NEW PARTNERSHIP ALLOWS SFA TO OFFER INTERIOR DESIGN DEGREE IN HOUSTON

Houston-area students pursuing a bachelor’s degree in interior design have a more convenient option as a result of a new partnership between Houston Community College and Stephen F. Austin State University. The institutions have launched a program that will allow students to earn their SFA degree on the Houston Community College Central Campus.

Students who have graduated from HCC in interior design and have completed the core course requirements may enroll in the last 42 hours of SFA interior design courses either online or face-to-face on the HCC campus to earn their bachelor’s degree. Dr. Steve Bullard, SFA provost and vice president of academic affairs, said the partnership aligns with the university’s SFA Envisioned Strategic Plan.

During a ceremony on the HCC campus commemorating the agreement, Dr. Muddassir Siddiqi, president of HCC Central Campus, said the partnership is a collaboration between two great academic facilities with strong academic offerings in interior design.

The senior capstone course for interior design majors will be a virtual course joining students on HCC’s campus with students on the SFA campus to work together on a team project.

Students who graduate with a bachelor’s degree in interior design at an accredited university, such as SFA, are allowed to take the first portion of the National Council for Interior Design Qualification exam, which is the industry’s professional certification. After six months of experience, students are qualified to take the final portion of the exam.
Happy holidays from SFA's School of Human Sciences!

This year has been busy for us here in the beautiful pineywoods. As you will notice in this newsletter, the School of Human Sciences continues to expand its reach in Texas and abroad.

In August, SFA signed a partnership with Houston Community College that allows students in Houston to receive their bachelor's degree in interior design from SFA without leaving the Houston area. On an international scale, SFA also entered an exchange agreement with the Business and Hotel Management School in Switzerland that provides Lumberjacks in the hospitality administration program the opportunity to study abroad in a country known for its prestigious service industry. We are excited about the opportunities these endeavors offer students.

Our programs also have been recognized for quality and affordability on a national and regional scale. Our hospitality administration program ranked third in Texas, and our family and consumer sciences program ranked among 400 programs nationwide. Also, the human development and family studies program ranked No. 18 in the nation for its value.

At the graduate level, our online master’s degree program continues to grow. To learn more about this program, visit sfaonline.info/humansciences.

We also are pleased to share that we completed two reaccreditations this year: the American Association of Family and Consumer Sciences and the Council for Interior Design Accreditation. We are very proud of these accomplishments and recognitions.

As this newsletter is distributed, many of our students, alumni and friends are still recovering from the effects of Hurricane Harvey. SFA's interior design program has been working with HCC to help students there get back on track. Lumberjacks helped not only Lumberjacks but also other Texans during this time of great need. We are thankful for students who genuinely care and wish to assist those affected by the storm.

We pray for recovery, peace and a blessed new year to our SFA family near and far.

Best wishes,

Dr. Lynda Martin
Director of SFA’s School of Human Sciences

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SFA's hospitality administration program ranks the third best in Texas. With its state-of-the-art indoor and outdoor kitchens and student-run Culinary Café, the program engages students in hands-on learning opportunities to help prepare them for their careers.

HOSPITALITY ADMINISTRATION PROGRAM RANKS THIRD IN TEXAS

Universities.com, a website specializing in helping students discover the best university for them, ranked SFA’s hospitality administration program the third best in Texas.

Students enrolled in SFA's program can choose from a variety of focus areas, including lodging, restaurant, meeting planning, travel and tourism, and culinary.

Program coordinator Dr. Chay Runnels said SFA has the only four-year hospitality program offering a culinary focus. With its state-of-the-art indoor and outdoor kitchens and student-run Culinary Café, SFA’s hospitality administration program engages students in hands-on learning opportunities to help prepare them for their careers.

The program is focused on academic attention with industry-trained faculty members. In addition to the set curriculum, students can earn certifications to make them more marketable, including certifications from Texas Friendly, ServeSafe, National Restaurant Association and more.
SFA RANKED AMONG TOP 20 MOST AFFORDABLE IN NATION FOR ONLINE CHILD DEVELOPMENT DEGREE

SFA’s Bachelor of Science in human sciences with an emphasis in human development and family studies ranks as the 18th most affordable online child development degree program in the nation by affordablecolleges.com.

This degree allows students who have completed courses at another higher education institution to complete the last two years of the degree at SFA. The program provides an in-depth understanding of growth, change and development of children, adults and families, and integrates a life span, multi-contextual and family systems approach. The HDFS major culminates with a 200-hour, hands-on practicum in the senior year.

SFA IN THE TOP 50 FOR FAMILY AND CONSUMER SCIENCES

SFA ranked No. 47 among the top 50 universities in the nation for its family and consumer sciences program, according to Great Value Colleges, a website dedicated to helping students discover the best degree and college for them.

SFA is proud to be among the most attractive programs for consumer sciences students. The programs were ranked based on master’s and doctoral degree offerings and research, internship and scholarship opportunities. Data also was collected from payscale.com and university websites.

STUDENT NEWS

STUDENTS PARTNER WITH LOCAL BOYS AND GIRLS CLUBS TO CONSTRUCT BULLETIN BOARDS

Armed with colorful construction paper, scissors, glue and a creative vision, SFA students transformed bulletin boards into motivational messages at both Boys and Girls Clubs in Nacogdoches and Lufkin.

In the spring semester, SFA students created bulletin boards at the Boys and Girls Club of Nacogdoches, and this fall, the class expanded the project to include the Boys and Girls Club of Lufkin.

Dr. Rachel Jumper, assistant professor in SFA’s School of Human Sciences, partnered with community organizations to build this interactive service project for students in her family, school and community relations course. This project and course showed the intersections of nonprofits, public and private schools, and individual families.

Dozens of SFA students were involved with the project each semester as they constructed bulletin boards with various themes and messages and learned how to work within a budget.

The project also allowed students to be a part of the community and practice a skill they will use in their future classrooms, Jumper said.
SENIORS SHOWCASE DESIGNS IN ‘ESSENCE OF DESIGN’ EXHIBIT

Each year, interior design seniors showcase their design talents during the “Essence of Design” exhibit. This spring, 17 students designed and fabricated an 8-by-8 foot area equipped with a TV monitor to display their portfolios and show examples of their works.

INTERIOR DESIGN STUDENTS AT SFA HELP PLAN STATION FOR DOUGLASS VOLUNTEER FIRE DEPARTMENT

Approximately 60 SFA interior design students participated in a charrette, an intense design period, to help plan and design a new fire station for the Douglass Volunteer Fire Department.

During this three-day period, eight teams of interior design students of various classifications engaged in every phase of the design process, which started with a visit to the proposed building site. Students visited the site off Texas Highway 21 in Douglass to obtain measurements and sketch the location. Douglass fire department personnel were on hand to answer questions.

Students also toured the Appleby Volunteer Fire Department to gain a better understanding of how a fire station operates and to visualize the layout of a station.

On the second day of the charrette, James Scott with Mueller Inc., a company that specializes in steel buildings and metal roofing, gave a presentation on steel buildings, and Lonnie Tatum, former fire chief with Highland Village and current consultant with Kirkpatrick Architectural Studio in Denton, presented on fire departments. Students also interviewed members of the Douglass Volunteer Fire Department about their vision for the new facility.

SFA interior design students take various measurements at the proposed site of a new fire station in Douglass during a charrette, an intense design period. For three days, interior design students helped plan a new fire station for the Douglass Volunteer Fire Department.
STUDENTS HOST PASSPORT TO ‘DIVERCITY’ WITH GETCAP HEAD START

Students enrolled in human development and family studies courses in the School of Human Sciences hosted “Passport to DiverCity,” a collaborative multicultural event between the university and Greater East Texas Community Action Program Head Start.

Event participants celebrated cultural and racial diversity through myriad activities, including face painting, games, reading and more.

Dr. Flora Farago, assistant professor of human development and family studies at SFA, teamed with Head Start members to be the driving force behind this endeavor.

“We had two primary goals. One, we wanted to celebrate the identities and cultures represented at Head Start. Two, we wanted to expose participants to other cultures represented in the greater Nacogdoches community,” Farago said.

INTERIOR DESIGN STUDENTS CREATE CARDBOARD FURNITURE TO LEARN ABOUT SUSTAINABILITY, CONSTRUCTION

SFA interior design students put their skills to the test in a unique way — constructing furniture from cardboard.

Dr. Mitzi Perritt, professor, tasked students in her interior materials and cabinetry course with building 3-D structures from cardboard and recycled materials. Students worked individually and in groups to create a variety of sustainable furniture designs, including dressers, end tables, bookshelves and more.

Students learned how to apply joinery and cabinetry construction knowledge to a 3-D form, investigated corrugated cardboard as a furniture construction material and practiced cradle-to-cradle sustainability by reusing discarded materials to design upgraded products.

JACKS COUNCIL ON FAMILY RELATIONS DONATES ITEMS TO RAINBOW ROOM FOR CHILD PROTECTIVE SERVICES

The table was decorated in a baby shower theme with a blue tablecloth and a pastel “Baby” sign draped over the edge. But the bottles, diapers, lotions and other items on display were being gifted to multiple families across the state.

In April, members of SFA’s Jacks Council on Family Relations collected items to donate to the Rainbow Room, which is a 24/7 resource center located within Child Protective Services’ offices. Items in the Rainbow Room are available for CPS caseworkers to use for children whose lives are in crisis.

Interior design students built 3-D structures from cardboard and recycled materials for a class project.
SFA students in the hospitality administration program can now study abroad at the Business and Hotel Management School in Switzerland during their junior year thanks to a new exchange agreement between the two institutions.

Dr. Lynda Martin, director of SFA’s School of Human Sciences, explained this exchange agreement presents an opportunity for SFA hospitality administration students to experience Switzerland’s prestigious service industry.

“Switzerland is considered the gold standard with regard to fine service in the hospitality industry,” Martin said. “Students will learn first-class service in the classroom with students from around the world and will have hands-on experience at some of the finest levels offered by our industry.”

B.H.M.S. offers highly ranked hospitality management and culinary arts programming. SFA students studying at B.H.M.S will have the opportunity to take a variety of classes from culinary labs and specific areas of hotel operations and management to leadership classes geared toward the service industry.

Students will study two consecutive semesters or one year abroad, and their courses will count toward their SFA degree. The first semester, students will earn the equivalent of 12 SFA credit hours, and the following semester they will participate in an internship, where they will have the opportunity to work with one of B.H.M.S’s industry partners.

For more information, contact Martin at (936) 468-2255 or martinlj@sfasu.edu.
SFA STUDENTS TRAVEL TO FRANCE FOR CANNES INTERNATIONAL FILM FESTIVAL

SFA students from the hospitality administration and filmmaking programs traveled to France in May to participate in the 70th Cannes International Film Festival, which celebrates cinematographic art through various red-carpet events, workshops, seminars, film screenings and more.

Hospitality administration students alongside actress Brittany Snow participate in a ribbon-cutting ceremony at the American Pavilion during the Cannes International Film Festival.

HOSPITALITY ADMINISTRATION STUDENTS ATTEND NATIONAL RESTAURANT ASSOCIATION SHOW WITH DR. CHAY RUNNELS

During a four-day trip to the National Restaurant Association Show in Chicago, SFA students learned from industry professionals through educational sessions, sampled unique culinary dishes, and viewed emerging field techniques and technologies.

Dr. Chay Runnels, SFA’s hospitality administration program coordinator, led the trip. Students enjoyed touring chef Mario Batali’s Eataly, attended celebrity-chef demonstrations at the show, and visited Chicago-area museums and attractions.

A 2018 Maymester trip is planned. If you are interested in supporting this and other initiatives within the hospitality administration program, contact Runnels at runnelsc@sfasu.edu.
SFA ALUMNI AND STUDENTS SERVE HUNDREDS OF PATIENTS IN GUATEMALA

Four SFA alumni working in health-care-related fields joined with two SFA dietetic intern graduate students this summer to provide care to more than 400 patients in Guatemala.

SFA dietetic interns Brandi Gouldthorpe of Tyler and Leslie Rowe of Gladewater worked alongside SFA alumni Leslie Goudarzi and Hannah Dunahoe, SFA alumnae and registered dietitians; and Brandi Gouldthorpe, SFA dietetic intern graduate student. Back row, from left: Dr. Ben Mack, general surgeon in Longview, and Dr. Tedd Mitchell, president of Texas Tech University Health Sciences Center and internist. Back row, from left: Dr. Ben Mack, general surgeon in Longview, and Dr. Tedd Mitchell, president of Texas Tech University Health Sciences Center and internist.

The group spent a week interviewing patients, recording medical histories, collecting vital information, screening patients for hypertension and analyzing anthropometric measurements, which were used to educate patients on risk factors and disease processes.

The trip, organized by Refuge International, a nonprofit organization that helps people by providing health care, nutrition information, clean water and education programs, stationed the SFA team at a remote clinic in San Raymundo where team members performed more than 60 surgeries.

HOSPITALITY ADMINISTRATION STUDENTS TRAVEL TO LAS VEGAS FOR GLOBAL TRADE SHOW

SFA students in the hospitality administration program traveled to Las Vegas to participate in IMEX America, a worldwide exhibition for incentive travel, meetings and events.

One of the nation’s largest trade shows, IMEX America showcases various companies, including domestic suppliers, tourist offices, hotels, airlines, cruise lines, spa resorts and technology providers. Additionally, more than 180 educational and networking events take place during the show. This year more than 3,000 exhibitors representing 150 countries participated.

Dr. Gina Fe Causin, assistant professor in SFA’s hospitality administration program, attended IMEX America with five SFA students: Kaitlyn Borland, Kristan Cates, Joseph Dorgali, Jade Godoy and Mackenzie Tarter.

During the trade show, students participated in the prestigious Future Leaders Forum, which brings industry leaders together to network, provide international and regional insights, and discuss key field-related topics. Causin also presented research and participated in a faculty-engagement session.

While in Las Vegas, students toured the Venetian and Palazzo resorts where they learned about the resorts’ sustainability features and artwork. Students also enjoyed an exclusive “back-of-the-house” tour at the Palazzo.

Five SFA students in the hospitality administration program traveled with Dr. Gina Fe Causin, assistant professor, to Las Vegas to participate IMEX America, a worldwide exhibition for incentive travel, meetings and events. Pictured from left are Jade Godoy, Kristan Cates, Kaitlyn Borland, Joseph Dorgali, Causin and Mackenzie Tarter.
MEET NEW FACULTY MEMBER DONNA FICKES

Hi! My name is Donna Fickes, and I am excited to be part of SFA’s School of Human Sciences’ hospitality administration program.

I was born and raised in northeast Ohio, just outside Cleveland. After high school, I moved to Richmond, Virginia, where I attended Virginia Commonwealth University. During that time, I also met and married my husband, Dave. Together we opened, owned and operated a coffee shop near the VCU campus.

After graduating from VCU with a bachelor’s degree in psychology, Dave and I sold our shop and moved to Lubbock. We both went back to school at Texas Tech University. I pursued my master’s degree in restaurant, hotel and institutional management, and Dave began working toward his doctoral degree. I also worked as a teaching assistant, manager of Skyview Restaurant, and general manager of Fox and Hound English Pub & Grille. Upon graduating with my master’s degree, I continued working with Fox and Hound.

During the next decade, I also managed Barnes and Noble Booksellers, and created and operated an educational enhancement program in a rural school for a national nonprofit agency. When funding was reduced, I decided to head back to school to pursue my doctoral degree. My research interests focus on hospitality education and online education. I also am interested in the psychology of restaurants. I graduated in 2016 and remained at TTU for a year serving as an assistant visiting professor. In May 2017, I moved to Nacogdoches to begin teaching in SFA’s hospitality administration program.

My husband, Dave, also is a foodie. Starting fall 2015 until we moved in May, Dave taught classes at Skyview Restaurant. We have an amazing son, Zach, who aspires to be a chef (or maybe a teacher or swim coach). We also have the most loyal basset hound, Scully; an inherited Jack Russell Terrier, Callie; and a foundling cat, Yoda. When we moved to Nacogdoches, we were adopted by four stray cats: Mrs. Jones, Casey Jones, Beaux and Hook.

I am thrilled to be part of the awesome, all-star “cast” at SFA.

MY FAVORITE THINGS

FOOD:
Mexican / Enchiladas

DRINK:
Coffee

SPORT:
Baseball and anything my son plays, which is currently swimming. (He has a mean breaststroke and a fast freestyle!)

HOBBY:
Reading and watching Netflix

TEACHING EXCELLENCE AWARD RECIPIENTS ANNOUNCED

SFA’s James I. Perkins College of Education honored several faculty and staff members with the college’s Teaching Excellence Awards. Recipients from the School of Human Sciences were Dr. Mary Olle, assistant professor, and Sarah Drake, clinical instructor, for the tenure and non-tenure tracks.

SFA ASSISTANT PROFESSOR PARTICIPATES IN TEXAS BLUEBERRY FESTIVAL

Dr. Mary Olle, SFA assistant professor (right), teamed up with Claudann Jones, AgriLife Extension agent, for the Texas Blueberry Festival this summer in Nacogdoches. Olle and Jones presented two cooking demonstrations where they discussed the importance of eating healthy, provided cooking tips and distributed recipe samples to audience members.
SFA COLLABORATES WITH OGLALA LAKOTA COLLEGE IN SOUTH DAKOTA TO CREATE DEGREE CONCENTRATIONS

For several years, SFA faculty members in the James I. Perkins College of Education, Arthur Temple College of Forestry and Agriculture, and the Rusche College of Business have collaborated with Oglala Lakota College, a tribal college of Pine Ridge Reservation in Kyle, South Dakota, to develop resource interpretation and hospitality and tourism concentrations within the Lakota Studies degree.

The National Parks Service, SFA and OLC worked to create this new curriculum to provide indigenous students with the necessary resources to tell their own stories and market their heritage to park visitors seeking an authentic experience.

Dr. Judy Abbott, dean of SFA’s College of Education, is the principal investigator for the project and is working with SFA’s School of Human Sciences’ Dr. Chay Runnels, associate professor, and Dr. Gina Fe Causin, assistant professor, as well as Dr. Shelby Laird, assistant professor, and Dr. Pat Stephens Williams, associate professor, in SFA’s College of Forestry and Agriculture, and Dr. Carol Wright, assistant professor, in the Rusche College of Business.

FACULTY MEMBER WORKS WITH STUDENT TO CREATE POSTER SUBMISSION

SFA’s School of Human Sciences was among six university programs selected by the American Association of Family and Consumer Sciences Council for Accreditation to submit a research poster during the National conference last June in Dallas.

Dr. Nancy Shepherd, assistant professor, and Elizabeth D’Agostino, SFA student, submitted “Body of Knowledge: Project Advocates Impact on Classroom Hunger,” which outlines how students apply the body of knowledge in a capstone assignment in a foundations course in human sciences.

In the making an impact assignment, students were charged with researching a social issue in their discipline, applying strengths they learned in self-assessment instruments and advocating to improve the issue. One example from this assignment is an educator supporting the backpack buddy program to impact childhood hunger in the classroom, which connects the body of knowledge concepts of basic needs, wellness, family strengths, community vitality, sustainability and capacity building. The work will be published in a monograph.
STUDENTS PARTICIPATE IN HMS RESEARCH WEEK

Since spring 2016, HMS undergraduate and graduate students have participated in the HMS Research Week, which showcases research conducted by students and faculty members within the school. HMS Research Week was created to encourage research among HMS students and faculty members. Students work alongside faculty members who serve as mentors when conducting and presenting research. This spring students presented on a variety of topics including sustainable development, hunger in schools, healthy training for hospitality and tourism employees, and design for dementia.

POSTER PRESENTATIONS

Student Resident Research
Author: Brittany Rathburn
Mentor: Sally Ann Swearingen

Perceptions of Current Tipping Customs and Feasibility of a No-Tip Policy in a Micropolitan Area of Texas
Author: Suzanne Choate
Mentors: Dr. Mary Olle; Todd Barios, CEC; Dr. Gina Fe Causin

Increasing Retention Rates for South Hall Residency
Authors: Cody Johnson and Catherine Rivette
Mentor: Sally Ann Swearingen

Perception of Moderation in Dietary Behavior
Authors: Rebecca Prince, Lexi Perimon and Alexis Malquist
Mentor: Sarah Drake, M.S., R.D., L.D.

Design for Dementia
Authors: Remy Follmar, Veronica Williams and Jennifer Gregory
Mentor: Dr. Mitzi Perritt

Food Traditions of the Three Abrahamic Religions
Author: Sara A. Ross
Mentor: Justin Pelham, M.S., R.D., L.D.

Product Runway Cover to Cover: The Interview with the Vampire
Authors: Catherine Rivette, Laura Aguilar, Jennifer Gregory, Cody Johnson and Remy Follmar
Mentor: Sally Ann Swearingen

Healthy Training Program for Hospitality and Tourism Employees
Author: Lenzie Russell
Mentor: Dr. Gina Fe Causin

Body of Knowledge: Project Advocates Impact on Classroom Hunger
Author: Elizabeth D’Agostino
Mentor: Dr. Nancy Shepherd

Life of a Child with Hypotonia
Author: Shannon Valeta
Mentor: Dr. Hyunsook Kang

Comparison of Sustainable Development in Three Countries
Author: Brittany Williams
Mentor: Dr. Mitzi Perritt

FACULTY RESEARCH

The Effect of Cooking Classes on Older Adults
Authors: Dr. Gina Fe Causin and Dr. Hyunsook Kang

Giving Voice to Our Lakota People
Authors: Dr. Gina Fe Causin, Dr. Shelby Gull Laird, Dr. Chay Runnels, Dr. Judy Abbott and Sara Ross

Ethnicity and Leisure in Later Life
Authors: Dr. Hyunsook Kang and Dr. Gina Fe Causin

How Financial Resources Affect Older Adults’ Social Life
Authors: Dr. Hyunsook Kang, Dr. Lisa Mize and Dr. Jennifer Newquist

Impacts of Student Financial Education Outcomes
Authors: Dr. Jennifer Newquist and Dr. Nancy Shepherd

CONNECT WITH US!

Join us on Facebook at SFA School of Human Sciences to stay up-to-date on current happenings within the School of Human Sciences.

We love sharing our alumni accomplishments and news with current students, and we encourage you to send us information about your professional work either on Facebook or online at https://forms.sfasu.edu/hms/alumni.asp.

We hope to hear from you soon!