Winter has Arrived!

“KANSANS CAN” K-12 VISION AND KANSAS FCS EDUCATION

As many of you know, Dr. Randy Watson, Kansas State Department of Education’s New Commissioner, released the new ‘vision’ of Kansas K-12 education in October ’15. This new vision resulted from town meetings held last spring and summer at which the question “what does a successful 24 year old look like?” was asked. The results are as follows.

The most frequently cited success items from community leaders/business and industry were: 23%/15% academic skills; 70%/81% non-academic skills; 3%/1% health (mental and physical); 2%/1% stated that the person was employed; 2%/1% the person held a degree or certification.

This has been interpreted as K-12 schools will have a role to provide skill training (37%) and provide strategic activities to build the non-cognitive skills (63%). The strategic activities include positive school climate, career planning, family engagement, community collaboration, individualized instruction, real world instruction, project-based instruction, and beginning the strategies in early childhood years.

What does this mean for K-12 in Kansas? Three items in particular: 1) Re-designing the curriculum; 2) New roles for school counselors; and 3) More integrated coordination with business and community organizations.

What are community focus groups saying? 1) Non-cognitive, social/emotional measures are important; 2) Project and task performance, individual planning, curriculum designed for realistic experiences and internships/work experiences are more important than traditional assessments; and 3) post-high school achievement (credentials, employment) and well being are more important measures of K-12 success.

This is very interesting when you look at what Family and Consumer Sciences Education teaches. Our life literacy courses address many of these needed skills already as well as our involvement in community development and individualized student experiences. It is just a matter of making sure others know of these FCS connections. The 21st century process skills which drive our methodology are right in line...decision making, problem solving, cooperation, leadership, management, goal setting, responsibility and communication will continually indicate development of the well being of the whole person.

In closing, we can’t forget this is the season for putting family first. This puts it all in perspective: http://m.wmzq.com/onair/aly-jacobs-54140/wow-this-ikea-christmas-commercial-is-13082823/ Have a great break....see you in January! Gayla Randel
Culinary Essentials was added to the Human Services pathway for a number of reasons, but mainly because basic knowledge of recipes, measurements, food safety and sanitation, and work space sanitation practices is vital when providing for, or evaluating the safety of foods served to everyone from children to senior citizens. It was also noted as an important skill set to have when a social work professional who is making decisions about healthy living environments. The ServSafe food handler’s card can be earned within the class as well, however additional training for the teacher and a fee for taking the test/earning the credential is required.

Please note the following KCCMS code, course length and description as you look to map it for inclusion in your CPPSA update or initial application. Competencies are found through Hosp & Tourism.

16052—Culinary Essentials
Description: These courses provide students with knowledge and skills related to sanitation and safety procedures, nutrition and dietary guidelines, food preparation (and quantity food production) and meal planning and presentation. It may also include skills as related to institutional and commercial food service, management and customer service.

KS CTE CLASSROOM PHOTOS AND VIDEOS SOUGHT FOR CTE MONTH,

February is CTE Month and to celebrate, KSDE CTE is gathering photos * and video clips * of students in CTE classrooms and professional learning experiences to promote the great things happening in Kansas. This initiative is being called “iSucceed with CTE” initiative and includes highlighting what great things are happening in our classrooms.

Send photos or short videos (3 min or less) of students promoting the theme “iSucceed with CTE” to Jay Scott at jscott@ksde.org by DECEMBER 20th.

Submissions will be part of a social media campaign. NOTE: * Only send photos/videos of students who have signed waivers to have their images released.

In addition, the following PSA videos won the ACTE contest to promote CTE during CTE month:

1st: “I Am CTE” United Technologies Center
2nd: “Opportunities for Career Success” College of Southern Idaho
3rd: “After High School” Clear Brook High School

For more ideas, go to: https://www.actonline.org/ctemonth/.

CULINARY ESSENTIALS IN THE HUMAN SERVICES CLUSTER?

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GRANT: “PORK IN THE SCHOOLS” FUNDING STILL AVAILABLE

Educators who complete the application are eligible to receive $75.00 in funds that can be used to purchase pork for classroom labs. http://www.krha.org/?page=TeacherResources You will also find other opportunities on this webpage through the Kansas Restaurant and Hospitality Association.
INTERESTING

Kansas FCCLA Member Promoting Family and Consumer Sciences:
Austin Hardwick, Frankfort FCCLA Chapter sent the following to share.

“My STAR event is Promote and Publicize FCCLA and I decided to plan my project around a FCCLA 70 years party, and focus on making our community more aware of the activities that our chapter is doing. It is also focusing on using social media and technology to promote our chapter to the community. My chapter and I are going to sponsor a 70 years party during a basketball game with Centralia so we can increase awareness about FCCLA. A big goal for the project is to increase awareness about what our FCCLA chapter and FCS classes are doing in the community.”

Here is the address to his newsletter: https://s3.amazonaws.com/scschoolfiles/926/fallfcsnewsletter2015.pdf

Jewelry Design as part of your Interior and Textiles Courses? — Review this website which includes jewelry making as an entrepreneurial venture. Videos, activities and etc. are at the site. www.jewelrycareers.org

Drinking and Driving Video (From Joan Peterson, Driver Education, KSDE)— This is an extremely graphic video about alcohol, drunk driving, and fatigue. Be sure to preview it, very powerful. No drinking and driving and always wear your seatbelt! (Video: 5:21 min) http://www.youtube.com/watch_popup?v=Z2mf8DtWWd8

2016 United Associations Conference Registration— January 10th is the date the registration for UAC’15 “Innovate, Integrate, Motivate, Educate” Conference will open. The dates are March 3-4, 2016 in Wichita, KS and registration will be $125.00. Registration can be obtained at http://www.kafcs.org/ (UAC is in the menu bar)

FCS/FCCLA Day on the Hill-February 28, 2016— Register at this address by February 15th: https://www.surveymonkey.com/r/16DayontheHill

Have students who “SAID YES?” Then have them link their commitment with others across the Nation here http://goo.gl/forms/JYd5TQnbk

Want to see where the FCS Education student commitments are? Click on the next link to see a national map and ALL the commitments! Your students name will become a “flag” which can be hovered over to see pop up. http://j.mp/iU2jB8rH Red flags are secondary students. Let’s paint Kansas red!

NO CHILD LEFT BEHIND NO MORE AS NEW LEGISLATION IS PASSED. EVERY STUDENT SUCCEEDS ACT WILL REPLACE NO CHILD LEVEL BEHIND.

In early December, President Obama signed a new bill which will make what is being called Every Student Succeeds Act formally replacing the ESEA legislation. Every Student Succeeds Act (ESSA) includes several things that connect to Family and Consumer Sciences Education.

Watch in the next E-NEWSletter for more about this connection.

KS FCS Program Handbook is Coming!

- If you haven’t already, start a live binder account at www.livebinder.com as that will be the handbook platform.
- If you want to check out an example, go to http://www.livebinder.com/play/play?id=1197408
WHY DECEMBER 3RD AS FCS DAY?

WHO IS ELLEN SWALLOW RICHARDS?

December 3rd has been designated as Family and Consumer Sciences Day to coincide with Ellen Swallow Richards’ birthday (1842-1911), a leader of our profession.

— She was instrumental in early academic applications to improve quality of life by applying science principles to ensure safe food, safe drinking water and safe living environments. In fact, her water testing procedures today is based on her work.

— Another of her noteworthy accomplishments was to make connections between nutrients for health and encouraging of healthy eating.

— At the turn of the century, there were no food guide pyramids, label laws or health classes. The average life expectancy in the US was 47 yrs. Richards and her colleagues felt the need to address health through eating practices.

— They were instrumental in the “healthy eating movement” which is linked to food “test” kitchens they developed at the St. Louis World’s Fair in 1904 to encourage making better food choices. They demonstrated (for tasting) nutritious food prepared using healthy methods of cooking to retain the most health benefit.

— It is recorded the test kitchen ran out of food multiple times.

— And that began the healthy food section and food preparation skills link to what we call Family and Consumer Sciences Education.

OSHA CareerSafe Professional Development Grant

KSDE is offering a Reserve Perkins Grant to cover expenses to be a part of the “CareerSafe Professional Development Program”

This $50 training (covered by the Perkins Grant) will provide the CTE teacher with Safety Fact Sheets, Lesson Plans, Power Point presentations and learning exercises customized for each of the 16 career clusters.

You’ll need to take the OSHA 10-hour safety course to participate.

See more here:

http://www.careersafeonline.com/index.php/professional-development-plan


DECEMBER 3RD—NATIONAL FCS “DINE IN” DAY!

FEBRUARY 12—NATIONAL FCS EDUCATION DAY!

(ITS NEW!)

Over 125,000 people participated in the second annual FCS Day on December 3rd by dining in with colleagues and family. For a full report, go to this address: http://www.aafcs.org/fcsday/

NEW is Family and Consumer Sciences Education Day to be held the Friday of FCCLA week or February 12th. Regardless if you have a chapter or not, plan activities to promote FCS Education now so that collectively we can cover the state! What do to? —How about a lesson on FCS Education? Give a testimonial about why you picked the career? —Write an article for the newspaper about your program? —Interview your students why FCS education is important to them and share with the public. —Make table tents or flyers to display on community tables such as restaurants, senior centers, grocery stores!

Two issue brief documents have been developed around FCS Education. Please share them if you feel it would be beneficial. Look under “What is Family and Consumer Sciences?” Here is the address: http://www.ksde.org/Default.aspx?tabid=465

ServSafe Managers Trainings Sponsored by KCCTE

Note these dates: Feb 24—JCCC, Overland Park; Mar 16—Smoky Hill, Salina; April 20—Butler Co, El Dorado Cost is $80. Registration: https://go.pittstate.edu/events.signup.v2?event=1000753

Topics covered: Flammables; Disaster Preparedness; Preventing Falls; Bloodborne Pathogens; Preventing workplace violence; Hand & Power tools and more.

The Perkins Reserve Application is available at: http://www.ksde.org/LinkClick.aspx?fileticket=J505Vs2SoSE%3d&tabid=602&portalid=0&mid=2913

Please submit one Perkins grant application with all interested attendees listed within it.
APPAREL AND TEXTILES TO GET A FACE LIFT IN KANSAS FCS EDUCATION!

Did you sign up last fall to be a part of this update?

If you are interested in expanding your offerings to students in the areas of Apparel, Textiles and Interior Design (ATID) this is something to definitely do!

The present career cluster model does not address this broad field and therefore the misconception is it is no longer a valid area of study, HOWEVER, these careers require a highly technical skill set, high wage and continues to grow in demand.

Kansas is going to reinvent the Apparel, Textiles and Interior Design area this winter through a series of conference calls and project work assignments and a face to face meeting next Summer.

Sign up here: https://www.surveymonkey.com/r/ATIDUpdate

May the peace and joy of the holidays be yours.

Career & Technical Education, Annual February Conference

February 9-10, 2016
Manhattan Conference Center & Hilton Garden Inn

Keynote: The Future of 4D Printing
Presented by: Skylar Tibbits

Sessions scheduled as part of the Family & Consumer Science strand include:

- Say Yes to FCS in Kansas
- Taking People with You: The Only Way to Make Big Things Happen, based on David Novak’s bestselling book
- Education & Training: Show & Tell. Networking across Kansas
- Leadership in Action: Preparation & Ideas from the Field
- CTE Partnerships Combining Marketing, Entrepreneurship, Culinary Arts and Hospitality & Tourism: Restaurant & Event Management
- Using Service-Learning to Enhance Student Experience

KSDE Help Room on Feb. 10, with Gayla Randel

Additional Conference Information:
http://www.smokyhill.org/vnews/display.v/ART/4c87b3ca37004

Registration (January 15th early-bird deadline):
http://www.smokyhill.org/vnews/display.v/ART/4cb6066a4f677?in_archive=1

April 21, 2016
Showcase of Excellence—Enter apparel and textile projects to be reviewed and judged for award and scholarship through the KSU dept of Apparel, Textiles and Interior Design

April 22, 2016
ATID Symposium displays and fashion show of Undergraduate/Graduate projects.

http://www.he.k-state.edu/atid/events/symposium/
FCS RECRUITMENT OR RETENTION GRANTS—STILL OPEN!

In an effort to promote our profession, a **FY16 Reserve Perkins’16 grant** has been established to **assist with the development of materials, events, etc to build the number of teachers in our classrooms.** This could be enhancing students to think about FCS Teaching as a career option, it could also be items to retain alternative licensed or praxis teachers.

A total of $7,500 will be awarded in grants ranging from $500 to $1500 and will need to do one of the following: recruitment of diverse students; recruitment in rural schools to grow your own replacement; retention of teachers who are in place but from alternative methods to retain their services. In addition, collaborating to form a regional or multi school effort, and/or with a post-secondary institution and/or business and industry to support this work will take priority. Original deadline was November 6th, but that has been waived.

Send this completed grant to grandel@ksde.org: [http://www.ksde.org/LinkClick.aspx?fileticket=07ImHWCE574%3d&tabid=602&portalid=0&mid=2913](http://www.ksde.org/LinkClick.aspx?fileticket=07ImHWCE574%3d&tabid=602&portalid=0&mid=2913)

NEWS FROM THE KS FCS CLASSROOM!

This back page is designated for sharing exciting things happening around the State. Send a 3-5 sentence explanation blurb, photo and/or video link to share with other FCS teachers. Be sure permission is provided to share it.

This issue we are focusing on Stafford County High School’s collaborative effort between their FCS and Business programs. It was featured in the Kansas Health Foundation November Newsletter. Check it out!

**Stafford County students learn nutrition and business.**

When a new whole wheat flour recipe being used in lunchrooms wasn’t finding many fans at Kansas schools, students at Stafford High School Culinary Arts FCS program went to work. They not only designed a healthy and delicious alternative recipe, but also gained first-hand experience of innovation and entrepreneurship.

Learn more and watch a video about this project: *Health Happenings eNews video.* Stafford County High School’s culinary program is under the guidance of Kim Unruh, FCS Teacher. This is part of their Restaurant and Event Management pathway and a collaborative effort of their business and FCS departments.