



OKLAHOMA CareerTech

FCS Family and Consumer Sciences
FCCLA - Family, Career and Community Leaders of America

[Contact Us](#)

August 10, 2021

End-of-Instruction Exams

End-of-Instruction exams still available are FCS Basics, Personal Financial Literacy, Intro to Hospitality and Tourism. We suggest you test your students who are ready for the assessment. Be sure to work with your school's testing liaison to schedule the tests. You can have another teacher proctor the tests (Testing Liaison does not have to be the one to give the test). If you have any questions contact your Program Specialist.

Successful OK Summit

Welcome to the new school year! We were excited to see so many of you at OK Summit. I hope you each gained new ideas to use this year in your classroom. Thank you for making the conference a success. Have a GREAT start to your year. -Holly

Curriculum Change

The only course that changed on the FCS Programs of Study is **Employment Essentials, OCAS 8623 has been dropped.** It is no longer available as a FCS course. However, Career Orientation can now be offered as a semester or year-long course, OCAS 8414. This OCAS code should be used for either length. Salary and Teaching and CESI reporting will allow for designation of semester or year-long.

CareerTech Educator Conference

Registration for the **September 16, 2021** session of CareerTech Educator Conference (formerly Teacher Academy) is now open. This is a professional development opportunity for new and experienced teachers. Some topics include student motivation, creative ways to teach all students, and how to complete CESI and Salary and Teaching Schedule. This session will be held in a hybrid format. The in-person session will be held at Tulsa Tech Owasso Conference Center. There will also be a virtual prerecorded option. The cost for this conference is \$35 for the in-person session and \$10 for the virtual option. Please feel free to contact me if you have any questions.

[Registration](#)

[Virtual Conference Registration](#)

Free Culinary Educator Series

Join Johnson & Wales University chef instructors this summer to learn culinary tips, techniques and theory. Preindustrial Food Preservation Techniques, **Thursday, August 12th 4:00pm EST.**

Delve into the techniques of food preservation that were common prior to the industrial revolution. Salting, Brining, Canning, Smoking, Drying. This is the last free virtual unit in the series. It was in a zoom atmosphere, so you had the ability to interact with the chef. Participants are also able to get a lesson plan for their classroom and recipes. The university will issue certificates of completion after the sessions. [Click here for more information and for links to register.](#)

Beef Culinary Competition

Register your student teams to compete in the Oklahoma Beef Council's annual cookoff during the Oklahoma State Fair! The competition will take place between **September 16 – 26th**. Teams should receive all groceries paid, mileage, and free admission to the fair. For more information and to sign up, contact Staci Amato 405-410-8466 samato@oklabeef.org
Click to edit this placeholder text.

Bernina 770 QEE For Sale

Bernina 770 QEE (quilting and embroidery) with attachments, case, and Sew Steady. 2 1/2 years old. \$4500 (about 1/2 of purchase price). In excellent condition, seller is upgrading. Contact Lynn Droescher at lynn.droescher@socialinnovationlab.org or 405-306-8942.

Teacher Certification

For questions regarding teacher certification, renewal, missed certification exams, etc., please contact Laurie Richison at laurie.richison@careertech.ok.gov or call 405.743.5518. She can help you step by step on how to complete your certification.

FREE Lesson Plans & Activities

The Incredible Egg provides free lesson plans and activities for K-12 educators. For more information [click here.](#)

Newsletters are uploaded to ctYou

All past Newsletters are uploaded weekly to ctYou under the bulletin board. If you are looking for the most updated information please [check here.](#)

FCS & FCCLA Dates to Remember 2021-2022

Save the dates to your calendar! We have updated the "Dates to Remember" from today through **June 30, 2022!** [You may find the dates here!](#)

Free Photo Images for Student and Teacher use

Unsplash is a great source of free high resolution images that you and your students can use in various school projects and art works. I am definitely adding it to this of the best free [photo sources for teachers and students.](#) Unsplash is totally free and does not require a sign up. You can download and use photos there with or without attribution. Here is what its [license](#) states:

- All photos can be downloaded and used for free
- Commercial and non-commercial purposes
- No permission needed (though attribution is appreciated!)

Unsplash hosts over 2 million free photos provided by 'a generous community of photographers'. The site also has a section for education named [Unsplash for Education](#) where students can search for and access a wide variety of photos to use in class.

[Unsplash For Education's Collections \(@unsplashforeducation\) | Unsplash Photo Community](#)

Tips from The Orange Cup

This is the prime time for many of our favorite fruits and vegetables to be ripe and ready for us to enjoy. Are you storing your harvest properly so that you get the most flavor and nutrition? Take a look at the attached handout and see if you are using room temperature and refrigerator storage to their best advantage. One important statement is the last statement of the handout..."refrigerate all cut, peeled or cooked fruits and vegetables within 2 hours" no matter what type of storage was best prior to cutting, peeling or cooking. [Click here!](#)



Dates to Remember

August 9-11: CTE Inspired by iCEV
August 12: Johnson & Wales Virtual
September 16: CareerTech Educator Conference
September 16-26: Beef Culinary Competition
September 30: New Teacher Follow-Up
January 27: CareerTech Educator Conference



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