

## Groupwork

Please get in groups of 3-4

Discuss ways you use technology in the classroom  
 Discuss ways you are going to utilize technology in your classroom

Be ready to share!



What do students think about technology?



Other Forms of Technology

Youtube videos



Prezi presentations



Ideas on pinterest

FACS Technology



# Technology in the FACS Classroom

## We asked you -

What kind of technology are you currently using in your FACS foods and nutrition classes and how are you using them?

AND

What would you be most interested in receiving training on at the conference regarding technology application?

## Why use Technology?



21st century

- Mobile computing
- Communication and sharing over networks
- Social networking
- Advance or be left behind
- Teens are tech savvy

Growth of virtual learning environments

## We Listened -

3 apps on 2 different platforms that can be used in the classroom

• iPad/iOS, Apple, Web-based  
 Android, iOS, web site  
 Both app and the web site specific sites for FACS teachers  
 Pinterest, Prezi presentations to use how we use it in class

YouTube videos to grab attention  
 Pinterest  
 Prezi Presentations  
 List of other apps to be used in class

## Afit

- Enter food items/activity
- If you have an iPhone or iPad, please download and enter your diet
- Classroom function (Pro version)

Questions??

## Benefits of adding Technology

- Can use apps in "real life"
- Engage students in learning process
- Stimulates critical thinking
- Helps visually oriented students learn complex topics
- Allows students to learn necessary technical skills to succeed in their future
- FACS classrooms are already a hands on environment, so why not take advantage of this new fun technology?
- It's fun!



## App: How Safe Is My Food?

Standard 2, Objective 4:  
 Methods that prevent food-borne illnesses and contamination

Android - Free



## Fooducate App



## Afit App

Go to app store to download

Apple Platform - (both iPhone/iPad) Free  
 Standard 3, Objective 3 Demonstrating knowledge of healthy eating patterns



- Diet tracker (linked to nutrition)
- "Scan" will categorize on foods and beverages are consumed
- Points are awarded in the upper right corner
- "Share" function to see what students are recording - (Pro version - \$29.95)

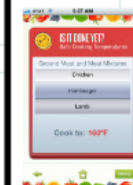
## What needs to be tossed?



Product	Time in fridge
Milk	9 days
Bacon	6 days
Ched. Cheese (open)	2 months
Cottage Cheese	10 days
Butter	3 weeks
Yogurt	2 weeks
Sour Cream	1 month
Marinara Sauce	6 days
Ketchup	5 months
Eggs	3 weeks
Deli meat (open)	6 days

## Is it Done Yet?

To what temperature do you cook each item?



- Eggs
- Ground Beef
- Casserole
- Chicken Leg
- Stuffing in a bird

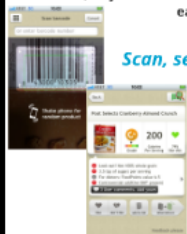
## Fooducate App

All platforms - Free

Standard 3, Objective 3 Demonstrating knowledge of healthy eating patterns

## Scan, select or see a product

- Grade for each product from A, A- to F
- Explanation of grade assigned
- Complete nutritional content
- Alternative products



## How to use Afrit

Skip login for personal use  
 OR  
 Connect to a class

Record

Foods / Beverages / physical activity

Sounds and reminders - easy to forget breakfast

Myplate link - links to USDA website

Afit teacher - resources for teaching (Pro version)



in your classroom

Be ready to share!



# Technology in the FACS Classroom

## You responded

- "Smart phones and I pads would be wonderful."
- "Free sites that students can access and use to do activities they will learn from."
- "I would like to know the best free app or website to track your food intake on that includes nutrients...not like my fitness pal where you only really track calories and fat."
- "I use myplate.gov to do the diet analysis. I would love to find other websites or apps that the students could use to help learn the information whether it is a quick review type game, or a great place to go for accurate research information."

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Growth of virtual learning environments

## We Listened

3 apps on 3 different platforms the classroom

Android, Apple, web-based  
Activity for each one  
Each app pertains to a specific objective from Standards and Objectives for both Food and Nutrition

- YouTube videos to grab attention
- Pinterest
- Prezi Presentations
- List of other apps to be used in class

## Benefits of adding Technology

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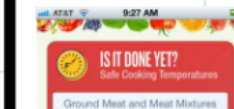
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Android - Free



## Is it Done Yet?

To what temperature do you cook each item?



- Eggs
- Ground Beef

**Afit App**  
Go to app store to download

Apple Platform - (both iPhone/iPad) Free

Standard 3, Objective 2 Demonstrate knowledge of myplate and track diet

# What do students think about technology?



# *Why use Technology?*



21st century -

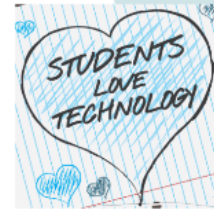
- **Mobile computing**
- **Communication and sharing over networks**
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*Growth of virtual learning environments*



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# ***We asked you -***

**What kind of technology are you currently using in your FACS foods and nutrition classes and how are you using them?**

**AND**

**What would you be most interested in receiving training on at the conference regarding technology application?**

## *You responded*



**"Smart phones and Ipads would be wonderful."**

**"Free sites that students can access and use to do activities they will learn from."**

**"I would like to know the best free app or website to track your food intake on that includes nutrients...not like my fitness pal where you only really track calories and fat."**

**"I use myplate.gov to do the diet analysis. I would love to find other websites or apps that the students could use to help learn the information whether it is a quick review type game, or a great place to go for accurate research information."**

# *We Listened -*

**3 apps on 3 different platforms that can be used in the classroom**

Android, Apple, web-based

Activity for each one

Each app pertains to a specific objective for FACS teachers

Standards and Objectives for both Food and Nutrition I and II.



**YouTube videos to grab attention**

**Pinterest**

**Prezi Presentations**

**List of other apps to be used in class**

YouTube

Pinterest

# App: How Safe Is My Food?

Go to play store on your phone to download

## Standard 2, Objective 4:

Methods that prevent food-borne illnesses and contamination

**Android - Free**



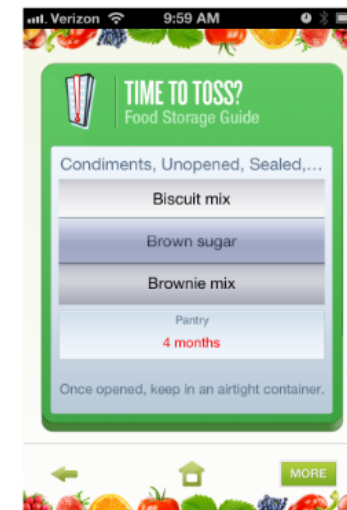
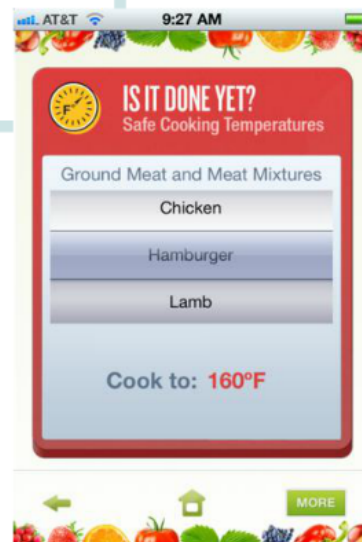
Home Food Safety<sup>™</sup>

[www.homefoodsafety.org](http://www.homefoodsafety.org)

A Collaboration Between

eat right<sup>®</sup>  
Academy of Nutrition  
and Dietetics

ConAgra Foods<sup>®</sup>





# What needs to be tossed?



<i>Product</i>	<i>Time in fridge</i>
<b>Milk</b>	<b>9 days</b>
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<b>Marinara Sauce</b>	<b>6 days</b>
<b>Ketchup</b>	<b>5 months</b>
<b>Eggs</b>	<b>3 weeks</b>
<b>Deli meat (open)</b>	<b>6 days</b>

in your classroom

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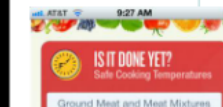
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## Is it Done Yet?

To what temperature do you cook each item?



- Eggs
- Ground Beef

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Apple Platform - (both iPhone/iPad) Free

Standard 3, Objective 2 Demonstrate knowledge of myplate and track diet

# Is it Done Yet?

To what temperature do you cook each item?



Eggs



Ground Beef



Casserole



Chicken Leg



Stuffing in a bird

# Afit App

Go to app store  
to download

Apple Platform - (both iphone/ipad) Free

*Standard 3, Objective 2 Demonstrate knowledge of myplate and track diet*



- Diet tracker linked to myplate
- "Fills in" each category as foods and beverages are consumed
- Points are awarded in the upper right corner
- "classroom" function to see what students are recording - (Pro version - \$2.99)



# How to use Afit

Skip login for personal use

OR

Connect to a class

## Record

Foods / Beverages / physical activity

Sounds and reminders - easy to forget  
breakfast

Myplate link - links to USDA website

Afit teacher - resources for teaching (Pro version)





# *Afit*

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# Fooducate App

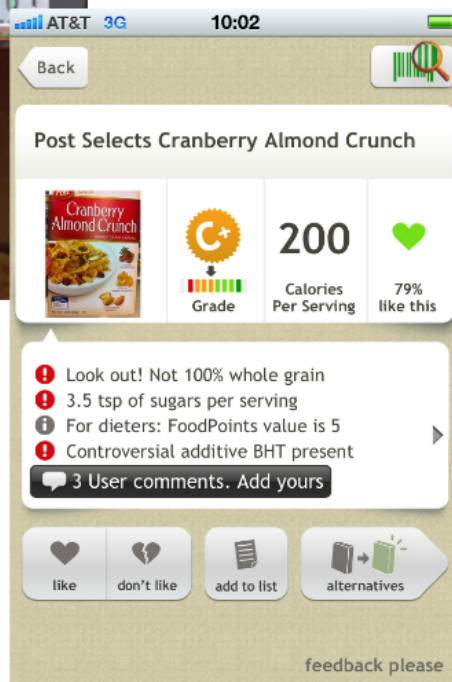
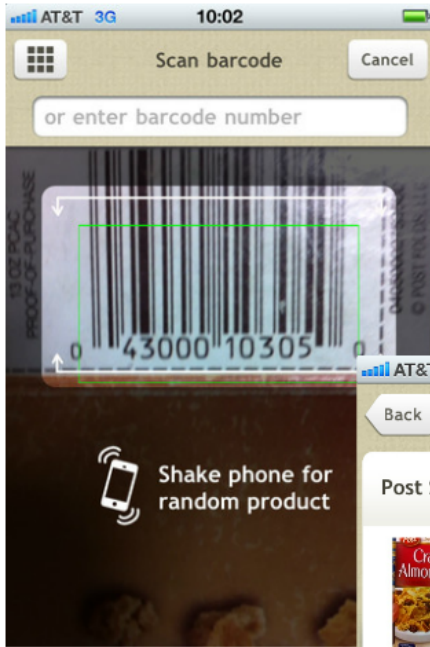


# Fooducate App

All platforms - Free

**Standard 3, Objective 3** Demonstrating knowledge of healthy eating patterns

*Scan, select or see a product*



Grade for each product from A, A- to F

Explanation of grade assigned

Complete nutritional content

Alternative products



# Get Fooducated!

What grade does Kellogg's Frosted Flakes have?

Why does it have this grade?

How many calories per serving?

How many grams of sugar per serving?

What are some better alternatives?



Scan at least one item

Rationale for grade?

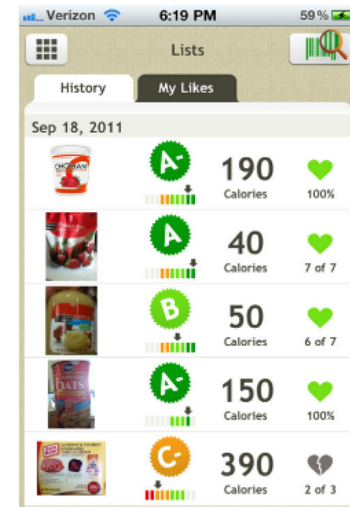
Better alternative?

Calorie/Exercise Tracker

Upgraded version provides:

fat, protein, fiber content

percentage of foods consumed that are processed



# Other Forms of Technology

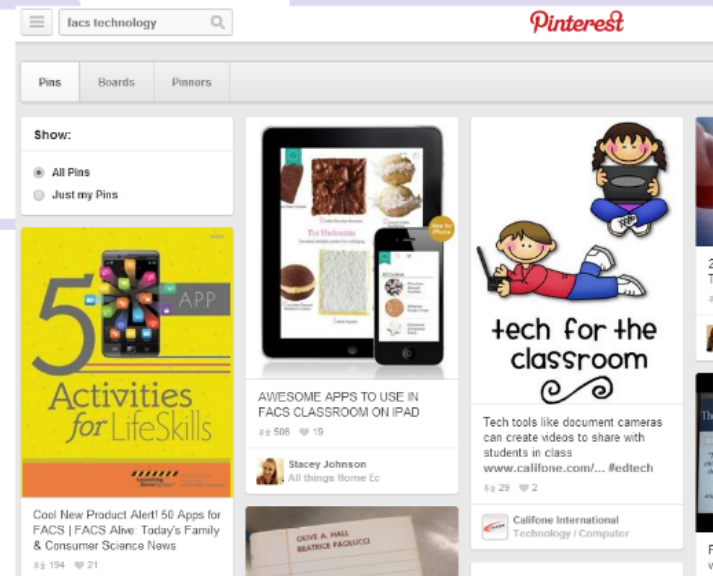
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