



Thanks to the GATFACS Board for their assistance with this conference.

Welcome

Thank you for your participation and
GACTE membership. GATFACS is the
2nd largest group this year with 294
attendees!





DOE Update
Laura Ergle
Program Specialist
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Celebrating You!

- NEW TEACHERS!!
- Teaching less than 5
- Teaching 5-9
- Teaching 10-19
- Teaching 20-29
- Teaching 30+
- Especially Important - Student teachers?
- Earn a higher degree this year – Masters, Specialists, Doctorate?



Curriculum.....

- All pathways, with exception of Nutrition & Food Science have lesson plans and resources available on the CTAERN.
- All courses have aligned FCCLA National Programs and/or FCCLA Competitive Events, attend the workshops on Wednesday.

Curriculum will be updated in the Fall on the website.



Pathways

- Please ensure you are teaching all 3 required courses in a pathway within a 2 year period.
- Looking at adding Baking/Pastry for the Culinary Arts Program and Textiles and Merchandising for the FACS Program. These new pathways are dependent on
- funding.



Bridges Bill – HB 400

Was approved by the House & the Senate.

Major goals of the bill:

- Middle School Career Planning
- School Reform
- Industry Certification and State Licensure

Prerequisites



Assessments

- Will commence this Fall for all pathway completers.
- Funding is provided to systems.
- Administrators have 2 sessions scheduled on Wednesday to review the who, what, when, where and why for the pathway assessments.
- Instructors are not permitted to be proctors, and may not have copies of the assessments.
- Blueprints are provided by each testing agency.



FACS, Culinary & Education Assessments

- Nutrition and Interior Design – AAFCS
- Consumer Services – AAFCS or MAVCC
- Culinary Arts – NOCTI, ACF Student Credential or AAFCS
- ECE – AAFCS or MAVCC
- Education – NOCTI, GA created



Culinary Arts

- 2 Assessments Available – dependent on if your program has received Industry Certification.
- Blueprints for each exam will be available on the GaDOE Website on the Industry Certification page, as well as the Culinary Arts Program page.



American Culinary Federation

Exam Administered by NOCTI

- If your program has been accredited by ACFEF – your students have the opportunity to take an assessment through NOCTI and receive a CJC: *Certified Junior Culinarian*.
- Written component – 143 questions and
Performance component – 7 tasks
- 70% cut score on written and 75% on tasks
- Cost \$22
- www.nocti.org/pdfs/sample%20assessment.pdf



Culinary Arts Program - not yet receiving accreditation.

- AAFCS Assessment & Certification.
- 80 Questions, 70 scored items, with 65% cut score.
- Cost \$20
- Info and blueprint:
<http://www.aafcs.org/CredentialingCenter/culinary.asp>



Early Childhood Education

- 2 Assessments Available – students may choose their option.
- Blueprints for each exam will be available on the GaDOE Website on the Industry Certification page, as well as the Education Program page.



Multi-State Academic & Vocational Curriculum Consortium Assessment - ECE

- 55 Questions, with 70% cut score.
- Cost \$12
- Info and blueprint:

http://www.okcareertech.org/testing/pdf_docs/fy10pdf/27101_earlycareentrylevel.pdf



AAFCS Assessment & Certification - ECE

- AAFCS Credentialing Exam
- 80 Questions, 70 scored items, with 65% cut score.
- Cost \$20
- Info and blueprint:

<http://www.aafcs.org/CredentialingCenter/ece.asp>



Teaching as a Profession

- A national exam was not available – so an exam was created based on the GPS.
- The exam will be piloted next Fall and a cut score determined.
- Assessment will then be administered by NOCTI.



Interior Design Assessment

- AAFCS Credentialing Exam
- 80 Questions, 70 scored items, with 65% cut score.
- Cost \$20
- Info and blueprint:

http://www.aafcs.org/CredentialingCenter/interior_design_fundamentals.asp

Nutrition & Food Science

- AAFCS Credentialing Exam: *Nutrition, Food & Wellness*
- 80 Questions, 70 scored items, with 65% cut score.
- Cost \$20
- Info and blueprint:

<http://www.aafcs.org/CredentialingCenter/nutrition.asp>

** Food Science Fundamentals is in the development stages, and when available, students will have the choice which exam they prefer.**

Consumer Services

- 2 Assessments Available – students may choose which exam they prefer to take.
- Blueprints for each exam will be available on the GaDOE Website on the Industry Certification page, as well as the Culinary Arts Program page.



Multi-State Academic & Vocational Curriculum Consortium Assessment – Consumer Services

- 55 Questions, with 70% cut score.
- Cost \$12
- Info and blueprint:

www.okcareertech.org/testing/pdf_docs/fy10pdf/30057_financiallit.pdf



AAFCS Assessment & Certification – Consumer Services

- AAFCS Credentialing Exam
- 80 Questions, 70 scored items, with 65% cut score.
- Cost \$20
- Info and blueprint:

<http://www.aafcs.org/CredentialingCenter/finance.asp>



Industry Certification

- ZERO schools apply for 2009-2010.
- 2010-2011 had 28 applications and 8 were approved for Culinary Arts and 13 for ECE.
- Congratulations to these schools for taking this important step:



Industry Certification FY11

Culinary

- Woodville Tompkins
- Marietta City
- Houston Career Technical Center
- Perry High School
- Putnam High School
- Redan High School
- McNair High School
- Columbia High School

ECE

- Lakeview Ft. Ogelthorpe
- Whitfield Career Academy
- Burke County High School
- Adairsville High School
- Woodland High School
- Callaway High School
- S. Effingham High School
- Effingham High School
- Union County High School
- Cedar Shoals High School
- Warren Technical
- DeKalb South Technology
- Screven County High School



Culinary Arts Endorsement

- NWRESA has been approved as the provider for the Culinary Arts Endorsement – and they are working with the GA Professional Standards Commission.
- I encourage you to attend the workshop on Tuesday morning (9:30am) where they discuss all the details involved in obtaining this endorsement.
- Must remember the endorsement is equivalent to college credit – therefore, specific criteria must be met.



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Who Are We?

The CTAE Resource Network is a statewide organization supporting Career, Technical, and Agricultural Education initiatives in Georgia's public school systems. As a non-profit consortium, the Network provides effective, economical services and support to CTAE educators in the areas of professional learning, instructional resources (supporting career pathways), and technical skill assessment.



Vision: To be a model for providing local systems with the educational resources to prepare tomorrow's competitive workforce.

66,111 visits

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Site Requirements

www.ctaern.org



- Profile
- Professional Development Activities
- Instructional Resources
- Program of Work
- Monthly Reports



FCCLA News

- Vickie Rundbaken, Executive Director
- Still largest chapter in the nation.
- Strongly encourage all FACS, Culinary & Education teachers to have an affiliated FCCLA chapter – career technical student organizations are integral components to each CTAE program area.



FCCLA Foundation News

- Shannon Aaron, Director of Business & Industry Partnerships.
- Provided \$330 for National FCCLA Competitors to attend FCCLA National Meeting in Chicago.



FCCLA Camp Grant

- 115 applications FY10, only half were used.
- 113 applications FY11, question if the funds will be available for next Summer....stay tuned....we are still working on this.



New Leadership

<< FEATURE >>



Brad Bryant
Meet your new State School
Superintendent Brad Bryant
[Learn More](#)

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GACTE – FCCLA Conflict Summer 2011



Questions ? ? ? ? ?



FCCLA & FCCLA Foundation Update

Welcome

Vickie Rundbaken, Executive Director

Shannon Aaron, Director of Business &
Industry Partnerships

