

SNAPA

SPRING 2026

HAPPENINGS

INNOVATIVE IDEAS AND REAL-WORLD STRATEGIES TRANSFORMING SCHOOL NUTRITION PROGRAMS ACROSS PENNSYLVANIA.

**Fueling
Futures**

**Stronger
Together**



**Nourish &
Lead**

FROM FRESH MENU SOLUTIONS TO LEADERSHIP INSIGHTS –
DISCOVER HOW TEAMS ARE ELEVATING STUDENT SUCCESS EVERY DAY

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Hello SNAPA Members

We are truly fortunate to have such a dedicated group of professionals working together to balance student preferences with proper nutrition, helping our students stay healthy, happy, and ready to learn.

We're all in this together, and I'm continually inspired by how our members support each other. Sharing success stories in the Monday Morning Newsletter and through SNAPA Happenings not only highlights the amazing work happening in our schools but also sparks ideas and encouragement for everyone in our community.

Opportunities to Connect

In-Person Events: The Annual Conference in July, the Commodity Show in January, the Directors Workshop in March, and the Back-to-School Event in August are wonderful chances to meet face-to-face, build relationships, and exchange ideas.

Virtual Events: Our "Mondays for Managers" webinar series is designed for manager-level members and offers professional development focused on leadership, workplace effectiveness, and career growth. Chef Vee inspired us at the Annual Conference in July with her thoughts on building a legacy through school nutrition and returned in December for a Monday for Managers webinar to share practical tips and encouragement to help our managers shine in their daily roles.

In February, Christie Beazley guided attendees on strengthening connections with their team and building confidence to handle tough conversations with care and clarity. And in our final webinar of the season, "Summer Starts with a Strong Finish", Justine McGlone and Pam Gallagher shared great insights this April.

Our valued partners stand with us every step of the way, providing resources and support as we navigate these challenging times.

We know the work we do isn't always easy. Lowering sugar and sodium, cooking from scratch, and reducing ultra-processed foods, often without clear definitions can feel daunting. But SNAPA is committed to walking alongside you, sharing research-based strategies, and supporting you as we continue to meet these challenges together.

Your feedback is essential. We want to hear how we're doing and what we can do to serve you better. Please take a few moments to complete the SNAPA survey [Click HERE](#). We can still take a few last minute responses! Your input strengthens our programs and ensures your membership delivers real value.

On behalf of the SNAPA Board, thank you for your commitment, creativity, and passion for student nutrition. Together, we will continue to have a meaningful impact on the lives of the students we serve.

Healthy Regards,

Betsy J Snyder

2025-26 SNAPA President

School Nutrition Association of Pennsylvania

2025-26 BOARD OF DIRECTORS

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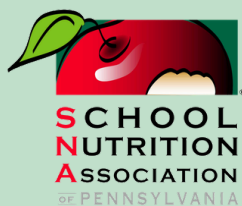
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Expanding Student Choice at Lunch with More Milk Options



School nutrition teams have new opportunities to refresh their lunch menus with additional milk options. Recent federal updates allow schools participating in the National School Lunch Program to offer more varieties of milk at lunch only. These options include whole milk (full-fat), reduced-fat milk (2%), low-fat milk (1%), fat-free milk (skim), lactose-free and lactose-reduced milks, and flavored or unflavored varieties of each, as long as they meet added-sugar limits and nutrition standards.

Expanding milk variety gives students meaningful choice at the serving line. When students can select the milk they prefer, they're more likely to include it with their school meal and drink it. Offering options that students enjoy can help increase participation in school meal programs and reduce waste.

No matter which variety students choose, all milk options offered in schools provide the same essential nutrient package. Each serving delivers calcium, vitamin D, potassium, high-quality protein, and nutrients like tryptophan that support growth and development.

American Dairy Association North East provides educational resources, including merchandising ideas and menu tools, to assist school milk programs. Schools can explore available resources to help implement expanded milk options. As you plan your lunch menus, consider how offering a wider variety of milk can enhance student satisfaction and encourage school meal participation — because the best milk for students is the one they'll drink.



AMERICAN DAIRY
ASSOCIATION
NORTH
EAST

Save the Date

2026 SNAPA ANNUAL CONFERENCE



Lancaster Marriott

Wednesday, July 29 - Friday, July 31, 2026

LET'S GET SOCIAL!



School Nutrition
Association of
Pennsylvania-
SNAPA



@SNAofPA



@SNAofPA

SNAPa & PPS Invites You to a Regional Farm to School Workshop



Friday, 22
May 2026

11:30 AM - 2:30 PM

School Nutrition Program operators join us at **Yarnick's Farm** for an on farm workshop featuring Yarnick's Farm and Happy Valley Meats focused on local food sourcing, agricultural education, and practical strategies for bringing Pennsylvania products into school meals.

☛ Space is limited.

[Register early to secure your spot.](#)



What You'll Experience

- ✓ Presentation on PA Harvest of the Month (PA HOM)
- ✓ Chef demonstration on selecting, handling, and preparing PA products
- ✓ Recipe tasting featuring seasonal local foods
- ✓ Interactive discussion on challenges and solutions
- ✓ Farm Tour

Don't miss this opportunity to bring more local food to your students' trays!

[Register Today](#) Space is limited!

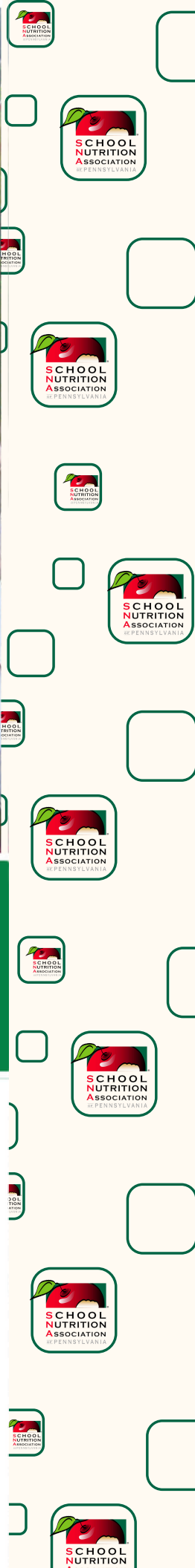
Yarnick's Farm

155 Thomas Covered Bridge Rd, Indiana, PA 15701

For more information contact: Malik Hamilton, Food Service
Director - Pittsburgh Public Schools @
mhamilton1@pghschools.org



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Turning the Cafeteria Into a Destination

BY BUTCH BELLAH

In today's school nutrition environment, it can feel like every solution begins with cutting something—cutting costs, cutting labor hours, cutting SKUs, cutting risk.

But what if the real answer isn't cutting at all?

What if it's creating?

Across Pennsylvania and the nation, school nutrition teams face rising food costs, increased governmental restrictions, and constant pressure to operate efficiently. Yet the districts seeing the strongest financial stability aren't just managing expenses well—they're driving participation.

Because participation changes everything.

When more students choose school meals, fixed costs are spread across a higher volume. Revenue increases without raising prices. Programs gain breathing room. And most importantly, more children are fed.

The cafeteria has the power to be more than just a service line. It can be a destination.

Students today have choice. They compare school lunch experiences to restaurants, convenience stores and food delivery options they see every day. If the cafeteria feels routine or transactional, participation suffers. But when it feels exciting—when there's anticipation, energy and consistency—students show up.

Creating a destination doesn't require luxury. It requires intentionality.

It means offering items students genuinely crave. It means designing menus that build repeat traffic. It means promoting programs in ways that generate buzz rather than obligation. And it means evaluating success not just on cost per serving, but by total impact: participation growth, student engagement, and overall program health.

In many districts, the most sustainable strategy isn't trimming a few more cents from a tray—it's inviting more students to the table.

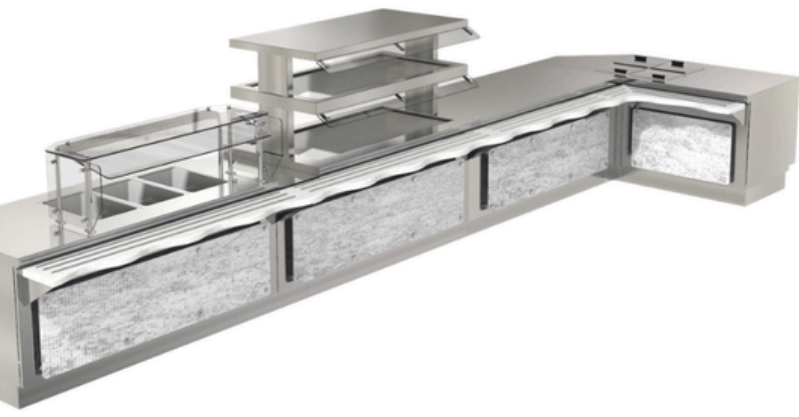
When participation rises, stigma drops. Revenue strengthens. And the mission of school nutrition—serving every child who needs a meal—becomes easier to fulfill.

The future of school nutrition isn't smaller.

It's fuller cafeterias.

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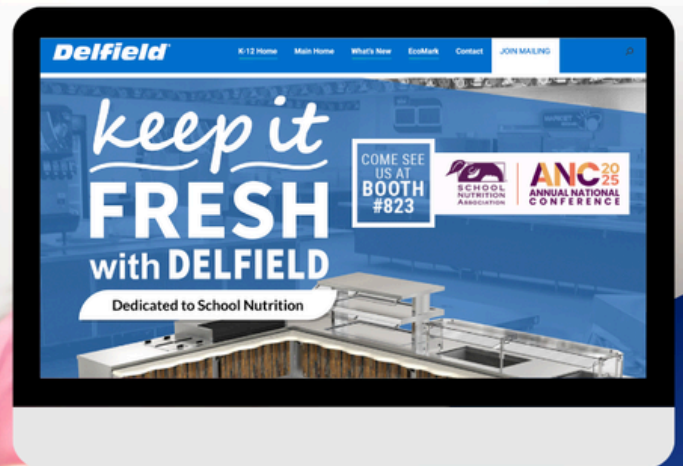
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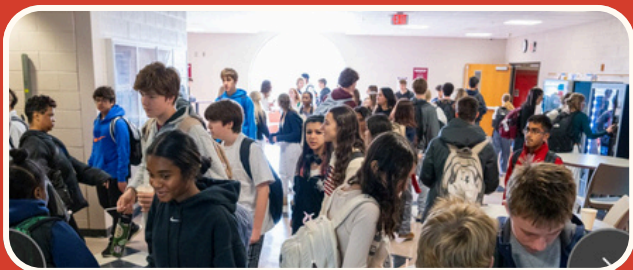
Kellanova
Away From Home

GRAB, GO & GROW



Radnor High's New International Café Fuels Student Success

Radnor High School opened its brand-new International Café in October, a welcoming “grab-and-go” breakfast stop designed to make it easier than ever for students to start their day with a nutritious meal. The Pennsylvania State budget allocated funds enabling all Pennsylvania schools to offer free breakfast to every student, regardless of eligibility. With this support, Radnor High School has expanded its breakfast service through the School Breakfast Program, supplemented by state funding, to bring healthy, convenient options right where students need them.



WELL ROUNDED BREAKFAST

A complete breakfast includes two whole grains and a fruit, vegetable or 100% fruit juice, or one whole grain paired with a protein and a fruit, vegetable, or juice. At the International Café, students can enjoy favorites such as whole grain muffins, hard-boiled eggs, and fruit smoothies blended with fruit, milk, and yogurt served with a side of granola. A variety of fresh fruit, sliced apples, and fruit juices are also available daily.



Conveniently located for quick stops between homeroom and class changes, the International Café is open 8:00–10:15 a.m., making it easy for students who miss the traditional cafeteria breakfast, or simply aren't hungry earlier, to pick up a free, satisfying meal.

The idea for the International Café grew out of the district's nutritional services department research into remote breakfast programs, which have been shown to significantly increase participation. When RHS Principal Dr. Joseph MacNamara expressed support for bringing this vision to the school, the partnership quickly brought the concept to life. The results have been immediate and impressive: since opening, breakfast participation at Radnor High School has increased 40%.

“We fully expect that number to keep growing,” said Nutritional Services Supervisor Beth Cooke. “We're thrilled to offer every student a free, nutritious breakfast. Studies consistently show that eating breakfast boosts memory, focus, energy, and academic performance. Our students deserve the best start to their day, and we're proud to provide both wholesome meals and a friendly smile every morning.”

The International Café underscores Radnor High School's ongoing commitment to student well-being, academic success, and equitable access to nutrition.



Project PA Culinary Training Academy Sweet Potato Taste Test at Radnor Middle School

A DELICIOUS SALAD WAS SERVED TO THE STUDENTS AT
RADNOR MIDDLE SCHOOL FEBRUARY 20, 2026.



INGREDIENTS:

PENNSYLVANIA SWEET POTATOES
LIMES
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BLACK BEANS
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Whole Milk for Healthy Kids Act
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for National School Lunch Program



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Visit NutritionConnection.org for tips, recipes and resources.



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FROM TINY SPORES TO BIG SMILES



Our inspiration came during the summer of 2025 while attending the Project PA Harvest of the Month Culinary Training. Project PA is a collaboration between Penn State University's Department of Nutritional Sciences and the Pennsylvania Department of Education, Bureau of Food and Nutrition, in partnership with schools and their communities to provide sound nutrition education and to promote children's healthy eating behaviors.

When thinking of Pennsylvania produce, especially in our area of the state, we thought mushrooms were a prime example Pennsylvania agriculture, fresh produce and an important part of the economy of the state. Mushrooms are also the PA Harvest of the month selection for February. We wondered if many of our students may not have tried them. The opportunity to introduce local mushrooms to our Middle and High School students and guess what! Success.

We started the program with a grant from the PA HOM Culinary Training Academy funded through Project PA and the USDA, purchasing a large eye catching banners



We purchased mushroom growing kits from Valley Crest Farm in Strasburg, PA so that the students could watch the growth cycle.

Before we knew it, we had a crop of mushrooms! The students loved watching them grow.

Time for our taste test contest and voting. After announcing the mushroom tasting to the students for a few days we were ready. We held a contest, each student who tried the mushrooms received a ticket and was able to vote. The choices were "Loved it", "Liked it", "Not for me"

We promoted the cool prizes.



Everyone had a great day, 248 RMS and 98 RHS students tried the freshly prepared mushrooms. At RMS Cheese steak sandwiches and at RHS cheese burgers were on the menu that day, the side of mushrooms was perfect!

The votes came in at 78% at RMS and 83% at RHS either loved or liked it, impressive! Even those students who did not taste the mushrooms were involved as they experienced the mushroom growth and learned something new about PA agriculture.

We plan to incorporate more harvest of the month tasting in the future!



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SNAPA Commodity Food Show Delivers Big Value for School Nutrition Leaders

The 2026 SNAPA Commodity Food Show, held January 20 in State College, Pennsylvania, brought together School Nutrition Directors from across the Commonwealth for a day of connection, collaboration, and practical learning—and by all accounts, it delivered.

The day kicked off with updates from SNAPA President Betsy Snyder, who shared exciting news and opportunities available to members. From the inspiring SNAPA Shines recognition program to valuable scholarship opportunities, attendees gained insight into ways to grow professionally and celebrate excellence within their teams. Directors also received a preview of what’s ahead, including the 2026 Directors Workshop and the highly anticipated SNAPA Annual Conference this July.

Education took center stage with timely and relevant sessions designed specifically for today’s school nutrition landscape. Beverly Looney Charlton provided actionable “Tips & Tricks to Maximize Your Commodity Dollars,” equipping directors with strategies to stretch resources further while maintaining quality and compliance. Carla Escribano followed with an impactful session on “The Power of Commodities – Meeting Added Sugar Regulations with Smart Menu Strategies,” offering practical solutions to help directors navigate evolving nutrition standards with confidence.

Beyond the sessions, one of the most valuable aspects of the day was the opportunity to connect. Attendees spent time networking with fellow directors—sharing ideas, challenges, and successes—as well as building relationships with Business and Industry partners who play a critical role in supporting school nutrition programs.



From the moment attendees arrived, the energy was clear: this was more than just an event. It was an opportunity for directors to step away from their daily routines and engage with peers who understand the challenges and opportunities of school nutrition programs today.

The SNAPA Commodity Show itself was a highlight, giving directors the chance to engage directly with partners and explore how processed commodities can be leveraged more effectively in their operations. These hands-on conversations provided real-world insights that attendees could take back and implement immediately in their districts.

Events like the SNAPA Commodity Food Show are a powerful reminder that none of us are in this work alone. By coming together, sharing knowledge, and learning from one another, we strengthen not only our individual programs—but the future of school nutrition across Pennsylvania.

If you missed this year's event, make plans now to attend the next SNAPA Commodity Food Show. It's an investment in your program, your professional growth, and your network—and one you won't want to miss.



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REDOA7D	7-00-72940-11119-0	Red Gold	Naturally Balanced™ Barbecue Sauce	2 / 1.5 gal Pouches	464 / 1 oz. Servings
REDOA5P	5-00-72940-00118-3	Red Gold	New! Naturally Balanced™ Barbecue Sauce**	4 / 153 oz. Gallon Jugs	612 / 1 oz. Servings

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Todd Holmes - K12 National Sales Manager - tholmes@redgold.com

ART FROM THE HEART



(And The Kitchen)

At our elementary school, Roberts Elementary in Wayne, PA, our kitchen staff consistently goes above and beyond in ways that inspire both students and staff. One particularly special example is how they creatively repurpose bruised or unusable fruits and vegetables into stunning works of art. Rather than discarding these items, they transform them into imaginative displays that greet students as they move through the lunch line.

The impact is remarkable. Our students light up when they see the latest creation. It sparks conversations about food, reduces waste in a meaningful way, and turns the cafeteria into a space of joy and creativity. What could have been waste becomes a celebration of resourcefulness, artistry, and care for our school community.

Too often, the extraordinary efforts of school nutrition teams go unseen. I would love for your magazine to consider featuring our kitchen staff and the innovative, student-centered culture they have created. Their work exemplifies sustainability, creativity, and the powerful role nutrition professionals play in shaping positive school experiences.



17
JUNE

The Pennsylvania Farm to Child Nutrition Summit: Rooted in Resilience – Sustaining and Celebrating Collaborations

LEARN MORE



The summit will be held at Bartram’s Garden in Philadelphia, PA. The purpose of the summit is to facilitate peer-to-peer learning and networking among Child Nutrition Program (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. Keynote speakers include Warren DeShields, Founder/Head Coach, Crystal Clear Coaches and Dr. OreOluwa Badaki, Research Scholar, Teachers College, Columbia University.

Registration is free and is expected to open in April. A limited number of travel scholarships will be made available. Additional information and a registration link will be posted on the [Project PA website](#).

The summit is being coordinated by the Pennsylvania Department of Education, Bureau of Food and Nutrition and Penn State University (Project PA) with the support of the Pennsylvania Farm to School Network. Funding is provided by a USDA Farm to School Formula grant.

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SCRATCH-COOKING IN SCHOOL MEALS

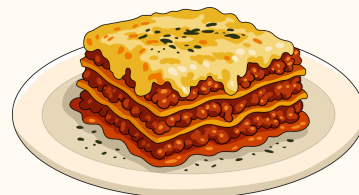
Are you interested in incorporating more scratch cooking in your school meals operation? Scratch cooking can help you meet nutrition requirements, such as reducing added sugar and sodium, by giving you more control over ingredients. It also allows you to adjust recipes to appeal to students' tastes, incorporate more local foods, and feature foods from regional and ethnic cuisines. In addition to the benefits for students, it can also make your staff feel more engaged and proud of the products they're serving.

On February 18th, 2026, the Pennsylvania Department of Education, Bureau of Food and Nutrition, in partnership with Penn State University (Project PA), presented a webinar titled "Increasing Scratch Cooking in School Meals." The webinar featured two School Food Service Directors who have taken steps to prepare and serve more scratch-cooked meals in their schools. Nakeshia Downer from Saucon Valley School District and Casey Troutman from Parkland School District shared their scratch-cooking experiences including the challenges they faced and the successes they achieved.



Challenges that both directors mentioned included staff skill level and the lack of equipment and time necessary to do scratch cooking. Both directors and their staffs took advantage of culinary training opportunities that have been made available and Casey mentioned modifying recipe preparation techniques based on the equipment available in her schools.

At Saucon Valley, more than 50% of items offered are now prepared from scratch including salsa, meat sauce, alfredo sauce, and lasagna. The district was featured in a local newspaper for serving a Thanksgiving meal from scratch including turkey, mashed potatoes, cranberry sauce, green beans, and peach cobbler.



Parkland School District responded to some negative feedback about the menu from students and parents by making menu changes and transitioning to more scratch cooking. Now, they post photographs of the food they're serving on social media pages to keep students and parents engaged and informed about menu offerings.

Common themes from both directors included the need to start small and make gradual changes, the increase in participation when scratch-cooked meals are served, and the improved staff pride and confidence. Both also stressed the importance of taking advantage of professional development opportunities.



In the summer of 2026, three hands-on culinary training sessions focused on PA Harvest of the Month will be offered. For more information and to register, go to this [website](#).

A recording of the webinar described above is accessible on the [Project PA website](#).

UPCOMING SESSIONS:

June 24th/25th, 2026

Saucon Valley Middle School
2097 Polk Valley Rd
Hellertown, PA 18055

REGISTER NOW

June 29th/30th, 2026

Manheim Twp High School
115 Blue Streak Blvd.
Lancaster, PA 17601

REGISTER NOW

August 11th/12th, 2026

North Hills Middle School
55 Rochester Road
Pittsburgh, PA 15229

REGISTER NOW





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100-18000-14245-3	Pillsbury™ Mini Pancake Puffs Maple	11/24/25	72/2.59oz	2	✓	9	✓
100-18000-14182-8	Pillsbury™ 1 Grain IW Muffin Blueberry	11/24/25	80/1.59oz	1	✓	9	✓
100-18000-14183-5	Pillsbury™ 1 Grain IW Muffin Chocolate Chip	11/24/25	80/1.59oz	1	✓	9	✓
100-94562-14346-3	Pillsbury™ K12 Whole Grain Cinnamon Roll Dough, 1.45oz	11/24/25	Approx. 200/1.45oz	1	✓	5	✓
100-16000-23565-3	Frosted Corn Flakes 2 Grain Cup Cereal	01/05/26	60/2oz	2	✓	11	✓

¹Pillsbury™ 1 Grain IW muffin has 10g sugar per 45g serving. The leading K12 1 Grain Muffin has 17g sugar per 57g serving.

²Circana, National Eating Trends™; Sourced from Home/Retail. Period 2YE Feb'25.

³Circana SupplyTrack™, 12ME May '25, Adj Dollars K12 Channel.

⁴No artificial flavors or certified colors.



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Because of You: The Heart of School Nutrition

My career in school food service began nearly 30 years ago, and from the very beginning, one thing became clear to me. No one succeeds in this profession alone.

Before I ever stepped foot into a school kitchen, I attended my first School Nutrition Association of Pennsylvania Annual Conference. I was brand new, wide eyed, overwhelmed, and determined, but with no real school food service experience to my name. That conference changed everything. It opened my eyes not only to the complexity of the work, but to the incredible power of connection, shared knowledge, and professional community.

What I learned quickly, and what has proven true

throughout my entire career, is this. There has never been a single training, conference, workshop, or meeting where someone was unwilling to help. Not once. Whether it was a seasoned director, a state agency representative, a colleague from across the Commonwealth, or a business partner, help was always offered freely and generously.

I reached out often by phone, by email, and sometimes just by walking up and asking a question, and every time, someone answered. Many of those calls turned into long conversations. Many emails turned into ongoing mentorship. And many brief interactions turned into lessons I still carry with me today. That collective support shaped my growth far more than any single person ever could.

The role of professional learning and collaboration cannot be overstated. I am deeply grateful to the Pennsylvania Department of Education for recognizing the importance of strong training, shared standards, and continuous learning. Those opportunities did not just make me better at my job. They made me a better leader and a stronger advocate for children.

What makes School Nutrition special is not just the work we do, but how we do it together. This is a profession built on people who willingly share their experiences, their mistakes, their successes, and their time. People who pick up the phone. People who answer emails late in the day. People who say, I have been there, let me help.

That spirit of support is what carried me through nearly three decades of service.

As a former foster parent and adoptive parent, I have seen firsthand how powerful food can be in a child's life. Food is more than nourishment. It is care, consistency, and connection. "A meal may last minutes, but the feeling of being cared for lasts a lifetime." That belief has guided my work and has been reflected every day by the teams I have had the privilege to work alongside.



Across this profession, I have witnessed food service teams do extraordinary things. I have seen patience, structure, and compassion offered to students facing unimaginable challenges. I have seen safe and welcoming spaces created where children feel seen and accepted. I have seen quiet acts of care when a child's needs went beyond the tray. I have seen time, energy, and heart given to support families and communities. And I have seen teams support one another through life's hardest moments while never losing focus on kids.

This work does not happen without strong partnerships. I am deeply thankful for our business partners who share our commitment to children and continuously support us with innovation, expertise, and collaboration. When partnerships are built on trust and shared purpose, the impact reaches far beyond the cafeteria.

To everyone working in school kitchens, offices, warehouses, classrooms, and meeting rooms across the state, thank you. Your willingness to help, to teach, to listen, and to lift one another up is the true foundation of this profession.

The strength of Child Nutrition is not found in equipment, software, or systems. It is found in people. In those who show up every day with intention, heart, and an unwavering belief that what they do matters.

So here is my ask and my hope for the road ahead.

Keep showing up for one another.

Keep picking up the phone.

Keep answering the email.

Keep welcoming the next new face who walks into a conference feeling overwhelmed, unsure, and hopeful.

Share what you know. Ask for help when you need it. Invite others to the table, because that table is where growth, innovation, and belonging begin.

Because every tray matters.

Every interaction matters.

Every student matters.

You may be the best part of a child's day, and that is an extraordinary gift. A privilege. A calling.

As I look ahead to a new chapter, I do so with immense gratitude and complete confidence in this profession. The future of Child Nutrition has never looked brighter, and that is because of you. Your heart. Your generosity. Your willingness to help without hesitation.

I leave this work knowing it is carried forward by people who care deeply, lead with integrity, and never forget why we do what we do. That brings me both pride and peace.

Thank you for the lessons, the support, the collaboration, and the countless moments that shaped my career and my life. It has been an incredible honor to serve alongside you.

Greg Hummel



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Tulpehocken Brings Local Hydroponic Greens to Students with PA Farm to School Grant

Article by Jill Bergman

This spring, the Tulpehocken Area School District Food Service Department is serving up fresh, Pennsylvania-grown produce to students thanks to support from the Pennsylvania Farm to School Grant Program. The grant helps schools purchase local foods while expanding agriculture education in both cafeterias and classrooms.

Through this funding, Tulpehocken incorporated hydroponically grown lettuce from Little Leaf Farms, a Pennsylvania-based producer known for its sustainable, soil-free growing methods and year-round greenhouse production. The lettuce is conveniently available through Sysco, allowing for a streamlined delivery process that fits seamlessly into the district's existing food service operations.

As a result, students are enjoying crisp, locally sourced greens as part of their school meals—connecting them directly to local agriculture while supporting Pennsylvania farmers.

For many students, tasting hydroponic lettuce is more than a healthy menu option; it's also an opportunity to learn about innovative farming practices happening right here in the Keystone State.

Tulpehocken is proud to continue building meaningful Farm to School connections that promote nutrition, education, and sustainability. Stay tuned for more updates as the district's Farm to School journey continues!



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FREE SUMMER MEALS - PEOPLE, PLACE, AND PRODUCT

Every summer meal program begins with a simple goal: ensuring children up to age 18 have access to food when school is not in session.

Schools serving high-poverty populations, or that are located in high-poverty areas, may use their status as a School Food Service Authority to participate in either the Seamless Summer Option or the National Summer Food Service Program (NSFSP). More information on these options is available through No Kid Hungry:

<https://bestpractices.nokidhungry.org/programs/summer-meals>

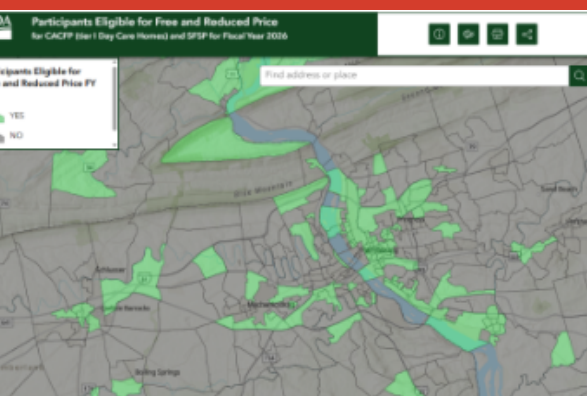
This article is intended for individuals or organizations interested in starting a summer meal program not directly operated by a school District, but instead launched through community partnerships under the NSFSP.

At its core, a federally funded summer meal program requires three components: People, Place, and Product.

PEOPLE

Summer meal programs depend on staff or volunteers to serve meals—breakfast, lunch, snacks, or supper. Sites may serve one or two meals per day, in any combination except lunch and supper together.

Individuals serving meals must have appropriate clearances and may be paid employees or volunteers. In some cases, staff time is donated by an employer; in others, community members step forward because they have availability and a desire to support children in need.



PLACE

Identifying a location is often easier than expected. The U.S. Department of Agriculture provides an **Area Eligibility Mapper** showing geographic areas eligible to host NSFSP meal sites: <https://www.fns.usda.gov/cn/area-eligibility>

Areas shown in green are eligible. Sites may be indoors or outdoors and can include parks, schools, fire halls, community centers, or other community spaces, provided appropriate supervision is available for children receiving meals.

PRODUCT

Providing the food is often the most challenging aspect for new programs. Questions about sourcing, preparation, and menu requirements can be difficult to answer independently.

Many communities address this challenge by partnering with a local school district or food bank. These organizations already hold the necessary licenses and can sponsor the program by providing meals and oversight. The sponsoring organization is responsible for staff training, site monitoring, required documentation, and submitting meal counts for reimbursement through the state and USDA.



EXAMPLES OF COMMUNITY PARTNERSHIPS

As Director of Federal Programs for the West Shore School District, I have participated in the NSFSP in multiple capacities. The following examples demonstrate how People, Place, and Product can come together in different ways:

- More than a decade ago, the Central Pennsylvania Food Bank approached West Shore School District about opening a summer meal site near a school playground. Rather than serving meals outdoors, the District provided indoor space and kitchen staff, with the Food Bank’s federal reimbursement covering staffing costs.
- After two years with the Food Bank serving as sponsor, West Shore School District transitioned to operating its own summer meal program and has continued doing so ever since.
- During the COVID-19 pandemic, when schools closed, West Shore School District opened several kitchens to continue feeding children. Based on student need, the District (Product) partnered with Fishing Creek Salem United Methodist Church (People) and the Budget Inn (Place) to expand access.
- In 2024, separate from my District role, I worked with Hampden’s Hunger Heroes, an informal community group, to serve NSFSP meals at Sporting Hill Fire Station (Place) with sponsorship from the Central Pennsylvania Food Bank (Product).
- In this case, the local school district did not have eligible schools, but the township building and fire station were located within an eligible area and adjacent to apartment housing with children. Township commissioners gave permission to use the fire house and fire company members also supported the effort by offering station tours on “Firetruck Fridays.”

REVIEW OF 3 P’S

Whether led by a school district, food bank, municipality, or community group, successful summer meal programs rely on aligning People, Place, and Product. With the right partnerships and a clear understanding of program requirements, communities can create flexible, sustainable solutions ensuring children continue to receive nutritious meals throughout the summer months.

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The Power of School Breakfast: Supporting Student Achievement and Wellness



A nutritious school breakfast fuels student success, boosting academic performance and well-being. During National School Breakfast Week (March 3-7), schools across Pennsylvania celebrated the critical role school breakfast plays in supporting students. On March 4, American Dairy Association North East joined partners from The School District of Philadelphia to showcase the benefits of school breakfast and how it improves test scores, attendance and behavior, while addressing food insecurity.

“The Northeast High School Vikings, “Clued In” to school breakfast with the American Dairy Association North East partners, Swoop the mascot from the Philadelphia Eagles, and administration to kick off the week. The students had so much fun, provided rave reviews for the sampled MooLattes, and commented on how nice their enhanced cafeteria space was,” says Elizabeth Keegan, MS, RD, LDN, SNS, Coordinator of Dietetic Services in The School District of Philadelphia’s Office of Food Services.

“Funding from the Hometown Grant allowed the purchasing of a pass-thru cooler to support Northeast High School's "self-serve" model, keeping the milk cold and refreshing for the students,” added Keegan.

Building on this momentum, The School District of Philadelphia continues to expand its school breakfast participation, leveraging the Commonwealth’s free school breakfast initiative, which led to a 3.7 percent increase during the 2022-2023 school year.

American Dairy Association North East, through its Youth Program Specialists, helps schools enhance their breakfast programs and boost participation. Have our specialists, located across the state, assess your current program and identify tailored resources, and help you explore meal service models like classroom delivery or grab-and-go kiosks—ensuring easy access to nutritious meals.

The School Breakfast Program is crucial in combating childhood hunger while supporting students' health, learning, and development. Pennsylvania dairy farmers, through American Dairy Association North East, are committed to helping schools expand nutritional support for students.

For more information, contact us at schools@milk4u.org, visit AmericanDairy.com, and access our marketing toolkits for recipe ideas and more to keep students fueled for success



Swoop the Philadelphia Eagles mascot joins the celebration of school breakfast, highlighting milk—regular or flavored—as a powerhouse of 13 essential nutrients to help students soar!

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2026 DIRECTOR WORKSHOP

The 2026 SNAPA Directors' Workshop, held March 16–17 at the historic Hotel Bethlehem, brought together school nutrition leaders for two days of collaboration, innovation, and forward-thinking strategies to strengthen meal programs across Pennsylvania. This exclusive, director-level event provided a valuable opportunity to connect, gain industry insights, and share ideas with peers from across the state.



SMART TOOLS, STRONGER PROGRAMS

With a strong turnout of directors and industry partners, the workshop featured dynamic, hands-on sessions on Canva, AI, and preventive maintenance (PM), equipping attendees with practical tools to enhance communication, streamline operations, and improve program efficiency. Each session encouraged interactive discussion and real-world application tailored to the challenges of school nutrition management.



SNAPA Business & Industry partners were an integral part of the experience, engaging with attendees during meals, activities, and sessions that fostered meaningful connections and peer-to-peer conversations. A key highlight was the Partner Tabletop Show on March 17. Here, partners brought innovation to life by showcasing cutting-edge products and solutions designed to support school nutrition programs.

The 2026 SNAPA Directors' Workshop reinforced the power of leadership, innovation, and collaboration in driving successful meal programs. As attendees departed Hotel Bethlehem, they carried with them fresh ideas, stronger connections, and a renewed commitment to serving students nutritious, high-quality meals—and to building on that momentum in the months ahead.



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Save the Date

2026 SNAPA ANNUAL CONFERENCE



Lancaster Marriott

Wednesday, July 29 - Friday, July 31, 2026

From Concept to Cafeteria Hit: Bringing Ramen Bowls to the High School Menu

When Perkiomen Valley School District set out to introduce ramen bowls in our high school cafeteria, our goal was simple: create a meal that felt authentic, customizable, and exciting for students—while still being practical for school cafeterias. What followed was a process of testing, adjusting, and learning that ultimately resulted in one of our most successful menu additions.



Building the Flavor Foundation

We began with the broth—the heart of any good ramen bowl. To streamline production, we utilized a pre-made ramen base, then enhanced it to develop a more complex, student-friendly flavor profile. By adding fresh ginger, soy sauce, and toasted sesame oil, we were able to create a broth that felt both rich and approachable.

This step allowed us to balance efficiency with scratch-style flavor.

Sourcing Ingredients Creatively

To bring authenticity to the dish, we looked beyond our traditional vendors. Bamboo shoots, for example, were sourced from a local Asian market in #10 cans, providing both quality and cost-effectiveness at scale.

This flexibility in sourcing helped elevate the final product without significantly increasing labor or cost.

Perfecting the Noodle Process

One of our biggest challenges was determining how to prepare and hold the noodles for service.

After testing several methods, we found that breaking up dry noodles and pouring hot broth over them approximately 30 minutes before service produced the best results. This approach allowed the noodles to soften evenly without becoming overly mushy, while also simplifying service.

Prepping for Texture and Color

Vegetable preparation was another key factor. We wanted to maintain vibrant color and a fresh, crisp texture that would appeal to students.

Blanching the broccoli, cabbage, and mushrooms ahead of time proved to be the most effective method. This step preserved both the visual appeal and the bite of the vegetables, even during service.

Streamlining Service with Assembly

To ensure efficiency during busy lunch periods, we implemented an assembly line approach. Bowls were pre-assembled prior to service, allowing staff to work quickly and consistently while maintaining portion control.

Each 16 oz bowl included:

- Blanched vegetables (broccoli, cabbage, mushrooms)
- Grilled chicken strips
- Bamboo shoots
- Soft “jammy” egg marinated in soy sauce
- Flavorful broth and noodles

The jammy egg, inspired by a recipe we found on Pinterest, quickly became a student favorite and added an authentic touch to the dish.

The Final Result

The 16 oz ramen bowls were met with enthusiasm from students, offering a menu option that felt both trendy and satisfying. More importantly, this project demonstrated that with some creativity, testing, and teamwork, globally inspired meals can be successfully adapted to a school nutrition environment.





MEMBERSHIP forward

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TOP REASONS TO JOIN SNA

When you become a member of SNA, you get access to a vibrant community dedicated to making a significant and enduring impact in the field of school nutrition.

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Stand strong with us as we advocate for the critical issues impacting school meal programs at the state and national levels.



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MEMBERSHIP forward

Grow Together



Your membership isn't just about what you gain,
but also about what you can give.

From October 2025 through May 2026, take part in our exciting monthly drawings. This is a great way to promote recruiting throughout the year and provide more opportunities for member engagement and recognition at the national and state levels—members can also win great prizes!



Recruiting one new member automatically enters you into a random prize drawing for that month and the chance to win a \$25 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 a 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.

Pay It Forward Drawing: May 1 to May 22, 2026

Know a school nutrition professional who deserves to be part of the School Nutrition Association? Nominate them for a chance to win a free one-year SNA membership. Fill out the nomination form, and one entry will be randomly drawn during each nomination period. It's a meaningful way to recognize their impact and welcome them into a supportive professional community.

Help us grow by introducing new members to the School Nutrition Association!

For complete campaign rules, prizes and materials, visit www.schoolnutrition.org/membership-forward

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LAC 2026

LEGISLATIVE ACTION CONFERENCE

March 8-10, 2026 | Washington, D.C.

School Nutrition Association of Pennsylvania Advocates at the 2026 Legislative Action Conference!

The School Nutrition Association of Pennsylvania (SNAPA) recently took part in the annual Legislative Action Conference (LAC), held March 8–10, 2026, in Washington, D.C. This important event offered attendees a firsthand look at the legislative process, deeper insight into current policy and regulatory challenges, and a powerful opportunity to advocate directly with federal lawmakers.

Throughout the conference, participants engaged in dynamic sessions, including keynote presentations, panel discussions, and interactive workshops focused on the future of school nutrition programs. A standout moment of the event was the Capitol Hill visits, where attendees met with 11 members of Pennsylvania’s congressional delegation to discuss the critical importance of school nutrition programs.

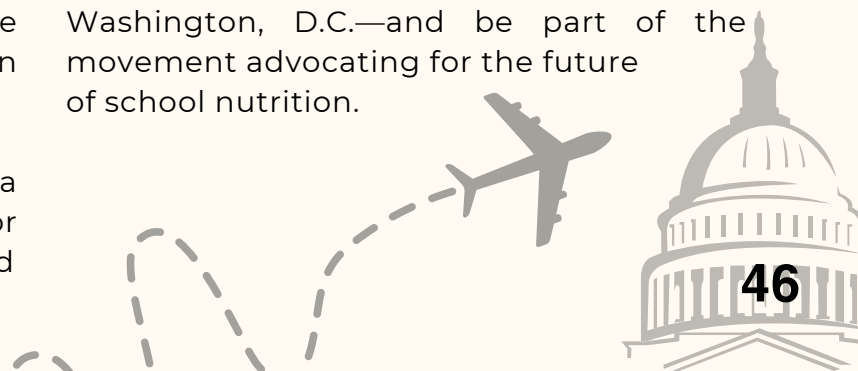
These conversations provided a meaningful platform to advocate for policies that support students, schools, and

across Pennsylvania. Attendees highlighted the essential role school meal programs play in promoting student health, supporting academic achievement, and ensuring overall well-being.

The Legislative Action Conference proved to be an impactful experience, equipping participants with valuable insights, practical strategies, and stronger advocacy skills. As SNAPA continues its work to advance and protect school nutrition programs, opportunities like LAC remain vital to shaping policies that positively impact students nationwide.

Save the Date:

Join us for next year’s Legislative Action Conference, March 7–9, 2027, in Washington, D.C.—and be part of the movement advocating for the future of school nutrition.





2026 Position Paper

The National School Lunch and Breakfast Programs (NSLP/SBP) are proven to support the health and academic achievement of America's students. These programs are a lifeline for families, struggling with high food prices and economic uncertainty, and a critical market for U.S. farmers, ranchers and producers.

The School Nutrition Association calls on Congress to:

Increase investments in school meal programs to cover rising costs, expand scratch cooking, and provide students more fresh, local produce

Financial pressures are intensifying for school meal programs due to high costs and insufficient funds. In SNA's recent survey of meal program directors, virtually all reported challenges with the cost of food (98%), labor (95%) and equipment (95%), prompting more than half to express "serious concern" about the financial sustainability of their program in three years. School nutrition professionals have been working to expand scratch cooking and reduce reliance on ultra-processed foods (UPFs), and when asked about necessary resources to further these goals, 79% of respondents reported an "extreme need" for increased funding.

Congress should pass HR 5753 to increase federal reimbursement rates for school meals and HR 5731 to fund equipment and infrastructure upgrades. Congress should also pass bills to boost local food purchases and to support workforce development.

Protect and expand access to healthy school meals for all students

School meals support academic achievement, student health and obesity prevention by improving children's diets and combatting hunger. Offering free meals to all students through Community Eligibility Provision (CEP) cuts through red tape and ensures all children are nourished for success, without stigma. Among school districts that must charge for meals, 92% reported having unpaid student meal debt, a burden for both families and school budgets.

Upcoming changes to the Supplemental Nutrition Assistance Program (SNAP) and Medicaid under HR 1 will cut the number of children automatically certified for free and reduced-price school meals, forcing schools off of CEP.

Congress should provide every student access to free, nutritious school meals to support their health and education. To advance this goal, SNA urges Congress to pass S 3281, repealing HR 1's SNAP provisions, and legislation to protect CEP.

Ensure updates to federal school nutrition standards are feasible for schools

Under current federal standards, which limit calories, sodium and added-sugar, school meals are proven to be the healthiest meals Americans eat. The K-12 food industry is ahead of the curve, proactively removing artificial dyes, additives and ingredients of concern from school foods. Any new rules limiting UPFs in schools must ensure meal programs are permitted to serve nutrient-dense, pre-prepared foods. Schools are simply not equipped to scratch prepare all menu items – more than 93% cited the need for more staff, culinary training, equipment and infrastructure to reduce reliance on UPFs.

USDA and Congress should maintain scientifically sound, operationally feasible and adequately funded federal standards. A patchwork of state standards will increase costs and procurement challenges. Federal standards increase efficiency and ensure all students have equal access to nutritious meals, regardless of where they live.



PROTECT SCHOOL MEALS FROM PROPOSED CUTS!

As part of the budget reconciliation process, House Republican leaders are considering [proposed federal spending cuts](#) that would severely impact school meal programs and working families. These cuts would not only limit access to school meals, proven to support student health and achievement, but also cause unpaid school meal debt, administrative costs and paperwork burdens to skyrocket.

SNA OPPOSES THE FOLLOWING PROPOSED CUTS:

- Restricting the Community Eligibility Provision
- Requiring income verification with every free and reduced-price school meal application
- Ending Broad-Based Categorical Eligibility

Community Eligibility Provision (CEP) allows high poverty schools to offer free school meals to all students, efficiently ensuring every student is nourished and ready to learn. CEP eliminates paperwork and stigma, while curbing unpaid meal debt. The proposal to raise the CEP eligibility threshold from 25% to 60% would cut more than 24,000 schools, serving 12 million students, from the program. This regressive measure would limit student access to nutritious meals, burden schools with time-consuming and costly paperwork and force eligible families to navigate [cumbersome applications](#) to receive free or reduced-price school meals. *The proposal would cut \$3 billion from school meal programs over 10 years.*

The income verification proposal would cause eligible children to go without healthy meals and dramatically increase administrative and labor costs for school meal programs. Schools simply do not have the staff, software or systems to collect and process additional paperwork required to verify income for every single application. Given [widespread labor shortages](#) and very limited budgets, school meal programs struggle to manage the already burdensome application process and verify income for a sampling of submitted applications. This mandate would prohibitively delay benefits for eligible families, causing students to go hungry and unpaid meal debt to rise. School nutrition staff would be buried in paperwork, diverting them from their core mission of preparing and serving healthy meals that nourish children. *This proposal is expected to cut \$9 billion from school meal programs over 10 years.*

Broad-Based Categorical Eligibility (BBCE) allows states to seamlessly enroll low-income families that qualify for assistance from programs such as Temporary Assistance for Needy Families (TANF) into the Supplemental Nutrition Assistance Program (SNAP). In turn, students whose families participate in SNAP can automatically receive free school meals without completing an application, efficiently guaranteeing at-risk children receive the nutrition they need to succeed in school. If BBCE ends, low-income families that lose their SNAP benefits will also lose automatic eligibility for free school meals, impeding access to healthy breakfast and lunch that fuel learning and increasing administrative costs for school meal programs. *An estimated [1 million students](#) would be impacted if BBCE ends.*

School meals are a smart investment in the health and future of America's children. [SNA's 2025 Position Paper](#) urges Congress to protect CEP and expand, rather than limit, access to healthy school meals for all students. A [recent SNA survey](#) revealed school meal programs are burdened by high costs and insufficient federal funding. Cash-strapped school meal programs cannot bear the substantial administrative costs resulting from these proposals. SNA members urge Congress to reject these proposed cuts.



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Strawberry Shortcake	3 fl oz 70 g	140	5 g	32 %	1.5 g	9.5 %	0 g	50 mg	12 g	17 %	23 g	
Chocolate Crunch Cake	3 fl oz 70 g	150	5 g	30 %	1.5 g	9 %	0 g	55 mg	13 g	18.5 %	23 g	
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Crumbled Cookie Cone	4 fl oz 65 g	140	1.5 g	14 %	1 g	6 %	0 g	90 mg	14 g	22 %	29 g	
Birthday Cake Cone	4 fl oz 65 g	140	2 g	13 %	1.5 g	10 %	0 g	95 mg	14 g	22 %	28 g	
Sour Cyclone Blue Raspberry	3.75 fl oz 79 g	90	0.5 g	5 %	0 g	0 %	0 g	30 mg	14 g	18 %	21 g	
Orange Cream Bar	2.5 fl oz 59 g	90	1 g	10 %	0.5 g	5 %	0 g	35 mg	16 g	27 %	21 g	
Fudge Frenzy	2.5 fl oz 63 g	110	0 g	0 %	0 g	0 %	0 g	65 mg	19 g	30 %	25 g	
Savagely Sour Blue	2.5 fl oz 70 g	60	0 g	0 %	0 g	0 %	0 g	10 mg	15 g	25 %	14 g	
Savagely Sour Cherry	2.5 fl oz 70 g	60	0 g	0 %	0 g	0 %	0 g	10 mg	15 g	25 %	14 g	
Cotton Candy Twirl	2.5 fl oz 70 g	60	0 g	0 %	0 g	0 %	0 g	10 mg	15 g	25 %	14 g	
Cool Watermelon	2.5 fl oz 70 g	60	0 g	0 %	0 g	0 %	0 g	10 mg	15 g	25 %	14 g	
Cherry Polar Pole	2.75 fl oz 45 g	70	.5 g	6.5 %	0 g	0 %	0 g	15 mg	13 g	29 %	16 g	
Van. and Van/Choc. ice cream in Plastic Cup	3 fl oz 50 g	80	1 g	11 %	0.5 g	6 %	0 g	45 mg	12 g	24 %	17 g	

Nutrition facts are available at:
www.richicecream.com

Whole Grain Gluten Free Dairy Free



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Sanitation Chemical Replenishment & Inventory Management	✓	X
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**Ben Roderick: ben@foodsafetysolutionsinc.com
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SNAPA TRAY OF THE MONTH



How does it work?

SNAPA will continue highlighting school meals for our Tray of the Month campaign. Each week SNAPA will share photo submissions from schools across ennsylvania of school trays served that meet the following criteria:

1. Meet the USDA National School 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. Email and submit photo with description to Communication@SNAPA.org

SNAPA social media followers will be asked to like, comment and share their favorite trays across all SNAPA social media platforms. The tray with the most engagement throughout the month will be our SNAPA Tray of the Month winner! The SNAPA Tray of the Month will be selected and awarded the first week of the new month!

Governor's School Breakfast Challenge

January 2026 kicks off the third year of the Governor's School Breakfast Challenge!

Schools will be encouraged and recognized for increasing breakfast participation while incorporating sustainable changes that incorporate more nutritious and local foods. Some of the breakfast challenge criteria includes: incorporating local foods, serving hot entrees, implementing an alternative serving method and more! See all criteria on PDE's website!

SNAPA is encouraging ALL schools in Pennsylvania to participate in this breakfast challenge. Beginning in February we will be featuring BREAKFAST TRAYS ONLY for our Tray of the Month competition.

Winners of Tray of the Month

- 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 (coming soon!).
- Tray of the month winning trays will be highlighted and recognized in SNAPA Happenings.

Have fun and follow along!

**Submit Trays to:
Communication@SNAPA.org**

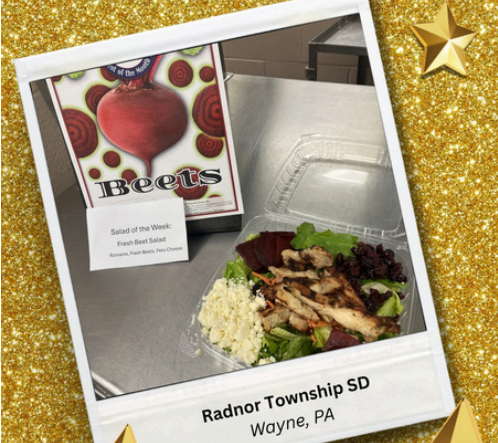


**Follow us!
@SNAofPA**

SNAPA Tray of the Month Award Winners!

Congratulations!

JANUARY 2026



FEBRUARY 2026



MARCH 2026



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Region Manager, K-12 East
tmichalewski@rich.com

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GLOBAL FLAVOR

- **NEW!** Whole Grain Churro Bites (#24409)

SERVE WITH CINNAMON SUGAR, SEASONAL SPICES, OR PAIR WITH YOGURT DIP FOR A DELICIOUS GLOBAL BITE!



NO PROOF

- **NEW!** 51% Whole Grain No Proof Mini Sub Roll Dough (#22260)

RESHAPE THIS VERSATILE DOUGH INTO GARLIC KNOTS, CHEESY BREADSTICKS, AND MORE - WITHOUT THE PROOFING!



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* One Serving 14" 8-cut RF/RS Pepperoni Smart Slice Pizza

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BIG FLAVOR. SMART CHOICES. INCREASED PARTICIPATION.

Today's students crave variety, and increased participation requires boldness. International Food Solutions delivers ready to heat & serve entrées like **New Orleans Chicken, Sriracha Chicken, Beef Barbacoa, and Chicken Tinga**. Balanced, reimbursable, and built for K-12 — because better food means increased participation, better grades, & healthier students.



New Orleans Chicken



Sriracha Chicken



Beef Barbacoa



Chicken Tinga

PARTNER WITH US TO MAKE EVERY MEAL A SMART INVESTMENT.

FEEDING STUDENTS WITH NUTRITION, TASTE, AND VALUE: INTERNATIONAL FOOD SOLUTIONS PROVIDES OPTIONS FOR K-12 SCHOOLS

In today's school nutrition landscape, districts face the ongoing challenge of offering meals that are both nutritious and appealing to students while also being cost-effective and easy to serve. International Food Solutions (IFS) has positioned itself as a strategic partner for K-12 foodservice programs nationwide by providing solutions that help schools boost participation, streamline operations, and offer high-quality meals students love.

CULTURALLY DIVERSE, RESTAURANT-QUALITY MEALS WITH A GLOBAL FOCUS

A defining strength of IFS is its focus on authentic global flavors that go beyond standard cafeteria food. Through its portfolio of brands, including **Asian Food Solutions**, **Comida Vida**, and **Aahar Foods**, IFS delivers fully prepared, frozen entrées and sides inspired by Asian, Latin, and Indian cuisine. These products are designed to offer students the taste and variety found in popular restaurant dishes, helping schools increase meal participation and satisfy diverse student preferences.

WHY SCHOOLS CHOOSE IFS ITEMS FOR THEIR MENUS

- Easy-to-prepare, restaurant-quality recipes developed for both flavor and nutrition.
- Broad appeal across diverse cultural preferences.
- Trending global flavors that resonate with today's students.

Districts that have incorporated these products often see stronger student engagement and positive feedback tied to increased cafeteria participation.

MENU FLEXIBILITY AND OPERATIONAL SIMPLICITY

Today's school nutrition programs are often challenged by limited staffing and tight financial resources. International Food Solutions develops products with these realities in mind, prioritizing speed, consistency, and ease of execution. Many menu items are designed to heat and serve in approximately 20 minutes, significantly reducing labor requirements while maintaining high-quality, flavorful results.

This streamlined approach allows foodservice directors to execute daily meal service quickly and consistently.

BROAD REACH AND NETWORK SUPPORT

Today, IFS products are served in more than 3,900 school districts nationwide, making the company a familiar and trusted partner in the K-12 segment. Its distribution network and product support enable districts of all sizes to integrate global flavors into their menus without compromising nutritional standards or operational efficiency.

This extensive footprint reflects IFS's commitment to delivering not just food products, but practical, scalable solutions tailored to the real-world challenges of school nutrition programs.

WHY IT MATTERS FOR SCHOOLS

- Creative menu options that drive student participation.
- Operational solutions that reduce kitchen strain.
- Products aligned with federal nutrition requirements.

**PARTNER WITH US
TO MAKE EVERY MEAL
A SMART INVESTMENT.**

Together, these elements position IFS as a strategic partner for schools striving to elevate meal participation and create memorable dining experiences for students of all ages.

SNAPA's Successful "Monday's for Managers" Series



SNAPA members recently came together for the highly anticipated Mondays for Managers webinar series—an engaging professional development experience designed specifically for manager-level leaders. Each session delivers practical insights, interactive learning, and real-world strategies to strengthen leadership skills, improve workplace effectiveness, and support ongoing career growth.

Many attendees will remember the energy and inspiration from Chef Vee's standout session at the Annual Conference on building legacy through school nutrition. That momentum continued on December 15, 2026, as managers from across Pennsylvania logged in to reconnect with Chef Vee for a powerful and motivating webinar. Participants were reminded what it takes to be exceptional in their roles, with a focus on achieving measurable success and leading with purpose. Attendees left feeling inspired, re-energized, and ready to take the next step in their professional journey.

Behind that impact is Vanessa Hayes—a dynamic leader whose influence extends far beyond the kitchen. With a unique blend of culinary expertise, passion, integrity, and unwavering commitment, she continues to be a driving force in school nutrition. Her work reflects a deep dedication to ensuring every child is nourished and positioned to succeed both in and out of the classroom.

On February 23, 2026, Christi Beazley brought another essential topic to the forefront: communication. In fast-paced kitchen

environments filled with competing priorities and diverse personalities, communication can be one of the biggest challenges managers face. Her session, "Having the Tough Conversations," provided practical, actionable strategies to navigate everyday interactions and confidently approach difficult discussions. Attendees walked away with tools to build stronger team connections—and the language needed to handle even the toughest conversations with clarity and confidence.

Beyond the valuable content, Mondays for Managers also creates meaningful opportunities for connection. Participants engage with peers across the state, exchange ideas, and share experiences that shape their leadership journeys—building a stronger, more connected SNAPA community.

Missed a session? There's still time to get involved! The Mondays for Managers series continues throughout the year with timely, relevant topics designed to support and empower leaders at every stage.

Our final Monday was, April 20, 2026, for "Summer Starts with a Strong Finish," featuring Justine McGlone and Pam Gallagher. This session guided us through the full end-of-year process—from cleaning schedules and inventory management to menu planning and creative strategies for the upcoming school year. Attendees walked away with practical tips and fresh ideas to close out the year strong and set the stage for a successful start ahead.

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Why Pennsylvania School Nutrition Professionals Should Attend ANC 2026: Power of School Meals

As a dedicated member of the School Nutrition Association of Pennsylvania (SNAPA), you already know the powerful role nutrition plays in student success. Now it's time to take that impact even further.

The upcoming Annual National Conference (ANC), hosted by the School Nutrition Association (SNA), is your opportunity to learn, connect, and return inspired—with fresh ideas you can put into action right away.

Event Details:

- Dates: July 12–14, 2026
- Location: Charlotte Convention Center Charlotte, North Carolina
- Attendees: Over 6,500 school nutrition professionals nationwide

Why Attend ANC 2026?

Elevate Your Expertise

Dive into more than 120 dynamic education sessions and earn up to 13.5 CEUs. From Nutrition and Operations to Administration and Communications & Marketing, each session is designed to deliver practical strategies and innovative solutions you can immediately apply to your program. [ANC Schedule At A Glance](#)

Build Powerful Connections

Join thousands of school nutrition professionals, industry partners, and thought leaders from across the country. Share challenges, exchange ideas, and walk away with new perspectives—and new contacts you can lean on all year long.

Be Inspired

Experience engaging keynote speakers and unforgettable special events—including exclusive access to the iconic NASCAR Hall of Fame. These moments are designed to energize, motivate, and remind you why your work matters

Save with Early Registration

Take advantage of early bird pricing and additional savings when multiple team members from your district attend together. Early registration also gives you access to SNA's discounted hotel room blocks—helping you plan ahead with ease.

Make the Case to Attend

Need help securing approval? SNA offers a customizable “Dear Supervisor” letter to help you clearly communicate the value of attending - from professional growth to program improvements that benefit your entire district.

Experience Charlotte

When you're not in sessions, explore everything Uptown Charlotte has to offer. Enjoy walkable access to green spaces like Romare Bearden Park, discover arts and culture along Levine Avenue, and savor a vibrant dining scene that has something for everyone.

Join Us

Don't miss this chance to invest in yourself—and the students you serve. ANC 2026 is more than a conference; it's a catalyst for growth, innovation, and connection.

Pennsylvania Farm to Child Nutrition Summit: *Rooted in Resilience—Sustaining and Celebrating Collaborations*



Join us on June 17, 2026 for the Pennsylvania Farm to Child Nutrition Summit. The summit will be held at Bartram’s Garden in Philadelphia, PA. The purpose of the summit is to facilitate peer-to-peer learning and networking among Child Nutrition Program (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.

The summit is designed for audiences of CNP operators, K-12 and early childhood education educators, producers, distributors, and other farm to school/early childhood education stakeholder groups.

Continuing education credits:

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

Registration is free and on a first-come, first-served basis. The registration deadline is June 1, 2026 or until capacity is reached, whichever comes first.

Breakfast and lunch will be provided.

This event is coordinated by the Pennsylvania Department of Education, Bureau of Food and Nutrition and Penn State University (Project PA) with the support of the Pennsylvania Farm to School Network. Funding is provided by a USDA Farm to School Formula grant.

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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This spring, give students meals that feel fresh, flavorful, and future-focused, all while helping your district move toward its sustainability goals.



(06791) Oven Ready Breaded Pollock Sticks, 1 oz, CN, MSC

Did You Know? Seafood is one of the most environmentally efficient animal proteins, making it a smart addition to menus focused on reducing environmental impact while maintaining the nutrition students need to stay energized throughout the school day.

FEATURED FISH RECIPES



(53989) Whole Grain Corn Meal Breaded Alaska Pollock Fish Fries, 1.25 oz, CN, MSC



(06551C) Par-Fried Whole Grain Potato Crunch Alaska Pollock Nuggets, 1 oz, Kosher, CN, MSC



Why Seafood for Spring Menus?

- ✓ Naturally **high in protein and essential nutrients.**
- ✓ Supports **sustainable menu initiatives**
- ✓ **Versatile** formats for sandwiches, bowls, and wraps
- ✓ **Student-friendly** flavors



Ready to bring sustainable seafood to your spring menus? Download our Product Guide or visit www.HighlinerFoodservice.com/K-12

DO SEAFOOD FEARLESSLY™

A Word From Micky's

As a food service operator, the goal isn't just to satisfy hunger — it's to nourish growing minds and bodies. For some students, a school lunch may be the only reliable source of protein they receive in a day, which is a sobering reminder of the importance of every meal served.

At Mickey's Brands Pizza, we haven't forgotten that responsibility. That's why we keep our ingredient lists short, simple, and pronounceable — because real food should be made from real ingredients. Every K-12 product we ship is crafted with care, supporting the health and well-being of America's youth, one slice at a time.

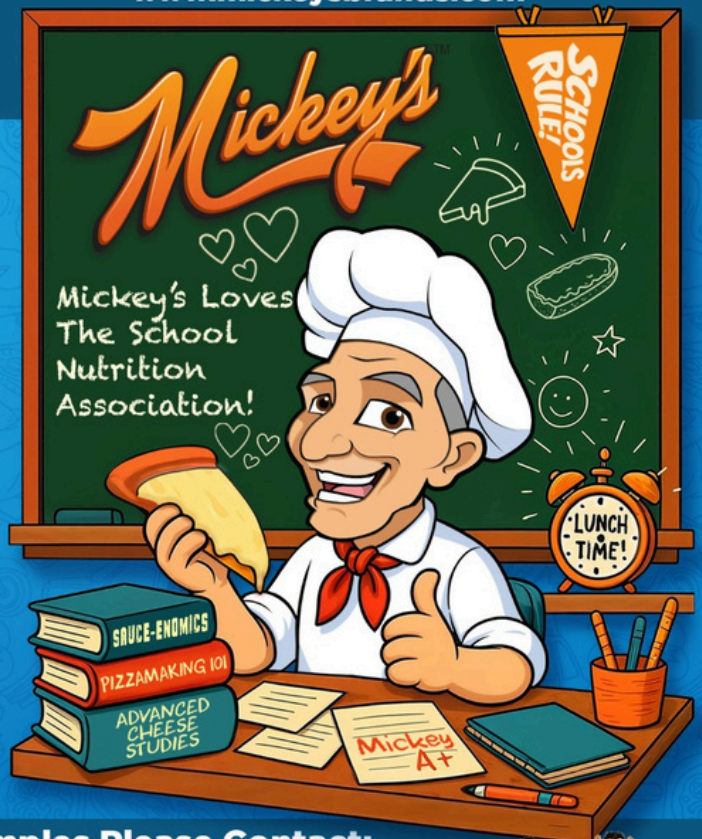
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Calendar of Events

MAY 2026

School Lunch Hero Day

May 1

Farm to School Inspiration

Great Valley 5/6 Center & School Garden

Malvern, PA

May 14

Regional Farm To School Workshop

Yarnick's Farm

Indiana, PA

May 22

JUNE 2026

Pennsylvania Farm to Child nutrition Summit

Bratram's Garden

Philadelphia, PA

June 17

JULY 2026

SNA Annual National Convention

Charlotte Convention Center

Charlotte, NC

July 12-13

SNAPA Annual Conference

Lancaster Marriott at Penn Square

Lancaster, PA

July 29 - August 1

OCTOBER 2026

2026 National School Lunch Week

October 12-16



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CLV Marketing + Cambro
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Cool School Prime
CORE Food Service
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Dynamic FoodService Solutions
EFD Associates
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Tabatchnick Fine Foods, Inc.
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Darlington Snacks
David's Cookies
Del Real
Dole Food Service
Don Lee Farms
Ekon-O-Pac
Froot Juice
Global Food Solutions
Gordon Food Service
Hadley Farms

Happy Valley Meat Company
Heartland School Solutions/
Java House Cold Brew
Hometown Food Company
Lakeland (Berks Packing)
Michael Foods
Mission Foods
Monogram Foods
Mulan Dumpling
Nippon Shokken
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