



MoEFCS 2026 Summer Conference Schedule Glass Hall, 4th Floor, Missouri State University

Check out the Conference basket raffle options, benefiting the Missouri ACTE PAC Fund!

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Need to access the WIFI? Look for MSU Sponsored network and use password: **TBA**

MSU Parking Information-You will be able to park in Bear Park South without displaying a parking pass. This garage is on the southwest corner of Glass Hall. The address for Bear Park South Garage is 920 S Holland Ave, Springfield, MO 65806. More details about the location can be found [here](#).

Need help finding an address? [Conference Locations for Events](#)

Monday, July 20, 2026

8:30 a.m.- 10:00 a.m.

Welcome Center/Pre-Order Merchandise Pickup; MoEFCS Public Relations Committee-Glass Hall 4th Floor; Please use the elevators in the center of the building to get to the 4th floor.

8:30-9:30 a.m.

Registration-Glass Hall 4th Floor

Registration for all Monday sessions will be done prior to the conference. These sessions are included in your conference registration. You may report directly to off campus locations if registered.

If you missed pre-registration for Monday's workshops and lunch, please email moefcs22@gmail.com or see the registration desk upon your arrival to inquire about availability.

Monday, July 20, 2026

Registration-Glass Hall 4th Floor; use elevators in the center of the building

See the chart below for the location of events happening both on and off campus.

Conference Registration Packets can be picked up at the Oasis Hotel and Convention Center on Monday from 9:00 am-5:00 pm and Tuesday from 8:00 am-1:00 pm.

Time	Session	Speaker	Location
9:00-11:45 am	SGC- Food Service: Fish Fabrication & Cooking Techniques This hands-on class introduces participants to the essential skills of fish fabrication and fundamental cooking techniques used in professional kitchens. Students will learn how to break down whole fish into clean fillets, understand species differences, and apply	Chef Curtis Adams	SGC Foodservice

	proper knife skills to minimize waste and maximize yield. The session also covers key cooking methods—such as pan-searing, roasting, and poaching—focused on achieving optimal texture and flavor. By the end of the class, participants will gain the confidence to select, fabricate, and cook fish with precision and consistency. (LIMIT 30)		
9:00-11:45 am	B-Sew Inn: Hands-on Sewing Workshop Whether you're starting a new project or building your sewing skills, this hands-on workshop is for you. Participants will create a finished bag project to take back and use in their classrooms while exploring modern sewing and embroidery equipment. With guided, step-by-step instruction, educators will gain practical skills and ideas they can easily share with students. Don't miss this chance to create, learn, and bring something meaningful back to your classroom! (LIMIT 15)	B-Sew Inn	B-Sew Inn
9:00 am-4:00 pm	ServSafe Manager Training & Exam (10 people max) The one-day, eight-hour course meets the requirements for a Certified Foodservice Manager certificate. The course integrates independent study with an in-depth knowledge of sanitation principles and explains ways to apply these principles in practical operational situations.		Glass Hall 428
9:00-11:45 am	Building the Culture: Systems, Strategies, and FCCLA Success in Middle School FCS This session is designed for middle-level FCS educators who strive to create a more organized, student-centered classroom. Discover effective procedures and routines that foster independence and accountability, and explore multiple strategies for curriculum development, instruction, and assessment. Gain skills in FCCLA chapter management, classroom and lab management, and build confidence to communicate with building-level peers to integrate core concepts into FCS lessons.	Amanda Sandell and Lyndsey Roseler	Glass Hall 429
9:00-11:45 am	FCCLA: Where to Start? Get your FCCLA year organized from day one with a simple, practical planning process. Learn how to build a clear, student-centered program of work that fits your chapter's goals and calendar. You'll leave with your year mapped out and ready to launch.	Tara Vignola	Glass Hall 438
9:00-11:45 am	Labor & Delivery Industry Connections: Child Development	Tara Barger	Glass Hall 430

	Join us for an engaging child development session! Hear from experts in midwifery, birthing centers, lactation consulting, and more as they share real-world insights. This is a unique opportunity to connect with professionals, ask questions, and gather authentic examples to enhance child development instruction. *This session will include an off-site tour. (LIMIT 15)		
9:00-11:45 am	Managing a Trash to Fashion Project. In this hands-on session, learn how to successfully plan and manage a Trash to Fashion project in your classroom—from gathering supplies and sourcing materials to organizing timelines and student expectations. Explore practical resources, creative strategies, and classroom tips that make this project both engaging and manageable. Participants will engage in a hands-on training demonstration focused on transforming old or unused clothing into stylish, wearable fashion pieces. Through guided instruction, attendees will learn alteration techniques to create updated, personalized designs. The session emphasizes creativity, sustainability, and practical skill-building, encouraging participants to reimagine their wardrobes while reducing textile waste. By the end of the demonstration, each participant will have redesigned at least one item and gained the confidence to continue upcycling clothing with their students.	Shelby Cobb and Lexy McNew	Ozark Innovation Center
9:00-11:45 am	CDA and Teaching Work Place Learning with Portfolio Collaboration This professional development session is designed for Family and Consumer Sciences educators teaching Early Childhood and Teaching Professions pathways. Participants will engage in collaborative discussion and guided exploration of premade, classroom-ready resources that support student career readiness and program alignment. The session will focus on creating and implementing Child Development Associate (CDA) and teaching professions portfolios, developing meaningful work- and career-based learning opportunities, and integrating FCCLA STAR Event ideas into existing coursework. Educators will leave with practical tools, templates, and strategies that can be immediately implemented to strengthen student	Sarah Chaney	Glass Hall 431

	engagement, career exploration, and workforce preparation. Bring your ideas to share also.		
9:00 am-1:00 pm	New & Returning Teachers Workshop This interactive workshop is designed for both new and returning Family & Consumer Sciences (FCS) teachers. Participants will explore best practices for curriculum planning, classroom management, and student engagement in FCS courses. The session will cover resource-sharing, hands-on activities, and strategies for managing multiple course preparations. Attendees will also have the opportunity to network with fellow educators, discuss common challenges, and gain practical tools to enhance their teaching effectiveness. Whether you're just starting or looking for fresh ideas, this workshop will provide valuable insights and support for a successful school year.	MoEFCS Executive Committee	Glass Hall 434
<i>Lunch will be available on the 4th Floor in the Glass Hall 486. Lunch is included for all participants completing pre-registration.</i>			
1:15-2:05 pm	MO FCCLA Fall Show Me Skills Interested in the Show Me Skill Events but not sure where to begin? This session will guide you through project development, scoring rubrics, event requirements, and available resources. Leave equipped with fresh ideas, helpful materials, and effective strategies to support your students in Show Me Skill Events.	Kailey Grapes	Glass Hall 429
1:15-2:05 pm	Building Beef into Your Classroom- MO Beef Council This session highlights the Missouri Beef Industry Council's Beef in the Classroom Grant Program, designed to connect students with the journey of beef from pasture to plate. Participants will gain an overview of how cattle are raised, the role of producers, and the process that brings beef to the consumer. The session will also provide practical ideas for incorporating beef-focused educational materials into the classroom across a variety of subject areas. Educators will learn how to apply for grant funding to offset the cost of purchasing beef for hands-on learning experiences, making it easier to bring real-world agriculture and hands-on cooking into their curriculum.	MO Beef Council	Glass Hall 430
1:15-2:05 pm	Teaching a Skill That Saves Lives: Understanding Missouri's CPR Graduation Requirement Learn how Missouri schools are meeting the CPR and AED	Nancy Leonard	Glass Hall 431

	graduation requirement and explore ways Family and Consumer Sciences programs can support this important life-saving skill. Participants will also learn about CPR instructor certification options and how CPR training can build student confidence, employability, and community impact.		
1:15-2:05 pm	Press, Peel, Create: Heat Press & Vinyl for the Classroom Bring creativity to your classroom with the power of heat press and vinyl! In this engaging session, you will learn how to design and precut materials using Cricut Design Space, then apply vinyl to a variety of surfaces with confidence. We'll cover the essentials—materials, settings, and techniques—along with practical classroom applications that make projects both fun and meaningful for students. You'll also walk away with helpful tips, tricks, and go-to websites to streamline your workflow and spark new ideas. Perfect for beginners and experienced creators alike, this session will equip you with the tools to create polished, classroom-ready projects with ease.		Glass Hall 433
1:15-2:05 pm	Behind the Scenes at MSU Plaster Student Union Tour behind the scenes at MSU Student Union to see the hospitality and catering side of things!	MSU Staff	Meet at 4th Floor Registration at 1:00 pm
1:15-2:05 pm	Plant-Powered, Planet-Friendly Protein for Your Plate How can we help high school students make informed, balanced food choices that support both personal health and planetary sustainability? This interactive pre-conference session invites Family and Consumer Sciences (FCS) educators to explore plant-based proteins through discussion, demonstration, and hands-on discovery. Participants engage in a Pro-Con classroom activity that models critical thinking and respectful dialogue around plant-centered eating, helping students connect personal food choices to sustainability, health, and affordability. Educators then take part in a hands-on Mystery Ingredient Investigation featuring nutritional yeast ("nooch")—a flavorful, sustainable, nutrient-rich ingredient widely used in plant-based cooking. Through short sensory stations, participants analyze texture, aroma, nutrition, and production clues before the ingredient is revealed. Educators leave equipped with lesson ideas, discussion frameworks, and nutrient-comparison tools that bring plant-powered,	Diane Mora	Glass Hall 432

	planet-friendly proteins to life in FCS classrooms.		
1:15-2:05 pm	Hands on Time with Real Care Baby 4 New Features & What I need to Know to use this new technology in my classroom	Katie Mayberry	Glass Hall 434
1:15-2:05 pm	Style Smarter: Understanding Color and Fit Learn about color theory and timeless style principles from Vanessa Damouth, a stylist with House of Colour in Springfield, MO. Vanessa will share how color analysis helps individuals identify the shades that best complement their natural features, while also discussing current fashion trends and practical styling tips to bring back to your students.	Vanessa Damouth	Glass Hall 438
3:00-3:50 pm	<u>MO ACTE Sessions</u>		Oasis Convention Center
4:00-4:50 pm	<u>MO ACTE Sessions</u>		Oasis Convention Center
5:30-7:00 pm	MoEFCS Social Hour at Big Shots Come enjoy a networking opportunity and appetizers.		Big Shots

Monday, July 20, 2026

Evaluation to be completed after sessions end at 5:00 pm.

Tuesday, July 21, 2026

All MoACTE meetings and MoACTE Conference Registration are held at the Oasis Hotel & Convention Center, 2546 N. Glenstone Ave., Springfield.

*All MoEFCS events on Tuesday will be held at The Barley House at Moontown Crossing
3060 N. Kentwood Avenue Springfield, MO 65803*

8:00 am - 1:00 pm Missouri ACTE Conference Registration & Exhibits at Oasis Hotel & Convention Center

9:00 am-10:30 am Missouri ACTE Opening Session in Paradise Ballroom-Oasis Hotel & Convention Center

11:00 am- 12:30 pm Awards Luncheon at The Barley House at Moontown Crossing

- Please join us as we spotlight professionals who have gone above and beyond this year in Family and Consumer Sciences, including recognizing retirees.

12:30 pm-1:00 pm MoEFCS Business Meeting at The Barley House at Moontown Crossing

1:10 pm-1:30 pm 2026-2027 DESE Mentor/Protégé Meet & Greet at The Barley House at Moontown Crossing

- Congrats on being a new FCSHS teacher; we are so happy to have you! Get the school year started off right by learning about the DESE mentoring program, meeting your content advisers/DESE staff, and meeting some of the veteran teachers who will be serving as mentors. This is for 1st & 2nd year FCSHS teachers and those willing to serve as mentors this school year.

2:00 pm-4:00 pm FCS Industry Immersion & Tours (All require pre-registration)

- Discovering World Cuisine with Spices and Techniques
- SGC Industry Tour and Chef Demonstration
- Discovery Garden Montessori School
- Ozark Innovation Center
- Springfield Cardinals and Route 66 Stadium
- Cassidy Station
- Behind the Storefront: Retail Operations & Visual Merchandising
- Color Analysis Experience at House of Colour

4:30 pm- 6:30 pm Missouri ACTE Awards Reception at The Barley House at Moontown Crossing

- All are invited to join us to celebrate Missouri ACTE Award nominees from MoEFCS.

7:00 pm-9:00 pm Show Me Trivia Networking Dinner at The Barley House at Moontown Crossing

Tuesday, July 21, 2026

Evaluation to be completed after sessions end at 4:00 pm.



Show your spirit! Wear your college shirt or a FCS related shirt, jeans, and tennis shoes to Wednesday's sessions!

Wednesday, July 22, 2026

All Wednesday sessions will take place in Glass Hall at Missouri State University.
For resources from Wednesday's sessions, click on the title link to be taken to the speaker resource page with more information and session resources.

Time	Session	Speaker	Location
8:20-8:50	MoEFCS 2026-2027 Board Member Meeting , <i>only 2026-2027 MoEFCS board members for conference review</i>	Krystle Gremaud	Glass Hall 486
8:00-3:00	Networking Nook **New** Come grab a snack and take a break to network between sessions.		Glass Hall 434
9:00-9:15	Welcome and Conference Announcements Pick up your lunch ticket as you enter this session!	Jocelyn Picard	Glass 101
9:15-10:00	DESE Update with Theresa	DESE Staff	Glass 101

10:10-11:00	Building Rapport and Accountability in CTE Classrooms Great CTE classrooms run like great workplaces—built on trust, clear expectations, and shared responsibility. When students feel connected to their instructor and accountable for their work, engagement rises, classroom culture strengthens, and learning thrives. Participants will leave energized and equipped with four ready-to-use strategies that can be implemented immediately to strengthen classroom culture, increase engagement, and encourage students to take ownership of their learning and behavior.	Crissy Lauterbach	Glass Hall 486
10:10-11:00	Let's Talk About ProStart! This session will explore: What is ProStart, advantages of offering ProStart, ProStart curriculum, implementing ProStart in your building/district, professional development for ProStart educators, grants available, program updates, events schedule, and answers to your questions about being a new ProStart educator.	Leone Herring & Kathy Nash	Glass Hall 428
10:10-11:00	Fashion Design Project Ideas & Program Overview Refresh your fashion design curriculum with ideas inspired by college-level learning! In this session, a Missouri State University Fashion Design student will share examples of advanced projects and classroom experiences from the university level. Discover practical project ideas and approaches you can adapt for your own high school fashion courses to better prepare students for future study in fashion design. Attendees will also gain insight into the MSU Fashion Design program and the skills students are developing in upper-level coursework.	Hope Peck	Glass Hall 431
10:10-11:00	The Comeback of Alumni & Associates Alumni & Associates is making a comeback, and Missouri has an opportunity to lead the way. In this workshop, we'll explore why Alumni & Associates matters, how it is growing, and how advisors can stay connected and involved beyond the classroom. Advisors will learn about membership opportunities, the benefits of joining, and how Alumni & Associates can provide valuable updates, networking, and support for FCCLA. Join us to get the scoop on what's happening and discover how you can be part of the comeback.	Emma Walls, MO FCCLA	Glass Hall 438
10:10-11:00	Pulling Back the Curtain This session will introduce interactive engagement strategies to future educators and explain why they work in the classroom.	Sandy Humbyrd	Glass Hall 430
10:10-11:00	Hands-On Learning Through iCEV This interactive workshop immerses teachers in a hands-on learning experience which models how iCEV integrates	iCEV	Glass Hall 429

	student-centered instruction throughout its curriculum. By participating in the lesson from a learner’s perspective, educators will gain meaningful insight into instructional best practices, explore ready-to-use resources, and build confidence in delivering engaging, skill-based learning experiences using iCEV.		
10:10-11:00	Small Hands, Big Impact - Bringing Kids Feeding Kids to Middle School Kids Feeding Kids is expanding beyond high school to include grades 7 and 8. This interactive session introduces Missouri FCS–CTE Culinary educators to the Kids Feeding Kids Middle School Kitchen Lab, a one-day, hands-on experience designed specifically for grades 7–8 and led by internationally recognized, professional chef Diane Mora, a Missouri Certified Educator and Education Director of the Kids Feeding Kids program. During this session, educators will explore how the Kitchen Lab model engages middle school teams in safely building essential culinary skills, strengthening teamwork, and preparing meals that are packaged and donated to local families experiencing food insecurity. Using video and program artifacts from the February 2026 Kitchen Lab pilot in Waverly, Iowa, participants will examine how professional-level culinary instruction is successfully adapted for middle school learners through clear structure, skill scaffolding, and purposeful community service.	Diane Mora	Glass Hall 432
10:10-11:00	POWER Up: Professional Engagement and Growth In today’s changing, educational environment, the quest for professional development can be both rewarding and challenging. It is essential to find ways to engage and “plug into” the exciting opportunities available for professional growth and development. Get ready to learn key strategies to inspire, motivate, or re-charge your professional POWER!	Lori Myers	Glass Hall 433
11:10-12:00	Strategies to Make Skills and Knowledge Stick In Career and Technical Education, the goal isn’t just exposure—it’s mastery. Students must be able to retain what they learn, apply technical skills with confidence, and transfer their knowledge to real-world situations. In this energetic and highly interactive 45-minute breakout session, participants will discover engaging strategies that move students beyond “just completing the task” to truly understanding and owning their learning. Designed specifically for CTE educators, this session will showcase	Crissy Lauterbach	Glass Hall 486

	practical, classroom-tested techniques that reinforce key concepts, strengthen skill retention, and help students connect daily lessons to real workplace expectations. Attendees will leave with four powerful, ready-to-use techniques that make learning memorable, meaningful, and transferable—ensuring students leave the classroom with skills that truly stick		
11:10-12:00	Cooking with Lamb Missouri Sheep Producers will be giving you information on how to obtain funding to pay for lamb. In addition, we will prepare a lamb dish and sample several different types of lamb entrees that can be easily taken back to your classroom.	Christy Green	Glass Hall 428
11:10-12:00	FCS Vertical Alignment If you work for a district with multiple FCS positions, this session is for you! Learn about Vertical Alignment and how it benefits students. Take away tools for ensuring your middle and high school curricula support each other, and build professional collaboration skills to have these crucial conversations in your district.	Lyndsey Roseler	Glass Hall 431
11:10-12:00	All Things DESE FCS Grants Are you interested in pursuing grant funding but aren't sure where to begin? Do forms like the FV2 and FV4 leave you wondering which one you actually need? What exactly is an LEA, and when is a program approval form required? And what does CCQI mean—and why does it matter for your program? Join Theresa for a practical, easy-to-understand session that will break down these questions and more. You'll receive: • Clear explanations of common DESE requirements • Samples of correctly completed forms • Tips to avoid rework and resubmission • Guidance on timelines and documentation • Insight into funding opportunities you may not even know exist If you want to feel confident navigating the world of FCSHS grants, compliance, and program support, this session is for you.	Theresa Struempf, DESE FCSHS Director	Glass Hall 432
11:10-12:00	Hands-On Hospitality & Tourism: Strategies for Student Success Discover how real-world learning transforms hospitality and tourism education through hands-on experiences, industry partnerships, internships, client-connected projects, and career exploration opportunities. This session will highlight engaging strategies that help students build professional skills, make industry connections, and prepare for future careers in hospitality and tourism.	Rachel Mitchell	Glass Hall 433
11:10-12:00	I'm Here... Now What?	Kayla Vernatti	Glass Hall

	You've been hired, gotten the job...now what?? You are a seasoned teacher and need to update curriculum...now what?? This session will help you to establish a viable curriculum, meeting DESE standards and allowing you to have fun in the FCS classroom with your students. We will discuss classroom management, kitchen set ups, grading, writing curriculum and more!		429
11:10-12:00	Running a FCS Internship Course The importance of providing students with work-based learning opportunities continues to grow in Missouri and can be supported by career and technical education programs such as FCS. In this session, you will learn about the framework for the approved Family Consumer Sciences Internship Course (096837). In addition to reviewing the handbook and guidelines to administer a program in the FCS high school classroom, you will review strategies for partnerships with business and industry and even suggestions on how to provide opportunities within your own school district. This course is essential for students who plan to enter the workforce upon graduation as well as those pursuing a post-secondary education.	Lori Krug	Glass Hall 430
11:10-12:00	Empowering FCS with RYA This session would provide participants how the Registered Youth Apprenticeship program works and how students can be empowered to join the workforce today.	Linda Stinson, DESE	Glass Hall 432
12:15-1:30 (Dining Center Open Until 1:00 pm)	Networking Luncheon; included with registration fee--all are invited to attend. Lunch will be provided at Garst Dining Center on the MSU campus. Lunch tickets will be distributed on Wednesday morning at the DESE Update or available at the information table on the 4th Floor.	Garst Dining Center	
1:30-2:20	Entrepreneurship Everywhere: Creating a Culture of Innovation in Family and Consumer Sciences Entrepreneurship is about much more than starting a business. It is about helping students think creatively, solve problems, and recognize opportunities. In this interactive session, Family and Consumer Sciences educators and administrators will explore ways to build entrepreneurial thinking into their programs and school culture. Through activities, stories, and examples from across Family and Consumer Sciences pathways, participants will see how entrepreneurship can come to life through classroom experiences, makerspaces, student leadership, and community partnerships. Attendees will leave with practical	Jeremy West	Glass Hall 486

	ideas and inspiration for creating learning experiences that prepare students for college, careers, and life.		
1:30-2:20	MO FCCLA Show Me Skills Spring Events Interested in the Show Me Skill Events that take place at or before the MO FCCLA State Leadership Conference, but not sure where to begin? This session will guide you through project development, scoring rubrics, event requirements, and available resources. Leave equipped with fresh ideas, helpful materials, and effective strategies to support your students in Show Me Skill Events.	Debra Price-Scheppmann	Glass Hall 438
1:30-2:20	Work Smarter, Not Harder: Mastering Canva Apps & Tools I get it, we all know about Canva. But did you know, it can make your life easier in more ways than just making things pretty? Discover how to harness the power of Canva's specialized apps and tools—including Bulk Create, Label Sheets, Type Craft, Magic Media and more—to create professional classroom materials, event resources, and FCCLA promotional content in minutes, not hours. Learn how to leverage these powerful features to streamline your workflow, reduce repetitive tasks, support your FCCLA chapter's visibility and engagement, and focus on what matters most—developing future leaders and connecting with your students.	Sonora Jones	Glass Hall 429
1:30-2:20	Measure Success . . . Maximize Results with FCS Industry-Based Certifications The potential benefits of student certifications are endless. . . incredible possibilities to increase employability and recognition for students and to position FCS programs for greater vitality, accountability, effectiveness, and, ultimately, SUCCESS! In a demanding environment of mandates and budget constraints, FCS programs must substantiate their role in effectively preparing students for success in today's competitive workforce. Seize this opportunity to learn more about the importance and use of AAFCS pre-professional assessments and certifications, the process for getting involved, and the success created for FCS programs and students!	Lori Myers	Glass Hall 433
1:30-2:20	Interactive Notebooks in a Relationships Course Come see how we use interactive notebooks to bring interpersonal relationship concepts to life! We'll walk you through our favorite notebook layouts, share examples, and give you plenty of ready to use templates to take back to your classroom. This session isn't just for relationship courses—if	Hali Hill and Marissa Heyer	Glass Hall 430

	you're looking for a creative way to help students organize and process their learning, this is for you!		
1:30-2:20	Ready to Eat, Ready to Learn: Connecting MREs to the FCS Classroom In this interactive session, participants will explore MREs, or Meals, Ready-to-Eat, through the lens of the FCS classroom. Participants will learn about the purpose, contents, nutrition, and real world use of MREs and other operational rations. The session will also provide practical ideas for engaging students through hands-on activities such as MRE tastings, webquests, food science connections, nutrition analysis, and classroom challenges.	Jocelyn Picard	Glass Hall 428
2:30-3:20	Real Money, Real Experiences: Work-Based Learning Through Finance and Entrepreneurship Work-based learning doesn't have to start with internships, it can begin right in the Family and Consumer Sciences classroom. In this session, educators and administrators will explore how financial literacy and entrepreneurship can be used to create meaningful learning experiences that connect students to the real world. Participants will learn ways to partner with local banks, Chambers of Commerce, small businesses, universities, and organizations like Intuit for Education to bring industry and community connections into their programs. Through examples and practical ideas, attendees will discover how these partnerships can create authentic work-based learning experiences both inside and outside the classroom while helping students build financial capability, entrepreneurial confidence, and career-ready skills.	Jeremy West	Glass Hall 486
2:30-3:20	From High School Sewing to My Seamstress Amanda Take basic sewing skills learned in high school sewing class into practical alterations and tailoring for a profitable side gig as a Sewist.	Amanda Hall	Glass Hall 429
2:30-3:20	Lead Beyond Your Chapter: Guide to Running for Regional and State FCCLA Office Are you ready to take your student's FCCLA leadership journey to the next level? This workshop will walk advisors through the process of running for a regional or state FCCLA office, including important deadlines, application requirements, campaign preparation, and election procedures. Participants will gain valuable tips and tricks, receive application guidance, and feel more confident having a student pursue a leadership role within FCCLA.	Lindsay Ostermann	Glass Hall 438

2:30-3:20	Beyond the Classroom: Keys to a Successful FCS Program Successful FCS programs extend far beyond daily instruction. Join this session to explore best practices in program management, recruitment, CTSO leadership, community partnerships, advocacy, and program promotion. Walk away with actionable ideas to increase visibility, strengthen support, and create meaningful opportunities for student success.	Debra Price-Scheppmann	Glass Hall 430
2:30-3:20	Building Engaging Child Development Pathways From creative hands-on projects to real preschool and internship experiences, this session explores exciting ways to bring child development and early childhood education to life. Discover engaging activities, real-world learning opportunities, and innovative ideas that help students build connections, explore careers, and have fun while learning! It will include access to resources for hands-on projects, ways to include the teach or train STAR event into your early childhood education courses, and more!	Grace Abercrombie	Glass Hall 431
2:30-3:20	Transitioning Back to Paper: Unit Booklets for Foods & Nutrition This session explores practical ways to transition from a 1:1 classroom to more paper-based instruction in Foods & Nutrition. Participants will gain ideas to adapt assignments, grading practices, and assessments to reduce screen time while maintaining student engagement, organization, and hands-on learning.	Amber Hunt	Glass Hall 432
2:30-3:20	Baking and Pastries 101: Curriculum, Supplies, and Classroom Success Thinking about starting a Baking & Pastries program or looking to improve your current curriculum? This session will cover everything you need to successfully build and manage a high school Baking & Pastries course. Topics will include curriculum planning, classroom setup, essential equipment and supplies, lab organization, student projects, assessments, and strategies for creating engaging hands-on experiences.	Emalee Hernandez	Glass Hall 433
3:30-4:00	Basket Drawings and Final Announcements	MoEFCS Board	Glass Hall 101

Wednesday, July 23, 2026

Evaluation to be completed after sessions end at 3:20 pm. It includes the Leadership Survey information and all evening networking events.

[MoEFCS Website](#)

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