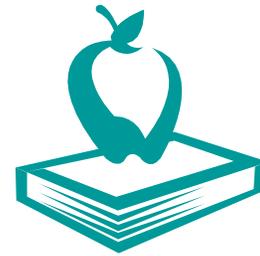


# GATFACS GAZETTE



Summer Edition  
Volume 2, 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.

2018-2019 Programs

### Culinary Arts Industry Certification:

*Will be listed in Winter Edition*

### ECE Industry Certification:

Douglas County High School

North Oconee High School



## School Teacher of the Year



**Vickie Rundbaken**  
Flowerly Branch High School



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## Ask Linsey...

**Q: When will the high school curriculum be updated for Foods and Nutrition, especially Food Science?**

**A:** We haven't been given a timeframe of when they will be completed. Hopefully soon since it took some time to get the middle school standards updated.

**Q: Is it possible to allow more collaboration between Culinary and Foods teacher type workshops?** There seems to be a "great divide" and we need more unity.

**A:** Yes, I have been having conversations with presenters to have workshops for both teachers next year.

**Q: Region 8 goes from south east Georgia all the way to the Florida line almost. Can we attend region meetings with other regions such as 9 because they are closer to travel/meetings usually held in evenings on a school day?**

**A:** Unfortunately, we have schools in every region that have to travel to get to their region meetings/competitions. The Board of Directors hopes to reevaluate the regions in the near future to see if any altering needs to be done.

**Q: How do you suggest getting our students interested in going into FACS?**

**A:** I would express the positive aspects of teaching FACS. I think students get turned away when they hear negativity about the job. Using the resources on this website would be helpful too. <https://www.aafcs.org/sayyes/home>

**Q: What is the difference between the TAP and ECE Pathways? Which one do you recommend and why?**

**A:** TAP is for teaching in general. ECE is for early childhood related occupations not just teaching. It depends on your students as to which pathway to teach. I would poll the students to see which one they would rather have. The curriculum is similar but also different. I would examine it to see which one best fits the type of students at your school.



**Linsey Shockley**  
Department of Education  
FACS Program Specialist

## Why are you a member of GATFACS?

**"To meet other FACS teachers and attend events."**

**"To obtain professional development and to provide opportunity to network with colleagues in my field."**

**"I love working with other FACS teachers from across the state"**

**"To be part of a professional organization"**

**"Conferences and workshops"**

**"I love all the great lesson ideas, hands-on learning, and fun with other FACS teacher."**

**"Collaborations!! Winter Conference/ Summer Conference are my "go to" events!"**

## Meet your 2019-2020 GATFACS President



**Mrs. Julia McKenzie**

Julia Cauthron McKenzie graduated from Valdosta State University in 1993 with a degree in Political Science. She added Early Childhood Education on through Albany State University in 2003, and finished her Master's Degree in Curriculum and Instruction from Grand Canyon University in 2007. She has been teaching for 17 years, with the last 5 as a FACS teacher. She is currently teaching the Early Childhood Career pathway at Pelham High School in Pelham, GA. She is a member of GACTE and GATFACS. She has served on the GATFACS board for the last 3 years as the Region 7 VP and served on the Public Relations Committee. Julia has been an FCCLA advisor for 5 years and is passionate about the difference

that FCCLA makes in her students. Julia believes that CTAE and the CTSO's that are affiliated with them is essential to preparing today's students to succeed in the workforce with critical thinking skills, soft skills, public speaking, leadership and problem-solving abilities.

She has been married to her husband, Bryan for 22 years and is the mother of 2 girls, Kaitlyn and Bryna. She and her husband are part owners of a restaurant, Fratelli's Pizza. Besides spending time with her family, she enjoys reading, painting, sewing, and crafting in general.

# What made you L.O.L.

Short stories from the classroom

- "It makes me laugh when my high school students doing lab hours at the local elementary school, come back and tell me that children don't listen to instructions."
- "We were canning green beans in our Food Science class (the preservation standards). I had never canned anything and I didn't know to keep filling the canning pot with water (Duh, right? Water bath canning...). We were going about our business and the pots were covered and boiling away. Suddenly we heard an explosion!!! We had two or three cans explode in the canning pot, hit the ceiling, spray green beans eve-

rywhere... It was a mess! But we laughed so hard. Needless to say we learned our lesson and next year when I do this lab I will know to keep filling the pot with water."

- What made me laugh this year was my students that intern coming back saying "Teaching is hard work, you don't get paid enough!"
- We have a poster in our room with "Kids Say the Darndest Things" and students share funny things overheard while student teaching in our local schools. The funniest one is from a 3rd grader that said, "I like to write small just to mess with my teacher."

- The highlight of going into the garden is when a student asked when the sweet potatoes will start growing. I said they already were there. He did not believe me for weeks until we dug them up!



## Teacher Tips

- The FACS Facebook page is a great resource
- Use Google Forms when students are signing up for Fire Safety and or CPR.
- Make a Google Classroom for your preps it makes it so much easier
- Websites like TOMS and

Sperry offer great teacher discounts with online shopping—just register your school email address.

- Check out [www.GeorgiaOrganics.org](http://www.GeorgiaOrganics.org) for great resources that incorporate farm to school experiences into your

FACS program.

- ECE Google Drive is AMAZING!!!
- Network and share resources with other to inspire new teaching ideas.

## 2018-2019 GATFACS Award Winners



**New Teacher of the Year**

Scott Quinlan

*Newton College and Career Academy*



**Carl Perkins Outstanding Community Service**

Renee Roberson

*Coffee County High School*

**Teacher of the Year**

Krystle Shuman

*Effingham College and Career Academy*



**Administrator of the Year**

Lynsey Singleton

*CTAE Director, Bibb County High School*





**GATFACS**  
**Winter Conference**  
**January 29-31, 2020**  
**Savannah, GA**

We're on the web!

[gatfacs.org](http://gatfacs.org)



### 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

## Strawberry Vanilla Jam

Prep time: 15 minutes Cook time: 2 hours

### Ingredients

5 granny smith apples, blossom end removed, core left intact, apple chopped

1 lemon, quartered

1 cup water (more if apples start sticking)

8 cups strawberries, halved and hulled

5 ½ cup sugar

2 vanilla beans, halved

### Directions:

In a food processor, process chopped apples and quartered lemons. In large stainless steel or enameled cast iron pot, combine processed apples and lemons, cores, and water to prevent sticking. Bring to boil over high heat, reduce heat, and partially cover. Cook for 20 minutes or until really soft. Discard cores. Using a food mill, process mixture until you have 2 cups of sauce.

Prepare jars and lids according to manufacturer's directions. Heat water in a water bath canner to directions.

In large stainless steel or enameled cast iron pot, add 2 cups applesauce mixture, strawberries, sugar, and vanilla beans. Bring to a boil over medium heat until sugar is dissolved. Boil while frequently stirring to prevent burning for 20 minutes or until a candy thermometer reaches 220 degrees. Remove the vanilla beans and take pot off heat.

Ladle jam into hot jars leaving a ¼ inch headspace. Wipe off rims with a wet paper towel. Place lid on and screw band on finger-tight. Place jars in canner. Make sure jars are covered with boiling water. Bring back to a boil and process for 10 minutes. Take off lid to canner and let stand 5 more minutes submerged.

Remove jars from canner onto dish towel until all jars are cool and lids seal. Any jars that don't seal can be placed in the fridge and used first. All sealed lids should be stored in a cool, dry place.

