

Thursday, February 11, 2010 Schedule

- 8:00 AM – 5:00 PM** **SERV SAFE Training** Instructor: Colleen Zenk **London & Edinburgh**
Healthcare Services Supervisor for SYSCO
- 8:30 AM - 5:30 PM** **Educational Excursion Day**
Meet in Hotel Lobby (Airport Marriott in Bloomington MN)
- 6:00 PM – 9:00 PM** **Gourmet Dinner** **Dublin & Belfast**
Keynote Speaker: Jill J. Johnson, President, Johnson Consulting Services
“Clarity: The Secret of Flawless Decision Making”

Friday, February 12, 2010 Schedule

7:30-8:30 AM Registration and Continental Breakfast

Refreshments will be provided throughout the day. Feel free to take your refreshment to your sessions.

All Day	Exhibits and Silent Auction			Hallway & Foyer
8:30-9:00	Celebrations & Recognitions Teacher of the Year Award Presentation			Salon B & C
9:00-9:50	Keynote Speaker: Jan Bray, Career & Technical Education National President “FACS in the Big Picture”			
<i>Time Room</i>	<i>Session A London & Edinburgh</i>	<i>Session B Salon A</i>	<i>Session C Oxford & Bristol</i>	
10:00-10:50 AM	Internet Safety Karina Berzins, Bureau of Criminal Apprehension (BCA)	The View from the Capital Jan Bray, National CTE President	At Your Service Diane Medcalf, CEO TIPS, Inc.	
11:00-11:50 AM	Identity Theft: “Have you Been Had?” William Gosiger, Attorney General’s Office, MN Mediator	Jobs! Jobs! Jobs! Food Science at Work Gary Reineccius, Food Science Professor, University of MN	Licensure, Funding, & more Q & A John Melick, Marlys Bucher, Minnesota Department of Education	
12:00-1:30 Lunch & Fashion Show	“The Hat Lady” Ann Jans, FACS Teacher			Dublin & Belfast
1:45-2:35 PM	Older Workers; Newer Realities Elvria Barnes-Wycough, AARP	Interpreting Label Language Morgan Kurtz, Registered Dietician Park Nicollet Clinic	Technology; “Can you Keep Up?” Wendy Knapp, U of M Instructor Crystal Scott, Graduate Student	

<i>Time Room</i>	<i>Session A London & Edinburgh</i>	<i>Session B Salon A</i>	<i>Session C Oxford & Bristol</i>
2:45-3:35 PM	<i>Teaming to Build Our Profession; Who, What & Why?</i> Wendy Ambrose, National FACS Coalition Board Member & State FCCLA Director	<i>Are you using the right digital tools and technology for your classroom activities?</i> Jeremy Pinson, McGraw Hill	<i>Legislation that Impacts Us: Keeping our children, communities, state, and world healthy</i> Kate Knuth, State Legislator
3:45-4:15 PM Exhibitors Expo	<i>Learning ZonExpress: Media Previews</i> Melanie Nelson	<i>Reality Works: Latest digital babies for child development classes</i> Merri Johnson	<i>Best Prep: Almost a free lunch; Resources & speakers for career development, finances and more.</i> Bonne Vagasky

4:30 PM – 5:30 PM Celebrate with the Teacher of the Year

Calhoun

Free hors d'oeuvres and cash bar

Saturday, February 13, 2010 Schedule

8:45-9:00 AM Announcements and Celebrations

Salon B & C

9:00-9:50 AM Keynote Speaker: Kyle Uphoff, Department of Employment & Economic Development (DEED), ***“Minnesota’s Changing Labor Market”***

<i>Time Room</i>	<i>Session A London & Edinburgh</i>	<i>Session B Salon A</i>	<i>Session C Oxford & Bristol</i>
10:00-10:50 AM	<i>MN Teacher of the Year (TOY)</i> Marsha Chizek, Fridley International Baccalaureate High School	<i>Math in FACS</i> Debbie Larson, Author of <i>“Math in Foods”</i> curriculum, FACS Teacher	<i>Food Science “FUN”damentals</i> Sue Turgeson, 2009 AAFCS FACS Teacher of the Year
11:00-11:50 AM	<i>Spinning Plates & Juggling Balls: Learning What Works for FACS Teachers!</i> Michele Saylor, Donna Butterfield, Past MN TOY’s	<i>MN FACS Coalition Panel “You Can Help Create a Dynamic Future for FACS Education” Questions and Answers</i>	<i>Applied Academics (Reading) in the FACS Classroom</i> Diane Fortney, FACS Teacher

12:00-1:30 PM Lunch and Speakers:

Dublin & Belfast

Keynote Speakers: **Senator Amy Klobuchar**
Rob Grunewald, Associate Economist,
“Economic Benefits of Early Childhood Investments”

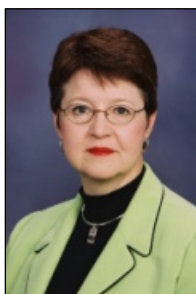
SERV SAFE Training
Thursday, February 11, Airport Marriott Hotel, Bloomington MN
Register early so you have time to prepare and receive training materials.

SERV SAFE® Training will provide you with knowledge of food safety principles you can take back and use in your curriculum as well as provide you with knowledge to protect yourself and your family. The class also meets the criteria for **Food Manager Certification** as mandated under the Minnesota Food Code. MN Food Code requires that every foodservice establishment have at least one person who has taken food safety course and passed an exam.

The class will be taught by Colleen Zenk, MS, CDM, CFPP, and a Certified Instructor for the SERV SAFE® Program. **SERV SAFE® is the industry leading curriculum for food safety education and is recognized throughout the US.** SYSCO, her employer, is a national sponsor of the SERV SAFE program and a partner in NRA's ProStart program. Colleen is a former FACS teacher and has been teaching the **SERV SAFE** program for 12 years. If you have questions prior to the class she can be reached at 763-785-7553 or zenk.colleen@min.sysco.com. *She will also include resources for use in teaching food safety and each participant will receive a "SERV SAFE Starter's Book" free at the class. The "Starters" book is a great tool for teaching basic food safety at the classroom level.*

*The Coursebook (5th edition) will be mailed to you. **Your course book contains your exam answer sheet. It is strongly recommended that you read and study this book before coming to class – you will do better on the exam.*** Thirty minutes for lunch (provided) and an hour for the test are allowed for in the above schedule. The exam will be given at approximately 4:00 PM where you may take as much time as needed to finish the exam. Tests are sent to the Educational Foundation of the National Restaurant Association in Chicago for scoring. Results and a passing certificate are sent in about 2 weeks.

*Plan to arrive at least 15 minutes ahead of the class starting time so that we can begin promptly. **A picture ID (driver's license, state ID, military ID, student ID, or passport) will be required at exam time.** An erasable black or blue pen or a #2 lead pencil is needed to take the exam and will be provided at class.*



Colleen Zenk

Coordinating and teaching Sanitation and Food Safety Programs for customers is only one of the many facets of Colleen Zenk's position. She conducts frequent and comprehensive training sessions for Healthcare Account Executives to include industry trends, cost containment strategies, new product training, and sales strategies. Colleen is responsible for developing and executing sales and marketing plans for growing healthcare market share. Serving as a conduit to the sales force for healthcare information and resources, Colleen works closely with manufacturers to evaluate new healthcare products, recommending new products to merchandisers, monitoring sales growth of new items and recommending changes when warranted. Colleen provides consultative support to healthcare customers in areas of menu development, cost containment, and budget controls. She creates value-added services that promote market share growth and customer loyalty with periodic marketing newsletters, menu programs, educational seminars, and more.

Pre-Conference Educational Tour Day, Thursday February 11, 2010

The day and evening is planned to be:

- ❖ Insightful
- ❖ Educational
- ❖ Memorable
- ❖ A time for networking and sharing
- ❖ A time for the exchange of information, ideas and intellect
- ❖ Obtain information that you can use in your classroom, your business and your own home
- ❖ An opportunity to earn AAFCS PDU's

Your Options:

1. Motor Coach Educational Excursion from 8:30 AM – 5:30 PM and Evening Gourmet Dinner/Program from 6:00 PM – 9:00 PM
2. Motor Coach Educational Excursion from 8:30 AM – 5:30 PM
3. Gourmet Dinner/Program from 6:00 PM – 9:00 PM

8:30 AM – 5:30 PM Educational Excursion Day via comfortable motor coach. Motor coach will leave from Minneapolis Airport Marriott and return to Minneapolis Airport Marriott.

Tour stops and tours include Fresh Seasons Market in Minnetonka, Nordic Ware in St. Louis Park and Ferguson's in Golden Valley! Our travels will **include lunch at CRAVE**, a fresh, vibrant American restaurant.

Fresh Seasons Market is "different" in a good way. Different from any other store you have ever shopped. Yes they have great "grocery store" stuff. They also have stuff that is different and unique. Like deli and bakery items no other grocery store in town has. And take out from the Twin Cities' best Chinese restaurant. And Store Manager, Mary Page will order things especially for you. And a pharmacist who remembers your kids' names. That's just the beginning of what Fresh Seasons Market call "a fresh approach to value." Fresh Seasons Market is owned by Dale Riley. Dale spent many years as general manager, president and chief operating officer of Byerly's. He also worked at Kowalski's. Dale will be our tour guide.

Nordic Ware is a family-owned, American manufacturer of kitchenware products founded in 1946. Nordic Ware has marketed an extensive line of quality cookware, bakeware, microwave and barbecue products for the last 60-plus years.

Nordic Ware's first products were ethnic bakeware products such as their Rosette Iron, Ebleskiver Pan and Krumkake Iron. An innovative manufacturer and marketer, Nordic Ware is best known for its Bundt Pan. Today, there are nearly 60 million Bundt pans in kitchens across America.

Today two out of three American households own and use Nordic Ware products! In addition to consumer kitchenware products, the Nordic Ware Industrial Coatings Division is one of the country's most respected coating applicators. Nordic Ware stop includes a tour of manufacturing facility and time to shop at the onsite Nordic Ware Store.

Whether you are building a new home or remodeling a room, **Ferguson showrooms** offer you the largest range of plumbing fixtures, lighting and appliances from quality names, the latest trends and cutting-edge styles. You'll see the latest in bathroom and kitchen fixtures, appliances, cabinetry, lighting and countertops. Be sure to wear comfortable shoes as this showroom has over 18,000 square feet to explore. Paul Hable will be our host.

Thursday, Gourmet Dinner and Keynote Speaker: 6:00-9:00 PM

“Clarity: The Secret to Flawless Decision Making”

Jill J. Johnson: Keynote Speaker

Some people easily assess all angles of a decision while others freeze with indecision. The critical difference between the two is the ability to get clarity. Effective decision makers understand the impact of each facet of the decision at hand and assess the real situation. They focus on the very heart of the decision rather than get lost in the extraneous aspects of an issue and obtain candid information about their true situation. As a management consultant who has impacted more than \$2 billion worth of business decisions, Jill Johnson knows what it takes to get clarity. Jill will share the vital characteristics of effective decision makers and show you how you can become one too.

Jill J. Johnson is the president and founder of Johnson Consulting Services, a management consulting firm based in Minneapolis, Minnesota specializing in strategy development. A consultant since 1982, Jill assists her clients in the development of business plans, marketing plans and market-based strategies for growth. Jill's consulting work frequently involves helping clients make multi-million dollar decisions, many of which exceed tens of millions of dollars. She has worked with a wide array of corporations, government agencies and non-profit organizations and her clients are located throughout the United States, as well as in Europe and Asia.



Jill has been a member of the Board of Directors of a number of organizations and is an appointee currently serving on her second federal board. Jill was named Minnesota's Young Entrepreneur of the Year at the age of 29 and she received one of the prestigious National Small Business Advocates of the Year awards from the U.S. Small Business Administration. Jill is one of only a few people nationwide to have ever received this dual honor from the SBA.

Additional Conference Details

Professional Development Units (PDU's) will be available for Thursday, Friday and Saturday.

Membership Information

Not a member of AAFCS/MAFCS? No problem...

The Minnesota Association of Family and Consumer Sciences (MAFCS) is a great group of professionals interested in the FACS profession. MAFCS is the state affiliate of the national organization, American Association of Family and Consumer Sciences (AAFCS). For membership, you are encouraged to join AAFCS – check out their web site www.aafcs.org and follow the links for membership. If you join at the national level, you are automatically a member at the state level.

Please feel free to contact me if you have questions, etc. We would love to have you become a part of this FACS community.

Rachel Pederson
MAFCS Executive Secretary
763-241-2104
rachelpederson@charter.net

Hotel Information

Minneapolis Airport Marriott Hotel (4 star hotel rating)

2020 American Blvd E
Bloomington, MN 55425



For Room Reservations call: 1-800-228-9290 or for hotel information: 952-854-7441

Request the MAFCS block rate at \$79.00 plus sales and occupancy tax per night.
Reservations must be made by February 4, 2010 to receive the special rate.



Join for the AAFCS National Conference: June 24-26, 2010: Cleveland OH

Ways to Grow our FACS Profession

Silent Auction

Thinking of donating a **silent auction** item but not sure what to donate? Here are some ideas.

- * Did you receive a nice gift at Christmas that you can't use? Donate it.
- * Wine and chocolates always make a nice auction package.
- * Tea, cookies and jam? Sounds good.
- * A pet care package? FACS professionals are also pet owners.
- * Gift certificates are the new cash. Think about donating them.
- * Antiques? Collectibles? A collection of brand new T's not in your size? Bet they'll make someone happy.
- * A baby care package would be a welcome gift for a new mom, aunt or grandma.
- * Think outside the box.
- * Picture frames? Great. Get the picture?

All donations welcome and are tax deductible. You can bring your silent auction donation to the conference Friday morning. Drop it at the registration table. Include your name, value of donation, and minimum bid - if any. All proceeds will go toward **FACS scholarships**.

If you want to send an auction item ahead of time, send it to:

Janel Simmons, St. Francis High School, 3325 Bridge Street, St. Francis, MN, 55070.

Please post it prior to February 1.

Scholarships, HUGS, Development Funds:

There are many ways you can support the FACS profession and the future of this organization.

Contribute to MAFCS Scholarships and assist a student member with college expenses.

Contribute to MINNESOTA HUGS and help sponsor student members to attend the MAFCS Conference and AAFCS National Conference and Expo.

Contribute to the MAFCS Development fund to help support your MAFCS organization.

Forms are included in this brochure and will be at the Conference for these opportunities for you.

Donations are tax deductible and receipts are available upon request.

Questions? Check out www.mnafcs.org or contact Rachel Pederson, MAFCS Executive Secretary, rachelpederson@charter.net, 763-241-2104.

Friday/Saturday Evening Options

After the sessions Friday and Saturday make a family and/or friends memory! Celebrate Valentine's Day. Celebrate President's Day. Celebrate Life.

MALL OF AMERICA:

How do I get there?

Complimentary shuttles from Bloomington hotels and Minneapolis/St. Paul International Airport to the Mall of America every 15-20 minutes.

What can I do that's inexpensive or free?

- Be heart healthy: Walk the four floors for the least expensive window shopping and great exercise ever (Walking distance around one level of Mall of America is .57 of a mile).
- Join a group for a MOA **scavenger hunt**: take pictures of your clue finds with the cameras provided--see who can find the locations without a GPS!
- Compare **bargains** between the 520 stores.
- Play the **alphabet game** with your friends and family by using store names.
- **Share a snack** while you people watch.
- **Count** how many pairs of **socks** are in the sock store (remember no tax on clothing and shoes!).
- View the "WHAT A DOLL" EXHIBIT on Level 1 West, a retrospective display of over 60 iconic **Barbie dolls** highlighting Barbie's heritage in fashion and her many careers.
- See if there really ARE 30,000 live plants and 400 live trees planted in Nickelodeon Universe®...is that doing what counts. Or just counting?
- Try one of the 24 rides geared for the young and young at heart at the Nickelodeon Universe® theme park.
- Explore additional family-friendly attractions such as: LEGO® Land, A.C.E.S. Flight Simulation, Silicon Motor Speedway, or the New American Girl store.
- Enjoy sharing specialty foods at one of the 50 restaurants in the MOA. (Discount coupons are -- some may be free in your welcome bag)
- Tour Underwater Adventures® Aquarium-enjoy the sea beneath the snow- covered MN terrain! (Coupons for one free admission available at the conference).

IKEA – located close to the conference hotel

IKEA is a [privately-held](#), international home products [retailer](#) that sells [flat pack furniture](#), accessories, and bathroom and kitchen items in their retail stores around the world. The company, which pioneered flat-pack design furniture at affordable prices, is now the world's largest furniture retailer. This is a must see if you haven't already visited the store – a very fun and unique shopping experience.