



MONDAY

July 28th

2025

9:00AM - 12:00PM

SNAPA Board of Directors Meeting
Rooms 207-208

11:30AM - 1:30PM

Pre-Conference Session: Delgrosso Sauce Factory Tour and Lunch

Participants should meet in front of Blair County Convention Center.
*Pre-registration required.

12:00PM

Family Option to Delgrosso's Amusement and Water Park

2:30PM - 4:30PM

PSFS - Mini Golf
Lakemont Park
*Self Transportation

4:00PM - 5:30PM

Registration
Allegheny Lobby

5:30PM

Welcome Reception - Field Games, Live Music, and Bar
Blair County Convention Center- Lower Lobby/Sunset Patio

TUESDAY

July 29th

2025

7:30AM - 5:00PM

Registration
Allegheny Lobby

8:00AM - 10:00AM

Pre-Conference Session: PDE Admin Review
Room 202-204

Lindsay Seibert, Field Services Program Manager, Pennsylvania
Department of Education

10:15AM - 12:15PM

Pre-Conference Session: PDE Procurement
Room 202-204



Karima Smith, Administrative Officer, Pennsylvania Department of
Education

Joe Calvello, Manager, Procurement & Resource Management,
Pennsylvania Department of Education

11:00AM - 12:30PM

Lunch (Concessions Available - On Your Own)
Allegheny Lobby



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|--------------------------|--|
| 1:00PM - 5:00PM | Food Show Setup
Exhibit Hall A-H |
| 12:15PM - 12:30PM | Opening Celebration
Ballroom 1-4 |
| 12:30PM - 1:30PM | Opening Session- “Legacy Builder”
Ballroom 1-4
Chef Vanessa Hayes BS MPA CC SNA, My Personal Touch Services
by Chef Vee |
| 1:45PM - 2:45PM | Breakout 1A: PDE/PDA Updates
Room 202-204
Vonda Ramp , Pennsylvania Department of Education
Lindsay Seibert , Pennsylvania Department of Education
Joe Calvello , Pennsylvania Department of Education |
| | Breakout 1B: Chef Vanessa
Room 205-206
Chef Vanessa Hayes , My Personal Touch Services by Chef Vee |
| 3:00PM - 4:00PM | Innovation Session: American Dairy Association North East
Room 202-204
Sponsored by:  AMERICAN DAIRY ASSOCIATION NORTH EAST |
| | Innovation Session: Smart Mouth Pizza
Room 207-208
Sponsored by:  |
| 5:00PM - 6:00PM | Prized Partners Reception
Ballroom 1-4 |
| 6:00PM - 6:30PM | President’s Reception
Ballroom 1-4 |
| 6:30PM - 8:30PM | President’s Dinner
Ballroom 1-4 |
| 8:30PM - 10:30PM | Evening Entertainment - DJ & Karaoke
Ballroom 1-4 |

WEDNESDAY | July 30th | 2025

- | | |
|-------------------------|---|
| 7:00AM - 4:00PM | Registration
Allegheny Lobby |
| 7:00AM - 8:00AM | Continental Breakfast
Ballroom 1-4 |
| 7:00AM - 11:30AM | Food Show Setup
Exhibit Hall A-H |
| 8:00AM - 9:00AM | General Session - Sheetz “ShhWelcome”
Ballroom 1-4
Ryan Sheetz , EVP of Marketing and Supply Chain - Sheetz |

9:15AM - 10:15AM

Breakout 2A: Scratch Cooking with Confidence: Mastering Best Practices for Serving Local Beef on School Menus

Room 202-204

Meredith McGrath, PA Beef Council

Nichole Hockenberry, PA Beef Council

Strengthen your culinary skills and food safety knowledge in this focused session designed for school nutrition professionals. Learn how to confidently prepare and serve locally sourced beef while following nutrition guidelines and best practices for safe handling. A lively cooking demo will showcase efficient scratch cooking techniques and offer creative, student-friendly recipe ideas that celebrate farm-to-school connections. Leave with practical tools to bring fresh, flavorful, and safe local beef to your school menus.

Breakout 2B: Fueled by Students: Unlocking the Full Potential of School Meals

Room 205-206

Laura Hatch, GENYOUth

Allison, High School Junior

Kelly Price, Director of Food Services, Manheim Township School District

Join GENYOUth for a dynamic and informative session that delves into the latest findings from the GENYOUth National Youth Insights Survey. This session will explore the student perceptions, attitudes, and wishes around school meals, including menu options and the dining environment. Through a discussion of the research, including a student panelist, we will share actionable insights and strategies for school nutrition professionals to engage student voice, enhance food offerings, and boost meal participation by creating a positive school meal environment.

Breakout 2C: A is for Attitude

Room 207-208

Christi Beazley, Carol H. Gilbert Consulting

Attitude impacts every aspect of our lives. Understanding how we get a particular attitude about different topics can open the mind to new possibilities. When working as part of a team, attitude affects productivity, efficiency, customer service, and participation. Join this workshop to learn more about attitude and how to make it positive, even in the most challenging situations.

10:30AM - 11:30AM

Breakout 3A: Youth Hunger Mapping: Identifying Areas of Need and Access Barriers for Pennsylvania's Children

Room 202-204

Morgan Flood, Central Pennsylvania Food Bank

Zach Zook, Central Pennsylvania Food Bank

The Central Pennsylvania Food Bank Impact and Policy Research team uses research and data to identify gaps and improve services within the charitable food system across Central Pennsylvania by leveraging multiple publicly available data sets, gathering its own primary data, and applying innovative analysis techniques. In this presentation, CPFB Impact and Policy Research will provide an overview of our recent assessment of the child food insecurity landscape and feature several interactive maps of key information. Throughout the presentation, we will identify areas of the Commonwealth with high proportions and numbers of children facing food insecurity, discuss areas of opportunity to increase access to and participation in the School Breakfast Program, the National School Lunch Program, the Child and Adult Care Food Program, SUN Meals, and WIC, and provide recommendations to take action for children in need.



10:30AM - 11:30AM

Breakout 3B: Maximizing Impact: Workflow Efficiency and Time Management in Child Nutrition Programs

Room 205-206

Samantha Mozdierz, International Food Solutions

Paul Rodgers, MSDE

In today's fast-paced child nutrition environment, maximizing time and streamlining workflows are essential for program success. This session will explore proven time management techniques, practical tools, and workflow optimization strategies tailored specifically for child nutrition professionals. Attendees will learn how to identify operational bottlenecks, delegate effectively, and implement systems that enhance daily productivity without compromising compliance or quality. Whether you're in a central office or on-site at a school, this session offers actionable insights to help you work smarter—not harder.

Breakout 3C: Leveraging Social Media Tools and Canva for Effective Digital Learning

Room 207-208

Reagan Hess, Super Bakery

In today's digital age, social media and design tools play a crucial role in transforming how we learn and communicate. This interactive session will dive into the powerful combination of social media platforms and Canva, a leading graphic design tool, to enhance learning experiences. Whether you're an educator, student, or content creator, this session will equip you with practical strategies to leverage social media tools for engagement and Canva for creating visually compelling content.

11:30AM - 12:30PM

Food Show Open - Directors Only

Exhibit Hall A-H

11:35AM - 12:25PM

Breakout 4A: School Food Service: What's Eating You and How to Stop the Consumption of Your Thoughts, Time and Energy

Room 202-204

Curtistine Walker, Retired Director of Food Service, Pittsburgh Public Schools

Upon completion of the session, attendees will be able to share common problems that occur during the day to day school food service operation and various solutions to solve the problems to provide a plan of action for solving their specific needs. Discussion topics will include Teamwork, Conflict Resolution, Consumer Awareness, Management and Employee Relations, and Preparing for the Future Expectations in Food Service and Designing a Plan for Your Personal Well-being.

Breakout 4B: Show Me The Money!

Room 205-206

Susan Maffe, MS, RD, SNS, School Nutrition Association, Director of Food & Nutrition Services, Meriden Public Schools

Providing healthy, nutritious school meals is a significant challenge for school nutrition professionals, primarily due to inadequate funding. Balancing rising costs with strict federal guidelines on limited budgets is tough. When every single fraction of a penny counts, like it does in school nutrition, every team member plays an important role! From making sure we don't waste food, to getting more kids excited about eating our meals, marketing and even speaking up for more support, all those little efforts add up. It's truly a team effort to make sure we can keep serving great food to our students! Learn how the pennies add up, and the role they play in a programs and districts budget and find some innovative ideas on how you can help to save those pennies!

12:30PM - 3:00PM

Food Show Open for All

Exhibit Hall A-H



- 3:30PM

Bus Ride to Train

*Meet in front of Blair County Convention Center | Ticket Required
- 4:00PM - 5:00PM

Train Ride to Kulp Family Dairy Farm
- 5:00PM - 6:00PM

Tour of Kulp Family Dairy Farm
- 6:00PM - 7:00PM

Return to Blair County Convention Center
- 7:00PM - 10:30PM

Barn Party and Reception -

Special Guest: Singer Jimmy Mowery (As Seen on The Voice!)

Exhibit Hall F-H

Join us for food, music, and line dancing!

THURSDAY

July 31st

2025

- 7:00AM - 9:00AM

Registration

Allegheny Lobby
- 7:00AM - 8:00AM

Continental Breakfast

Ballroom 1-4
- 7:00AM - 8:30AM

Local Sourcing at Sunrise

Connect directly to local food distributors whose mission is to provide schools with fresh and nutritious local produce.
- 8:30AM - 9:30AM

Breakout 5A: Strategies for Success in Local Purchasing

Room 202-204

Elaine McDonnell, Penn State University

Audrey Hess, Pennsylvania Department of Education

Shane Kaplan, Pennsylvania Department of Agriculture

Travis Folmar, SNAPA Past President, State College Area SD

Kelly Price, Manheim Township School District

Warren DeShields, The Common Market Mid-Atlantic

This session will provide an overview of local procurement, highlighting a panel of presenters who will describe successful strategies for procuring local food. Panelists will include a Food Service Director, a Food Service Supervisor who will describe purchasing through a produce auction, a representative from the PA Department of Agriculture who will discuss resources for connecting with local producers, a panelist representing the producer/supplier role, and reps from Penn State University, and the Department of Education. Learners will identify successful local procurement strategies.
- Breakout 5B: Navigating New USDA Guidelines on Added Sugars

Room 205-206

Dr. Carla Escribano, Ed.D, RDN, LDN, SNAPA Secretary/Treasurer, Director of Food & Nutrition Services, Quaker Valley School District & Founder, Beyond Nutrition
- 9:30AM - 11:30AM

Cooking with PA Harvest of the Month: Cooking Competition

Ballroom 1-4

Elaine McDonnell, Penn State University

Audrey Hess, Pennsylvania Department of Education

Chef Bill Scepansky, Smart Partners, LLC
- 11:30AM - 11:50AM

Annual Meeting and Closing Remarks

Ballroom 1-4

