!! The students were treated to all their favorites and even shared their artistic skills with gorgeous coloring sheets!



Thank You Partners!













Vote Now! SNAPA Employee/Manager Representative Election

In accordance with the School Nutrition Association of Pennsylvania bylaws, each year elections are held for eligible nominees wishing to serve on the Board of Directors for the following year. Below are the distinguished nominees for the position of Employee/Manager Representative to serve on the 2024-25 SNAPA Board of Directors.

ELECTRONIC BALLOTS WERE SENT TO ELIGIBLE VOTERS THIS MORNING The voting deadline is March 25, 2024, at 5:00 pm Eastern Time (US & Canada).

We are using the polling feature of SNAPA's online system to tabulate our votes- Only electronic votes through this system will be accepted. Only active SNAPA members are entitled to vote in this election. Voting choices will remain confidential.

Candidates for SNAPA Employee/Manager Representative

Jordan Anderson - Hollidaysburg Area School District

Working in school nutrition has widened my scope on how vast this area of nutrition is and the barriers that need to be recognized. Working at a school in the cafeteria has made me realize how many families are still struggling to make ends meet and the number of students who are receiving free and reduced meals. It makes me question how these families are staying afloat when school is out and if the children are getting enough to eat during the summer months. So, I have been working with my director to create a program over the summer where we will be delivering backpacks full of non-perishable foods weekly to families in need. As well as this, we were able to partner with a program that is going to provide us with books to include in the backpacks for the students to enjoy. I am very excited and proud to be involved in this and I hope over time we can reach more families. I would love to be a part of SNAPA to raise more awareness regarding this issue and try to help more students across the state.

Amy Virus - The School District of Philadelphia (Incumbent)

I have had the privilege of serving on the current School Nutrition Association of Pennsylvania's Board as the Employee Manager Representative. I am seeking a second term to continue supporting and connecting with the devoted members of our organization.

As the Manager of Administrative and Support Services for the School District of Philadelphia, I face various challenges and experiences daily while administering the School Nutrition Program, the largest program in our state. I am committed to helping those in our profession connect, share resources, and support each other in providing the best service to our students.

I am also the current Treasurer of the Urban School Food Alliance and a past President of the Pennsylvania Academy of Nutrition and Dietetics. My past and current board experiences have equipped me with innovative ideas and connections that I can bring to SNAPA and share my expertise with fellow board members.

Our collective voice, action, and collaboration have positively impacted many aspects of the school meals programs in Pennsylvania, both in our cities and across the state. However, there is still more work to be done.

I humbly and enthusiastically request a second term to continue serving SNAPA and contributing to our ongoing efforts to promote and support school meal programs in Pennsylvania.

Pennsylvania

Columbia | Pittsburgh | Lansdale

Pennsylvania 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 a Chef Bill Scepansky, Smart Partners LLC. This summer's sessions will focus on Pennsylvania Harvest of the Month (PA HOM). These sessions are designed to help you plan, prepare, and present attractive meals that students will enjoy. They are also designed to introduce you to PA HOM and provide ideas for implementing the program in your schools. Participants will receive PA HOM signage for use in their schools.

Each session will be 2 days:

Day 1: 9:00am – 4:00pm Day 2: 8:00am – 3:00pm

Three (3) sessions will be offered

Date	Site
June 26 th /27 th	Columbia High School Columbia, PA 17512
August 6 th /7 th	North Hills Middle School Pittsburgh, PA 15229
August 12 th /13 th	North Penn High School Lansdale, PA 19446

A limited number of travel scholarships (\$200) are available for these sessions. Interest in a travel scholarship should be indicated on the registration form.

Each school represented at a session will be eligible to apply for \$1,000 to support student taste-testing of a PA HOM item(s).

Registration is free. Space at these sessions is limited. Registration is first-come, first-served.

Each session will provide 14 hours of continuing education credit.

Questions? Send email to <u>elainem@psu.edu</u>. For more information and to register, go to: <u>www.projectpa.org</u>

These sessions are funded through a USDA Farm to School State Formula Grant.

This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture. The contents of this publication do not necessarily reflect the view or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organization imply endorsement by the U.S. Government. USDA is an equal opportunity provider, employer, and lender.

Culinary 🔀 Trainings