



GEORGIA
STATE ASSOCIATION

2020 Georgia FCCLA
State Culinary Arts
STAR Event Guidelines

For the 2020 State Culinary Arts competition:

Guidelines and Rubrics

- Georgia FCCLA will use the National FCCLA Culinary Arts STAR Events guidelines and rubric for 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 “2019-2020 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 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 State Competition

Guideline Location	National STAR Events Competition Guideline	Georgia FCCLA State Competition Guideline
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. 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 bringing any necessary EQUIPMENT to complete the menus.
Procedures and Time Requirements	Identical food items will be available to each team. No other food products, garnishes, or condiments may be brought to the event. Teams 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.	Teams will be given a menu and all required recipes and ingredients. Teams will be charged a flat \$75.00 fee for the purchase of necessary ingredients. Identical food items will be available to each team. No other food products, garnishes, or condiments may be brought to the event. Teams 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.

Reminders:

- Time requirements are listed on the second 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. Teams are not permitted to borrow items from other teams.
- 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.