California FCCLA



STAR Events Webinar January 13, 2021 Updates Webinar will begin shortly.





Webinar Overview

- I. FCS and FCCLA Updates
- II.STAR Forms, Resources, and Information
- **III.General Reminders**
- IV.STAR Questions and Answers
- V.FCCLA State Leadership Conference
- VI.FCCLA National Leadership Conference
- VII.Questions and Answers



2020-21 State Theme & Goals





The theme, "Leadership Beyond Measure", focuses on the importance of enhancing your leadership skills in your community and during your FCCLA journey.

The 2020-2021 State Officers challenge members to enhance their abilities further than they thought they could and have identified the following goals for the year:

- Membership Go beyond measure and increase the number of chapters by 25% in each region; encouraging more schools, members, and advisors to lead in FCCLA.
- Leadership Take your chapter's leadership beyond measure by nominating at least one member to run for office.

2020-2021 CA Membership



Current Membership: 9,131 Members

Pending Members: 1521 (payment pending)

Member Total: 10,652

Affiliated Chapters: 93

Unaffiliated Chapters: 32

Affiliated Chapter Advisors: 145

Please contact Tracy Brown, <u>TracyB@4arc.com</u>, if you add any new members, as their information must be pulled from national portal.

FCCLA Week: February 8-12, 2021

Monday, February 8: Fire up FCCLA week by sharing with your classmates why and how FCCLA has helped you grow beyond measure. **#GrowBeyondMeasure**

Tuesday, February 9: As a part of FCCLA, you influence others beyond measure through community service, leadership skills, and your attitude. Share who your influences are and how you've influenced others. **#InfluenceBeyondMeasure**

Wednesday, February 10: FCS Educators Inspiring Stories. Take part in Family and Consumer Sciences (FCS) Educator Day by thanking the educators in your life and sharing how they are beyond measure. #EducateBeyondMeasure

Thursday, February 11: Share with others how FCCLA has allowed you to advocate beyond measure for your future careers as well as your independent adult life. How have you learned how to "adult"? #AdvocateBeyondMeasure

Friday, February 12:Lead beyond measure by showing your FCCLA spirit. Red out and decorate your day with red clothing, signs, food and decorations. **#LeadBeyondMeasure**



2021 Region Qualifying STAR Meeting Dates and Elections!!!

Who's Invited:



- · All members and advisors
- Any student who is or has been enrolled in a Family and Consumer Sciences class
- · Prospective advisors and their students
- · Interested parents, administrators, counselors, and guests

Registration

\$50 per chapter paid via School Check, District Signed Purchase Order, or PayPal Registration deadline is one week before your Spring Meeting Date.

Registration form is posted on the homepage of ca-fccla.org or at the following link: https://forms.gle/mfupaACA11cSHAa]A

Meeting Dates

- Region 2 February 6, 2021 at 11:30 a.m.
- Region 4 February 27 at 11:30 a.m.
- Region 5 February 27 at 1:30 p.m.
- Region 6 February 6, 2021 at 10:00 a.m.
- Region 7 February 13, 2021 at 10:00 a.m.
- Region 8 February 20, 2021 at 10:00 a.m.
- Region 9 February 27 at 10:00 a.m.
- Region 10 February 20, 2021 at 10:00 a.m.

Program

Region Business, Leadership Workshops, and Region Officer Elections hosted by your Region Officer Team.

Contact

Melissa Webb, FCCLA State Advisor mwebb@cde.ca.gov





Each chapter should nominate at least 1-2 members for Region Officer.



STAR Events, 2020-2021

- All competitions will be virtual.
- There will be one level of competition instead of Region and State Level competitions.
- All STAR and CA-STAR events are posted with instructions for virtual competition.



FCCLA Timeline

- January 15: Deadline for affiliation without penalty.
- **February 1**: Deadline for competitors to register for competition.
- February 8: All problems with registration must be resolved.
- **February 15:** Deadline for STAR entries to be uploaded to portal (link will be given to each competitor after February 1).
- March: Entries will be evaluated.
- April State Leadership Meeting: Winners will be announced and prizes awarded.



Volunteers Needed!

- Your help is needed in two ways:
 - Room Consultants
 - Evaluators (Judges)
- We need approximately 56 room consultants/asst. room consultants, and 120 evaluators.
- There will be a ZOOM training for room consultants and one for evaluators around March 1.
- We need to have a complete list of room consultants and evaluators by the first week in February.
- Please volunteer or get volunteers NOW!



Volunteers Needed!

- Please go to the Room Consultant or Evaluator Interest List (to be shared with you tomorrow in Google Forms) to sign up.
- Evaluators should be adults who have knowledge in the area or industry professionals in that area.
- Please share the link to potential evaluators and encourage them to sign up right away.

Registration for Competition

Registration Link

https://www.ca-fccla.org/index.php/advisers/login/

Registration Help Documents

https://www.ca-

fccla.org/index.php/download file/2225/

Student/Advisor Access Help Documents

https://www.ca-

fccla.org/index.php/download_file/3176/



Specific Log-in Resources

Advisor Registration Link:

https://www.ca-fccla.org/index.php/advisers/login/

Login Credential Information:

Email address and Chapter ID

Member Information:

- If student information is missing, email <u>tracyb@4arc.com</u> or webmaster@ca-fccla.org.
- Confirm/identify which students will compete. This helps with registration selection.

Student Portal Login Video Instructions

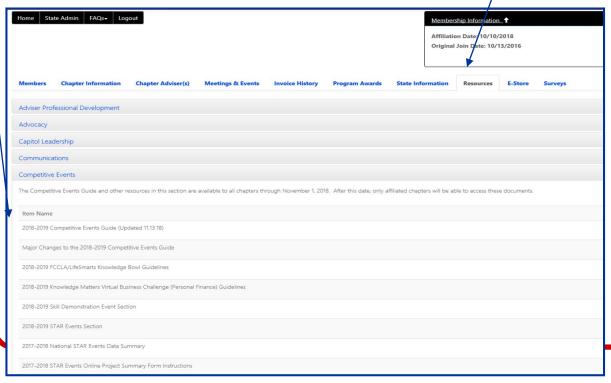
https://youtu.be/ou4n--KBeEA

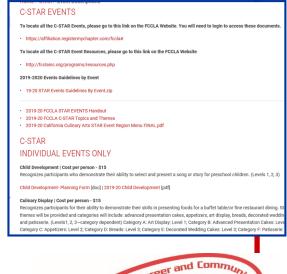


STAR Events

All State C-STAR events are posted on the CA website

All National STAR Events are on the advisor portal on the National website







STAR Forms & Resources Posted to State Website Under "Forms & Documents"

FORMS AND DOCUMENTS

FCCLA CHAPTER ADVISORS,

Below is the 2020-21 California FCCLA Membership Incentive Program Application. Also, below is the FCCLA Chapter Affiliation and Event Participation Form which is due September 18, 2020. This form needs to be completed by the chapter advisor and administrator and certifies affiliation, Students Taking Action with Recognition (STAR) Events, and potential State Leadership Conference participation. Also, once Membership Incentive grant funds are allocated from the FCCLA Financial Services Office, you will receive an email with the total of your grant amount. With this amount you will need to complete and submit the Membership Incentive Proposed Budget. Please email Melissa Webb if you have any questions.

- 2020-21 Membership Incentive Program Chapter Application
- 2020-21 Membership Incentive Program Chapter Budget Sheet
- 2019-20 SB1070 Chapter 1st Allocation FCCLA
- 2019-20 SB1070 Chapter 2nd Allocation FCCLA
- 2019-20 SB1070 Chapter 3rd Allocation FCCLA
- 2018-19 SB1070 Chapter Allocation FCCLA
- 2017-18 SB1070 Chapter Allocation FCCLA

AFFILIATION AND GENERAL INFORMATION

Chapter Affiliation Status

2020-21 Chapter Affiliation Status

Calendar of Events and Due Dates

2020 VIRTUAL FCCLA FALL LEADERSHIP MEETING INFORMATION

- · Fall Meeting Agenda Final.pdf
- · Fall Meeting Registration Flyer Final.pdf
- · Fall Skill Event Guide Final.pdf
- Fall Meeting Links
- · Fall Meeting Worksheet

WHAT'S NEW IN CALIFORNIA FOCLA

· What's New in California Flyer-9.pdf

STAR INFORMATION



- 2019-20 STAR Registration Help Documents [IMPORTANT]
- 2020-21 Event Descriptions
- CA FCCLA Culinary Arts Menu 12162020.pdf
- · CA FCCLA Baking and Pastry Recipes 12122020.pdf
- Specification summary for Baking and Pastry and Culinary Arts 11182020.pdf
- 2020-21 STAR Questions and Answers [pdf] Revised 011520
- 2020-21 STAR Study Guide [pdf] Revised 011520
- 2020-21 FCCLA STAR Topics and Themes [pdf]
- 2020-21 FCCLA STAR Permission Form [pdf]
- 2020-21 STAR-Invoice [xls]

STAR CHAIR INFORMATION

STAR Chair PPT 12162020 Revised.pptx

ADVISORS SESSION INFORMATION

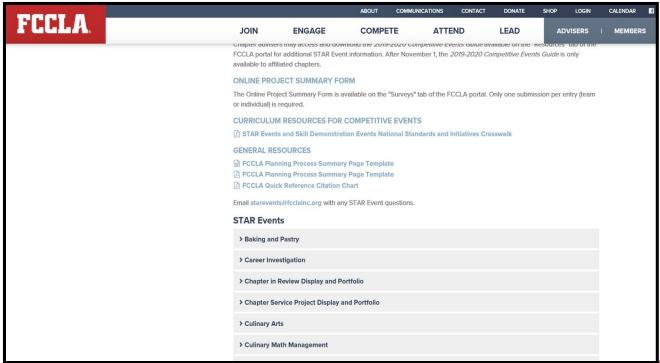
• 2020-21 FCCLA Fall Meeting Advisors Session [pptx]

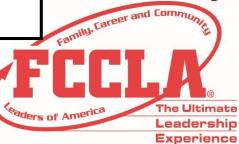
- STAR Permission Form
- Region Culinary Arts
 Menu
- STAR Q and A
- STAR Study Guide
- STAR Topics & Themes for State Events



National STAR Event Resources

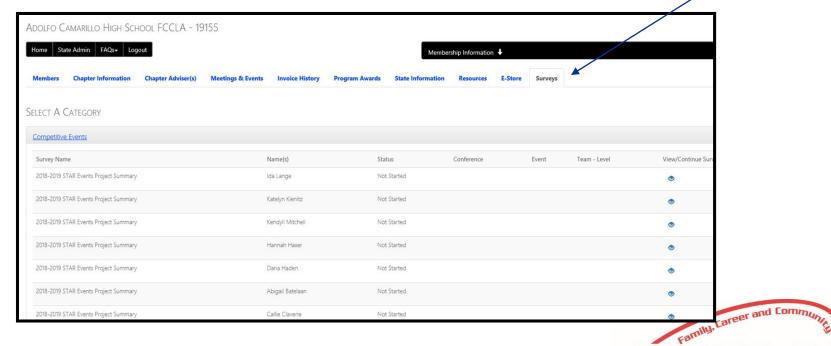
https://fcclainc.org/compete/star-events





Online Project Summary Form

 Must Login to Student/Advisor Portal: Form is now located under the Surveys Tab. Must include proof of submission in file folder.





Special Needs or Accommodations

Competitors with Special Needs or Accommodations

- Accommodations will be made as long as the State Advisor is notified (in writing) at least three (3) weeks prior to qualifying competition.
- In case of an emergency after the three (3) week time frame, contact the State Advisor immediately.
- Requests will also need to be made again three (3) weeks prior to the State Leadership Conference.



Competitions Levels This Year:

Competition Levels:

- Level 1: Grades 6-8
- Level 2: Grades 9-10
- Level 3: Grades 11-12
- Increased Opportunities for Level 1 in Culinary Display
- Now Two Events for Interior Design:
 - Interior Design (STAR Event, Levels 2, 3)
 - Room Design (CA-STAR Event, Level 1)
- Fashion Construction:
 - Fashion Construction Level 1 does not advance to Nationals.
 - Fashion Construction Levels 2 and 3 do advance to Nationals.

2020-21 STAR and C-STAR Themes. Revised 9/2020



2020–2021 REQUIRED TOPICS AND THEMES (to be determined by National FCCLA; will be sent in September 2020)

STAR EVENTS	REQUIRED THEME
Baking and Pastry (STATE) ONLY Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines. All recipes and food will be provided at the site.
Culinary Arts Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines. All recipes and food will be provided at the site.
Fashion Design	Develop a clothing label, research the intended audience, design the label's first 4-piece collection, and construct one collection sample using an original flat pattern designed by the participant.
Food Innovations	Vintage Baking Recipes to Modern Mixes Level 1: Bar Cookies: Update flavor profile Level 2: Cakesi/Cupcakesi/Pastries: Include optional preparation ingredients to reduce fat, sugar, sodium, or calories, include optional preparation instructions on product packaging for healthier preparation Level 3: Quick Breadsi/Yeast Breads: Include two preparation recipes on product packaging - the intended preparation and one additional product use recipe and instructions.
Interior Design	Scenario will be posted by October 1
National Programs In Action	Plan and implement a national program project
Professional Presentation	Make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations
Public Policy Advocate	identify a target audience and potential partnerships, form an action plan, and advocate for the issue in an effort to positively affect policy or law.
Sustainability Chailenge	Base project on one of the following topics: 1. Efforts to reduce food waste; 2. Efforts to reduce childhood exposure to lead; 3. Efforts to protect drinking water; 4. Efforts to reduce household hazardous waste; 5. Efforts to promote appropriate use of pesticides.



2020-2021 REQUIRED TOPICS AND THEMES

C-STAR EVENTS (CALIFORNIA EVENTS)	Topics and Themes for 2020-2021
Culinary Display Individual Event Level 1,2,3 (see categories)	Category A: Appetizers: (Levels 2,3): Level 2: Quarantine/Pantry Level 3: Farm to Fork Category B: Breads (Levels 1,2) Level 1: Quick Bread Level 2: Sweet Breads Category C: Creative Mini (6-8") Cake (Level 2): Baby's First Birthday Smash Cake Category D: Cupcakes: (Level 1): Ocean Category B: Decorated Wedding Cakes (Level 3): Non-traditional wedding cake Category F: Patisserie: (Level 3): California Inspired Category F: Patisserie: (Level 3):
Menu Planning & Table Display Levels 1,2,3 Individual Event	Level 1: Tropical Island Level 2: Spring Gardon Party Level 3: Around the World
Room Design Individual Event Level 1	Level 1: Home Office/Homeschool Room
Salad Preparation Levels 1,2,3 Individual Event	Level 1: California Citrus (use citrus in the salad) Level 2: Mediterranean Salad Level 3: Micro-Greens No tofu, beef, poultry, pork, fish, seafood, or eggs that require refrigeration can be used. Students may use sealed, canned, or shelf-slable vacuum-packed products including meat, seafood, or poultry. These must be commercially canned/packaged and must not require refrigeration. Students must open their product in front of the Evaluations.



STAR Changes

- Baking and Pastry and Culinary Arts are now individual events.
- The terms "in-person competition" and "virtual competition" now appear throughout all rules (Baking & Pastry and Culinary Arts have a separate CA handout).
- If the event name listed below is in **bold** type, download new rules: (updated 12/11/20).
- Event Management attendance requirements have been lowered:
 - Level 1: 25 people
 - Level 2: 50 people
 - Level 3: 75 people



STAR Changes

- Fashion Construction: Include 8 photos representing the 8 skills selected from the Skill Selection.
- Food Innovations Theme: Vintage
 Baking Recipes to Modern Mixes (see rules for details).
- Professional Presentation: "Case Study" was eliminated.
- Sustainability Challenge: Renewed focus on children's health in school settings through the Environmental Protection Agency; dates were corrected.

Experience

General Rules & Guidelines Disqualifications

https://www.ca-fccla.org/resources/forms-and-documents/

Participant will be disqualified and not allowed to compete when any of the following occur:

- 1. Does not submit a completed "STAR Student Permission Form" and photo ID.
- 2. Does not adhere to the dress code policy (i.e. wears jeans). Students must wear at least 3 parts of the official dress which include: a white, collared front button-down dress shirt with sleeves, black slacks/skirt, black dress shoes, and appropriate accessories. Please see STAR Official Dress Policy.
- Name is not listed on the STAR Room Consultants "Participant Data" Sheet". Family, Career and Commu
- 4. Does not report to orientation at the scheduled time.
- 5. Does not attend the entire orientation.

General Rules & Guidelines Disqualifications

https://www.ca-fccla.org/resources/forms-and-documents/

Participant will be disqualified and not allowed to compete when any of the following occur (continued):

- 6. Does not bring all supplies/materials/equipment, as specified for the event, to the beginning of orientation.
- 6. Is not ready to begin preparation or presentation when his/her name is called. **NOTE:** To prevent disqualification, STAR participants should be either in the presentation room or directly outside the door.

Leadership

- 8. Presents the same presentation as in a previous year.
- 9. Uses live animals or fire as part of the presentation.
- 10. Does not attend the STAR Check-In and/or Awards Ceremony.
- 11. Uses a substitute to accept his or her award.

STAR and C-STAR Events



2020–21 Students Taking Action with Recognition (STAR) and California (C)-STAR



TEAM EVENTS (1-3 students)

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 2, 3 *)

Q 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 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 (Levels 2, 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 +)

☐ Nutrition and Wellness

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. (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 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 post-consumer items to repurpose into a new product. (Levels 1, 2, 3 +)

Sports Nutrition

G aports 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

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, **, *)

Culinary Arts

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

Fashion Construction

Recognizes participants who apply Fashion Construction skills and create a display using samples of their skills. Participants construct a garment or ensemble in advance. The project must include eight fashion construction techniques. The display must include the sample garment, file folder, and an oral presentation. (Level 1 - does not advance to Nationals; Levels 2, 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 tablefor fine restaurant dining. State themes will be provided, and categories will include: appetizers, breads, creative mini cakes, cupcakes, decorated wedding cakes, and patisserie. (Levels 1, 2, 3—category dependent) Category A: Appetizers, Levels 2,3: Category B: Breads, Levels 1,2: Category C: Creative Mini (6-8") Cake, Level 2: Category D: Cupcakes: Level 1; 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)

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)

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.



Online STAR Events

- Can students enter online events? Yes; these are more Chapter Events, and they are completed online.
 - Registration date TBD. Chapter will submit their entry to the National FCCLA site and the top 15 will be invited to compete at the National Leadership Conference in Nashville, TN, June 27-July 1, 2021.
 - Students do not need to compete at Regional Competition or at the State Leadership Conference. They will be asked to present their project at the State Leadership Conference and recognized with a certificate there.
- Digital Stories for Change, FCCLA Chapter Website, and Instructional Video Design: Registration date - TBD.
- If a student competes in one of the online STAR Events, can they compete in another STAR or C-STAR Event?
 Yes.

STAR: ID and Permission Form

- Competitors must include a copy of their permission slip and Student or Real ID at the beginning of their event file folder which will be uploaded no later than February 15.
- Competitors will also be submitting a photo of their Final Project: Display Board, Food Product, or image from their Portfolio, as we plan to display during STAR Awards Session.
- Permission Form release states that we can use any video submissions for "Educational Purposes". Plan to share state finalists at future Advisor PD.

STAR/C-STAR Events

Official Dress for STAR

- Black (skirt/slacks/dress pants)
- Red Blazer, Tie/Ascot, White Collared-Shirt
- Culinary Arts, Culinary Display, and Salad
 Preparation ONLY Wear Chef Attire to Dress Check.
 At Qualifying Competition, competitors stay in Chef
 Attire for Awards.
- Attire available for purchase on the website:
 https://www.ca-fccla.org/shop-california-fccla/

STAR Dress Policy

OFFICIAL STAR DRESS POLICY



☐ State Leadership Conference Paraphernalia (State Only)

- Official red blazer (Required for State only, but always encouraged)
- Official FCCLA patch on left blazer pocket
- · Official FCCLA striped tie/ascot or black tie



· White collared button up dress shirt with sleeves, must be tucked in





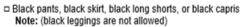
- Black Skirt; must wear flesh tone nylons and black closed toe pumps or flats. Skirt length; no more than 2" above the knee, skirt slit; no more
- □ Black Dress Slacks: must wear black dress shoes with black socks (no anklets) or knee length nylons



- Accessories: functional belts or jewelry, and/or official FCCLA striped tie/ascot or black tie (optional at Region, mandatory at State)
- No visible body piercing other than ears
- Not more than 1 earring per ear



FCCLA OFFICIAL CASUAL (Official Casual is not allowed for competition)





□ Red, Black, or White FCCLA Polo Shirt or Red, Black, or White Plain Polo Shirt □ FCCLA State Approved T-shirt



- This information is also found in the General Rules and Guidelines on the Forms and Documents webpage.
- This handout is designed to share with students to make them aware of the Official Dress Policy.
- Revised 11-26-2020











STAR Dress Policy



 This information is also found in the General Rules and Guidelines on the Forms and Documents webpage.



Qualifying National Finalists

- 1st and 2nd place with 60 points or higher in every event (in Levels 1,2, and 3) qualify for National Competition.
 - Exceptions: 1st-3rd place in Baking & Pastry and Culinary Arts qualify for National.
 - Fashion Construction Level 1 does not qualify for National.

Experience

 Scholarships and prizes available for qualifying competitors based on sponsorships.

Virtual Rules for all Events

- February 15: Deadline to upload materials.
- SLC dress code applies to competition; Competitors should be in official dress if at all possible.
 - Judges will determine (on rubric) if dress is appropriate.



Virtual Rules for all Events

- Competitor will upload signed permission slip and a legible copy of their ID with File Folder.
- File folder contents: See event rules.
- Oral presentation: See event rules.
- Automatic scoring: Some events will automatically give points (see rules) for registration packet, event online orientation documentation, display set up, display dimensions, punctuality, etc.

Virtual Competition Basics

- Students will submit a video of the presentation.
 Specific requirements can be found in event rules.
- NEW: Most competitions require the student to answer two questions at the end of the video:
 - 1. What is one skill that you learned or improved upon during your project that you will use in school next year or in your future career?
 - 2. What obstacles caused challenges in your work, and how did you address them?

Experience

 A voiceover of the recording or presentation is not allowed. The video file can be an embedded video, video link to YouTube, Vimeo, or Google Drive, but must not require the viewer to download it.

General Rules for all Events

- All STAR Events projects must be developed and completed during the one-year span beginning July 1 and ending June 30 of the school year prior to the National Leadership Conference.
- All STAR Events projects must be planned and prepared by the participant(s) only. Supporting resources are acceptable as long as participants are coordinating their use and resources are cited appropriately verbally and/or in-print during the presentation to avoid false credit.
- Participants are encouraged to use original materials, items licensed for reuse, or items in which copyright permission has been granted.

General Rules for all Events

- Can live animals be used in competitions?
 No, this would count as a DQ; participants shall not use live animals (including fish) in any STAR Event.
- I have a student who placed 1st in State Finals in Level 2. Can they compete in the Level 3 of the same event this year?

Yes, as the competitor will be in a new level.

However, the student may not use the same project or presentation. If the student placed 1st in an event, they are ineligible to compete in the same event in the same level the following year.

Question: Team Events

Some of my students are working in groups.
 With current COVID restrictions, I'm not sure how I could gather students to film their presentation.
 I know that the criteria states that the recording must be of them presenting as if we are in person.

Students will be presenting and filmed.

 What if each member of the team take a part of the presentation, film it then it is all put together?

That would count as them doing the presentation.

Experience

Team Events Related to Chapter

National Programs In Action

Chapters can have more than one entry as long as different projects are described, but students cannot compete in more than one event.



Question: Uniforms

 I have plenty of uniforms to loan in a "normal" year but in a COVID year, it is difficult. Many of my students cannot afford to buy a uniform. How can we meet the uniform expectation in a COVID year?

This is difficult in this COVID year. Try to meet the dress requirements as best as you can. Remember that some students will qualify for Nationals with this video and in fact could end up using this video for national competition.

At the State level, the evaluators in completing the rubric will decide if students are in professional dress.

Experience

Baking & Pastry/Culinary Arts

- New: These are individual events.
- Students will submit a video of food preparation.
- The video will include:
 - Food preparation
 - Plating
 - Answer two given questions
- Time:
 - Baking and Pastry: 125 minutes
 - Culinary Arts: 65 minutes
- A voiceover of the recording or presentation is not allowed. The video file can be an embedded video, video link to YouTube, Vimeo, or Google Drive, but must not require the viewer to download it.

Baking and Pastry/Culinary Arts

- State Menu posted on 12-16-20
 - CA specifics for competition: https://www.ca-fccla.org/files/7516/0624/0029/Specification_summary_for_Baking_and_Pastry_and_Culinary_Arts_11182020.pdf
 - At National Competition, American Culinary Federation testing is added.
 - At National Competition, in Baking and Pastry, there is an added component: Demonstrate Cake Decorating Skills.

Experience

Baking and Pastry Menu



Baking and Pastry Recipes

Soft Pretzels

Buttermilk Chocolate Muffins

Lemon Bars



Culinary Arts STAR Event

Culinary Arts Menu

Chicken Piccata

Angel Hair Pasta

Roasted Asparagus

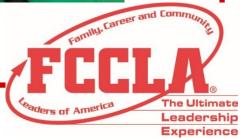
Cinnamon Apple Puff Pastry











Question: Job Interview

 For Job Interview, what type of career should the project be for?

Any entry-level Family and Consumer Sciences career.

 Does the competitor complete the job application during the event or prior to the event?

The competitor includes a completed application in their portfolio.



Question: Event Planning

 Does the Event Planning have to be over and done by Spring Competition in February?

The event should be planned to take place between July 1, 2020 and June 30, 2021.



C-STAR: Culinary Display

Which Levels Can Compete in Culinary Display?

- Level 1:
 - Breads: Quick Bread
 - Cupcakes: Ocean
- Level 2:
 - Appetizers: Quarantine/Pantry
 - Breads: Sweet Breads
 - Creative Mini Cake: Baby's First Birthday Smash
 Cake

Experience

- Level 3:
 - Appetizers: Farm-to-Fork
 - Decorated Wedding Cakes: Non-Traditional Wedding Cake
 - Patisserie: California-Inspired

Question: Fashion Construction Update

 Why doesn't Fashion Construction Level 1 advance to National Competition?

Competitors do not advance because there is no Level 1 in National Competition.



Interior Design

 The STAR event lists sample boards to be completed along with a design board.
 Can you explain what is meant here?

The design and the sample boards are not the same thing; there must be one board for the design, and 1-2 boards for the samples.

There is a great resource in both the Advisor and Student portals. It is called STAR Events Templates and Resources. It is listed individually in the student portals, and in a folder, "STAR Events Templates & Resources" for advisors.

Family, Career and Comp

Experience

Question: Fashion Design

 In Fashion Design, how should the students drape their garment sample for the display?

The sample should be presented to evaluators with the portfolio at the beginning of the video.

It should be shown in the video with the collection sample pattern during the presentation.

The collection sample may be displayed using a mannequin, dress form, or other method chosen by the participant, but may not be modeled by the participant or another person.



Question: Hospitality, Tourism, and Recreation

 Will there be a case study for competitors to complete in HTR?

No; in virtual competition there is no case study. Competitors will automatically receive points for these items (there are two lines in the rubric).



Question: Parliamentary Procedure

Is there an exam in Parli Pro?

At the State level, there is no exam in Parli Pro this year. At the National Level, there is.



New Resource for Parli Pro!



Bob Palmer, President of Riverside Society of Parliamentarians, and his group are helping 3 chapters get ready for competition in Parli Pro.

- FREE virtual coaching and resources
- Bob's Email: judd3@aol.com



Question: Salad Preparation

- What do the competitors wear for this event?
 Competitors should wear chef attire as described in the general rules.
- Can items requiring cooking be done ahead of time?
 Yes, but no further preparation will be allowed.



Question: Salad Preparation

- Can you clarify the Salad Preparation themes?
 - Level 1: "California Citrus"
 - Level 2: "Mediterranean Salad"
 - Level 3: "Micro-Greens"

No tofu, beef, poultry, pork, fish, seafood, or eggs that require refrigeration can be used. Students may use sealed canned or shelf-stable vacuum-packed products, including meat, seafood, or poultry. These must be commercially canned/packaged and MUST not require refrigeration. During competition students must open canned/packaged product in front of the Evaluators.

Can cheese be used?
 No, as it is a food that requires refrigeration.

Question: Menu Planning and Table Display

 Does all tableware/place setting need to be provided in the display or just what is needed for the menu?

Per the event guidelines on page 3, Table Display, for place settings it states that all appropriate dishes must match the menu.

On the rubric for the category Table Display and Oral Presentation, it states that flatware should reflect and match theme, be appropriately placed, and accurate to the menu.

Also, on the rubric for category Place Setting, it states that the place setting reflects and matches theme, appropriately placed, and accurate to menu.

Question: Repurpose and Redesign

 Do competitors compete in the Repurpose and Redesign event at the regional level? Will there still be a Recycled Fashion Show Contest at State Conference?

This year there is only one level of competition; there will be a Recycled Fashion Show.

Competitors in Repurpose and Redesign, Fashion Construction, and Fashion Design events may enter the fashion show.

The deadline for entries is March 20, 2021.



STAR Study Guide

When will the study guide be posted?

At the State Level for competition, there is no study guide as there are no exams.



General Reminders

- The STAR Q&A will be posted on the state website 1-22-21.
- All results presented at the State
 Qualifying Awards ceremony are FINAL.

 Scores are <u>not</u> re-evaluated after results are announced.



CALIFORNIA FCCLA 2017–2018 Competitive Recognition Events (CRE) Program Questions and Answers

These questions and answers will be used during the 2017–2018 program year and for competition both at Qualifying Events and State Finals. If you have questions, please submit them to the FCCLA State Advisor, Melissa Webb via email at <u>mwebbg.cde.ca.gov</u>.

ALL EVENTS

- 1. Question: Does the Hardcopy Portfolio have to be the official FCCLA binder?
- Answer: For Regional and State Competition, students can use any new red or white binder. If the student is going to compete in the FCCLA STAR Event at Nationals they will lose points if their project is not in the official FCCLA binder.
- Question: How many copies of event paperwork needs to be given to the Room
 Copyright (2)
- Answer. Three copies of paperwork are needed for the evaluators in a file folder. The Room Consultant will provide each evaluator a copy to score the presentation to ensure the process will be objective and fair. Please read the STAR or CRE event as some events also require additional criteria.
- Question: Will students be provided writing utensils for completing their case study, writing sample, or exam?
 - nswer. No, writing utensils are considered part of the supplies, as specified for the event, and the student will be disqualified per General Disqualifications Rule #6.
- 4. Question: Can Qualifying Finalists (1st through 7th place) change the concept or topic of their presentations before advancing to the State level
- Answer: No, any entry may be improved at each level, but the concept of the topic may not be changed. The comments from the evaluators may be considered to improve the event at each level.
- 5. Question: What forms of student identification are required for participation in CREs?
- Answer. Competitors will be turning in the signed CRE Permission Form at the regional competition. Competition should have a current photo ID or a good quality color copy of the current photo ID at each level of competition. It is suggested that soldoos make a color copy of the ID and carry it with the IDs care left and the IDs of the IDs

12/22/11



National Qualifiers

- Generally, 1st and 2nd place winners (except Baking & Pastry and Culinary Arts, places 1,2,3) in STAR events are eligible to compete at the National Leadership Conference June 27-July 1 (list on upcoming slides).
- 2021 NLC Finalists who score above 69 points, (70 points total) will receive a medal and a certificate. A score of 69 or below will only receive a certificate this year.

STAR Events that Qualify for National Competition

Events that qualify to compete at National:

- Baking & Pastry
- Culinary Arts
- Entrepreneurship
- Event Management
- Fashion Construction (Levels 2,3)
- Fashion Design
- Food Innovations



STAR Events that Qualify for National Competition

- Hospitality, Tourism and Recreation
- Interior Design
- Job Interview
- National Programs In Action
- Nutrition and Wellness
- Parliamentary Procedure
- Professional Presentation
- Public Policy Advocate



STAR Events that Qualify for National Competition

- Repurpose and Redesign
- Sports Nutrition
- Sustainability Challenge
- Teach and Train



FCCLA Virtual State Leadership Conference (SLC): April 23-24, 2021

- SLC Registration is a flat fee of \$500 per chapter, open to all affiliated chapter members and advisors.
- Utilizes the National Virtual Platform.
- Keynote Speakers, Career/Leadership Workshops, Industry Experiences, College and Career Show, Fashion Show, Advisor Session, Chapter and Individual Awards, STAR Recognition Awards, FCCLA Talent Show, and 5K!
- Conference T-shirts/Pins available for purchase.
- Save-the-date and Schedule Coming Soon!





2021 FCCLA Fashion Showcase



STAR Events:

Fashion Construction Fashion Design Repurpose and Redesign

- No registration fees or prizes this year!
- Entries are due to Beth Bettencourt by March 20, 2021!

Leadership Experience

The FCCLA Fashion Show Flyer and Application/Consent Forms are posted on the State Leadership Conference webpage.

FCCLA NLC STAR Updates!

- 2021 NLC STAR Events will be virtual, except for Culinary Arts and Baking and Pastry. More information will be coming on January 27. STAR Competitors will need to register to attend the NLC either virtually or in person. 2021 NLC Finalists who score above 69 points, (70 points total) will receive a medal for Gold (90-100 Points) and Silver (70-89.99 Points) and a downloadable certificate. A score of 69.99 (Bronze) or below will only receive a downloadable certificate this year.
- The top 3 per level (Gold and Silver only) will receive recognition during the National STAR Awards Session.

FCCLA NLC STAR Updates!

- The NLC Registration rate is \$150 per person (Early Bird), \$175 per person (Regular), and \$230 per person (Late). NLC Student and Advisor Registration includes access to all General Sessions, Business Session, Recognition Session, State Meetings, Guest Speakers, Workshops, and Advisor Professional Development.
- **NLC and STAR Registration** will open April 1. Deadline for STAR Competitors is May 3 with \$45.00 STAR Fee.
- Note: Due to limitations on space and occupancy: All attendees must be affiliated members, advisors, LEAD FCS Members, or State Approved Chaperones.

Closing

• What questions do you have?





Thank You FCCLA Advisors

- Thank you for your assistance and taking the time to participate this afternoon.
- Best of luck to your student competitors!

