



GEORGIA
STATE ASSOCIATION

2021 Georgia FCCLA
Region Culinary Arts
STAR Event Guidelines

For the 2021 Region Culinary Arts competitions:

Guidelines and Rubrics

- Georgia FCCLA will use the National FCCLA Culinary Arts STAR Events guidelines and rubric for region 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 “2020-2021 Competitive Events Guide” - **Should be available mid-September**
 - 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 and the Eligibility and General Rules for All Levels of Competition.
- Failure to follow guidelines and rubrics can result in loss of points and/or disqualification.

Changes to National Guidelines for Region Competition

Guideline Location	National STAR Events Competition Guideline	Georgia FCCLA Region Competition Guideline
Eligibility & General Information #3	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 individual after clean-up. For regional/state competitions, menus and equipment lists will be provided by the host facility and/or state association.	The competition menus have been posted to the Georgia FCCLA state website. Chapters are responsible for having any necessary equipment to complete the menus.
Procedures and Time Requirements	Identical food items will be available to each individual. No other food products, garnishes, or condiments may be brought to the event. Individual will have 20 minutes to organize work area, obtain supplies, and adapt the time management plan, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, etc.	Individual will be given a menu and all required recipes. Chapters are responsible for providing all ingredients. No pre-prepared or pre-cut foods, sauce mixes or pre-mixed powders. All production must be included in the video (including measuring). Individual will have 20 minutes to organize work area, obtain supplies, and adapt the time management plan, if required. Examples of allowable activities include placing equipment, verifying oven temperatures, measuring products, and clean/wash products. No products may be cut, peeled, sliced, etc.
Specifications – Food Taste and Presentation	Prepare two plates consistently, with appropriate portion size, functional garnish, and visual appeal.	Prepare one plate consistently, with appropriate portion size, functional garnish, and visual appeal.

Video Procedures and Time Requirements

Individuals will submit a maximum 62-minute video recording of them completing the requirements of this event. A full visual of the competitor must be shown throughout the entirety of the video submission. Videos showing hands only will be disqualified. The timing of the video is as follows:	
Up to 1 minute	Each participant must verbally introduce themselves by name and state. Stations may be already set up with equipment and product to be used.
60 minutes (total)	Individuals will have 60 minutes to produce the required food items. The recording should be done in one take (no editing) and should show the student at all times. Items to include in the video are sanitation, technical skills, and a close ups of student work as desired. No background music should be included. Only participants are allowed to be included in the video.
Up to 1 minute	Participants have up to 1 minute to show final plating or presentation of the required food products.

Reminders:

- Time requirements are listed above. Those times are strict and must be followed.
- A full visual of the competitor must be shown during the majority of the video submission. Close-ups of the student work and technical skills should be used sparingly. The entire video should not be a close up of the competitor's hands.
- Individual must have a completed Time Management Plan based on the posted menus. Time Management Plans must be completed prior to the start of the recording.
- Each individual 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.
- 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. Additional logos will need to be covered with white cloth tape.
- No pre-prepared or pre-cut foods, sauce mixes or pre-mixed powders. All production must be shown in the video recording (including measuring).

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