Happy Holidays!

I hope your year has been a happy and productive one. Thank you to our friends and alumni for supporting us during 2015. I hope you enjoy this newsletter and the information about what we have been doing in Stephen F. Austin State University’s School of Human Sciences. If you have not done so already, please be sure to join us on Facebook at SFA School of Human Sciences. We post pictures regularly to keep our friends updated on the exciting things happening in the school.

As you will read in the newsletter, faculty members have traveled all over the world with students. Faculty members also are teaching innovative courses such as catering for the film industry; fashion promotion; and social media in human sciences. Also, more tartan products are being produced, which can be purchased at CollegiateTartan.com. We have an awesome new class of 2019 (check out the selfies posted this fall on our Facebook page). It is an exciting time at SFA!

We wish you and yours the best of holidays and a hopeful and joyful new year.

Cheers,

Dr. Lynda Martin
Director of SFA’s School of Human Sciences
and professor
Happy Holidays to you and your family!

The faculty and staff members in the School of Human Sciences would like to wish everyone Happy Holidays!

Visit the SFA Culinary Café at www.sfasu.edu/culinarycafe

Reserve your seat at the Culinary Café today!

Learn about our master’s degree online at http://www.sfaonline.info/#/humansciences-/c5dk

Master of Science Degree emphasis fields:

- Child Development and Family Living
- Family and Consumer Sciences
- General Interior Design
- Health Care Interior Design
New Faculty Members

Dr. Gina Fe Causin joined the faculty in the hospitality program as an assistant professor. We welcome Causin from the University of Nebraska at Lincoln, where she served as an associate professor and director of education of the International Council on Hotel, Restaurant and Institutional Education Central Federation, as well as a student mentor for the American Pavilion Worldwide Student Program at the Cannes International Film Festival. You can contact Causin at causing@sfasu.edu.

Sarah Drake, RD, LD, joined the food, nutrition and dietetics faculty as a clinical instructor. Drake received her Master of Science in human sciences with an emphasis in food, nutrition and dietetics from Stephen F. Austin State University. She is actively involved as a member of the Academy of Nutrition and Dietetics and currently serves as President for the East Texas Academy of Nutrition and Dietetics. You can contact Drake at drakes@sfasu.edu.

Dr. Hyunsook Kang joined the School of Human Sciences as an assistant professor. She is from Texas A&M University at Kingsville, Texas. Kang’s research and teaching interest is family well-being, demographics and aging. Kang enjoys research and loves coffee, bread and fruits. Her area of specialization is family well-being, demographics, health and aging. Her areas of expertise are research methods and quantitative analysis. You can contact Kang at kangh@sfasu.edu.

Please visit us on Facebook and stay connected via our Web page www.sfasu.edu/hms.
SFA Goes Plaid

In 2013, senior fashion merchandising student, Kelcie Brown of Bowie, Texas, won the SFA official tartan competition. There were more than 7,000 votes cast in the competition to choose a plaid to represent SFA. Fourteen plaids were submitted for the competition and a committee of faculty members and Dr. Baker Pattillo, SFA president, voted on the design. Dr. Becky Greer, fashion merchandising professor and associate director, coordinated the project. Brown did a fantastic job of designing a beautiful plaid that represents the university and “Purple Pride.”

DIY Canning

County Extension Agents with Texas A&M AgriLife Extension Service participated in a two-day food preservation training in SFA’s Human Sciences Food Lab. Extension Nutrition Specialist Dr. Jenna Anding led the training, which equipped extension agents with the knowledge and skills needed to present food preservation workshops in their counties. Agents processed blueberry-spiced jam and mango salsa in a water-bath canner, pressure-canned carrots, and dehydrated various fruits and vegetables. Eleven agents from across East Texas attended, including many SFA alumni and one current student.
Human Sciences in New York

The School of Human Sciences’ fashion design students traveled to New York for a study abroad opportunity. Fashion merchandising students and faculty members toured the Calvin Klein Flagship Store, Anthropologie at Rockefeller Center, Fashion Snoops, Medusa’s Heirlooms, Rockefeller Center and visited the Empire State Building. They also toured the Fashion Institute of Technology Museum where they viewed various historic 20th century pieces of clothing. The students even made a guest appearance on Good Morning America!


For more than 10 years, SFA’s School of Art’s filmmaking program has produced an independent full-length feature film during the summer I session. In 2014, the School of Human Sciences began a partnership with SFA’s filmmaking program to cater its movie set. HMS 385: Catering and Special Functions, taught by Chef Todd Barrios, teaches hospitality students the hands-on experience of menu planning, food preparation and catering management content. HMS 385 students are required to prepare food daily for 30 people, all while considering time, last-minute changes, and special dietary restrictions and requests. Menus change daily and are centered on one of the following themes: Monday-Asian; Tuesday-Cajun or Creole; Wednesday-Mediterranean; Thursday-American or country cooking; and Friday-Gourmet sandwiches. Themes are developed at the beginning of the semester. Some dishes created this summer included blackened pork loin with sausage jambalaya, red curry chicken with couscous, tiramisu cupcakes and bacon butterscotch cookies. This partnership with the SFA filmmaking program has been a success in teaching hospitality students what it is like to cater in the film industry, including nuances, demands, struggles, benefits and catering style differences. For more information, please contact Barrios at barriostd@sfasu.edu.

Studying in Europe

Senior hospitality student, Megan Gabrielse, spent her spring 2015 semester studying abroad with history and Spanish majors in Europe. She traveled to more than 11 countries, tasted an array of food, and was immersed in native culture and language. While in Spain, Gabrielse took language classes to improve her Spanish-speaking skills. “I am thankful for every experience I had, friend I made, food I tasted, country I visited, everything I learned and each family I lived with,” Gabrielse said. “Studying abroad was the best decision I’ve ever made, and I wouldn’t change one part of my experience.”

For more information about SFA’s study abroad opportunities, contact Inez Maxit, study abroad coordinator, at (936) 468-2961.
SFA is Cooking Up Careers

More than 250 students and teachers from East Texas were welcomed to the SFA campus for a wonderful and interactive cooking and teaching experience in April. Students in attendance learned about career options in the hospitality industry, heard perspectives from current hospitality students and discussed professional tips for a smooth job interview. Students also had the pleasure of cooking up fine dishes in our very own cooking laboratory. The event was supported in part by the East Texas Restaurant Association and the East Texas Chef’s Association. Scholarships were awarded based on organization, taste, cooking skills and culinary techniques. For more information on this event, please contact Dr. Chay Runnels at runnelsc@sfasu.edu.

Fashion Gallery Grand Opening

In April, the SFA fashion merchandising program hosted “Fashion Icons: A Legacy of Style Fashion Gallery Opening and Costume Exhibition.” This event was the official grand opening of the outstanding fashion gallery that was remodeled in 2014. In the Education Annex Building, Room 125 was remodeled to create a modern fashion gallery with fine details. The gallery contains more than 500 pieces of historic costumes from noted fashion designers like Geoffrey Beene, Christian Dior and Elsa Schiaparelli. Future plans for the fashion gallery are to function as a trendy exhibit, fundraising event location and to provide student instruction.
The School of Human Sciences sends our very best wishes to our beloved faculty members who celebrate their retirement from the hospitality and child and family programs. They have both left an incredible mark and we will miss the joy and professional expertise they brought to our program. Thank you Dr. Carl J. Pfaffenberg and Dr. Marie Saracino for all you have done throughout the years.

Each year a faculty member who has provided service and teamwork above and beyond regular faculty expectations to SFA’s School of Human Sciences is honored with the Willie Lee Glass Faculty Spirit Award at the annual Honors Convocation. Glass was an African American educator and home economist. Her focus was on serving others, and she paved the way for many women and African Americans in the field of home economics/family and consumer sciences education. Glass was a model for students, educators and administrators in the field of family and consumer sciences.

Congratulations to Mrs. Jamie Cupit Willie Lee Glass Faculty Spirit Award Recipient 2015-16

Phi Upsilon Omicron Award Recognition

Phi Upsilon Omicron is the School of Human Sciences’ National Honor Society. Members must have a minimum 3.25 GPA and exhibit potential for professional and community leadership. SFA’s chapter, Beta Upsilon, was proudly named the 2015 national recipient of the Professional Project Region III Award: “CREATING LEGACY, FOSTERING TRADITIONS: Honoring a Legacy of Service: The Nacogdoches Treatment Center.” For more information, contact Dr. Mitzi Perritt at mperritt@sfasu.edu.
FND Students Participate in Mock-Counseling

In October, as part of the HMS 435:Nutrition Counseling course, junior and senior students in the food, nutrition and dietetics program visited the Richard and Lucille Dewitt School of Nursing to complete a mock-counseling activity in the simulation lab. Students were given scenarios and practiced nutrition counseling skills by interacting with patients in a simulated hospital environment. The assignment assessed the students’ performance in applying nutrition counseling and motivational interviewing skills in a real-life environment. Overall, the experience was positive. This assignment marks the first time the food, nutrition and dietetics program has partnered with the Richard and Lucille DeWitt School of Nursing to utilize their state-of-the-art simulation equipment. Future plans are in the works to continue this partnership and offer this excellent experience to our students.

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Prison Entrepreneur Program

SFA is looking to partner with the Prison Entrepreneur Program with the help of former SFA hospitality professor, Dr. Carl Pfaffenberg, and his wife, Sherry. This program works to provide position lessons for the student and teacher, as well as provide inmates with the ability to create their own jobs. The program does this by offering a three-month character development course, a six-month business plan competition and a re-entry program. For more information on volunteering, visit [https://www.pep.org/](https://www.pep.org/).


SFA’s new marketing strategy highlights the diverse majors offered at the university.
HMS Students in Sweden

Dr. Mary Olle and Dr. Chay Runnels took five students to Sweden for an exploration of tourism, sustainability practices and culture. The students began their two-week study abroad trip by touring the Stockholm Business School with SFA alumna Zebine Boljer. Students then took the train to Darlana in central Sweden, where they stayed at SFA partner school Älvdal Utdänningscentrum. While at AU, students were immersed in Swedish culture and also became friends with another study abroad group from Tanzania, Africa. Together with the Tanzanians, SFA students visited a reindeer herding operation and cross-country skied. Other trip highlights included visits to the event venue, Dalhalla, and the Swedish National Park, Fululfjälet.

Sixth Annual Thanksgiving Homebound Project

The Jacks Council on Family Relations student organization held its sixth annual Thanksgiving Homebound project. In the past, JCFR has provided more than 100 families with a Thanksgiving meal in Nacogdoches County and the surrounding communities. JCFR partnered with local nonprofit organizations, the Solid Foundation and the GETCAP Headstart Program to identify families in need of support during the Thanksgiving holiday. The JCFR organization and the School of Human Sciences would like to thank everyone for their support.
Cooking Matters

The community nutrition class partnered with the East Texas Food Bank in the fall 2015 semester to host share our strengths cooking matters for adults course at SFA for Nacogdoches community members. This course is a six-week cooking and nutrition program that empowers and encourages low-income families to get the most nutrition out of their limited budgets. Thirteen participants successfully completed and graduated from the program.

Hospitality Students and Service Learning

More than 130 students enrolled in hospitality administration courses this semester took part in a service-learning pilot project. Faculty members for each course included a six-hour service-learning component in their fall syllabi. Students volunteered at 23 events and generated a total of 786 volunteer hours. These events assisted the SFA Art Gallery, several food pantries, Love Inc, Appleby Community Farm, the Salvation Army, the SOLID Foundation, Millard’s Crossing, SFA Foundation, Court Appointed Special Advocates of Lufkin, The Bettie Kennedy Memorial Food Drive in Lufkin, Caddo Mounds State Historical Site, the Durst-Taylor House, SFA Outdoor Recreation, the Dean of Fine Arts and the SFA Alumni Association.

Hospitality faculty members are beginning a service-learning research study that will examine students’ attitudes about service learning and their engagement in the process.

Pictured below is Nancy Layden, SFA hospitality administration major, ringing the bell for the Salvation Army. Dr. Carl Pfaffenberg, retired hospitality administration professor, began the partnership between the hospitality program and the Salvation Army in 2008.