

MONDAY Morning

JANUARY 26, 2026



2026 SNAPA COMMODITY FOOD SHOW HIGHLIGHTS SCHOOL NUTRITION INNOVATION

Last week, Pennsylvania's school nutrition community gathered for the 2026 SNAPA Commodity Food Show in State College, Pennsylvania, bringing together school nutrition directors, vendors, and industry partners to taste new products, share best practices, and explore the latest trends in commodity foods.

The event provided an invaluable forum for networking and professional development, with attendees sampling a wide range of USDA-commodity based products and engaging with business and industry partners showcasing innovative menu solutions and new food offerings.

Designed specifically for professionals responsible for feeding students across the Commonwealth, the Commodity Food Show helped attendees discover products that meet nutritional standards while appealing to diverse tastes—a key focus as schools work to balance healthy choices with student satisfaction.

In addition to product tastings, the show fostered dialogue around menu planning, sourcing strategies, and collaboration between school districts and vendors, underscoring SNAPA's role in advancing school nutrition excellence statewide.





REGISTER NOW

SCHOOL NUTRITION ASSOCIATION OF PENNSYLVANIA

The Magic of Innovation

SNAPA'S DIRECTOR WORKSHOP

March 16-17, 2026
Hotel Bethlehem



UPCOMING EVENTS

PA Farm to School Network Virtual Open House

Thursday, March 26th, 3:00-4:30 PM

The PA Farm to School Network (PFSN) is hosting a virtual open house for farmers/growers, educators, school food service directors, early care and education (ECE) providers, parents, and community partners to connect and learn more about farm to school resources on Thursday, March 26th, from 3-4:30 PM ET. Learn more and register to attend the virtual open house [HERE](#)!

Pasa's The Farmer's Guide to Transitioning to Wholesale Markets

Thursday, January 29, 5:00-6:00 PM

Grow your market through wholesaling with intention and confidence! Learn how you can build a realistic roadmap to transition away from retail sales into wholesale, especially from farm-to-school and other institutional markets. We'll address a key question: What resources can support producer readiness for institutional sales? Sam Evers, a former Technical Assistance Provider Trainee at Pasa, will walk us through his research on the necessary crop planning to successfully make this transition. You'll take away next steps and useful tools, as well as gain a better sense of whether wholesale markets are a good fit for you and your farm business. Register [HERE](#).

Pasa's Produce Safety Alliance (PSA) Grower Training Course

Wednesday, February 25, 8:30 am - 5:30 pm, cost: \$50

Vegetable farmers! Get your Produce Safety Alliance PSA/AFDO certificate at this comprehensive, seven-hour course and learn how to minimize the risk of foodborne illnesses. We'll be joined by certified trainers Lindsay Gilmour of Organic Planet LLC, Gary David Bloss of Pennsylvania Farmers Union, and Kimberly Raikes of the Chesapeake Ag Innovation Center. In addition to the training, you'll receive a workbook (\$50 value) and be eligible to receive your Produce Safety Alliance certificate from the Association of Food and Drug Officials (\$35 value), verifying your completion of this food safety training.

PDA's Wholesaling to Institution Training

February 17-18, 2026, PA Farm Show Complex and Expo Center, Keystone Conference Center

Learn to assess profit potential and competitive pricing for institutional sales. Shift from direct-to-consumer to bulk sales with ease. Get personalized guidance, tailored to your farm. Join now to find your path and meet potential Buyers! Class size is limited. Register [HERE](#)! Free registration, lodging, and most meals. For any questions, please email: Shane Kaplan, shkaplan@pa.gov.



SNAPA SHINES

SPOTLIGHT OF THE MONTH

CELEBRATING STANDOUT PROFESSIONALS & FRESH, INNOVATIVE TRAYS.

SNAPA is excited to introduce SNAPA SHINES: Spotlight of the Month, a revamped version of our “Tray of the Month” program! This new initiative highlights both innovative school meal trays and the dedicated professionals behind school nutrition in Pennsylvania.

How it works:

Tray of the Month

Submit a photo and detailed description of your tray using the form.

Entries will be shared on SNAPA’s social media channels.

The tray with the most interactions (likes, comments, shares) at the end of the month will be named the winner! 🎉

Employee Spotlight

Submit a form with an uploaded short video of a school nutrition professional answering at least one of the following questions:

What meal does your kitchen serve that brings the most joy to students?

Tell us about an encounter with a student that you’ll always remember.

If you could change one thing about school food service, what would it be?

If you could prepare and serve any meal—without cost or regulation limits—what would it be?

What is your favorite memory so far as part of your district’s Food Service team?

A brief description explaining why this employee was chosen to be spotlighted is also required.

✨ Our goal: To shine a spotlight on the creativity, dedication, and impact of school nutrition professionals—the unsung heroes who nourish Pennsylvania students so they can focus on learning instead of hungry tummies.

Thank you for your continued support of SNAPA. If you have any questions or if we can ever be of service, please don’t hesitate to reach out by email to executivedirector@snapa.org or by phone at (717) 732-1100.



Submit Nominations Today!



Equipment Grant Applications now open!

The total value of equipment grants being awarded is nearly \$640,000. Spots are limited so don't miss your chance!

Who can apply?

- Applicants must be current director-level members of SNA.
- Eligible applicants must be a member of SNA as of January 1, 2025.
- Check out each grant application for additional requirements at schoolnutrition.org/snf/equipment-grants/ or scan the QR code below.



WHOLE MILK FOR HEALTHY KIDS ACT OF 2025 – IMPLEMENTATION REQUIREMENTS FOR NSLP

The Pennsylvania Department of Education (PDE), Division of Food and Nutrition (BFN), has shared new guidance following USDA's release of SP 01-2026, outlining implementation requirements for the Whole Milk for Healthy Kids Act of 2025. The updated policy applies to school lunch only and allows schools participating in the National School Lunch Program (NSLP) to offer whole, 2%, 1%, and fat-free milk, as well as approved nondairy substitutes. The legislation also permits schools to exclude saturated fat from fluid milk when calculating weekly lunch meal requirements, with PDE working alongside PrimeroEdge to ensure nutrient analyses reflect this change.

Schools must still provide milk substitutes for students whose disabilities restrict their diets when supported by proper documentation, and may now accept written requests from parents or guardians for appropriate substitutes at lunch. PDE notes that additional federal guidance is expected and that more technical assistance will be shared as details become available. School nutrition professionals are encouraged to review the full email from PDE, BFN carefully and direct any questions to RA-NSLP@pa.gov.



SNAPA's Betsy Snyder Weighs In on Whole Milk's Comeback in Schools

Pennsylvania dairy farmers welcomed the return of whole milk to school cafeterias, calling it a win for both agriculture and student nutrition. In LancasterOnline, SNAPA President Betsy Snyder highlighted how the change helps school nutrition professionals offer healthy, appealing choices that students will actually drink. She noted the shift can reduce waste and boost participation in school meal programs. Snyder's comments reflect SNAPA's continued support for providing nutritious, student-approved options under the new federal guidance.

Thank You Partners!



AMERICAN DAIRY
ASSOCIATION NORTH EAST

Gordon Food Service
Hadley Farms
Happy Valley Meat Company
Heartland Food Products
Hometown Food Company

Lakeland (Berks Packing)
Michael Foods
Mission Foods
Mulan Dumpling
Nippon Shokken



[Read More HERE!](#)

