

**FAMILY, CAREER AND COMMUNITY LEADERS
OF AMERICA, INC.**

Georgia State Association



COMPETITIVE EVENTS POLICY MANUAL

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Fall Leadership Conference Competitions

The following competitions are available for students to participate in at the Fall Leadership Conference:

- Membership Recruitment
- Pin Design
- T-Shirt Design
- Statesman/Distinguished Statesman Testing

Membership Recruitment Competition Guidelines

Description: This chapter event involves displaying a chapter's membership recruitment plan and techniques.

Guidelines:

1. All Georgia affiliated FCCLA chapter members are eligible to participate.
2. Membership Recruitment displays will be based on membership recruitment techniques. The display should be informative and well organized. Techniques could include, but are not limited to: brochures, videos, T-shirts, newsletters or photos.
3. Table top displays should not exceed a space of 30" deep x 48" wide x 48" high. Floor displays should not exceed a space of 30" deep x 48" wide x 72" high. Displays should use the school/chapter name.
4. No electricity will be provided by Georgia FCCLA or the Georgia FFA-FCCLA Centers.
5. Displays will be set up during the Georgia FCCLA Fall Leadership Conference. Set up will take place from 8:00 – 9:00 am on Thursday, September 13th at Camp John Hope and between 8:00-8:30 and 10:00-10:15 for Covington. Judging will take place at 10:30 am. Display removal can happen after 1:30 pm. Chapters are responsible for placing and removing the display.
6. Judging criteria will include: Increasing awareness of FCCLA, recruitment effectiveness, display appearance, display organization, recruitment uniqueness.
7. Chapters will register for the event online during Fall Leadership Conference registration. One member should register from each chapter.
8. The winning design will be announced at the Fall Leadership Conference during the Awards Ceremony. First place will receive a \$50 prize, second place a \$25 prize and third place a \$15 prize.
9. Rubrics will not be returned to the school.

State Pin Design Competition Guidelines

Description: This event involves an FCCLA member designing a lapel pin depicting Georgia and FCCLA. Top designs will be presented to delegates at the Fall Leadership Conference for voting on the 1st, 2nd and 3rd place designs. The selected design may be made into pins that members can use to trade with other states at the National Leadership Conference.

Guidelines:

1. All Georgia affiliated FCCLA chapter members are eligible to participate.
2. The pin design must be original art work of the FCCLA member.
3. All designs will be submitted electronically. Designs may be hand drawn and scanned for submission or designed electronically.
4. Design colors are limited to six (6) colors, including black and white.
5. Georgia or Georgia FCCLA **MUST** be on the label pin.
6. Trademarked or copyrighted material **cannot** be used. The FCCLA emblem may be used.
7. Pin designs could highlight an interesting fact that makes Georgia unique. The pin does not have to be in the shape of Georgia. Examples include, but are not limited to: State bird, state song, peaches, peanuts
8. Submit an electronic file of the design by September 5th to: <https://gafcla.wufoo.com/forms/2018-georgia-fccla-pin-design-competition/>
9. The **top entries** will be on display during the Fall Leadership Conference for chapters to vote.
10. The winning design will be announced at the Fall Leadership Conference during the Awards Ceremony. First place will receive \$100 prize, second place a \$50 prize and third place a \$25 prize. The school/member must be present to win the design competition.

State T-shirt Design Competition Guidelines

Description: This event involves an FCCLA chapter designing a T-shirt. Top designs will be presented to delegates at the Fall Leadership Conference for voting on the 1st, 2nd and 3rd place designs.

Guidelines:

1. All Georgia affiliated FCCLA chapters are eligible to participate.
2. Chapters must use the state and national theme: **Believe in Yourself**
3. The T-shirt design must be **original art work** of the FCCLA chapter/member. All designs will be submitted electronically. Designs may be hand drawn and scanned for submission or designed electronically.
4. The chapter name and FCCLA logo **must** be on the T-shirt and used according to the national guidelines: <http://www.fcclainc.org/news--media/fccla-logos.php>. For actual T-shirt production, make sure the Emblem Use Request Packet is followed: <http://www.fcclainc.org/pdf/Emblem%20Use%20Request%20Packet.pdf>.
5. Trademarked or copyrighted material **cannot** be used. The FCCLA emblem **may be used**, but must be red, white or black in color.
6. Submit an electronic file of the design by September 5th to: <https://gafccla.wufoo.com/forms/2018-georgia-fccla-tshirt-design-competition/>
7. The **top entries** will be on display during the Fall Leadership Conference for chapters to vote.
8. The winning design will be announced at the Fall Leadership Conference during the Awards Ceremony. First place will receive \$100 prize, second place a \$50 prize and third place a \$25 prize. The school/member must be present to win the design competition.

Georgia FCCLA Statesman Award Guidelines

Description: The purpose of the Statesman Award is to recognize members for their knowledge of FCCLA and Georgia FCCLA.

Guidelines:

10. All Georgia affiliated FCCLA chapter members are eligible to participate.
11. Competitors must register for and attend the entire conference to officially enter the Statesman Award. Competitors must also register for the Statesman Award to be eligible to compete.
12. The cost to participate in the Statesman Award Event is \$5 per participant.
13. All Statesman Award competitors receiving 85% or higher will receive a Georgia FCCLA Statesman Lapel Pin and be recognized on stage during the Awards Ceremony.
14. The Statesman Award test will be offered at the Fall Leadership Conference and State Leadership Conference.
15. Levels of Recognition:
 - *Statesman* – members will have one hour to take a 50-question multiple choice test within one hour
 - *Distinguished Statesman* – for those that have met the Statesman level, members will have one hour to take a 50-question multiple choice plus a written portion within one hour
16. Test Plan: The test questions will be pulled from the National FCCLA and Georgia FCCLA websites. Test questions may include, but are not limited to, information about state and national programs, membership information, news and media, awards, history. A study guide is available as a part of these guidelines.
17. No study material will be allowed in the testing room.
18. Pencils will be provided.
19. There is no limit to the number of members per chapter to compete in this test.
20. Members can compete in other events in addition to the Statesman Award.

Fall Leadership Rally Competitions

All Fall Leadership Rally Competitions, with the exception of the Georgia Organics event, are run through the Georgia National Fair.

All chapters must read and follow the registration and eligibility guidelines as posted on the Georgia National Fair's website. The Georgia National Fair has complete authority over the registration and competition process for these events:

- Brochure Event
- Chapter Fair Booth
- Chili Cook Off
- Culinary Competition
- Knowledge Bowl Competition
- Peanut Recipe Competition

2018 Deadlines

- Competition Password Request Deadline – September 17
- Competition Registration Deadline – September 29

Georgia Organics State Event Competition Guidelines

Kickin' It With Kale

Description: In honor of October Farm to School Month, Georgia Organics, GACHEF, Inc. and Georgia FCCLA invite your chapter to participate in a state-wide effort to get kids across Georgia eating, growing and participating in a kale themed activities.

Guidelines:

1. All Georgia affiliated FCCLA chapter members are eligible to participate.
2. The possibilities are endless with project ideas: Taste testing, puppet shows, recipe development, school gardens and creative garnishes are just a few.
3. Sign-up at the Georgia Organics website <https://georgiaorganics.org/for-schools/octoberfarmtoschoolmonth> to receive electronic resources via e-mail.
4. Plan your school's activities by using the electronic resources.
5. Implement the activity. Don't forget to post project pictures to social media using **#kickinitwithkale**.
6. [Submit competition entry \(project description\) by October 2nd](#).
7. Participate in Georgia Organics follow-up survey sent in November.
8. The winning projects will be announced during the Fall Rally General Session. First place will receive a \$75 prize, second place a \$50 prize and third place a \$25 prize.
9. Entries will be judged by Georgia Organics.

Online Proficiency Testing

General Information

The Online Proficiency Events will test Georgia FCCLA member's knowledge in a specific Family and Consumer Sciences area. Tests are open to any paid, affiliated member, regardless of grade or affiliation type.

The top 3 students for each proficiency test will be recognized at the 2019 Georgia FCCLA State Leadership Conference. The top 3 students in each test will receive a **medal** on stage. **Medals will not be mailed – students must be at the STAR Events/Closing Session to receive his/her medal.**

Requirements

- Participants must be paid, affiliated members of FCCLA.
- An FCCLA member may only take ONE test, but several FCCLA members from the chapter can take the same test.
- To protect the integrity of the tests, members in the same test must take their test at the same time.

Online Proficiency Tests Offered

- Consumer Services
- Culinary Arts
- Early Childhood Education
- Etiquette
- Fashion Design
- Hospitality
- Interior Design
- Middle School: Family and Consumer Sciences
- Nutrition & Food Science
- Parliamentary Procedure
- Teaching as a Profession

Testing Window/Dates:

Wednesday, February 20 – Wednesday, February 27, 2019
(Monday through Friday dates only – no weekend testing)

Proctors

Each testing site will need to secure a non-FACS and non-FCCLA adult to act as the testing proctor. Suggestions for a proctor include librarians, counselors, administrators, IT staff, etc. There is a new process to register proctors in the online system. It is essential to follow the Registration Tutorial (page 8) to ensure proctors are registered correctly. Proctors will receive instructions directly from the system on how to proceed, by February 17th, as long as they have been correctly registered.

Test Information

- **Study guides are not provided.**
- All tests will be available from 7:00 am to 7:00 pm during the testing window (school days only – no weekend testing).
- Timing of the test session will begin when the test/questions are presented, not when the first question is answered.
- The time limit will be 1 hour for each test. Tests will consist of 50 questions. Responses will be automatically submitted when the time expires.
- To protect the integrity of the tests, members in the same test must take their test at the same time.
- The entire test is accessible throughout the test session.
- Although the test will be scored upon submission, the score will not be available to the competitor or the adviser.
- Test results (top 3 from each program area) will be posted on the website in early March.
- The top 3 competitors in each event will receive medals on stage at the Awards Session during State Leadership Conference. **Medals will not be mailed – students must be at the STAR Events/Closing Session to receive his/her medal.**

State Leadership Conference Competitions (State Events)

The following competitions are available for students to participate in at the State Leadership Conference:

- Baking & Pastry
- Chicken Fabrication
- Creative Showpiece
- Creed Speaking and Interpretation
- Digital Delish Dish
- Digital Storytelling
- Food Science Investigation
- Knife Skills
- Statesman/Distinguished Statesman Testing
- Toys That Teach

Registration Information for all Events

Chapters must register participants for all State Event through the State Leadership Conference registration system. Competition registration closes when conference registration closes.

Deadlines:

- State Event Registration Deadline: February 21
- State Event Substitution Deadline: March 1

Baking & Pastry

Baking & Pastry – *an individual event*, recognizes participants who demonstrate their creativity in baking and pastry. **Participants must prepare a drop cookie - soft dough, dropped from portion scoop or spoon then baked.** Ovens will be provided on site. Participants must be, or have been, enrolled in a Culinary Arts class.

Eligibility

1. Chapters may submit one entry into this event. An individual member may participate in only **one** event in any given year. Individual events evaluate one member's performance. These events are not open to State STAR Events Competitors.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other State or STAR Event (except for the Statesman testing).
4. Participants must be registered for the event. To register for the Baking & Pastry Event, you must first register the participant for State Leadership Conference and click on "Event" next to their name once they are added. You will then click "Baking & Pastry Event". Event cost is \$5. **Competition is limited to the first 30 participants signed up on the State Leadership Conference registration site.**

Standards

HOSP-CAI-11: Identify various foods used in a commercial kitchen and bake shop and analyze the purchasing procedures for each.

HOSP-CAII-5: Demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products.

General Information

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

- Chef coat or jacket
- Industry pants
- Apron
- Hair fully restrained by hair covering and chef hat
- Beard guard to restrain facial hair if facial hair is present
- Closed-toe, non-slip shoes
- Thermometer

Inappropriate Attire

- Jewelry (rings, watches, bracelets, dangling earrings, etc.)
- Nail polish
- Artificial nails
- Visual piercings (piercings cannot be covered up with a bandage)

Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted.

The competition is NOT open to spectators. Advisers may attend the orientation.

Awards

The top three individuals will be recognized: 1st place (\$100), 2nd place (\$75), 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation. Orientation will take place 15 minutes prior to your assigned competition time. Advisers may attend the orientation.
2. All participants will be provided with a **quarter-size** table top oven (120 volt convection oven) on one table. Oven capacity: 13"x9" (3 x quarter size sheet/not provided by Georgia FCCLA). Cooking Chamber: 11.25D x 14.1 W x 9H (83 cu. Ft.). Heat setting from: 175°F-572°F (80°C-300°C). 60 minute Timer. 2.5" between shelves.
3. Participants will prepare a drop cookie - *soft dough, dropped from portion scoop or spoon then baked.*
4. No pre-packaged mixes may be used in the recipe. Ingredients may not be mixed together prior to the competition.
5. All mise en place and prep must be done on site. No pre-measured ingredients.
6. No electricity will be provided or available, with the exception of the oven that is provided.
7. Participants must bring:
 - a. Two (2) copies of recipe on an 8 ½ x 11 white paper, free of decorations. Recipes must be placed in a sheet protector or laminated. Recipes cannot have identifying information (i.e. school name or participant's name); title of recipe is acceptable.
 - b. A baking sheet/pan (9x13) that fits into a quarter size convection oven – see oven capacity above.
 - c. Simple recipes are encouraged.
 - d. Any non-electrical tools or equipment needed to prepare the recipe
 - e. Wash, rinse, and sanitation buckets or spray bottle, quat sanitizing solution or appropriate iodine tablets, one gallon of water and hand towels.
8. Participants may bring one butane burner, if needed. Butane burners and butane can be rented from Georgia FCCLA – must be included in your registration.
9. Participants will be given 60 minutes for the competition. The 60 minutes includes mise en place, recipe preparation, baking time and clean up.
10. Two samples must be provided – one for tasting and one for presentation.

Chicken Fabrication

Chicken Fabrication – *an individual event*, showcases the best of FCCLA members’ knife skills. Participants will safely fabricate a chicken into eight pieces, meeting industry standards, while demonstrating proper safety and sanitation procedures. Participants must be, or have been, enrolled in a Culinary Arts class.

Eligibility

1. Chapters may submit one entry in this event. An individual member may participate in only **one** event in any given year. Individual events evaluate one member’s performance. These events are not open to STAR Events participants.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other State or STAR Event (except for the Statesman testing).
4. Participants must be registered for the event. To register for the Chicken Fabrication Event, you must first register the participant for State Leadership Conference and click on “Event” next to their name once they are added. You will then click “Chicken Fabrication Event”. Event cost is \$5.

Standards

HOSP-ICA-8: Examine and perform all aspects of kitchen knife use and classic knife skills.

HOSP-CAI- 5.2 Apply effective “mise en place” through lab practice.

HOSP-CAI- 5.6 Fabricate a whole chicken and explain the concept of cost and wholesale/retail pricing on whole versus parts.

HOSP-CAII- 3.3 Fabricate chicken, fish, pork, and/or beef.

General Information

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

- Chef coat or jacket
- Industry pants
- Apron
- Hair fully restrained by hair covering and chef hat
- Beard guard to restrain facial hair if facial hair is present
- Closed-toe, non-slip shoes
- Thermometer

Inappropriate Attire

- Jewelry (rings, watches, bracelets, dangling earrings, etc.)
- Nail polish
- Artificial nails
- Visual piercings (piercings cannot be covered up with a bandage).

Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted.

The competition is NOT open to spectators. Advisers may attend the orientation.

Awards

The top three individuals will be recognized on stage during the Closing Awards Session and receive the following cash prizes: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation. Orientation will take place 15 minutes prior to your assigned competition time. Advisers may attend the orientation.
2. Georgia FCCLA will provide the following: one table with plastic tablecloth, ice, handwashing station and a 3.0-3.5 lb. chicken for fabrication. No other tools or equipment will be provided by Georgia FCCLA.
3. Participants must provide the necessary tools and equipment for this event. Excessive tools and equipment will not be allowed.

Time Requirements

1. Participants will have 10 minutes to set up the work area, 20 minutes to fabricate and present the chicken, and 10 minutes to clean the work area.
2. The participant will present the fabricated chicken, carcass, and useable portions for evaluation of appearance, temperature, and waste at the end of the production time.
3. All fabrication and presentation must happen during the 20-minute production time. All work must be stopped at the time limit, and presentation of eight-piece chicken cuts, carcass, and useable portions must be made.

Fabrication Requirements

1. Participants will fabricate one whole chicken into a standard eight (8) pieces, not including carcass and neck. The eight-piece chicken should consist of:
 - a. 2 - boneless, skin-on breasts with tender
 - b. 2 - deboned, skin-on thighs oyster attached
 - c. 2 - bone-in legs
 - d. 2 - whole wings (all three components connected – drumstick, flat, and tip)
2. All pieces must be labeled onsite (identifying the piece) using the marker and parchment paper.
3. All pieces must be presented on labeled parchment paper, placed inside your hotel pan, and hotel pan then placed on ice located in second hotel pan.

Judging

1. Participants will be evaluated using the rubric in these guidelines, with attention on correctly making all cuts, precision of clean cuts made through joints, and uniformity of chicken cuts.
2. Rubrics will be returned to the adviser after the State Leadership Conference.

Creative Showpiece

Creative Showpiece – *an individual event*, recognizes FCCLA members who demonstrate the ability to creatively use a variety of food ingredients and materials to prepare and display a culinary showpiece. The Creative Showpiece competition is designed to highlight the creativity and artistry skills of culinary arts. **For 2019 competition, participants will showcase their fruit / vegetable carving skills. The theme for the Creative Showpiece is “Atlanta.”**

Eligibility

1. Chapters may submit one entry into this event. An individual member may participate in only **one** event in any given year. Individual events evaluate one member’s performance. These events are not open to State STAR Events Competitors.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other State or STAR Event (except for the Statesman testing).
4. Participants must be registered for the event. To register for the Creative Showpiece Event, you must first register the participant for State Leadership Conference and click on “Event” next to their name once they are added. You will then click “Creative Showpiece Event”. Event cost is \$5.

Standards

HOSP-ICA-8: Examine and perform all aspects of kitchen knife use and classic knife skills.

HOSP-CAI- 5.2 Apply effective “mise en place” through lab practice.

HOSP-CAII-4: Discuss and practice Garde Manger.

General Information

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

- Chef coat or jacket
- Industry pants
- Apron
- Hair fully restrained by hair covering and chef hat
- Beard guard to restrain facial hair if facial hair is present
- Closed-toe, non-slip shoes
- Thermometer

Inappropriate Attire

- Jewelry (rings, watches, bracelets, dangling earrings, etc.)
- Nail polish
- Artificial nails
- Visual piercings (piercings cannot be covered up with a bandage)

Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted.

The competition is NOT open to spectators. Advisers may attend the orientation.

Awards

The top three individuals will be recognized on stage during the Closing Awards Session and receive the following cash prizes: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation. Orientation will take place 15 minutes prior to your assigned competition time. Advisers may attend the orientation.
2. Participants will be provided with one table with a plastic tablecloth.
3. Participants must bring their own food items, tools, and equipment necessary to compete in this event. No electric or battery-operated tools are allowed.
4. Participants will provide an 8.5" X 11 piece of paper with a drawing of the planned showpiece. No identification of personal or school affiliation can be placed on the drawing. The drawing shall be placed in a single, clear protective covering and displayed at the corner of the participant's assigned table at the beginning of station set-up. Participants must pre-plan and draw their showpiece plan prior to the competition.
5. All work must be done on-site by the participant on a cutting board.
6. All work must be displayed on a food grade acceptable platter, not to exceed 30" by 30".
7. No identification of personal or school affiliation is allowed with the exhibits until the judging is completed.

Time Requirements

1. Participants will have 1 hour for work area setup, showpiece production, presentation, and clean up.
2. The participant will present the showpiece for evaluation at the end of the competition. All preparation and presentation must happen during the 1-hour production time. All work will be stopped at the time limit.

Showpiece Requirements

1. Bases (food grade acceptable platter) cannot exceed 30" x 30", height is unrestricted.
2. Allowable elements:
 - a. Basic internal structures
 - b. Minimal use of toothpicks and skewers
3. Elements to avoid:
 - a. Commercial molds
 - b. External supports
 - c. Non-edible floral items or foliage
4. Participants are not allowed to use stencils.

Judging

1. Participants will be evaluated using the rubric in these guidelines. Participants are expected to demonstrate a variety of techniques and clean, crisp workmanship.
2. Rubrics will be returned to the adviser after the State Leadership Conference.

Creed Speaking & Interpretation

FCCLA Creed Speaking & Interpretation, an individual event, recognizes members for their ability to recite the FCCLA creed and interpret it within the context of their personal philosophy. This event provides an opportunity for members to gain self-confidence in public speaking while learning the values and philosophy expressed by the organization in which they hold membership.

Event Categories

Middle School: 6-8 grades

High School: 9-12 grades

Eligibility

- Each chapter may submit up to three (3) entries in this event.
- Participation is open to any nationally affiliated FCCLA member.
- Participants must be registered to attend the State Leadership Conference.
- Participants may not compete in other events at the State Leadership Conference.
- Each entry is \$5.

Procedures & Time Requirements

- Participants must attend an event orientation where they will be given a brief overview of the event, draw an identification number indicating the order of participation and review the time schedule.
- Participants may not bring reference materials for use in the holding room.
- At the designated time, an event volunteer will introduce each participant by number and name only. The participant may not offer introductory remarks or concluding remarks. The participant will greet or thank the evaluators and shake their hands either before or after their event presentation.
- The individual participant will recite the creed from memory to the evaluators. There is a maximum of 2 minutes for the creed presentation. Once the participant has begun reciting the creed, he/she may not stop and start over.
- Participants may not use notecards. No other presentation elements such as music or visuals are allowed.
- At the conclusion of the creed presentation, the evaluators will ask the participant to answer three (3) questions concerning the meaning of the creed and how the creed fits the participant's personal philosophy. There will be a 3 minute time limit for questions and answers.
- Evaluators will score and write comments for each entry for approximately 5 minutes. The decision of the evaluators is final.
- Total time required for participation in this event is approximately 10 minutes including presentation, questions and evaluator scoring.

General Information

- No microphone will be provided. No additional set-up is provided.
- Spectators are allowed to observe this event, as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss the event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
- Participants placing 1st, 2nd and 3rd will be announced at the Awards Session and receive cash prizes - \$100 for 1st place, \$75 for 2nd place, \$50 for 3rd place.
- Presentations may not be recorded or photographed, except by the official FCCLA photographer.
- Participants should follow the approved dress code for participation in this event.

Digital Delish Dish

Digital Delish Dish –an *individual or team* event (1-3 members), recognizes FCCLA members who demonstrate their ability to use knowledge and skills to video a food demonstration with a science spin.

Eligibility

1. Chapters may submit one entry in this event. Members may participate in only **one** event in any given year.
2. Participation is open to any nationally affiliated FCCLA chapter member.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other STAR Event.
4. Participants must be registered for the event. To register for the Digital Delish Dish Event, you must first register the participant for State Leadership Conference and click on “Event” next to their name once they are added. You will then click “Digital Delish Dish Event”. Event cost is \$5.

Awards

The top three teams will be recognized on stage during the Closing Awards Session and receive the following cash prizes, split between the team members: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50)

Guidelines

Video

1. Participants will prepare a video of a food demonstration, including at least one food science fact.
2. The recipe must include at least one Georgia grown ingredient.
3. The video may be no longer than 1 minute. The video should focus on the preparation of the selected dish, with the recipe and science fact in captions. (For inspiration, visit Tasty by BuzzFeed)
4. The video must include at least one food science fact pertaining to the dish showcased in the video.
5. The work on this video must be accomplished by the team members. Team members may receive instruction in filming and editing from an outside source, however, the actual production must be the team’s work.
6. Credits must include sources and may include the participant names and school.
7. Participants are responsible for acquiring all releases to use any music or trademarked products in the video.
8. In submitting the video, participants give Georgia FCCLA and Georgia Department of Education the right to publish the move in part or whole in any medium without additional compensation.
9. Participants **MUST** submit their videos by March 1 to <https://gafccla.wufoo.com/forms/digital-delish-dish/>.

State Leadership Conference Presentation

1. Each team will have no more than 5 minutes at the State Leadership Conference to present the video and explain the creative process of the selection of the dish, the science fact(s) in the video and the filming and editing of the video.
2. One minute of the 5 minute presentation will be showing the video. Participants must bring their own computer laptop or tablet and their own copy of the video (on a laptop or tablet) to show the judges. Internet access will NOT be provided.

Digital Storytelling

Digital Storytelling – *an individual or partner event* (1-2 participants), recognizes participants who demonstrate their ability to use knowledge and skills gained from their enrollment in an Early Childhood Education or Teaching as a Profession course. Participants must prepare a video that tells a story about a Georgia Performance Standard.

Eligibility

1. Chapters may submit one entry into this event. An individual member may participate in only **one** event in any given year. These events are not open to STAR Events participants.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in an Early Childhood Education or Teaching as a Profession program.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other STAR Event.
4. Participants must be registered for the State Leadership Conference and the event by the published deadline in the State Leadership Conference Adviser Guide. Event cost is \$5.

Awards

The top three participant(s) will be recognized at the Closing Awards Session and will receive the following cash prizes: 1st place (\$200), 2nd place (\$100), 3rd place (\$50)

Procedures and Time Requirements

1. Participants will submit a video focusing on one (1) of the Georgia Performance Standards in Early Childhood Education or Teaching as a Profession pathway. The participant(s) will choose the standard and list the standard in the submission form.
2. Participants will create a 1 ½ - 3 minute video about the selected standard. This video must be uploaded to an original source such as YouTube or SchoolTube.
3. Participants will submit the following information on the online submission form: name(s), school name, video title, Georgia Performance Standard, short summary of the video, answer to a question of what the viewers should understand after watching it.
4. The online submission form must be submitted by March 1, 2019: <https://gafcla.wufoo.com/forms/digital-storytelling-submission/>
5. By submitting the form, participants give Georgia FCCLA and Georgia Department of Education the right to publish the video in part or whole in any medium without additional compensation.

Entries will be judged prior to the State Leadership Conference.

Food Science Investigation

Food Science Investigation –an *individual* or *team* event (1-3 members), recognizes FCCLA members who demonstrate their ability to use knowledge and skills to video a fact-based investigation to solve a food science mystery.

Eligibility

1. Chapters may submit one entry in this event. Members may participate in only **one** event in any given year.
2. Participation is open to any nationally affiliated FCCLA chapter member.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other STAR Event.
4. Participants must be registered for State Leadership Conference and the event by the published deadline in the State Leadership Conference Adviser Guide. Event cost is \$5.

Event Categories

- Middle School: 6-8 grades
- High School: 9-12 grades

Awards

The top three teams will be recognized on stage during the Closing Awards Session and receive the following cash prizes, split between the team members: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50)

Guidelines

Video

1. Participants will prepare a video of a food science mystery using facts to show real examples of food science in action.
2. The video may be live action or stop animation or a combination.
3. Participants will submit the following information on the online submission form: Name(s), school name, video title, short summary of the video, what is the fact of the “mystery.”
4. Video can be up to 3 minutes long.
5. The work on this video must be accomplished by the team members. Team members may receive instruction in filming and editing from an outside source, however, the actual production must be the team’s work.
6. Credits must include sources and may include the participant names and school.
7. Participants are responsible for acquiring all releases to use any music or trademarked products in the video.
8. In submitting the video, participants give Georgia FCCLA and Georgia Department of Education the right to publish the move in part or whole in any medium without additional compensation.
9. Participants will submit their videos by March 1 to <https://gafccla.wufoo.com/forms/2018-food-science-investigation-submission/>
10. Videos will be judged prior to State Leadership Conference. Judges at the State Leadership Conference will only be judging the oral presentation.

State Leadership Conference Presentation

3. Each team will have no more than 5 minutes at the State Leadership Conference to present the video and explain the food science mystery and the filming and editing of the video.
4. Judges will view the video prior to the presentation. One minute of the 5-minute presentation will be showing the video. Participants must bring their own computer laptop or tablet and their own copy of the video (on a laptop or tablet) to show the judges. Internet access will NOT be provided.

Knife Skills

Knife Skills – *an individual event*, showcases FCCLA member knowledge of knife skills and cuts, knife cut identification, and knife skills demonstration.

Eligibility

1. Chapters may submit one entry into this event. An individual member may participate in only **one** event in any given year. Individual events evaluate one member's performance. These events are not open to State STAR Events Competitors.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other State or STAR Event (except for the Statesman testing).
4. Participants must be registered for the event. To register for the Knife Skills Event, you must first register the participant for State Leadership Conference and click on "Event" next to their name once they are added. You will then click "Knife Skills Event". Event cost is \$5.

Standards

HOSP-ICA-8: Examine and perform all aspects of kitchen knife use and classic knife skills.

HOSP-CAI-5.2 Apply effective "mise en place" through lab practice.

HOSP-CAI-5.3 Demonstrate competency skills for the proper knife cuts such as julienne, chiffonade, batonnet, brunoise, small, medium, and large dice, rondele, concasse and oblique.

General Information

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

- Chef coat or jacket
- Industry pants
- Apron
- Hair fully restrained by hair covering and chef hat
- Beard guard to restrain facial hair if facial hair is present
- Closed-toe, non-slip shoes
- Thermometer

Inappropriate Attire

- Jewelry (rings, watches, bracelets, dangling earrings, etc.)
- Nail polish
- Artificial nails
- Visual piercings (piercings cannot be covered up with a bandage)

Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted.

The competition is NOT open to spectators. Advisers may attend the orientation.

Awards

The top three individuals will be recognized on stage during the Closing Awards Session and receive the following cash prizes: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation. Orientation will take place 15 minutes prior to your assigned competition time. Advisers may attend the orientation.
2. No tools or equipment will be provided by Georgia FCCLA. Participants must provide the necessary tools and equipment for this event. Excessive tools and equipment will not be allowed.
3. Participants will be provided with one table with plastic tablecloth.

Time Requirements

1. All participants will have **10 minutes** to set up work area, **50 minutes** to produce and arrange each of the knife cuts outlined in the knife cut requirement section, and **10 minutes** to clean the work area (after judging).
2. The participant will present all precision cut food items for evaluation with waste and/or trim at the end of the production time. There will be no extra time given. All work must stop at the time limit.

Knife Cuts Requirements

1. The following knife cuts will be judged:
 - A. Julienne vegetable of your choice – 10 pieces – 1/8 x 1/8" x 2".
 - B. Chiffonade spinach or basil, 10 leaves
 - C. Peel and small dice one small onion
 - D. Concassée one tomato
 - E. Zest, supreme cut one orange
2. Knife cuts will be displayed on one (1) ½ sheet pan and all cuts will be identified using the marker and parchment paper
3. Do not discard any waste. Extra product must be displayed on the sheet pan in the appropriate box (see below for diagram).

Judging

1. Participants will be evaluated using the attached rubric, based on industry standards, with attention to technique, safety, waste, and the finished product.
2. Rubrics will be returned to the adviser after the State Leadership Conference.

Georgia FCCLA Statesman Award Guidelines

Description: The purpose of the Statesman Award is to recognize members for their knowledge of FCCLA and Georgia FCCLA.

Guidelines:

21. All Georgia affiliated FCCLA chapter members are eligible to participate.
22. Competitors must register for and attend the entire conference to officially enter the Statesman Award. Competitors must also register for the Statesman Award to be eligible to compete.
23. The cost to participate in the Statesman Award Event is \$5 per participant.
24. All Statesman Award competitors receiving 85% or higher will receive a Georgia FCCLA Statesman Lapel Pin and be recognized on stage during the Awards Ceremony.
25. The Statesman Award test will be offered at the Fall Leadership Conference and State Leadership Conference.
26. Levels of Recognition:
 - *Statesman* – members will have one hour to take a 50-question multiple choice test within one hour
 - *Distinguished Statesman* – for those that have met the Statesman level, members will have one hour to take a 50-question multiple choice plus a written portion within one hour
27. Test Plan: The test questions will be pulled from the National FCCLA and Georgia FCCLA websites. Test questions may include, but are not limited to, information about state and national programs, membership information, news and media, awards, history. A study guide is available as a part of these guidelines.
28. No study material will be allowed in the testing room.
29. Pencils will be provided.
30. There is no limit to the number of members per chapter to compete in this test.
31. Members can compete in other events in addition to the Statesman Award.

Toys That Teach

Toys That Teach, an individual event, recognizes members for their ability to design, build and demonstrate an original, homemade toy which provides learning and play for either an individual child or a small group of children. The toy is to be constructed of common, everyday household items, meet safety guidelines and be easy to carry and use.

Event Categories

Middle School: 6-8 grades

High School: 9-12 grades

Eligibility

- Each chapter may submit up to three (3) entries in each category of this event.
- Participation is open to any nationally affiliated FCCLA member.
- Participants must be registered to attend the State Leadership Conference.
- Each entry is \$5.

Procedures and Time Requirements

- Participants must attend an event orientation session where they will be given a brief overview of the event, draw an identification number indicated the order of participation and review the time schedule
- Participants may not bring reference materials for use. Participants are allowed to bring note cards, the completed project and demonstration supplies (if required).
- At the designated participation time, the participant will give two (2) completed copies of the Toy Design Worksheet to evaluators for use during the oral presentation. The copies will not be returned.
- Participants will have up to 5 minutes to set up their toy demonstration, if needed. Oral presentation may be up to 5 minutes in length. A 1-minute warning will be given at 4 minutes. Participants will be asked to stop at 5 minutes.
- Participants may use note cards. Items required for demonstration of the toy are permitted.
- Evaluators will score and write comments for each entry for approximately 5 minutes. The decision of the evaluators is final.
- Total time required for participation in this event is approximately 20 minutes including testing, set up, presentation and evaluator scoring.

General Information

- A table will be provided. Participant must bring any necessary supplies for demonstration of project. A microphone, wall space and electrical access will not be provided.
- Spectators are allowed to observe this event, as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss the event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
- Participants placing 1st, 2nd and 3rd will be announced at the Awards Session and receive cash prizes - \$100 for 1st place, \$75 for 2nd place, \$50 for 3rd place.
- Presentations may not be recorded or photographed, except by the official FCCLA photographer.

STAR Events

Students Taking Action with Recognition

***Please note that all chapter advisers must also follow the 2018-2019 National FCCLA Competitive Events Guide.**

STAR Events (Students Taking Action with Recognition) are competitive events in which members are recognized for proficiency and achievement in chapter and individual projects, leadership skills, and career preparation. STAR Events offer individual skill development and application of learning through the following activities:

- cooperative—teams work to accomplish specific goals
- individualized—an individual member works alone to accomplish specific goals
- competitive—individual or team performance is measured by an established set of criteria.

STAR Events promote the FCCLA Mission to focus on the multiple roles of family member, wage earner, and community leader. Each event is designed to help members develop specific lifetime skills in character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation. The belief that everyone can be successful is the foundation of these events. Cooperation and competition are stressed in positive, constructive ways. Respect and interaction between youth and adults are fostered by establishing teams of adult and youth evaluators and event managers.

Event Information

An *individual event* is one that is completed by the individual. A *team event* is one that is completed by *team* members, with the exception of Chapter Service Project, Chapter in Review, and Promote and Publicize FCCLA!, which reflect the efforts of other chapter members.

Event	Entries per State	Individual Event		Team Event	Event	Entries per State	Individual Event		Team Event
Advocacy					Focus on Children				
Junior	2	■	or	■	Junior	2	■	or	■
Senior	2	■	or	■	Senior	2	■	or	■
Occupational	2	■	or	■	Occupational	2	■	or	■
Postsecondary	3	■	or	■	Food Innovations				
Applied Math for Culinary Management					Junior	2	■	or	■
Occupational	2	■	or	■	Senior	2	■	or	■
					Occupational	2	■	or	■
Career Investigation					Hospitality, Tourism, and Recreation				
Junior	2	■			Senior	2	■	or	■
Senior	2	■			Occupational	2	■	or	■
Occupational	2	■			Illustrated Talk				
Chapter in Review Display					Junior	2	■	or	■
Junior	2			■	Senior	2	■	or	■
Senior	2			■	Occupational	2	■	or	■

Occupational	2			■
Chapter In Review Portfolio				
Junior	2			■
Senior	2			■
Occupational	2			■
Chapter Service Project Display				
Junior	2			■
Senior	2			■
Occupational	2			■
Chapter Service Project Portfolio				
Junior	2			■
Senior	2			■
Occupational	2			■
Culinary Arts				
Occupational	1			■
Postsecondary	3			■
Early Childhood Education				
Occupational	2		■	
Postsecondary	3		■	
Entrepreneurship				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
Environmental Ambassador				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
Fashion Construction				
Senior	2		■	
Occupational	2		■	
Fashion Design				
Senior	2		■	
Occupational	2		■	
Postsecondary	3		■	
Recycle and Redesign				
Junior	2		■	
Senior	2		■	
Occupational	2		■	
Say Yes to FCS Education				
Senior	2		■	
Occupational	2		■	
Sports Nutrition				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
Interior Design				
Senior	2		■	or ■
Occupational	2		■	or ■
Postsecondary	3		■	or ■
Interpersonal Communications				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
Job Interview				
Senior	2		■	
Occupational	2		■	
Leadership				
Senior	2		■	
Occupational	2		■	
Life Event Planning				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
National Programs in Action				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
Nutrition and Wellness				
Junior	2		■	
Senior	2		■	
Occupational	2		■	
Parliamentary Procedure				
Junior	2			■
Senior	2			■
Occupational	2			■
Promote and Publicize FCCLA!				
Junior	2		■	or ■
Senior	2		■	or ■
Occupational	2		■	or ■
Teach and Train				
Junior	2		■	
Senior	2		■	
Occupational	2		■	
Postsecondary	3		■	

DISQUALIFICATION

Disqualification is unfortunate for everyone concerned—participants, advisers, and event managers. To avoid unnecessary disappointment, keep in mind the causes for disqualification.

1. Failure to affiliate with national headquarters by the Region STAR Events deadline. Only affiliated members may register for region and state STAR Events. See “Membership” for details on affiliation, membership transfers, and late membership policies.
2. Failure to arrive in a timely manner for event presentation. Participants are required to arrive 30 minutes before their scheduled event presentation and may be disqualified if more than 15 minutes late.
3. Participation of students or adults in behavior that negatively affects the management of STAR Events or failure to display a positive image of the FCCLA organization before, during, or after participation in STAR Events may result in disqualification of students or adults and/or eligibility of the student(s) and/or adults(s) for participation the following year. The penalty is determined by the Competitive Events Team.
4. Failure to register for the State Leadership Conference and appropriate hotel accommodations. All participants must be registered for the State Leadership Conference and to stay at the official hotel. STAR Events participants attending the State Leadership Conference and not staying at the official hotels will not be permitted to compete in competitive events.
5. Adviser interference in the judging process may lead to participant disqualification.

DRESS POLICY

Student dress should contribute to the positive, professional image of FCCLA. STAR Events participants are expected to adhere to the published conference dress code for all general sessions, workshops, onsite event orientations (if offered) and the STAR Events Recognition Session(s). *STAR Events Recognition Session exception—Culinary Arts participants are welcome to wear chef’s attire during the STAR Events Recognition Sessions.* For participation in competition, follow event specifications for dress, and wear appropriate clothing for the nature of the presentation. Unless otherwise specified, appropriate clothing in events which do not allow costumes participants must wear the official conference attire as listed. If attending conference activities prior to or immediately after a STAR Events presentation, be prepared to change into clothing that meets the conference dress code.

Members:

- Professional white shirt
- Neckwear options can include the neckwear from the official emblematic supplier, black tie, black bow tie, single strand of pearls, red black, and/or white scarf, or no neckwear
- Black bottoms (slacks, skirt, sheath dress...skirt and dress may be no more than 2 inches above the knee)
- Black Dress Shoes
- Red jacket is strongly encouraged
- Jeans, t-shirts, athletic wear are NOT acceptable

Exception: Culinary Arts participants are welcome to wear their Chef’s Attire during the STAR Events Recognition Sessions.

Advisers/ Chaperones/ Guests

- Business professional
- Jeans, t-shirts, athletic wear are NOT acceptable

EVENT DESCRIPTION AND CATEGORIES

Individual events evaluate one member's performance. Team events evaluate several participants' or a chapter's performance as one entry. Team events may have one, two, or three participants from the same chapter, with the exception of Culinary Arts, which requires only that students be from the same state and Parliamentary Procedure, which may have four to eight participants from the same chapter.

An event category is determined by the participant's current or previous enrollment in Family and Consumer Sciences coursework or a Career Cluster class/course that is taught or could be taught by a person approved by the state education system for teaching Family and Consumer Sciences courses or content areas. Entry into a particular category is determined by affiliation with FCCLA, membership designation of either comprehensive or occupational as defined below, and participant's grade in school during the school year preceding the National Leadership Conference. Any change in membership status must be reported by the Region STAR Events regular registration deadline.

Event categories are defined as:

- Junior—FCCLA chapter members through grade 9
- Senior—FCCLA chapter members in grades 10-12; who are identified as comprehensive members on the national affiliation form.
 - In Georgia, the following career pathways are considered comprehensive and fall under the Senior Category:
 - Nutrition and Food Science
 - Teaching as a Profession
 - Interiors, Fashion and Textiles
 - Housing and Community Management
- Occupational—FCCLA chapter members in grades 10–12; who have been or are currently enrolled in occupational Family and Consumer Sciences coursework; and who are identified as occupational on the national affiliation form.
 - In Georgia, the following career pathways are considered occupational and fall under the Occupational Category:
 - Early Childhood Education
 - Culinary Arts

Mixed Teams:

- A team composed of both junior (through grade 9) and senior (grades 10–12) comprehensive or occupational (grades 10-12) members must enter the senior category.
- A team composed of both senior (grades 10–12) comprehensive and occupational (grades 10–12) members must enter the senior category.
- A team composed of both junior (through grade 9) and occupational (grades 10–12) members must enter the senior category.
- Team events with only senior (grades 10–12) comprehensive and occupational (grades 10–12) categories may not include members through grade 9.
- Postsecondary members are eligible if they are enrolled in a postsecondary program (grades 13–16 in career and technical education centers, community colleges, and four-year colleges and universities).

MEMBERSHIP

A student is not considered an affiliated FCCLA member at any level (local, state, and/or national) until all membership dues are received at national headquarters. Only affiliated members are eligible to compete in any level of STAR Events.

Participants must compete in the same membership category (comprehensive, occupational, or postsecondary) as indicated in the membership affiliation system. Membership transfers may be needed for participants who have transferred in or out of an occupational program, are transferring chapters, have graduated and are transferring to a postsecondary chapter, or were otherwise affiliated incorrectly. To change membership status within the affiliation system, please contact Traci Bryant, Georgia FCCLA Executive Director. Changes in membership status must be completed by the Region STAR Events regular registration deadline.

In addition to membership deadlines are STAR Events registration deadlines. Please ensure that all registrations are submitted in a timely manner to avoid disqualification or late fees at the regional, state, and national levels.

AWARD DECISIONS

The decisions of the evaluators are final.

STATE RECOGNITION

Participants will receive recognition items including certificates and achievement medals. Recognition levels are:

- Gold medal (highest level)
- Silver medal
- Bronze medal.

Each entry is evaluated by a standard set of criteria. There is no limit to the number of medals given for each level in any category.

STAR Events participants must attend their Recognition Session to receive a medal. The method of recognizing national STAR Events participants will be published prior to the National Leadership Conference.

REGION AND STATE PARTICIPATION SCHEDULES

A tentative competition schedule and event registration, orientation information (if offered onsite) will be posted with the Region STAR Events and State Leadership Conference Adviser Guide.

Chapter advisers will receive the scheduled participation times for their chapter's participants during the Competitive Events Registration Packet Pick Up. Changing schedules with other participants is not permitted. Due to the amount of competitors, we are unable to accommodate special scheduling requests.

Chapter advisers will be responsible for picking up all STAR Events registration materials and distributing it to their STAR Events participants. At this time the chapter adviser or adult designee will:

- Confirm participant attendance and no-shows
- Receive participant information, which may include ribbons, participation times, specific event materials, and recognition session information
- Sign acknowledgement of receipt of materials.

Any packets not picked up and signed during the specified STAR Events Registration time will result in participants not receiving the 3 points for registration. Participants are still eligible to compete at their scheduled time. Any packets not picked up during the specified time(s) will be identified as late pick-up. Chapter advisers may pick up these materials during normal conference registration hours.

Participants are required to be available during the entire time their event takes place. Do not schedule other activities during these time periods.

Questions regarding STAR Events will be handled at the Competitive Events Headquarters only.

Due the number of competitors and space limitations, some events may be competing in a large room, with multiple presentations occurring at the same time.

ONLINE TESTING

Applied Math for Culinary Management and Parliamentary Procedure participants are required to take their event tests during an online testing window. This test will not be offered onsite at the Region STAR Events or State STAR Events competitions. Participants not taking the test online during the testing window will lose the testing points.

Region STAR Events Testing Window: January 28 - February 1, 2019

State STAR Events Testing Window: February 25 - March 1, 2019

CHAPTER SUBSTITUTION POLICY

Once a chapter has registered a student as a STAR Events participant, a substitution from that chapter is permitted in the case of a team event, but only if the substitute meets the eligibility requirements of that event. In the case of a team member substitution for Region or State STAR Events, at least one original registered competitor must still compete on that team.

Substitutions are not permitted in individual events.

All substitutions must be approved by:

- Region Culinary Arts STAR Event – the Georgia FCCLA Executive Director
- Region STAR Events – the Region Adviser
- State STAR Events - the State STAR Event Coordinator
- National STAR Events – the Georgia FCCLA Executive Director

Substitution Deadlines

- Region Culinary Arts STAR Event – January 18, 2019
- Region STAR Events – January 31, 2019
- State STAR Events – March 1, 2019
- National STAR Events – June 1, 2019

SUPPLIES, EQUIPMENT AND ELECTRICAL ACCESS

Participants must bring all needed supplies with them to competition. Supplies will not be available from the Region or State Leadership Conference Headquarters or Competitive Events Headquarters.

Access to an electrical outlet will not be provided unless required for a participant classified under the provisions of the Individuals with Disabilities Education Act. This request must be made during the STAR Events registration process. Participants are encouraged to bring fully charged devices such as laptops, tablets, etc., to use for presentations, as allowed per event guidelines.

ACCOMMODATIONS FOR PARTICIPANTS

For students to be accommodated, all accommodations must be entered into the Region STAR Events and State Leadership Conference registration systems by the posted regular registration deadlines. Proof of accommodations may be required.

STAR EVENTS REGISTRATION FEES


Each participant in a team or individual event pays a fee to help cover STAR Events expenses— room rental, certificates, recognition session expenses, medals, and supplies. In addition to the participant entry fee, online STAR Events, Level II entries pay a technology fee to provide Internet access and equipment. The Region and State STAR Events fees are outlined in the Region STAR Events Adviser Guide. The national STAR Event participant fee is posted in the National Leadership Conference information. **STAR Events fees are nonrefundable once registration closes.**

ADVANCING TO THE NEXT LEVEL OF COMPETITION

The top two in each category will advance from Region STAR Events to State STAR Events. Only participants receiving a gold or silver medal are eligible to advance.

The top two in each category will advance from State STAR Events to National STAR Events, with the exception of Culinary Arts where only the top team will advance. Only participants receiving a gold or silver medal are eligible to advance.

Eligibility and General Rules for All Levels of Competition

1. An individual member may participate in only one national STAR Event in any given year. Participation is open to any nationally affiliated FCCLA chapter member. Events may have additional eligibility requirements. States may limit the number of times a member may compete in an event; please check with the state adviser.
2. Participants must follow national rules for competition, or risk possible disqualification or loss of points. If national rules vary from state event rules, entries need to be changed to comply with national rules.
3. All STAR Events projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference.
4. All STAR Events projects must be planned and prepared by the participant(s) only. Supporting resources are acceptable as long as participants are coordinating their use and resources are cited appropriately verbally and/or in print during the presentation to avoid false credit for unoriginal or non-participant work. Participants are encouraged to use original materials, items licensed for reuse, or items in which copyright permission has been granted.
5. State and chapter advisers should ensure that identical presentations of the same project are not entered into STAR Events multiple years.
6. Participants are not allowed to distribute any materials to the evaluators unless the event rules specifically allow it. Evaluators are not allowed to keep any items given to them by STAR Events participants.
7. No projects can be entered in more than one category of a single event, or in more than one event. However, projects entered in any event may be included in the Chapter in Review events.
8. Chapters are allowed to enter only one entry in Chapter in Review Display and one entry in Chapter in Review Portfolio per category.
9. Chapters are allowed to enter only one entry in FCCLA Chapter Website.
10. Spectators are not allowed to observe any portion of any STAR Event. Videotaping and/or audio recording of events is not allowed. *Exception: Media and Business & Industry partners may be escorted into events with prior approval and arrangements made through national headquarters and the Competitive Events Advisory Team. States may set policies for exceptions on the state level.
11. Participants are to maintain a professional appearance and attitude during all STAR Events activities.
12. Participants are responsible for their own event materials and may not have others assist them with event setup, including moving items into the competition area. Any items left behind are not the responsibility of FCCLA and may be discarded.
13. STAR Events resources (topics, scenarios, templates, etc.) can be found online at <http://fcclainc.org/programs/resources.php>.  Look for this icon next to events which have resources on the FCCLA National Website.
14. For Fashion Construction, Fashion Design, and Recycle and Redesign events lingerie and swimsuits are not allowed. Clothing that does not meet acceptable standards of modesty/ appropriateness for a school function or setting is prohibited.
15. If a participant fails to adhere to event guidelines or event definition, or prepares an item not based on the current event scenario, then the sample/display/project is ineligible for evaluation. The participant will still be able to compete with an oral presentation if they choose to do so and will only be scored on the oral presentation.
16. Participants may present in front, behind, or beside the designated table or space. Participants may not place items on the consultant or evaluator tables.
17. All materials on displays must be placed on a clearly defined presentation surface. Displays with a clearly defined front presentation surface (such as tri-fold boards) may not have items on the back of the board, as consultants/evaluators would not be expected to look behind a display for project components. Displays with multiple presentation sides may have materials on all clearly defined presentation surfaces. All materials must be easily viewed, accessible, and legible.
18. No live animals or people can be used as props or visuals. Only registered event participants may present in competition.

Importance of Chapter Advisers Serving as Event Volunteers

Chapter advisers are subject matter experts in both Family and Consumer Sciences and FCCLA. As subject matter experts, they serve an important role in providing essential information about FCCLA, Family and Consumer Sciences curriculum, and career and technical education to both members and other adult volunteers. Without chapter advisers serving as event volunteers (lead and assist lead consultants, room consultants, evaluators) evaluation teams may lack critical context and subject matter information that could negatively impact final scoring.

Chapter advisers are responsible for recruiting one volunteer for every three registered participants. This expectation is for every level of competition – region, state, and national. Please use the chart below to help determine how many volunteers you need to recruit:

Number of STUDENTS (not teams)	Number of judges you need to provide
0-3	1
4-6	2
7-9	3
10-12	4
13-15	5
16-18	6
19-21	7
22-24	8
25-27	9
28-30	10

Checklist for the Adviser

This checklist is designed to give you, the adviser, an organized view of STAR Events and to ensure all requirements for the students have been met. Please read all information carefully and completely to ensure you and your student(s) understand all requirements.

1. Distribute information about STAR Events to your members and provide access to the Competitive Events Guide
2. After the members have chosen their events, give them copies or electronic access to:
Policies, Eligibility and General Rules for ALL levels of competition
 - Checklist for Participants
 - STAR Events resources (topics, scenarios, templates, etc.) found online at <http://fcclainc.org/programs/resources.php>.
 - Pages for their event
 - Glossary
3. To avoid disqualification, make sure students are eligible for the event they have chosen.
4. Ensure that students' state and **national** dues have been paid by deadline dates. Students must be nationally affiliated.
5. Ensure that the registration for local, regional, or state events is sent in by the state's deadline.
6. After the students have completed their projects, go over all requirements with them and make sure all guidelines have been met.

Checklist for Participants

1. Ensure that your chapter, state, and **national** dues are paid by the deadline dates.
2. Choose an event.
3. Read through the guidelines and rules carefully.
4. Check Policies, Eligibility and General Rules in addition to your event Guidelines.
5. Obtain current STAR Events *resources* (if applicable) such as menus, scenarios, or templates at <http://fcclainc.org/programs/resources.php>. Some resources may be only available through the FCCLA Portal (ask your adviser for assistance).
6. Complete all parts of the project (Oral Presentation, *Portfolio*, *Display*, etc.).
7. Be sure to read the glossary for more clarification of *italicized* words.
8. Look over your event's rubric and Point Summary Form, and double check that you have covered all required elements.
9. Go through all rules again with your adviser, to make sure you have completed everything that is required correctly.
10. Practice going through your STAR Event many times to assure precision and quality. Have someone critique your materials and your performance and consider incorporating their suggestions.

STAR Events Dates to Remember

A student is not considered an affiliated FCCLA member at any level (local, state, and/or national) until all membership dues are received at national headquarters. Only affiliated members are eligible to compete in any levels of STAR Events. States should not allow members to participate in regional or state events unless national membership is verified. **Note: In order to register for Region/State/National STAR Events, members must be affiliated at the time of registration.**

2018-2019 Dates to Remember

January 11

Region Culinary Arts STAR Event Deadline - \$20 per participant (\$60 total for the team)

January 18

Region Culinary Arts STAR Event substitution deadline

January 22

Region STAR Events Early Bird Deadline - \$20 per participant

January 25

Membership affiliation submitted online and payment received deadline for Region STAR Events participants
Region STAR Events Regular Registration Deadline - \$30 per participant
Change in membership status deadline

January 31

Region STAR Events substitution deadline

February 1

Online STAR Events, Level I entry deadline

February 15

State Leadership Conference/State STAR Events Early Bird Deadline

February 21

State Leadership Conference/State STAR Events Regular Registration Deadline

March 1

State STAR Events substitution deadline

March 15

Online STAR Events, Level II invitations are sent to chapter and state advisers from National FCCLA

May 1

National STAR Event competitors - attendance verification due to state office

May – Deadlines to be published in the 2019 National Leadership Conference Guide

States with state competitions on or prior to April 24: participant registration and fees deadline of May (TBA), 5:00 p.m. EDT. Registrations submitted after this date without prior approval of a state registration extension will incur a late fee.

Participants registering after the published deadline through June 1 will pay an additional late participant registration fee of \$100 per event/category registration. Beginning June 2, the late registration fee will be an additional \$200 per event/category registration. Late registrations will not be guaranteed a printed certificate.

Substitutions will not be permitted after the published STAR Events substitution deadline.

May 31

National STAR Events - Membership affiliation submitted online and payment received deadline.

June 1–15

Online Event Orientations will be available for National Leadership Conference participants.

Please note that all late fees are in addition to the participant registration fee(s) and the national membership affiliation fee. Ensure that the registration and affiliation for local, regional, or state events is sent in by the state's deadline.

STAR Events Tie-Breaker Procedures

The following tie breakers will be used, if necessary, to help determine the overall winner in a particular event. If scores are tied so that a winner cannot be determined, the tie will be broken by the highest score on the first tie breaker (★). If those scores are tied, the second tie breaker will be used (★★), followed by the third tie breaker (★★★). If those scores are also tied, it is up to the evaluators to make the final determination based on review of the product in the event (portfolio, display, sample, etc.) *For events offering scholarships at the National Leadership Conference, no ties will be allowed. This document may be adapted, if desired, for use at the state level.*

ADVOCACY	APPLIED MATH FOR CULINARY MANAGEMENT
<ul style="list-style-type: none"> ★ Issue research ★★ Methods of Action ★★★ Results of Advocacy/Action Plan Assessment 	<ul style="list-style-type: none"> ★ Visuals: effectively illustrate content ★★ Oral presentation; knowledge of subject matter ★★★ Point Summary Form: average team score on test
CAREER INVESTIGATION	CHAPTER IN REVIEW DISPLAY AND PORTFOLIO
<ul style="list-style-type: none"> ★ Career Planning ★★ Evidence of Career Research ★★★ Self Assessment 	<ul style="list-style-type: none"> ★ Leadership activities ★★ State and national programs ★★★ Public relations efforts
CHAPTER SERVICE PROJECT DISPLAY AND PORTFOLIO	CULINARY ARTS
<ul style="list-style-type: none"> ★ Project impact ★★ Addresses a specific need ★★★ Increase awareness/public relations 	<ul style="list-style-type: none"> ★ Workload Shared & Time Efficiency ★★ Safety ★★★ Sanitation
DIGITAL STORIES FOR CHANGE	EARLY CHILDHOOD EDUCATION
<ul style="list-style-type: none"> ★ Project Summary ★★ Creativity and Design ★★★ Technical Quality Images or Video 	<ul style="list-style-type: none"> ★ Evidence of developmental knowledge ★★ Lesson plans ★★★ Activity planning form: setting, supplies, activity
ENTREPRENEURSHIP	ENVIRONMENTAL AMBASSADOR
<ul style="list-style-type: none"> ★ Business description ★★ Organizational chart ★★★ Budget 	<ul style="list-style-type: none"> ★ Creativity and multiplication of project ★★ Knowledge of the relationship of environmental concern to participants' home, school, and/or community ★★★ Scope of educational presentation
FCCLA CHAPTER WEBSITE	FASHION CONSTRUCTION
<ul style="list-style-type: none"> ★ Promotion of FACS and FCCLA ★★ Membership Information ★★★ Program of Work 	<ul style="list-style-type: none"> ★ Knowledge of construction ★★ Display ★★★ Selected skill area (overall score)
FASHION DESIGN	FOCUS ON CHILDREN
<ul style="list-style-type: none"> ★ Collection design ★★ Career path ★★★ Fabric profiles 	<ul style="list-style-type: none"> ★ Applies child development concepts ★★ Impacts children and community positively ★★★ Addresses a specific need
FOOD INNOVATIONS	HOSPITALITY, TOURISM, AND RECREATION
<ul style="list-style-type: none"> ★ Original prototype formula(s) ★★ Nutrition information ★★★ Product testing method 	<ul style="list-style-type: none"> ★ Background research ★★ Customer service strategy ★★★ Business web site: client services and knowledge

	of respective focus area
<p style="text-align: center;">ILLUSTRATED TALK</p> <ul style="list-style-type: none"> ★ Visuals/props – Creativity to enhance presentation ★★ Visuals/props effectively illustrate content ★★★ Oral presentation – Knowledge of subject matter 	<p style="text-align: center;">INTERIOR DESIGN</p> <ul style="list-style-type: none"> ★ Originality of design ★★ Scaled room floor plan ★★★ Use of display boards during presentation
<p style="text-align: center;">INTERPERSONAL COMMUNICATIONS</p> <ul style="list-style-type: none"> ★ Case study response: knowledge of communication techniques ★★ Oral presentation – Impact on interpersonal communications ★★★ Oral presentation – Use of appropriate techniques 	<p style="text-align: center;">JOB INTERVIEW</p> <ul style="list-style-type: none"> ★ Career Related Education ★★ Educational Enhancement Opportunities ★★★ Business Communication
<p style="text-align: center;">LEADERSHIP</p> <ul style="list-style-type: none"> ★ Leadership Profile & Employability Skills Checklist ★★ Leadership inventory summary ★★★ Leadership reflection 	<p style="text-align: center;">LIFE EVENT PLANNING</p> <ul style="list-style-type: none"> ★ Comparison shopping: format ★★ Oral presentation – Explained decisions involved in developing financial plan for event ★★★ Oral presentation – Knowledge of subject matter
<p style="text-align: center;">NATIONAL PROGRAMS IN ACTION</p> <ul style="list-style-type: none"> ★ Identify concerns: knowledge of the national program ★★ Act: action taken on plan ★★★ Form a plan: organization 	<p style="text-align: center;">NUTRITION AND WELLNESS</p> <ul style="list-style-type: none"> ★ Evidence of nutrition and wellness research ★★ Knowledge of subject matter ★★★ Nutrition and wellness goals
<p style="text-align: center;">PARLIAMENTARY PROCEDURE</p> <ul style="list-style-type: none"> ★ Proper use of parliamentary law ★★ Demonstration time and quality ★★★ Team participation 	<p style="text-align: center;">PROMOTE AND PUBLICIZE FCCLA</p> <ul style="list-style-type: none"> ★ Promotion plan description ★★ Evidence of research ★★★ Evidence of campaign
<p style="text-align: center;">RECYCLE AND REDESIGN</p> <ul style="list-style-type: none"> ★ Design and construction skills – Overall quality of workmanship ★★ Display ★★★ Design and construction skills – Selected skill areas (overall score) 	<p style="text-align: center;">SAY YES TO FCS EDUCATION</p> <ul style="list-style-type: none"> ★ FCS Education Research Summary ★★ Classroom Observation Summary ★★★ FCCLA Integration Plan
<p style="text-align: center;">SPORTS NUTRITION</p> <ul style="list-style-type: none"> ★ Nutrient evaluation ★★ Sport and training summary pages ★★★ Nutrition and hydration plan 	<p style="text-align: center;">TEACH AND TRAIN</p> <ul style="list-style-type: none"> ★ Career exploration ★★ Evidence of technology used ★★★ Lesson/workshop plan: organization

Frequently Asked Questions

1. **Instead of creating a freestanding or tabletop display, can I create a PowerPoint presentation as my display?** No.
2. **If my project's product is too large to transport to competition, can we provide photos instead of bringing the product to competition?** No, the product must be present at competition for appropriate evaluation.
3. **If using something other than PowerPoint for an electronic portfolio, how do I count "slides?"** A slide is defined as a single slide in PowerPoint, or a single path/transition in another format, such as Prezi. If using a website, information presented in one screen view would be considered one slide.
4. **Can I provide 3 laptops/iPads/devices in my presentation, one for each evaluator?** No, only one device may be used to present an electronic portfolio. Nothing may be handed to the evaluators.
5. **Can slides be of any color?** Yes, but not all color choices may be appropriate for legibility and viewing.
6. **Can I use a remote to advance electronic slides?** Yes. Pointers or props may not be allowed in your event.
7. **Can a student turn in both a hardcopy and present their portfolio in a PowerPoint?** No. Students must choose one type of portfolio format. For hardcopy portfolios, visuals may be used to support, illustrate, or complement the presentation, if allowed in the event. If using a laptop or tablet as a visual (where allowed) along with a hardcopy portfolio, it may not be used to present information intended to be included in the portfolio.
8. **If a member graduates in December, are they still eligible to compete in STAR Events?** School districts set eligibility requirements for participation in local FCCLA chapter activities, including STAR Events. Upon local and/or state eligibility determination, any nationally affiliated member may participate in STAR Events, based upon individual event eligibility criteria.
9. **Can a member compete in both an online STAR Event and another STAR Event?** No. They may only compete in one STAR Event in any given year.
10. **Are participants required to use manila folders from the FCCLA supplier?** No. For the 2018-2019 school year, the file folder with the line for "National Region" will still be available from the FCCLA Store and may be used by chapters. No point deduction for using or providing national region should be assessed. For the 2019-2020 school year, points will not be fully earned if any additional information is included on any file folder used in competition.
11. **Can students use FCCLA copyrighted material in STAR Events projects?** Yes, as long as the project is not used for commercial purposes or sold. All FCCLA resources must be cited appropriately.
12. **In an event with file folder, does it matter what color they are?** No.
13. **In portfolio events, are content divider pages required?** If the event specifications give a range of pages/slides, such as 0 – 9, then a participant may have zero divider pages, and not be penalized. Please note that evaluators may include lack of dividers as they determine point allocations in the event rubric, related to portfolio appearance and organization.
14. **Can content pages have graphics or decorations?** Yes, any page that does not specify to use plain paper may have graphic or decorative elements.
15. **Is a font considered a graphic?** If the font is a graphic font, then it is a graphic. Unless specified, fonts may be in any color.
16. **Do we have to use the FCCLA templates provided, or can we retype it on our own computer?** The template provided can be modified but all of the information, including headings, must be used in the correct order on any document created and

remain within the page limits given in event specifications. The logos are encouraged but are not required.

17. **Can an iPad be used in place of note cards?** Yes, as long as those devices are not used for recording, publishing, or receiving information during the presentation. They should be placed in airplane mode prior to the start of the event.
18. **How should we address budgets and evaluations when the project has not yet been completed at the time of regional/state competition?** For presentations prior to National Leadership Conference, participants should give the anticipated numbers (budgets). Evaluation plans should be presented in detail (evaluation methods, instruments, anticipated outcomes). This information should be updated for projects advancing to national competition. Projects are to be developed and completed within a one-year span beginning July 1 and ending June 30 of the school year before National Leadership Conference.
19. **Is a digital photo frame/iPad/etc. used to display photos, considered a photo album?** If it is displaying multiple photos as a hardcopy album would, it would be considered a photo album.
20. **On the Project Identification Page, how should “event name” be listed? Should category be included?** Either “Career Investigation” or “Career Investigation – Junior” will be accepted as correct.
21. **Would a music stand be considered an easel?** If being used to “hold materials upright, usually during a presentation or display” then it would be considered an easel.
22. **If a participant places too many copies in a file folder, are penalty points assessed?** No. Additional materials should be removed and not considered in evaluation.
23. **Can we laminate pages?** Yes, but all laminated pages must still meet any size requirements as stated in event guidelines.
24. **If I have a multi-page document and place it in a sheet protector, is that counted as one content page?** Multiple pages within a sheet protector will count as more than one page, unless the sheet protector is sealed and only one page is able to be viewed.
25. **If there is an electrical outlet available, can we use it?** FCCLA will not prevent a student from using an outlet (if allowed in event guidelines), but access is not provided. Competition setup (location of tables, chairs, display area) will not be adjusted to accommodate electrical outlet usage.
26. **When should I submit the Online Project Summary Form?** This should be submitted prior to your first competition. If necessary, resubmit the form with updated information if needed.
27. **Can I reduce the size of the Online Project Summary Form for my display?** Yes, but it must remain legible and easily read by the event consultant.
28. **Is the Event Online Orientation available for all levels of competition (regional, district, state)?** The online orientation is required for students competing at the 2018 National Leadership Conference. Each entry must complete and submit the STAR Events Online Orientation form to the event room consultant at the time of competition. The forms are not to be included within a portfolio or placed on a display. Forms are accepted at the time of completion, and not during or after the presentation. Only one form per entry (team or participant) is required. States may choose to require an onsite orientation or may develop an online orientation. Please confirm state procedures with your state adviser.
29. **Are accommodations made for special needs students?** Participants who require accommodation in their event should indicate a special needs request during the national event registration. A national staff member will contact the adviser to determine the best process for the participant. For regional/district/state competitions, please contact the state adviser.
30. **Can a senior or occupational member compete on a team with a postsecondary participant?** No.