

Monday Morning

NEW SWEEPS POLICIES
AND HOW THEY
AFFECT YOUR SCHOOL
DISTRICT

The following policies will be enacted in the fall of the 2025/26 school year.

DIRECT DELIVERY (AKA, BROWN BOX)

Starting in school year 25/26, the Bureau of Food Assistance will begin to sweep Direct Delivery USDA Foods held in schools' accounts at our contract distributors (Gold Star Foods and Share Food Program) two (2) months prior to the best if used by date. This includes all shelf-stable dry good as well as frozen products.

The exception to this rule will be refrigerated cheese products, as these items generally arrive with a 3- to 5-month shelf-life. For refrigerated cheeses, we will sweep these products one (1) month prior to their best if used by date.

This change will help to ensure that Direct Delivery USDA Foods don't go past the expiration date in our warehouses, and instead can be offered to schools who can take advantage of them.



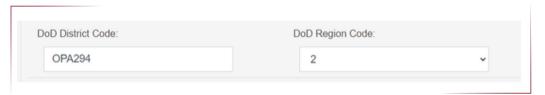
DOD FRESH

WE WILL BEGIN THE POLICY OF SWEEPING DOD FRESH BALANCES STARTING IN SCHOOL YEAR 25/26.

December 1st Sweep -- For any schools that have not used any of their DoD Fresh funds by December 1st, 50% of their balances will be swept into the state account.

March 31st Sweep – For schools that have not used any of their DoD Fresh funds by March 31st, 100% of their balances will be swept into the state account.

If you need additional funds, please email <u>agriculture.pa.gov</u> with your OPA number in the subject line. Your OPA number may be located on PAMeals, Agreements page and right above your school's address information:





QUICK STATS FROM SY 2024/25 SCHOOL NUTRITION TRENDS REPORT



MEDIAN UNPAID

CHARGES/DEBT

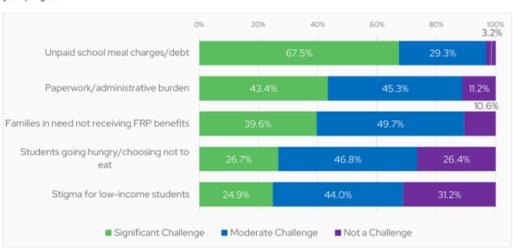
TREND

17. Reported median unpaid charges/debt: spring 2015 - fall 2024



Note: spring 2015 n = 627. spring 2017 n = 897. spring 2018 n = 570. fall 2022 n = 808. fall 2023 n = 847. fall 2024 n = 766.

22. In your school(s) that do NOT offer free meals to ALL students, to what extent are the following issues a challenge for your program?

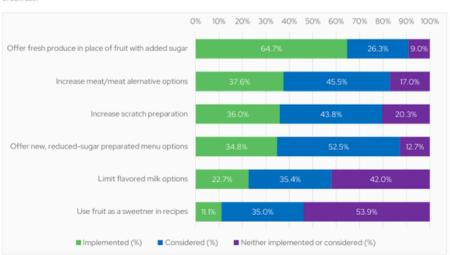


CHALLENGES FOR SCHOOLS WITH NO FREE MEALS

Note: This question only asked of those who indicated they were not serving free school breakfasts and/or lunches to all students in their district. n varies by item, minimum n = 583, maximum n = 587.

37. Which of the following methods has your program implemented or are being considered to reduce added sugar in school breakfast?















SNAPATray of the Month Control Contro

How does it work?

In honor of the Governor's School Breakfast
Challenge, SNAPA will be highlighting school
breakfast for our Tray of the Month campaign
from February- March. Each week SNAPA will
share photo submissions from schools across
Pennsylvania of school BREAKFAST trays served
that meet the following criteria:

- 1. Meet the USDA National School Breakfast 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 2025 kicks off the second 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!

Competition starts January 2nd!

Submit Trays to: Communication@SNAPA.org







Follow us! @SNAofPA



The 2025 Crave Contest opens for recipe submissions JANUARY 15!

Does **your recipe** have what it takes to be among the most **crave-able** in the nation?

Our Crave Recipe Contest is back! Starting January 15, 2024 through March 3, 2025 schools can submit their recipes for a chance to win a scholarship to attend the 2026 ANC in Charlotte, NC and to be featured in our 2025 K-12 Crave Collection Cookbook! All entries will be entered into a raffle for a chance to win one of five \$25 Amazon Gift Cards. The winners will be announced at the J.T.M. Booth #1645 at the 2025 ANC in San Antonio on Tuesday, July 15 at 12:30 P.M. CT.

Here's How it Works...

- We're looking for your school's favorite recipe that utilizes a J.T.M. product or products. Simply submit your most crave-able breakfast or lunch recipe through the online form no later than March 3, 2025.
 - The recipe must have been served or tested with students prior to entering it into the contest.
 - Your submission must include the name and item # of the J.T.M. product/s being used in the recipe.
 - You may only submit one recipe per school, but more than one recipe can be submitted from a school district.
 - The recipe submission must include the ingredient list, preparation instructions, meal components, and a photo of the finished recipe.
- J.T.M.'s Culinary and Marketing teams will review all the recipe submissions based on the criteria putlined below to determine the Top 20 and Top 10 recipes. The Top 20 will be featured in the 2025 K-Crave Collection Cookbook. The Top 10 will move on to the Fan Favorite voting round. The recipe with the most online votes will be named the 2025 Fan Favorite. The Fan Favorite will move on to the finals, and wins a \$100 Amazon Gift Card. **Recipes will be judged on the following criteria:**
 - crave-ability (10 points)
 - uniqueness/creativity (10 points)
 - ease of prep & service (5 points)
 - visual appeal (5 points)
 - nutritional profile (5 points)
 - use of veggies and/or fruits (5 points)
 - using more than one J.T.M. product (5 points)

In May, the Top 6 recipes will be will judged by a panel of students. Their feedback will help to determine the other three finalists. The Top 3 finalists' recipes and the Fan Favorite recipe will be featured at our booth at ANC, and they will be invited to attend our special Crave events. The Grand Prize winner will be announced on Tuesday, July 15 at 12:30 CT at J.T.M. booth #1645.

Follow us on social media for all the latest contest updates! Be sure to stop by J.T.M.'s booth at ANC in San Antonio to pick up your copy of the 2025 K-12 Crave Collection Cookbook to see who's creations were voted most crave-able in the nation! We will announce the Grand Prize winner of the scholarship to attend the 2026 ANC live at our booth on Tuesday, July 15th at 12:30 P.M. CT.

We will be contacting those who are chosen to be featured in the 2025 K-12 Crave Crave Collection Cookbook prior to ANC. Winners do not need to be present to win. All the winners will be contacted after the show to arrange delivery of their prizes.







For more information, please go to: www.jtmcravecompetition.com



Scan the QR Code to enter!

If you have questions or need any additional information, please reach out to Amy McAdams or Karly Maas:

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Karly Maas | Marketing Manager karlymaas@jtmfoodgroup.com C: 513.503.6064



COMMODITY FOOD SHOW RECAP

The SNAPA Commodity Food Show proved to be a vibrant and dynamic event, shining a spotlight on an impressive array of food products and innovative trends within the commodity sector. Attendees experienced a feast of culinary creativity, while gaining valuable insights into industry advancements and forging meaningful connections.

A special note of appreciation goes to the exceptional State College team, whose dedication and hard work were pivotal in ensuring the event's resounding success. We also extend our deepest gratitude to the participating vendors, whose contributions and enthusiasm played an integral role in making this showcase truly remarkable.







