

2019–20 Students Taking Action with Recognition (STAR) and California (C)-STAR (Revised 10-7-2019)

TEAM EVENTS (1–3 students)

☐ **Baking and Pastry (Compete at State Only)**

Recognizes participants who are enrolled in an occupational food service training program and demonstrate skills through the preparation of a quick bread, choux pastry, cookie, and shaped yeast bread. **(Level 3, **, +)**

☐ **Chapter in Review Portfolio**

Represented by a team to develop and implement a well-balanced program of work to promote Family and Consumer Sciences (FCS) and FCCLA to the community. **(Levels 1, 2–3 +)**

☐ **Chapter Service Project Display**

Represented by a team to develop and implement an in-depth community service project that makes a worthwhile contribution to families, schools, and communities. **(Levels 1, 2–3 +)**

☐ **Culinary Arts**

Recognizes participants enrolled in an occupational food service training program for their ability to work as a team to produce a quality meal using industrial culinary arts/food service techniques and equipment. **(Level 3, **, +)**

☐ **Entrepreneurship**

Recognizes participants who develop a plan for a small business using FCS skills and sound business practices. The business must relate to an area of FCS education. **(Levels 1, 2, 3 +)**

☐ **Event Management**

Recognizes participants who apply skills learned in FCS courses to plan an event for an educational institution, community or non-profit organization, business, or governmental institution. Levels 2 and 3 include an event volunteering experience. **(Levels 1, 2, 3 +)**

☐ **Fashion Design**

Recognizes participants who apply fashion design skills learned in FCS courses to design and market clothing styles with a 4-piece collection. **(Level 3, +)**

☐ **Focus on Children**

Recognizes participants who plan and conduct a child development project that has a positive impact on children and the community. **(Levels 1, 2, 3 +)**

☐ **Food Innovations**

Recognizes participants who apply food product development by creating an original prototype formula, testing the product through focus groups, and developing a marketing strategy based on an annual topic. **(Levels 1, 2, 3 +)**

☐ **Hospitality, Tourism, and Recreation**

Recognizes participants who demonstrate their knowledge into a hypothetical or real business. Project must relate to culinary, lodging, recreation, tourism, or event coordination. **(Level 2, 3, +)**

☐ **Interior Design**

Recognizes participants who apply interior design skills to meet the living space needs of clients based on the current national design scenario. **(Level 3, +)**

☐ **National Programs in Action**

Represented by a team who explains how the FCCLA Planning Process was used to implement a national program project. **(Levels 1, 2–3 +)**

☐ **Parliamentary Procedure (Compete at State Only)** Represented by a team of 4–8 members who develop a working knowledge of parliamentary law and the ability to conduct a business meeting. **(Levels 1, 2–3 +)**

☐ **Professional Presentation**

Recognizes participants who make an oral presentation about issues concerning FCS and/or related occupations and provide visuals to illustrate the presentation. **(Levels 1, 2, 3 +)**

☐ **Public Policy Advocate**

Recognizes participants who identify a local, state, national or global concern, research the topic, identify a target audience and potential partnerships, form an action plan, and advocate to affect a policy or law. **(Levels 1, 2, 3 +)**

☐ **Repurpose and Redesign**

Recognizes participants who apply recycling and redesign skills learned in FCS courses to create a display with a used fashion, home or other postconsumer item to repurpose into a new product. **(Levels 1, 2, 3 +)**

☐ **Sports Nutrition**

Recognizes participants who use FCS skills to plan and develop an individualized nutritional plan to meet the needs of a competitive student athlete in a specific sport. **(Levels 1, 2, 3 +)**

☐ **Sustainability Challenge**

Recognizes participants that address environmental issues and actively empower others by researching one of the five topics provided, investigate areas where they can make a difference, and develop a project for their home, school, or community. **(Levels 1, 2, 3 +)**

INDIVIDUAL EVENTS

☐ **Fashion Construction**

Recognizes participants who apply skills to create a display and construct a garment using eight fashion construction techniques. **(Level 3, +)**

☐ **Job Interview**

Recognizes participants who use FCS skills to develop a portfolio, participate in an interview, and communicate a personal understanding of job requirements. **(Levels 2, 3, +)**

☐ **Teach and Train**

Recognizes participants enrolled in an occupational training program as they prepare a portfolio of the teaching/ training career, prepare and execute a complete lesson/workshop plan, and an oral presentation. **(Level 3, **, +)**

C-STAR

INDIVIDUAL EVENTS

☐ **Child Development**

Recognizes participants who demonstrate their ability to select and present a song or story for preschool children. **(Levels 1, 2, 3)**



☐ **Culinary Display**

Recognizes participants for their ability to demonstrate their skills in presenting foods for a buffet table/or fine restaurant dining. State themes will be provided and categories will include: advanced presentation cakes, appetizers, art display, breads, decorated wedding cakes, and patisserie. **(Levels 1, 2, 3—category dependent)**
Category A: Art Display: Level 1; **Category B:** Advanced Presentation Cakes: Level 2; **Category C:** Appetizers: Level 2; **Category D:** Breads: Level 3; **Category E:** Decorated Wedding Cakes: Level 3; **Category F:** Patisserie: Level 3

☐ **Menu Planning and Table Display**

Recognizes participants who demonstrate their skill in menu planning, plan a lunch or dinner menu based on the state theme for two people, and provide a nutritional analysis. **(Levels 1, 2, 3)**

☐ **Room Design**

Recognizes participants who apply interior design skills learned in FCS courses to design interiors that meet the living space needs of clients based on the current state theme. **(Level 1, 2, 3)**

☐ **Salad Preparation**

Participants demonstrate knife skills/safety and sanitation skills developed in FCS courses to prepare a salad and salad dressing for home use based on the state theme. **(Levels 1, 2, 3)**

☐ **Sewing Construction**

Recognizes participants who demonstrate construction techniques and knowledge of the consumer aspects of clothing selection, design, and care. **(Level 1, 2)**

KEY: Level 1, grades 6–8
 Level 2, grades 9–10
 Level 3, grades 11–12

****** Students must be enrolled in an Occupational Course
(+) Event advances to the National Competition

Mixed Level Teams:

- Team events with only Level 2 or Level 3 may not include members through grade 8.
- Team events with only Level 3 may not include members through grade 10.
- Events that have all three levels can have a mixed team of any level, but must enter at the level of the highest participant member's grade level.