

Division/Pathway	Format of Session	Day of Session--Wednesday	Start Time	End Time	Session Title	Session Description
GATFACS	Roundtable/Discussion	Monday, July 16	12:45 p.m.	2:00 p.m.	GATFACS Division Luncheon	All Family and Consumer Sciences teachers are invited to join us for the annual GATFACS luncheon. At this luncheon, the Culinary Arts and ECE Industry Certification award winners will be recognized.
FCS and Culinary	Lecture Presentation	Monday, July 16	3:00 p.m.	5:00 p.m.	Hustling for FCCLA Honors-Honor Roll	Participants will learn how to easily complete Honor Roll without any errors. Participants bring laptop and will be able to begin the Honor Roll process.
Education & Training	Lecture Presentation	Monday, July 16	3:00 p.m.	5:00 p.m.	The ABC's and 123s of Developmentally Appropriate Practice	In this session, participants will explore developmentally appropriate practices (DAP) and what it looks like in the Early Childhood Classroom (birth to preschool).
FCS – Hospitality & Tourism – Culinary	Hands-On Workshop	Monday, July 16	3:00 p.m.	5:00 p.m.	Modern Cuisine for a Culinary Arts Classroom	This purpose of this session is to demonstrate the proper use of Modernist Cuisine Techniques in a high school culinary arts classroom. We will discuss the ingredients, techniques and methods for using molecular gastronomy. This session will help to make modernist cuisine approachable for Culinary Arts Instructors and will also show the applications of STEM and chemistry collaborations.
FCS and Culinary	Lecture Presentation	Monday, July 16	3:00 p.m.	5:00 p.m.	ECE Practicum and TAP Practicum Tips & Tricks	Early Childhood Education (ECE) and Teaching as a Profession (TAP) teachers will share tips and tricks for the 3rd class of each course: the Practicum experience. There are many ideas that can be shared to ensure the Practicum experience is a successful one for the students, mentor teachers, ECE/TAP teacher, schools, and etc. Participants will need to bring lesson plan ideas (copies if possible), documentation used in the class, and/or laptop so ideas can be shared electronically.
FACS and Culinary Instructors	Lecture Presentation	Monday, July 16	3:00 p.m.	5:00 p.m.	Making Food Science Your Friend, Not Your Foe	"Would you avoid Food Science if you could? Let me show you how to make Food Science your friend. Throughout the workshop, several class projects and labs will be shared and that can be used with many of the standards. The labs/projects will include a pH lab, a lab series of Denaturing Proteins, Water Content lab, and etc. Come join in the fun of this hands-on workshop and learn how to conquer Food Science!"
FCS and Culinary	Lecture Presentation	Tuesday, July 17	10:45 a.m.	11:45 a.m.	Connections: Personal, Digital and Content-Related	Educators are tasked with facilitating as students work to connect...prior knowledge and experiences, with one another, digital resources, etc. In this session, we will use high-yield strategies and activities to model how these connections can be established, while simultaneously allowing personal connections among attendees via small group sharing sessions.
FCS and Culinary	Lecture Presentation	Tuesday, July 17	10:45 a.m.	12:45 p.m.	FCCLA STAR Events: Helping your students to SHINE!!	Attendees will learn tips and tricks to help make their students SHINE even brighter with region, state, and national FCCLA STAR Events. Updates from National FCCLA STAR Events will also be presented.
FCS and Culinary	Lecture Presentation	Tuesday, July 17	11:45 a.m.	12:45 p.m.	Effective and Easy Tech Formative Assessments	One thing we always need is easy assessment of student learning, whether formative or summative. Even better if the students feel like they're playing, right? This session presents tech-based formative and summative assessment tools that work on any platform or device in a 1:1 or BYOD setting AND provide great data for your use as well as easy communication with parents or guardians. This session is designed for beginner to intermediate tech users, but with some tricks and tips that may be new to advanced users, too. Bring a phone, iPad, Chromebook or laptop to participate!

FCS-Human Services	Lecture Presentation	Tuesday, July 17	10:45 a.m.	12:45 p.m.	Kickin' It With Kale: Incorporating Farm to School into the FCS Curriculum	Kimberly and Brooke will share how your school can incorporate Farm to School resources into your FCS curriculum. Using everything from knife skills to nutritional components of kale, students become actively engaged with their food and their farmers. Using Georgia Organics "Kickin' It With Kale" theme, teachers will experience October Farm to School Month lessons from the students perspective and try new recipes that <u>they can utilize in their classrooms</u> .
FCS – Hospitality & Tourism – Culinary	Lecture Presentation	Tuesday, July 17	10:45 a.m.	12:45 p.m.	Health and Wellness and its impact on the Culinary Industry	Lecture on the impact of nutrition on the culinary industry with a couple of brief break out sessions designed to engage the attendee on how to rethink what it means to cook healthy
GATFACS/FCCLA	Lecture Presentation	Tuesday, July 17	2:15 p.m.	3:15 p.m.	GaDOE and FCCLA Update	Session will include updates from the Department of Education related to the areas of Family and Consumer Sciences. Updates related to FCCLA will also be presented.