



Ohio Association of Family and Consumer Sciences Conference

October 19-20, 2023

ELEVATE

FAMILY & CONSUMER SCIENCES

The Blackwell

2110 Tuttle Park Place

Columbus, Ohio

Join Us and experience the world of Family and Consumer Sciences that focuses on the science and the art of living and working well in our complex world. The 2023 Annual Conference offers high quality professional development to equip and empower FCS professionals and students with:

- Educational Tools and Resources
- Leadership, Advocacy and Collaboration
- Research and Scholarship
- Trends and Technology

*CEU'S/PDU Pending: 8 Hours

8:30 a.m. **Registration** – Continental Breakfast

9:00 a.m. **Welcome**

9:15 a.m. **Keynote Address: Elevate Family & Consumer Sciences**

Fran DeWine, First Lady of Ohio

10:00 a.m. **From Home Economics to Home Equity-How Education Can Help Close the Chore Gap**
Elizabeth Kinney, Senior Director Communications, Proctor & Gamble,

Over the past several decades we've made exciting progress for women outside of the home, but inside of our homes we're holding onto some habits that are holding women back. 65% of US homes, the sole responsibility for household work still falls on women. At P & G, we

believe that equality starts at home, which is why our Home Care Brands are on a mission to promote equality at home by making household tasks easier to do – and easier to delegate. The latest step in this journey involved partnerships with Fair Play and educators to develop a free curriculum called “Home Eq(uity)”-which is designed to help teach kids how to create equal partnerships, own tasks, and take part in caring for a home. This curriculum is meant to complement the existing, incredible efforts of the Family and Consumer Sciences community, so we are thrilled to share more about it and spend time learning from you!

11:00 a.m. **Break**

11:15 p.m. **Build Family & Consumer Sciences Baking STEAM: Home, Community Career**

Sharon Davis, FCS Education & Program Director, Home Baking Association

Dave Krishock, Bakers National Education Foundation

Family and consumer sciences education is a bridge for families, communities, and individuals to gain health and economic benefits through personal food practices as well as career connections Baking is tremendous skill with assets for well-being at every level with extension and classrooms offering the “practice” of baking that can end in a rich career.

Explore and identify baking’s STEAM (Science, Tech, Engineering, Art and Math) connections that apply for FCS educators to teach food leaders and consumers when baking at home, in classrooms and community programs or to continue in a career.

12:15 p.m. **Networking Lunch**

1:00 p.m.-1:45p.m. **Breakout Session 1**

A. Heat as an Ingredient

Sharon Davis, FCS Education & Program Director, Home Baking Association

Sharon will demonstrate the benefits of heat transfer with glass bakeware and define temperatures as key to baking best practices. Explore baking tools, equipment, process temperatures and baking temperatures that assure quality outcomes for home, 4-H and professional bakers.

B. Cocaring Framework and Family-Centered Partnerships that Supports Children, Families, and Early Childhood Educators

*Sarah Lang PhD, Human Development EHE, Department of Human Sciences
The Ohio State University.*

Learn about young children's social emotional development and the importance to optimally supporting children's long-term success. Building the bridges between home and

early childhood education with cocaring framework as a guide for examination of and reflection on the processes underlying parent(family)-teacher relationships.

C. Drink-Milk.com: Dairy Facts & FAQ's

Jennifer Tagliarino, School Wellness Manager, American Dairy Association

From farming to processing, health to sustainability, and preparation to storage, both consumers and school nutrition professionals have questions about dairy foods. With widespread information available online and in the media, it can feel overwhelming to discern fact from fiction. American Dairy Association Mideast provides evidence-based guidance when it comes to dairy's role in school nutrition.

2:00 p.m.-2:45 p.m. **Breakout Session 2**

A. Financial Literacy Updates

Linda McKean Ohio Department Education

This session will provide updates from the Ohio Department of Education around financial literacy and the graduation requirement, licensure, and other topics. This will be an informal presentation that will allow participants to ask questions.

B. Bake Me a Cake as Safe as You Can: Food Safety for Home Baking.

Nicole Arnold PhD, Assistant Professor, Food Safety Field Specialist, The Ohio State University.

Baking is often viewed as a low-risk activity; however, raw ingredients (e.g., flour, eggs) are frequently used to prepare baked goods and may pose a risk for foodborne illness. Whether you are baking for your own consumption or baking with the intention of sharing with others, several food safety practices can be followed for risk mitigation purposes. This presentation will highlight current baking trends, examine food recalls and outbreaks linked to baking ingredients, and discuss best practices for safe baking in home settings. Additionally, attendees will learn where to find baking support materials for both leisurely baking and baking for profit.

3:00 pm -3:45 p.m. **Breakout Sessions 3**

A. Hot Careers: Textiles, Fashion Apparel, Retail

Cyndi Robertson, PhD, Associate Clinical Professor, The Ohio State University

Julie Hillery, PhD, Associate Clinical Professor, The Ohio State University

Ann Paulins, PhD, Associate Professor, The Ohio State University

Alexandra Suer, Senior Lecturer, The Ohio State University

Ohio State Fashion and Retail Studies faculty members will share insights into the variety of career prospects available to high school and college graduates, as well as work experience and internship opportunities open to current students. Job and career options run the gamut from analytical to creative, corporate office to in-store, and **are in** big cities as well as small towns. The skills and dispositions needed to fulfill various positions will be presented along with descriptions of a range of jobs.

B . Whole Grain-Rich Baking 101

Sharon Davis, FCS Education & Program Director, Home Baking Association

This session will review types of whole grain flour and meal used in baking, demonstrate how to convert any recipe to be whole grain-rich and tips for successful consumer acceptance from early childhood to adults.

C. Global Hospitality: Experiential Learning and Career Pathways

Anne Turpin, MBA, Clinical Assistant Professor, Hospitality Management, The Ohio State University.

Come explore and learn about the key foundations within Hospitality that can be used within the classroom to create transformative educational learning experiences that will extend beyond the classroom. Participants will also learn about the variety of career paths that exist in hospitality and start a mind-map that can connect classroom education to student career opportunities.

4:00 p.m.

Elevating Family and Consumers Sciences in Today's World

Poster Session/Networking

**5:30 p.m.

Special Event- In Depth Session – Visit the website for information. Limited Seats

Friday, October 20, 2023

7:00 a.m. **Registration/Continental Breakfast**

7:30 a.m. **OAFCS Board Meeting - Everyone is Invited.**

8:30 a.m. **Welcome**

*Pat Bebo, MS, RDN Assistant Director, Extension Family and Consumer Sciences,
Assistant Dean, Outreach and Engagement, The Ohio State University*

8:45 a.m. **Celebrate the Impact of FCS in Today's Complex World**

Panel Discussion, Moderator: Mary Beth Motasem President-elect OAFCS

*Karen L. Alexander, PhD., CFS ,Program Chair, Family and Consumer Sciences Education
Director, The Curriculum Center for Family and Consumer Sciences, Texas Tech University*

Sharon Davis, FCS Education & Program Director, Home Baking Association

Erik Porfeli, PhD. Professor and Chair, Human Sciences, The Ohio State University,

Ellen Seigel, Licensed Clinical and Independent Social Worker

Jacqueline Kirby Wilkins, PhD, Associate Dean and Director Ohio State University Extension

9:45 a.m. **Let's Build a Statewide Alliance to Sustain Family and Consumer Sciences**

Workgroup: Panelists & Attendees

Facilitators:

Margaret Jenkins Assistant Professor, FCS Extension Educator, The Ohio State University

Susan S. Shockey PhD., CFCS, CPFFE, The Ohio State University Professor Emeritus

10:45 a.m. **Break**

11:00 a.m. **Keynote Address: Gun Violence in Ohio: Challenges and Opportunities**

Deanna Wilkinson PhD, EHE Department of Human Sciences, The Ohio State University.

This presentation will provide a descriptive analysis of the scope and nature of gun deaths in Ohio since 2000. We will consider multiple levels of risk and protective factors across gun death/injury type, sociographic characteristics, and community contexts. We will examine the ways in which local, regional, state, and federal responses to gun deaths are shaped by a wide range of political and other forces. Finally, the presentation will eliminate ways forward for implementing reasoned evidence-based solutions to reduce gun violence in Ohio.

12:00 p.m. **Lunch/Awards**

1:30 p.m. Evaluation - Safe Trip Home



2110 Tuttle Park Place

Columbus, Ohio

Reservations: All reservations must be made by Monday, September 18, 2023. (Taxes and Valet parking not included)

To receive the negotiated group rate: Ohio Association of Family Consumer Sciences confirm -2023 OAFCS Annual Conference when making reservations.

- Group Code – OAFCSOCT23
 - Online Link – [OAFCS Annual Conference](#)
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