



GEORGIA
STATE ASSOCIATION

**2019 Georgia FCCLA
Region and State Culinary Arts
STAR Event Guidelines**

For the 2019 Region and State Culinary Arts Region and State competitions:

Guidelines and Rubrics

- Georgia FCCLA will use the National FCCLA Culinary Arts STAR Events guidelines and rubric for both region and state competition.
 - To find the guidelines and rubrics:
 - Log into your chapter’s FCCLA Portal using your chapter ID number and password.
 - Click on the “Resources” tab (If not present, click on the small triangle on the right-hand side of the screen, which will produce a drop-down box of options).
 - Click on “Competitive Events”
 - Download “2018-2019 Competitive Events Guide”
 - It is extremely important to download the entire guide to ensure that all guidelines are read and followed.
- All STAR Events competitors must follow the National STAR Events Policies (found on pages 85-86) and the Eligibility and General Rules for All Levels of Competition (found on page 87).
- Failure to follow guidelines and rubrics can result in loss of points and/or disqualification.

Changes to National Guidelines for Region and State Competition

Guideline Location	National STAR Events Competition Guideline	Georgia FCCLA Region and State Competition Guideline
Procedures and Time Requirements #2	Teams will be given a menu and all required recipes and ingredients.	<i>Teams will be given a menu and all required recipes. Chapters are responsible for bringing ingredients, with the exception of the chicken breasts. No pre-prepared or pre-cut foods, sauce mixes or pre-mixed powders. All production must be on-site.</i>
Eligibility & General Information #4	The competition menu and equipment list for the National Leadership Conference will be posted on the FCCLA national website by April 1. Any necessary large equipment will be provided for national competition. Only items on the list may be brought to the event. Any items not on the equipment list will be removed and returned to the team after clean-up.	<i>Region and State competitions: The competition menus have been posted to the Georgia FCCLA state website. Chapters are responsible for bringing any necessary equipment to complete the menus.</i>
Eligibility & General Information #7	All food will be provided. Identical food items will be available to each team. No other food products, garnishes, or condiments may be brought to the event.	<i>Region and State competitions: Chapters are responsible for bringing all necessary ingredients for all aspects of the menu. Exception: Georgia FCCLA will provide each team with the chicken breast necessary for competition. No pre-prepared or pre-cut foods, sauce mixes or pre-mixed powders. All production must be on-site. Garnishing is allowed.</i>

Reminders:

- Time requirements are listed on the first page of the Culinary Arts guidelines. Those times are strict and need to be followed.
- Teams must have a completed Time Management Plan based on the posted menus. Time Management Plans must be completed prior to arrival but can be altered during the 20-minute set up time.
- Each team must complete the Online Project Summary form – located under the “Surveys” tab in the chapter’s FCCLA Portal – and provide proof of submission at the start of the competition time. Teams will not have access to computers and printers onsite to complete the summary form.
- 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.
- Teams must bring all necessary equipment and ingredients. Teams are not permitted to borrow items from other teams.
- No pre-prepared or pre-cut foods, sauce mixes or pre-mixed powders. All production must be on-site.
- No electricity will be available on-site.

For questions regarding the Region and State Culinary Arts STAR Event, please contact Debra Stevens, Georgia FCCLA Culinary Consultant, at dstevens7254@gmail.com.