

# MONDAY MORNING



SCHOOL  
NUTRITION  
ASSOCIATION  
OF PENNSYLVANIA

Feeding Bodies. Fueling Minds.™

## SNAPa Member Newsletter ~ February , 2018

### Chapter Chatter Earn CEU's

#### Chapter 18

Email for more info: [linda.hunter@gcasdk12.org](mailto:linda.hunter@gcasdk12.org)

March 20th West Middlesex High School 6:00 pm

#### Chapter 13

Email for more info: [techj@fortleboeuf.net](mailto:techj@fortleboeuf.net)

March 12th Haborcreek School District- Rolling Ridge Elementary

April 23rd Millcreek Township School District- Walnut Creek Middle School

#### Chapter 33

Email for more info: Randi Montgiello at [mongier@lmsd.org](mailto:mongier@lmsd.org)

March 19th Plymouth Whitmarsh High School 4:00 pm - 6:00 pm

#### Central/Upper Buck Chapter 7

Email for more info: [ggiarrat@penridge.org](mailto:ggiarrat@penridge.org)

March 6th 4:30 pm Penridge HS Hands on Culinary Workshop by Humane Society



**ATTENTION: SCHOOL NUTRITION  
DISTRICT DIRECTORS AND DISTRICT TRAINERS IN THE  
MIDATLANTIC REGION...**

**Join us for the Food Safety Train-the-Trainer Event  
on April 26 - 27, 2018** at the Hampton Inn & Suites –Newark  
Harrison, NJ

This event is for district directors and/or district trainers to receive materials and information to provide training in their home districts. Materials will be provided for each session. Participant travel expenses will be reimbursed according to ICN's Participant Travel Policies and Procedures.

April 26, 2018—8:00a – 5:00p **Food Safety in Schools** is designed to provide school nutrition employees with up-to-date information on food safety. This training includes lessons and activities which allow participants to be actively involved in learning the food safety concepts needed to prepare and serve food safely and to keep school nutrition facilities safe and sanitary. The chapters cover topics such as food safety, prevention of foodborne illness, basics of microorganisms, how to keep a clean and sanitary school nutrition facility, process for foodborne illness prevention, and food safety programs in schools.

April 27, 2018—8:00a—12:00p **Foundations for Training Excellence Basics** is designed to assist participants in assessing the current level of training skills they already possess and to encourage further professional development. Participants will receive tools and resources they can take back to their workplaces to use immediately.

Participants who complete this 12-hour Train-the-Trainer session will earn 12 continuing education units approved by the Commission on Dietetic Registration and the School Nutrition Association. Codes for USDA Professional Standards are listed on the certificate of completion.

Click [here](#) for registration form. SPACE IS LIMITED to 40 participants. Registrations will be accepted first come, first served. If you have questions, please contact Leslie White at [lwhite@olemiss.edu](mailto:lwhite@olemiss.edu) or 800 321 3054.

### PayPal and Processing Fees

Beginning February 15, 2018, SNAPa has moved to PayPal as their primary on-line payment system. You can use your individual PayPal account to make on-line payments for membership and conference registration. You can also use PayPal to process your credit card without a PayPal account. There will be a 4% processing fee associated for all credit card payments. Members can avoid the processing fee by sending a bank check, personal check or money order, made out to SNAPa to:

SNAPa

1121 North Bethlehem Pike

Suite 60-227

Spring House, PA 19477



**Virtual Expo 2018 Now Open  
Get In On the Action This Week!  
Click the image to Register for the 2018 Virtual Expo**

### FREE WEBINARS SNAPa Teaches Tuesday

**Natural Disasters- The Impact on Food  
Production  
Tuesday, March 20th 2 pm**

**National School Breakfast Week  
March 5th through March 9th  
Click here to access SNA's awesome NSBW marketing and  
PR resources.  
Have Fun!**