Welcome back FCS Family!

It’s time! Time for heading back to the classroom and a new school year. The floors are shiny, the new equipment has been inventoried and put away, the bulletin boards are up AND it’s the back to school FCS E-NEWSletter for 2016-17.

This E-NEWSletter is short as to just focus on professional development, workshop and training dates for the FCS educator this Fall. Watch for the Sept/October issue coming the first part of the month. It will have additional updates and new partnerships for the FCS Family in Kansas.

So, get yourself your favorite beverage and your school planner and learn what is available for you in this Fall semester.

Kansas Families Need FCS Education!

In June, approximately 25 FCS professionals met in Hutchinson Community College to review and update the FCS Standards for Kansas. Dr. Sally Yahnke shared her research over the last 25+ years concerning the challenges families face. Her study involved the holding of community meetings of community citizens and families, asking them what they struggle with. The results indicated our families have very similar needs.

Top results included: Balancing time to meet their obligations; Eating healthy; Balancing finances to meet needs and wants; and making good choices.

This definitely shows FCS education is just a valuable and needed today, as it was in 1989!
FCS/Business Fall Drive In Workshops

The Fall Family and Consumer Sciences Drive In Workshops are scheduled below. Please note the time and location that fits your calendar as they will be the same content. I invited Natalie Clark, our new Business Consultant from Stafford, to partner with us and invite her Business teachers to attend as well. We will begin with a KSDE update and then split into our respective disciplines. Note that each of you will need to register. This is a free event.

Regional FCS Drive In Workshops—4:00-7:00 p.m. Cost: Free
(NOTE: Invited Business to partner at these events, share with your business teachers who need to register as well!)
Registration Link: http://events.ksde.org/Default.aspx?tabid=851

Seventh-Grade Career Pathways (NE) Royal Valley, 101 E 1st, Hoyt, KS
Seventh-Grade Career Pathways (NW) Victoria High School, 1105 10th Street, Victoria, KS
Seventh-Grade Career Pathways (SW) Wichita County High School, 800 West Broadway, Leoti, KS
Seventh-Grade Career Pathways (SE) Hutchinson CTE Academy, 800 15th Circle, Hutch, KS

Registration is open: http://events.ksde.org/Default.aspx?tabid=848

FCS Middle Level Program Workshop/Resource Training

SEPT 30—Topeka, KS $10.00

Be sure to plan to attend this one day workshop which will review the new middle level FCS standards, what a quality middle level FCS program looks like as well as a walk through the new Developing Life Literacy teaching resource. This resource includes the Building Healthy Relationships lessons, a partnership with the Kansas Dept for Children and Families.

10:00 a.m. to 3:00 p.m.

Register Here: http://events.ksde.org/Default.aspx?

Innovative Summit’16

October 27-28 9:00-3:30 p.m.
Fee: $50.00 (both days)
Oct 27—Smokey Hill, Salina
Oct 28—SE of Saline High, Gypsum

Registration is open: http://events.ksde.org/Default.aspx?tabid=848

Oct 27—FCS and Kansas Connections
Take a deep dive into how FCS aligns with Kansans Can, ESSA and the new Kansas Accreditation model.

Oct 28—Make your FCS Room a MakerSpace!
Experience maker space activities and answer the questions...what is a maker space and how can I convert my classroom into one?

Culinary Arts/Food Science Workshops

9:00-3:30 p.m. (All events will be same content)
Fee: $25.00

Sept 20—Manhattan High, Manhattan, KS
Sept 23—Campus High, Haysville, KS
Oct 14—Dodge City High, Dodge City, KS

Registration is open: http://events.ksde.org/Default.aspx?tabid=850

This training will walk you through the updated Hospitality and Tourism Pathways, but the main focus on the day will be based on the Restaurant and Event Management—Culinary Strand.

The competencies will be reviewed as well as deep dive into Food Science. Local FCS teachers will share lessons learned and how to enhance science in your classrooms.

Guest speakers from the Home Baking Association will share information and classroom lessons around Bakery Science that you can take back and use immediately in your classroom.