

GATFACS GAZETTE



Summer Edition
Volume 1, Issue 1

Industry Certification

When a program becomes industry certified, it receives a "stamp of excellence", which represents the apex of program quality. Only those programs that have successfully undergone rigorous reviews by leaders from business and industry are recognized with this distinction.

ECE Industry Certification:

Lakeview Fort Oglethorpe
April Hartman

Columbia High School
Chelsea McKinney

Miller Grove High School
Dr. Sherie Bohler

2017-2018 Programs

Maxwell High School of Technology

Jennifer Mundy
Dr. Gina Skinner

Northside High School
Cara Jessup

Screven County High School
Wynn Pollock



Culinary Arts Industry Certification:

Lambert High School
Laura King

South Forsyth High School
Dawn Martin
Suzanne Smatt

Hutchings Career Academy
Stuart Hardy
Mark Robinson

Marietta City High
Anne Carroll

GA FACS Teachers of the Year

2018-2019 Teacher of the Year
Newton College and Career Academy
Chef Scott Quinlan



2018-2019 Teacher of the Year
Jeff Davis High School
Cindy A. Corbitt



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Ask Linsey...

Q: How can I be more involved at the state level with FACS and FCCLA?

A: *Join a committee with GAT-FACS, run for GATFACS officer, volunteer for FCCLA event, present a workshop or FCCLA event, run for FCCLA Board of Directors, Run a region/state officer, become a region adviser, etc.*

Q: When are the middle school FACS standards going to be reviewed and updated?

A: *Tuesday, July 10, 2018 is the kickoff date to start working on middle school standards!! Yay!!!*

Q: When is the culinary curriculum going to be updates?

A: *I haven't been told we can update culinary yet. We just got the go-ahead for middle school.*

Q: Are you looking into industry certification for Nutrition and Food Science Pathway?

A: *I have been actively looking into this, and I am very close to "sealing the deal" but nothing definite yet.*

Message from Linsey:

I want to thank everyone for being so supportive and helpful this year. I am truly here to help in any way I can. This year wouldn't have been as smooth a transition for me/everyone without the support from everyone, not just one particular group/pathway. I truly try to have the best interest of FACS not just one pathway.



Linsey Shockley
Department of Education
FACS Program Specialist

Why are you a member of GATFACS?

"It strengthens our field!"

"GATFACS works to make sure that all FACS teachers are represented favorably in our state and works to make sure that we have meaningful professional development"

"Gather resources to use in my classroom"

"To be part of a professional organization"

"Keeps me updated on information, helps with new policies regarding FACS"

"I love the support and networking opportunities."

"One of the first things I remember being taught in college- be a member of your association. Membership allows you access to knowledge and information, really smart and creative people, and answers to a multitude of new adviser questions"

Meet your 2018-2019 GATFACS President



Dr. Jana Shields

Dr. Jana Shields is starting her 17th year in education. She taught five years at Tattnall County High School, eleven years at Liberty County High School and will begin this year at a new school, Bryan County High School. She has taught Nutrition and Wellness, Food Science, Interior Design, and all classes in the Early Childhood Education Pathway, which is her passion. She is an active member of the GATFACS board,

holding positions of Region 9 Vice President, President Elect and GATFACS Representative to the FCCLA Board. She was named Teacher of the Year and STAR Teacher for Liberty County High School in 2015. She was also awarded the Carl Perkins Outstanding Community Service Award for GATFACS and GACTE in 2012-2013.

Building Sustainable Community Partnerships in Farm to School

Just four years ago, the [Lovinggood Middle School](#) garden in Cobb County included just two modest raised beds. Year by year it grew to six raised beds thanks to generous donations from parents and community members. Last week, 12 raised beds were added with the help of CJ Sides, a Boy Scout of [Troop 795!](#)

Earlier this year, CJ’s father, a physical education teacher at Lovinggood, told him the school needed new garden beds. CJ decided to help improve the garden for his Eagle Scout Project. He submitted a 14-page project proposal, which included the construction of 12 raised garden beds, to the Lovinggood Parent Teacher Association (PTA). The PTA approved and funded the project.

Family and Consumer Services (FACS) teacher, Dawn Castleberry is ecstatic about the expansion of the garden, and happy with CJ’s leadership while coordinating his project. She described her experience with CJ and Troop 795 as “an absolute synergistic partnership,” and hopes that the garden will continue to bring a sense of community to the school. Castleberry wants to bring the farming and general community into the garden for more projects and learning opportunities during the upcoming school year.

After attending the [2017 Georgia Farm to School Summit](#), Castleberry has focused on expanding and incorporating the school garden into her curriculum. She plans to take her students into the school garden more next school year. She will help students make pesto and

salsa in the food laboratory from fresh school garden ingredients like tomatoes, basil, and peppers.

More Lovinggood educators are teaching their lessons in the school garden. One teacher helped STEM students make hydroponic tubes to water the garden. Next school year, STEM students will conduct a soil testing showcase for parents and the community.

Article from [georgiaorganics.org](#) by Kayleigh Jones



Teacher Tips

- Pinterest
- Teachers Pay Teachers
- Plickers-easy and free formative assessment that collect data
- Grammarly—great writing tool for teachers and students
- Hot Hits for Early Learning: <http://www.ideal-ece.com/resources.html>
- There are Facebook groups you can follow to get all sorts of information/answers questions/seek encouragement, etc. Join the Family and Consumer Science Teachers page.
- <https://virtuallabschool.org>
- Michaels, Joann fabrics, Barnes and Noble and Books a Million all offer a teacher discount
- Use the resources provided by SercSafe when teaching your classes, they are an invaluable resource.
- Network with other teachers and share Google Classroom lessons.

2017-2018 GATFACS Award Winners

New Teacher of the Year

Caitlyn Mitchell
Oconee County High School

Post Secondary Teacher of the Year

Elizabeth Address
University of Georgia

Teacher of the Year

Jackie Emmons
Archer High School

Administrator of the Year

Karisa Young
Liberty College and Career Academy

Carl Perkins Outstanding Community Service

Bethany Gilliam
Statesboro High School

Guidance Award

Kate Keith
Ellingham College and Career Academy



GATFACS
Winter Conference
January 23-25 2019
Savannah, GA

We're on the web!

gatfacs.org



Find us on
facebook.

About GATFACS

The Georgia Association of Teachers of Family and Consumer Sciences (GATFACS) is the premier organization for the Hospitality & Tourism, Human Services and Education & Training Career Clusters. GATFACS is a division of the Georgia Association for Career & Technical Education (GACTE) organization. GATFACS encourages and organizes teachers to become a part of a collective voice that can influence issues and policies that impact Family and Consumer Sciences Education. As a member, teachers can network with each other and gain important and helpful tips and techniques as well as participate in professional development at the local, state and national levels.

Purpose

- To encourage and promote interest in Family and Consumer Sciences Education.
- To maintain active membership in the Georgia Association of Career and Technical Education (GACTE).
- To encourage professional growth among family and consumer sciences educators.
- To maintain good relations with all educational services.
- To sponsor projects or programs of mutual interest to all.
- To promote legislation that impacts families and children

Southwestern Chicken with Georgia Peach Salsa

6 Servings

Ingredients

- 3 boneless chicken breast
- 2 small Vidalia onions, sliced
- 1 garlic clove, mashed
- ½ yellow bell pepper, sliced
- ½ orange bell pepper, sliced
- 1 whole red bell pepper, sliced
- ½ Tbsp black pepper
- ½ Tbsp Chili powder
- ½ Tbsp ground cumin
- ½ Tbsp Paprika
- ½ Tbsp onion powder
- ½ Tbsp Southwestern seasoning
- 2 tbsp oil

Mexican Rice:

- 3 cups brown rice
- 6 cups chicken broth
- Water as needed for the rice
- 2 tbsp margarine
- ½ tsp salt
- 1-15 oz petite diced tomatoes
- 1-15 oz can whole kernel corn
- 1-15 oz can black beans, rinsed

Georgia Peach Salsa

- 2 15 oz cans peach slices in light syrup
- ½ red onion, diced
- 1 jalapeno pepper
- Zest of 1 lime
- Juice of ½ lime
- ½ orange bell pepper
- ½ yellow bell pepper
- ¼ tsp salt
- 1 Tbsp of fresh chopped cilantro
- 1 bunch of Fresh Parsley
- Tri-colored tortilla strips
- ¼ cup Georgia Peach Pepper Jelly
- 1 head of Bibb Lettuce

1. Slice each chicken breast into 2 thin slices for a total of 6 slices.
2. Mix the spices listed & sprinkle the chicken with the spices listed in the recipe, saving 1 Tbsp for the vegetables.
3. Meanwhile, pour 6 cups chicken broth into a pot and bring to a boil. Once the broth starts boiling, add rice, margarine, & salt. Cook the rice for about 30 minutes or until done.
4. Chop onions and thinly slice bell peppers into strips. Sprinkle with the rest of the spice mixture over the vegetables. Mash garlic over the onions & peppers.
5. Heat oil in skillet.
6. Cook vegetables until tender crisp.
7. Remove the vegetables from the skillet.
8. Add the chicken and cook on medium heat until almost done.
9. Add the vegetables back to the chicken and continue to cook until chicken is done. Turn the heat off from the skillet.
10. Drain the rice. Rinsing until all starch has been eliminated. Return to the pot to rest.
11. In a small skillet, cook until the corn is roasted and has burnt marks on the kernels.
12. Add the beans and tomatoes to the roasted corn and until warm through. Add the corn mixture to the rice and stir.
13. Drain peach slices and dice the peaches into small pieces. Peel and finely dice the red onion and peppers. Remove the seeds & membrane from the jalapeno pepper and finely chop. Add the peppers and onions to the peaches. Zest 1 lime into the peach mixture. Juice 1/2 lime and pour the juice into the peach mixture. Add salt and Southwestern Seasoning to the peach salsa mixture. Chop cilantro and add to the peach mixture.
14. For each plate, place a serving of Mexican rice in the center of a plate, top it with a chicken breast and a spoonful of Georgia Peach Salsa.
15. Top entrée with Tri-Color Tortilla Strips. Heat the ¼ cup Georgia Peach Pepper Jelly until melted. Garnish plate with the jelly.

****Options:** The chicken can be sliced into strips mixed with rice mixture and placed into a spinach tortilla or lettuce to form a wrap. The Peach Salsa can then be added to the wrap. The chicken & rice mixture can also be added to form a salad.