

FCCLA STAR EVENTS for 2015–2016

CHAPTER EVENTS

Chapter in Review Portfolio

A chapter event - recognizes chapters that develop and implement a well-balanced program of work and promote FCCLA and Family and Consumer Sciences and/or related occupations and skills to the community. (J, S, +)

Chapter Service Project Display

A chapter event - recognizes chapters that develop and implement an in-depth service project that makes a worthwhile contribution to families, schools, and communities. Students must use Family and Consumer Sciences content and skills to address and take action on a community need. (J, S, +)

National Programs in Action

A chapter event - recognizes participants who explain how the FCCLA Planning Process was used to implement a national program project. (J, S, +)

Parliamentary Procedure

A chapter event - recognizes chapters that develop a working knowledge of parliamentary law and the ability to conduct a business meeting. (Chapter team of 4–8 members) (J, S, +)

Promote and Publicize FCCLA

A chapter event - recognizes participants who use communications skills and techniques to educate their schools and communities about FCCLA with the intention of growing chapters and strengthening FACS and FCCLA programs. (J, S, +)

TEAM EVENTS (1–3 students)

NEW Applied Math for Culinary Management

A team event - recognizes participants who use Family and Consumer Sciences skills to demonstrate the application of mathematical concepts in the culinary arts industry. (S, +)

Culinary Arts

A team event - recognizes participants enrolled in occupational culinary art/food service training program for their ability to work as members of a team to produce a quality meal using industrial culinary arts/food service techniques and equipment. (O, +)

NEW Entrepreneurship

A team event - recognizes participants who develop a plan for a small business using Family and Consumer Sciences skills and sound business practices. The business must relate to an area of Family and Consumer Sciences education or related occupations. (J, S, +)

Environmental Ambassador

A team event - recognizes participants that address environmental issues that adversely impact human health and well-being and who actively empower others to get involved. (J, S, +)

NEW Food Innovations

A team event - recognizes participants who demonstrate knowledge of the basic concepts of food product development by creating an original *prototype formula*, testing the product through *focus groups*, and developing a marketing strategy. (J, S, +)

Hospitality, Tourism and Recreation

A team event - recognizes participants who demonstrate their knowledge of the hospitality, tourism, and recreation industries and ability to translate their knowledge into a hypothetical or real business. Project must relate to culinary, lodging, recreation, tourism, or event coordination. (S, +)





INDIVIDUAL EVENTS ONLY

Fashion Design

An individual event - recognizes participants who apply fashion design skills learned in Family and Consumer Sciences courses to design and market clothing styles based on the state theme. (S, +)

Illustrated Talk

An individual event - recognizes participants who make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations. Participants use state theme and provide visuals to illustrate the presentation.

(J, S, +)

Job Interview

An individual event - recognizes participants who use Family and Consumer Sciences and/or related occupations skills to develop a portfolio, participate in an interview, and communicate a personal understanding of job requirements. (S, +)

Life Event Planning

An individual event - recognizes participants who apply skills learned in Family and Consumer Sciences courses to manage the costs of an event.

(J, S, +)

Nutrition and Wellness Event

An individual event - recognizes participants who track food intake and physical activity for themselves, their family, or a community group and determine goals and strategies for improving their overall health. (J, S, +)

Recycle and Redesign (State Fashion Show)

An individual event - recognizes participants who select a used fashion or home apparel item to recycle into a new product. (S, +)

Teach and Train

An individual event - recognizes participants enrolled in occupational training for their exploration of the education and training fields through research and hands-on experience. (O, +)

Key:

(J) Junior Division, grades 6–9

(S) Senior Division, grades 10–12

(O) Occupational

(+) Advances to Nationals

California State Events

INDIVIDUAL EVENTS ONLY

Apparel Construction

An individual event- recognizes participants to demonstrate construction techniques, effective management skills, and knowledge of the consumer aspects of clothing selection, design, and care utilizing state patterns. (J, S, + for S only)

Child Development

An individual event - recognizes students to develop and refine child development skills. Participants demonstrate their ability to select and present a song or story for preschool children. (J, S)

Culinary Display

An individual event - recognizes participants enrolled in occupational culinary arts/food service training programs for their ability to demonstrate their skill in presenting foods for a buffet table and for fine restaurant dining. Themes will be provided and categories will include: advanced presentation cakes, appetizers, art display, breads, decorated wedding cakes, patisserie, and tortes. (O)

Interior Design

An individual event - recognizes participants who apply interior design skills learned in Family and Consumer Sciences courses to design interiors that meet the living space needs of clients based on the current state themes. (J, S, + for S only)

Menu Planning and Table Display

An individual event - recognizes participants to demonstrate their skill in menu planning. Participants plan a lunch or dinner menu on a specified theme for two people and bring all materials for a creative display. A nutritional analysis is included in the judging. (J, S)

Salad Preparation Event

An individual event - participants demonstrate the knowledge and skills developed in Family and Consumer Sciences courses to prepare a salad and salad dressing for home according to a new theme. Participants are critiqued on the organization of workspace, safety and sanitation, and knife skills. (J, S)

