

California FCCLA



Competitive Recognition Events
2018–19 Updates
Webinar will begin shortly.

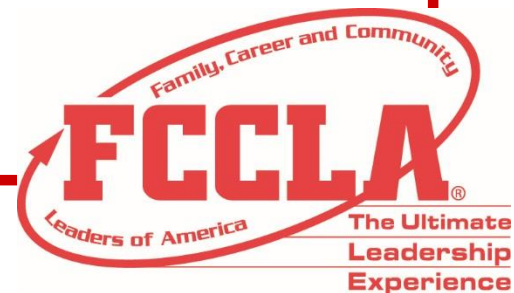


CALIFORNIA
STATE ASSOCIATION

Webinar Overview



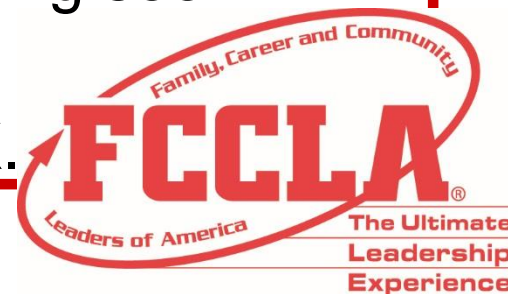
- I. CDE, FCS, and FCCLA Updates
- II. Region Qualifying Competitive Recognition Events (CRE) & Elections
- III. CRE Resources
- IV. General Reminders
- V. CRE Questions and Answers
- VI. State Conference and National Conference Updates



CDE Updates



- Gavin Newsom is the new Governor of California.
- Tony Thurmond is the new State Superintendent of Public Instruction at the California Department of Education.
- Lupita Cortez Alcala, new Chief Deputy Superintendent of Public Instruction.
- Dr. Lloyd McCabe has retired.
- The new Manager for the Agriculture Education and Family & Consumer Sciences Office is Charles Parker.
- Education Pathway Certification Pilot, coming soon!
- CDE is hosting a CTE Statewide Advisory Meeting on January 24-25, 2019 near LAX.



2018–19 State Theme & Goals



1. **Membership-** To increase to 5,500 members and every region to gain two chapters
2. **Participation-** To increase member's participation at all FCCLA activities
3. **Unity-** To build unity among all FCCLA members and advisors.

FCCLA Updates



FCCLA Week: February 11–15, 2019

Monday, February 11: Be SPIRITED #FCCLAspirit

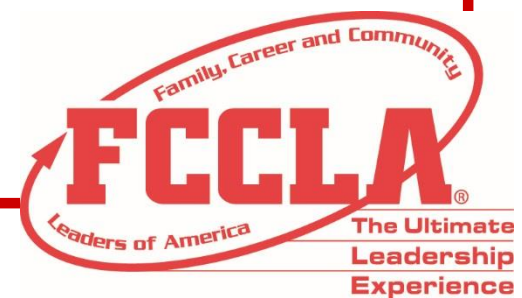
Tuesday, February 12: Be CONFIDENT
#FCCLAisconfident

Wednesday, February 13: Be PREPARED
#FCCLAcareers

Thursday, February 14: Be a FRIEND #FCCLAfriends

Friday, February 15: Be YOU in RED #FCCLAunites

**Say
Yes to FCS**



2019 Region Qualifying CRE Meeting Dates and Elections!!!



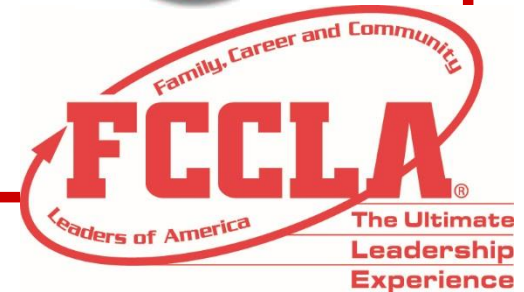
Region 2, January 26, Oroville HS

Region 4 February 2, Cordova HS

Region 5, 6, 9, February 9, Vaca Pena MS, Linden &
Newport Harbor HS

Region 8 & 10, February 23, Central & Centennial HS

Region Officer Elections: Each chapter should
nominate at least 2 members for Region Officer



CREs: State Events and STAR



All State CRE are posted on the CA website
All National STAR Events are on the advisor portal on the National website

Home State Admin FAQs Logout

Membership Information ↑
Affiliation Date: 10/10/2018
Original Join Date: 10/13/2016

Members Chapter Information Chapter Adviser(s) Meetings & Events Invoice History Program Awards State Information Resources E-Store Surveys

Adviser Professional Development
Advocacy
Capital Leadership
Communications
Competitive Events

The Competitive Events Guide and other resources in this section are available to all chapters through November 1, 2018. After this date, only affiliated chapters will be able to access these documents.

Item Name
2018-2019 Competitive Events Guide (Updated 11.13.18)
Major Changes to the 2018-2019 Competitive Events Guide
2018-2019 FCCLA/LifeSmarts Knowledge Bowl Guidelines
2018-2019 Knowledge Matters Virtual Business Challenge (Personal Finance) Guidelines
2018-2019 Skill Demonstration Event Section
2018-2019 STAR Events Section
2017-2018 National STAR Events Data Summary
2017-2018 STAR Events Online Project Summary Form Instructions

CALIFORNIA STATE EVENTS
INDIVIDUAL EVENTS ONLY

Child Development
An individual event - recognizes participants who develop and refine child development skills. Participants demonstrate their ability to select and present a song or story for preschool children. (L, S)
[2017-18 Child Development.pdf | Child Development: Early Childhood Ed. Planning Form.docx](#)

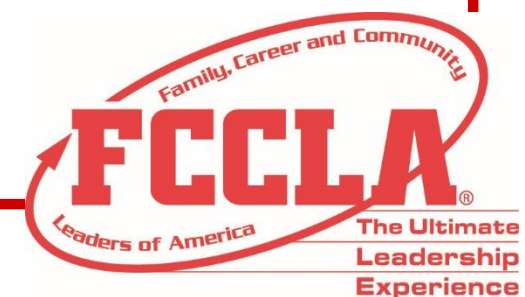
Culinary Display
An individual event - recognizes participants enrolled in occupational culinary arts/food service training programs for their ability to demonstrate their skill in presenting foods for a buffet table and for fine restaurant dining. State themes will be provided and categories will include: advanced presentation cakes, appetizers, art display, breads, decorated wedding cakes, pastries, and tortes. (O)
[2017-18 Culinary Display.pdf](#)

Fashion 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. (L, S, + for S only)
[2017-18 Fashion Construction Event.pdf](#)

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 theme. (L)
[2017-18 Interior Design Jr Division Only.pdf](#)

Menu Planning and Table Display
An individual event - recognizes participants who demonstrate their skill in menu planning. Participant plans a lunch or dinner menu based on the state theme for two people and bring all materials for a creative display. A nutritional analysis is included in the judging. (L, S)
[2017-18 Menu Planning and Table Display.pdf | Menu Planning & Table Display Nutrition Template.xlsx](#)

Salad Preparation
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 use based on the state theme. Participants are critiqued on their workspace, safety and sanitation, and...



State CRE Forms & Resources



All CRE Forms are posted on the state website

SITE SEARCH

Submit

CRE RESULTS

- [2016-17 Download](#)
- [2017-18 Download](#)

STATE RESULTS

- [2016-17 Download](#)
- [2017-18 Download](#)

"FCCLA allowed me to meet people who had the same passion as I did. It gave me the opportunity to grow as an individual and impact the lives of those around me."

*Carolina Santos,
(Los Molinos FCCLA)*

Home > Resources > Forms and Documents

FORMS AND DOCUMENTS

FCCLA CHAPTER ADVISORS,

Below is the 2018-19 FCCLA SB 1070 Application. Below is the FCCLA Chapter Affiliation and Event Participation Form which is due September 7, 2018. This form needs to be completed by the chapter advisor and administrator and certifies affiliation, Competitive Events, and potential State Leadership Conference participation. Also, once SB1070 funds are allocated from the FCCLA Financial Services Office, you will receive an email with your total funds amount. With this amount you will need to complete the attached SB1070 proposed budget. Email [Melissa Webb](#) if you have any questions

- [2018-19 SB1070 Chapter Budget Sheet - FCCLA](#)
- [2018-19 SB1070 Chapter Application](#)
- [2018-19 Chapter Affiliation and Event Form](#)
- [2018-19 SB1070 Chapter Allocation - FCCLA - Coming Soon](#)
- [2017-18 SB1070 Chapter Allocation - FCCLA](#)

2019 FCCLA SLC ADVISOR PACKET

Individual documents can be found [here](#)

- [2019 FCCLA SLC Advisor Packet](#)

AFFILIATION AND GENERAL INFORMATION

Handbook

- [Member Handbook](#)

STATE CULINARY ARTS MENU

- [2017-18 Download Menu](#)

CRE INFORMATION

California State Events are currently being revised and will be posted soon!

- [2018-19 CRE Registration Help Documents \[IMPORTANT\]](#)
- [2017-18 CRE Updates \[ppt\]](#)
- [2018-19 Event Descriptions](#)
- [2018-19 CA FCCLA Regional Qualifying Menu \[pdf\]](#)
- [CRE Questions and Answers.pdf](#)
- [CRE Study Guide](#)
- [2018-19 FCCLA CRE Topics and Themes](#)
- [2018-19 FCCLA CRE Permission Form \[pdf\]](#)
- [2018-19 CRE-Invoice \[xls\]](#)
- [2018-19 CRE Registration Help Documents \[pdf\]](#)

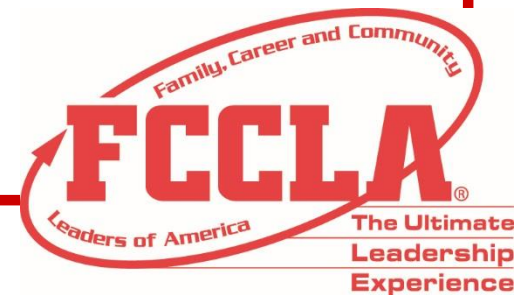
ADVISORS SESSION INFORMATION

- [2018-19 FCCLA Fall Meeting Advisors Session](#)
- [2018-19 Use of Funds for CTSOs Fact Sheet](#)
- [2018-19 FCCLA Week - February 11-15, 2019](#)

CRE GENERAL RULES AND GUIDELINES

- [2017-18 CRE Guide Cover](#)
- [2017-18 Preface & Acknowledgements](#)
- [2017-18 General Rules and Guidelines](#)
- [2017-18 FCCLA Official Dress Policy](#)
- [2017-18 FCCLA Revised Dress Check](#)

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



National STAR Event Resources



<http://fcclainc.org/programs/resources.php>

A screenshot of the FCCLA STAR Events Resources page. The page has a red header with navigation links: National Programs, Competitive Events, National Outreach Program, Awards, SafeRides-SaveLives, Teen RSA Initiative, and Taking D. Below the header is the STAR EVENTS logo, which features a star with people icons around it. The main content area lists various resources under different categories: STAR Events Resources, General STAR Events Resources, Chapter In Review (Display or Portfolio), Culinary Arts, Digital Stories for Change, Early Childhood Education, and Interior Design. Each category has a list of links to specific templates and forms.

National Programs ▾ Competitive Events ▾ National Outreach Program ▾ Awards ▾ SafeRides-SaveLives ▾ Teen RSA Initiative ▾ Taking D

STAR Events Resources

Looking for the *2018-2019 Competitive Events Guide*? Chapter advisers may access and download the Guide from the "Resources Tab" in the [FCCLA Portal](#). After November 1, it will only be available to affiliated chapters.

Looking for the Online Project Summary Form? It is now available from the "Surveys" tab in the FCCLA Portal. Only one submission per entry (team or individual) is required.

General STAR Events Resources

- [FCCLA Planning Process Summary Page Template \(Word\)](#)
- [FCCLA Planning Process Summary Page Template \(PDF\)](#)
- [FCCLA Quick Reference Citation Chart 2017](#)

Chapter In Review (Display or Portfolio)

- [FCCLA Chapter Budget Template](#)

Culinary Arts

National Leadership Conference competition menu and equipment list will be posted on April 1. For regional/state competitions, menus and equipment lists will be provided by the host facility and/or state association.

Digital Stories for Change

- [Digital Stories for Change Storyboard Template](#)

Early Childhood Education

- [Early Childhood Education Activity Planning Form](#)

Interior Design

- [Interior Design Invoice Template \(Word\)](#)
- [Interior Design Board Composition Tip Sheet](#)
- [Suggestions for Interior Design Sample Boards](#)
- [NKBA Guidelines](#)
- [2018-2019 Interior Design Scenario \(updated 12.18.18 with change of ceiling height to 10'\)](#)
- [2018 Hospitality/Interior Design PowerPoint](#)



Online Project Summary Form



- * Must Login to Advisor Portal: form is now located under the Surveys Tab, must include proof of submission in file folder

ADOLFO CAMARILLO HIGH SCHOOL FCCLA - 19155

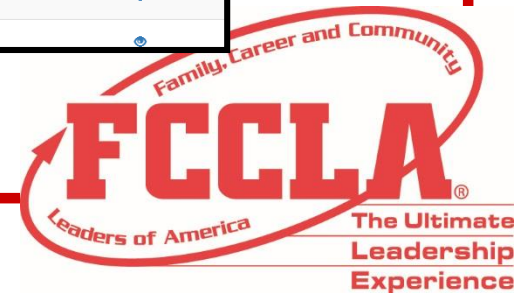
Home State Admin FAQs Logout Membership Information

Members Chapter Information Chapter Adviser(s) Meetings & Events Invoice History Program Awards State Information Resources E-Store Surveys

SELECT A CATEGORY

[Competitive Events](#)

Survey Name	Name(s)	Status	Conference	Event	Team - Level	View/Continue Sur
2018-2019 STAR Events Project Summary	Ida Lange	Not Started				
2018-2019 STAR Events Project Summary	Katelyn Kientz	Not Started				
2018-2019 STAR Events Project Summary	Kendyll Mitchell	Not Started				
2018-2019 STAR Events Project Summary	Hannah Haser	Not Started				
2018-2019 STAR Events Project Summary	Dana Haden	Not Started				
2018-2019 STAR Events Project Summary	Abigail Batelaan	Not Started				
2018-2019 STAR Events Project Summary	Callie Claveria	Not Started				

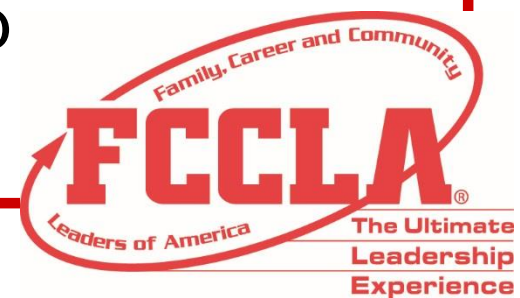


Special Needs or Accommodations



Competitors with Special Needs or Accommodations

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



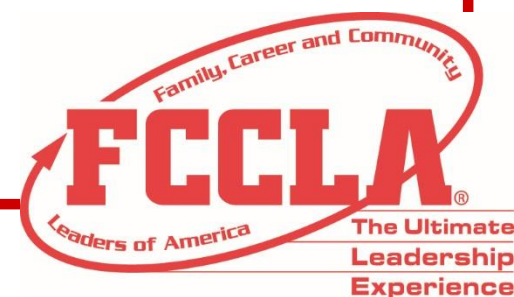
2018–19 CRE Themes

*Believe in
yourself*

2018–2019 REQUIRED TOPICS AND THEMES (Revised 1-2-2019)

COMPETITIVE RECOGNITION EVENTS (CRE)	Topics and Themes for 2018–2019
Culinary Arts Team Event (1 to 3 students)	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the CRE Rules and Guidelines. All recipes for up to 3 food products and food will be provided at the site.
Culinary Display Individual Event	<p>A. Appetizers: "Polynesian Luau"</p> <p>B. Breads: "International Flavor" – To include fancy breads, rolls, and whole grains</p> <p>C. Decorated Wedding Cakes: "Nautical Wedding" – Minimum of 3 tier stacked cakes. Competitors must demonstrate by hand the technique of creating a 3D form by using modeling chocolate. Modeling chocolate must be premade.</p> <p>D. Advanced Presentation Cakes: "1960's Flower Power"</p> <p>E. Tortes: "Linzer Torte"</p> <p>F. Patisserie: "Berry Festival"</p> <p>G. Art Display: "Day at the Beach"</p>
Fashion Construction Jr. Division Individual Event	NEW: Competitors are allowed to select their own pattern for this event. They should make sure the pattern selected meets the competitive event rules and guidelines. \$0.99 patterns can be found at: http://www.sewcoolinschool.com/
Interior Design Jr. Division Individual Event	"College Dorm Room", 15'x15'
Interior Design Sr. Division Team Event (1 to 3 students)	Interior Design Scenario can be found on the national FCCLA website under STAR Event Resources: http://fcclainc.org/programs/resources.php
Menu Planning & Table Display Jr. Individual Event	"Seasons" Examples: Fall, Winter, Spring, Summer–Lunch
Menu Planning & Table Display Sr. Individual Event	"Family Heritage"– Dinner
Salad Preparation Jr. Division Individual Event	"Something Pickled" No tofu, beef, poultry, pork, fish, seafood, or eggs permitted.
Salad Preparation Sr. Division Individual Event	"California Fresh-Farm to Fork" No tofu, beef, poultry, pork, fish, seafood, or eggs that <u>require refrigeration can be used</u> . 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. Students must open their product in front of the Evaluators.

CRE Topics and Themes page was revised on 1-2-2019.



General Rules & Guidelines

Disqualifications



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

Participants will be disqualified and not allowed to compete when any of the following occur.

1. Does not submit a completed "CRE 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 CRE Official Dress Policy.**
3. Name is not listed on the CRE Room Consultants "Participant Data Sheet"
4. Does not report to orientation at the scheduled time
5. Does not attend the entire orientation

(Continued)

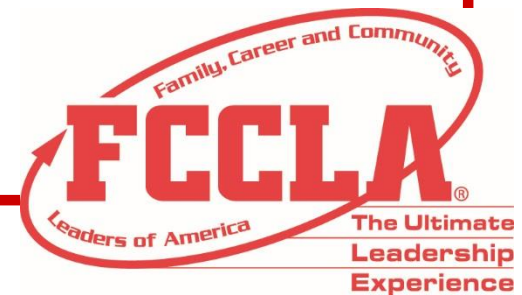


General Rules & Guidelines

Disqualifications



6. Does not bring all supplies/materials/equipment, as specified for the event, to the beginning of orientation.
7. Is not ready to begin preparation or presentation when his/her name is called. **NOTE:** To prevent disqualification, CRE participants should be either in the presentation room or directly outside the door.
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 CRE Check-In and/or Awards Ceremony
11. Uses a substitute to accept his or her award



STAR and State Events

Believe in yourself



2018-19 Students Taking Action with Recognition (STAR) Competitive Events (Revised 10/1/18)



CHAPTER EVENTS (1-3 students)

□ 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 (FCS) and/or related occupations and skills to the community. (J, S, +)

□ Chapter Service Project Display (State Only)

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. **Chapter must present an update at Spring Meeting.** (J, S, +)

□ National Programs in Action (State Only)

A chapter event - recognizes participants who explain how the FCCLA Planning Process was used to implement a national program project. **Chapter must present an update at Spring Meeting.** (J, S, +)

□ Parliamentary Procedure (State Only)

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 FCS and FCCLA programs. (J, S, +)

TEAM EVENTS (1-3 students)

□ 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. (O, +)

□ Culinary Arts

A team event - recognizes participants enrolled in an occupational 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, +)

□ 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. (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, +)

□ Focus on Children

A team event - recognizes participants who plan and conduct a child development project that has a positive impact on children and the community. (J, S, +)

□ Food Innovations

A team event - recognizes participants who apply 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, +)

□ Illustrated Talk

A team event - recognizes participants who make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations. Participants use the state topics and provide visuals to illustrate the presentation. (J, S, +)

□ Interior Design

A team 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 national design scenario. (S, +)

□ Life Event Planning

A team event - recognizes participants who apply skills learned in Family and Consumer Sciences courses to manage the costs of an event. (J, S, +)

□ Sports Nutrition

A team event - recognizes participants who use Family and Consumer Sciences skills to plan and develop an individualized nutritional plan to meet the needs of a competitive student athlete in a specific sport. (J, 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 with a 4-piece collection. (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, +)

□ Nutrition and Wellness

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

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

California State Events INDIVIDUAL EVENTS ONLY



□ Child Development

An individual event - recognizes participants who 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. State themes will be provided and categories will include: advanced presentation cakes, appetizers, art display, breads, decorated wedding cakes, patisserie, and tortes. (O)

□ Fashion Construction

An individual event - recognizes participants who demonstrate construction techniques, effective management skills, and knowledge of the consumer aspects of clothing selection, design, and care. **Senior Division will use STAR Event rules.** (J, S, + for S only)

□ 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 theme. (J)

□ Menu Planning and Table Display

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

□ Salad Preparation

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 use based on the state theme. Participants are critiqued on their workspace, safety and sanitation, and knife skills. (J, S)

Key: (J) Junior Division, grades 6-9
(S) Senior Division, grades 10-12
(O) Occupational, student is currently enrolled in a FCS capstone course/FCS ROP course
(+) Event advances to the FCCLA National Competition



CREs: ID and Permission Form

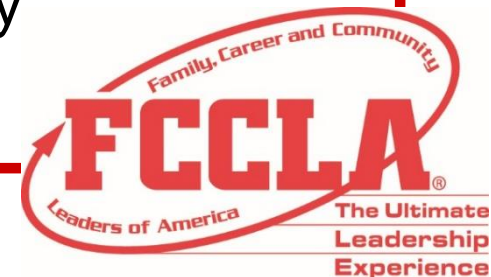


Qualifying Region Competition:

- Competitors must bring their current Photo ID or Clear Photocopy & Signed CRE Student Permission Form



- Advisors should also keep copies of Student ID and Student Permission Form: backup/liability



Competitive Recognition Events




Official Dress for CRE

- **Black (skirt/slacks/dress pants)**
- ONLY Culinary Arts and Culinary Display 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/>



CRE Dress Policy


*Believe in
yourself*



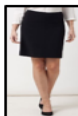
CALIFORNIA FCCLA

Competitive Recognition Events (CRE) Official Dress Policy


OFFICIAL CRE DRESS CHECKLIST





- ☐ **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



- ☐ **Shirt:**
 - White collared button up dress shirt with sleeves, must be tucked in
- ☐ **Bottom Options:**
 - ☐ 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 than 4" long
 - ☐ 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, but required at State)
 - No visible body piercing other than ears
 - Not more than 1 earring per ear



FCCLA OFFICIAL CASUAL (Not allowed for competition)

- ☐ Black pants, black skirt, black long shorts, or black capris
Note: (black leggings not allowed)
- ☐ Red, Black, or White FCCLA Polo Shirt or Plain Polo Shirt
- ☐ FCCLA State Approved T-shirt



Revised 11/6/18

- 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 11-6-18

CRE Dress Check Form

*Believe in
yourself*



California FCCLA
Competitive Recognition Events (CRE)

Name: _____
Event: _____
Chapter ☐ Team ☐ Individual ☐
Jr. ☐ Sr. ☐ Occupational ☐

OFFICIAL REGION CRE DRESS CHECK FORM (11/6/18)

Max. 3 Points



- ☐ **Shirt:** (+1 Point) * (Blazer with FCCLA patch, required for State only) _____
- White collared button up dress shirt with sleeves, must be tucked in



- ☐ **Bottom Options:** (+1 Point) * _____
- ☐ 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 than 4" long
 - ☐ Black Dress Slacks: must wear black dress shoes with black socks (no anklets)
or knee length nylons



- ☐ **Accessories:** (+1 Point) _____
- Functional belt and jewelry (optional)
 - Black tie or Official FCCLA striped tie/ascot (optional at Region)
 - No visible body piercing other than ears
 - Not more than 1 earring per ear



*Required to receive an award on stage.

NOTE: Points will be added to the Room Consultant Point Summary
Form for Registration Packet/CRE Dress Check Score

Total _____

- 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 points that will be allocated on the Room Consultant Form.
- Blue attire and FHA-HERO patches are no longer acceptable.
- Form revised 11-6-18.



Competitive Recognition Events



- CRE Check-In with Room Consultant (RC)
 - Room Consultant will conduct Dress Check and will allocate up to 3 points on the Room Consultant Check Form
 - Chapter/Team Events dress check score will be averaged and then allocated as above

Culinary Arts and Culinary Display

Chef Attire

- Chef Coat and Chef Hat
- Industry non-skid shoes



Qualifying Finalists



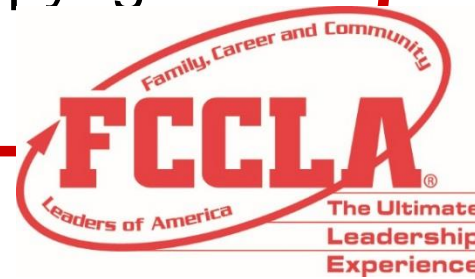
- **NEW:** 1st–7th place with 60 points or higher in every event (both Junior and Senior division) qualify for State Finals.
- Finals held during State Leadership Conference April 27–30, 2019, in Riverside, California
- SLC registration due on or before March 15, 2018.
- Scholarships and prizes available for competitors.



General Rules for all Events



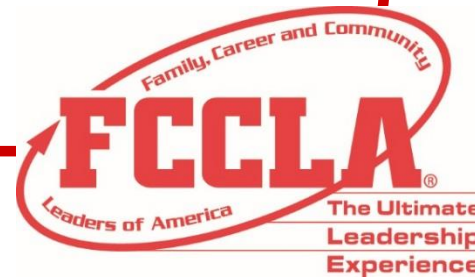
- All STAR Events projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference.
- All STAR Events projects must be planned and prepared by the participant(s) only. Supporting resources are acceptable as 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 encourage to use original materials, items licensed for reuse, or items in which copyright permission has been granted.



General Rules for all Events



- During competitions that have presentations, participants may not view other competitor's presentations until after they have presented.
- The Online Project Summary Form must be submitted online prior to the first competition. If necessary, resubmit the form with updated information if needed. Competitors must also print the online summary verification form and also submit with their competition materials.



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 CRE.

- I have a student who placed 1st in State Finals in Jr. Division. Can they compete in the Sr. Division of the same event this year?

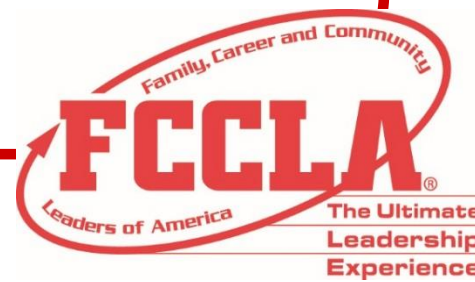
Yes, as the competitor will be in a new division. However, the student may not use the same project or presentation. If the student placed 1st in an event, they are ineligible to compete in the same event in the same division the following year.



Chapter Events



- Chapter in Review Portfolio
May only have one chapter entry
- Chapter Service Project Display, National Programs in Action, Promote and Publicize FCCLA
Chapters can have more than one entry, but students cannot compete in more than one event.
- Chapter Service Project Display and National Programs in Action are state level competitions. **At the Region qualifying competition, chapters must provide an update during the 2nd General Session about their project.**

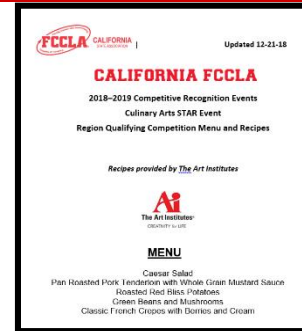


Culinary Arts STAR Event



- Team Event

- 1–3 member team
- Region Menu posted on 12-21-18



- Time Management Plan and Recipes

- 20 minutes is scheduled for inventory check.
- Teams have 20 minutes to organize work area, obtain supplies, and construct a time management plan.
- Teams are given menu, all recipes, and ingredients.
- Team must submit a Project Summary Form for 1 point to the Room Consultant.



Culinary Arts STAR Event



Region Qualifying Menu

Caesar Salad

Pan Roasted Pork Tenderloin with Whole Grain Mustard Sauce

Roasted Red Bliss Potatoes

Green Beans and Mushrooms

Classic French Crepes with Berries and Cream



Culinary Arts STAR Event

*Believe in
yourself*



Culinary Arts



Required Tools and Equipment List

- Partial equipment list was provided with the Menu.
- All other tools and equipment are optional.
- Equipment should be labeled.
- No other food products, garnishes, or condiments may be brought to the event.

California FCCLA
Competitive Recognition Events (CRE)
Culinary Arts Event
2019 Region Qualifying Competition

PARTIAL EQUIPMENT LIST FOR RECIPES TO BE PREPARED

Participants are required to bring the following partial list of equipment in addition to other equipment, tools/utensils, and serving pieces needed to prepare and serve the recipes.
Required equipment, tools/utensils, serving pieces, materials and supplies.

- ___ a. small containers for carrying measured ingredients
- ___ b. trays for collecting and carrying ingredients
- ___ c. spoons for tasting
- ___ d. measuring cups and measuring spoons
- ___ e. 2 dinner plates for plating
- ___ f. 2 salad plates or salad bowls for plating
- ___ g. 2 dessert cups
- ___ h. 3 dinner forks (for Evaluators to taste)
- ___ i. Kleenex or sanitizing pail with cleaning cloths
- ___ j. (1) instant read thermometer
- ___ k. side towels for each team member
- ___ l. pot holders
- ___ m. paper towels
- ___ n. clear bowl or clear container for food waste
- ___ o. gloves for each team member

Please note the following:

1. Any necessary large equipment such as cook tops, ovens, and refrigerators will be provided.
2. Participants are to identify and bring additional equipment, utensils, tools, and supplies needed to prepare the identified recipes.
3. All items brought by competitors should be labeled with the name of the participant and/or chapter, school, or ROP.
4. Participants must assume responsibility for the safety of their equipment.
5. All food will be provided at the event site.
6. Quat Ammonia, dish soap, and hand soap will be provided at the event site and during orientation the Room Consultant will provide instructions for its use.
7. 2-3 kitchen scales will be provided at the event site.

Culinary Arts Shopping List



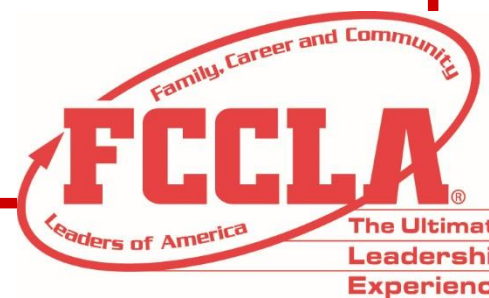
Setting up Supplies

- Shopping list included with Menu
- Keep chicken safe and at proper temperatures.
- Use ice, plastic wrap, and pans.
- If ice is not available, check if refrigeration is available at host site.
- Be organized before event begins.
 - See example of items on trays.

California FCCLA
Competitive Recognition Events (CRE)
Culinary Arts Event
2019 Region Qualifying Competition

Market Order/Mise en place for each competition team

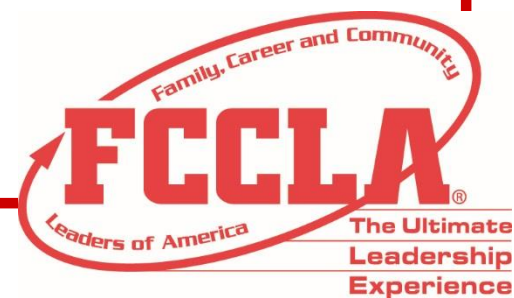
Ingredient	Amount per team
Olive Oil	½ cup + 1 Tablespoon
Garlic Clove	3
Sourdough Bread	½ cup
Lemon Juice	1 Tablespoon
Anchovy Paste	2 teaspoons
Kosher Salt	½ teaspoon
Salt	To taste
Black Pepper	1 teaspoon
Pasteurized Egg Product (Egg Beaters or similar)	1 Tablespoon
Romaine Lettuce	2 cups
Parmesan Cheese	½ cup
Pork Tenderloin, trimmed	10 ounces
Shallots	2 teaspoons
Chicken Broth	1 ounce
Whole Grain Mustard	1 teaspoon
Demi-glaze	4 ounces
Whole Butter	1 ounce
Green Beans, untrimmed	6 ounces
Onion	1 ounce
Mushrooms	2 ounces
Baby Red Bliss Potatoes	¼ pound
Fresh Parsley	2 Tablespoons
Fresh Rosemary	1 Tablespoon
Strawberries	2-3
Whole Milk	1/2 cup
All Purpose Flour	3 Tablespoons
Egg	1
Powdered Sugar	For garnish
Heavy Cream	1 cup
Granulated Sugar	2 teaspoons
Assorted Fresh Berries	1 cup



Questions: Culinary Arts



- If the team finishes before the allotted time, are participants allowed to present their products?
YES, they will present a soup, entrée plate, and dessert
- Is kitchen set-up industrial or individual? Are stoves gas/electric?
Depends on region facilities.
- Reminder: instruct participants to clean up and look presentable for awards. They may stay in full chef attire for awards or change into their official dress uniform.



Questions: Job Interview

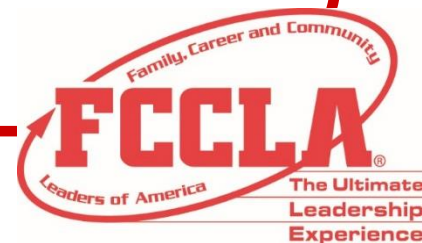


- For Job Interview, what type of career should the project be for?

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.

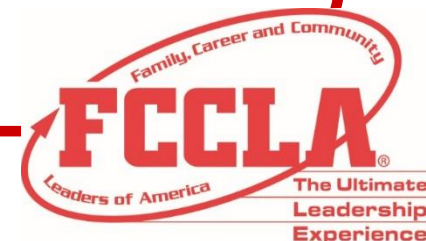


Question: Life Event Planning



- Does the event have to be over and done by Spring Competition on February 10?

The event should be an upcoming event. An upcoming event is defined as a planned event that is taking place during the 2018, 2019, 2020 calendar years.



Question: Fashion Construction

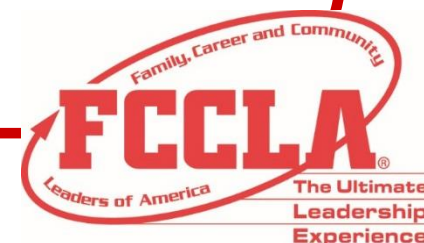
- Can students change their pattern from Region to State?
No, as per the General Rules and Guidelines, Letter H.3. Any entry may be improved at each level, but the concept or the topic may not be changed. Reminder, only Junior Division will be sewing at both Region and State level competition. Senior Division will not be sewing at Region or State Competition, but instead be following the national STAR Event rules and guidelines.

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 prior to the presentation and should be displayed, 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.



Questions: Salad Preparation



- What do the competitors wear for this event?
They should wear black pants/skirt, white collared shirt, apron, hair covering or chef hat, and use non-latex gloves. The apron can be any color. They should not wear a chef coat.
- 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?**

Jr. Division: **“Something Pickled”** No tofu, beef, poultry, pork, fish, seafood, or eggs permitted.

Sr. Division: **“California Fresh-Farm to Fork”**. No tofu, beef, poultry, pork, fish, seafood, or eggs that **require refrigeration can be used.**

Sr. Division ONLY: 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 in either division?**

No, as it is a food that requires refrigeration.



Question: Menu Planning and Display



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

On the event guidelines on page 3: Table Display for place settings it states that all appropriate dishes to match the menu. On the rubric for 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: Recycle and Redesign



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

Yes, students will need to qualify at the regional competition to advance to the State Competition. At the State Leadership Conference there will now be an FCCLA Fashion Show for all CRE participants in Recycle and Redesign, Fashion Construction, and Fashion Design events.



Questions: Recycle and Redesign

*Believe in
yourself*



FCCLA Fashion Show

Held during the 3rd General Session at
the 2019 State Leadership Conference.


Open to CRE participants in
Recycle and Redesign, Fashion
Construction, and Fashion
Design.



Application Due to FCCLA State
Office by March 15, 2019.



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



2019 California FCCLA Fashion Show Application and Consent Form

Please type information below:

Participant Name: _____ Grade: _____ Region: _____
Phone: _____ Email: _____
School: _____
FCCLA Advisor Name: _____
CRE/STAR Event Registered for: _____
Project Title: _____
Name of Model: _____
2-4 sentence description of design to be read by the host during the Fashion Show: _____

I agree that the garment used in this competition will be an expression of my own ideas and work. I further give permission for California FCCLA to display my design during the FCCLA Fashion Show, on the FCCLA Web site, and in photographs used for promotional purposes.

Date: _____ Participant Signature: _____

I give permission for this student to participate in the FCCLA Fashion Show Contest at this year's State Leadership Conference. I certify that the student has read and understands all rules and guidelines of this competition and that he/she will abide by them.

Date: _____ Advisor Signature: _____

Email or Fax this completed application form to Melissa Webb, mwebb@cde.ca.gov by March 15, 2019.

CRE Study Guide: Applied Math for Culinary Management



California FCCLA

2017 Competitive Recognition Events Study Guide

Applied Math for Culinary Management (test at Region & State Meetings):

Students should review the following terms:

- Yield percentage
- Profit
- Cost per serving
- Useable ounce/pound
- Net price
- Percentage yield
- Raw weight
- Cooked weight
- Raw product weight
- Product cost
- Yield (used as a noun and verb)
- Wait staff
- Popularity index
- Upsell
- Labor percentage
- Portion cost
- Food cost percentage

Sample questions:

1. D Your dinner entrée costs \$3.57 per portion and the food cost percentage is 25%. What should be your selling price?
a. \$4.46
b. \$8.59
c. \$11.60
d. \$14.28
2. A 10 Tablespoons = ¼ cup
a. True
b. False
3. A The raw product weight of a pork roast is 9.36 pounds at \$6.35/ pound. The usable product is 73% of the raw product. What is the cost per usable pound?
a. \$8.70
b. \$8.82
c. \$9.15
d. \$9.54
4. A Yield percentage is calculated by dividing the as purchased weight by the edible portion.
a. True
b. False
5. D You are making cupcakes for 40 people. The recipe yields a dozen cupcakes. By what number would you have to adjust the recipe?
a. 2
b. 2.5
c. 3
d. 3 1/3

Applied Math for Culinary Management Sample Case Study

Each entry (individual or team) will be given 10 minutes to complete the case study. Participants will turn in completed form to evaluators prior to their oral presentation.

Situation: The case study is a scenario of an event in which students must determine food pricing and purchasing. Also to be taken in account will be the number of people you are serving, the amount of food needed, total food cost, conversion factors, total food cost in recipes, gross profits, and food cost percent. Understanding basic food principle formulas, such as total cost and selling price will be a benefit. Math skills are a must. The questions are asked in short answer form. They also require a reflective short answer piece of the variables in the case study.

You are catering a reception for 75 people. You are serving cookies and estimate that each person will eat 3 cookies. A recipe yields 3 dozen cookies. The cost of one recipe is \$ 4.50. You need to estimate the cost of the cookies in order to determine the selling price (what you will charge). You need to obtain a cost percent of 40%.

How do you determine the cost of each cookie and what you will charge in order to meet your cost percent of 40 percent? Base your figures on one recipe yield of 4 dozen cookies.

How many cookies will you need to prepare? $75 \times 3 = 225$ cookies needed.

How many recipes of cookies are needed to serve 75 people? $225 / 36 = 6.25$; 7 recipes are needed.

What is your total cost to make the cookies? $7 \times 4.50 = \$31.50$

What must you charge in order to meet a cost percent of 40%?

$$\begin{array}{r} \text{Total cookie cost} \\ \text{Selling price} = \frac{\text{Total cookie cost}}{\text{Food cost percent}} = \frac{\$31.50}{.40} = \$78.75 \end{array}$$

Based on your calculations, how many cookies will the total recipes actually serve?

$7 \text{ recipes} \times 36 \text{ cookies per recipe} = 252 \text{ cookies}$

How many additional people will that serve (as described above)?

$252 - 225 = 27 \text{ additional cookies}$

$27 \text{ cookies} / 3 \text{ cookies per person} = 9 \text{ people}$

Would you modify your recipes to make the amount of cookies necessary? Why or why not? What variables about this event might influence your final decisions about pricing and purchasing? What other information might you request from your client? Answers will vary. Variables may include but are not limited to, the number of children present, the time of day of the reception, if the kind of cookie will impact consumption, and other dessert options that will be available. Students should be able to defend their solutions.

CRE Study Guide: HTR and Promote & Publicize FCCLA



Hospitality, Tourism and Recreation Case Study (at Region & State Meeting)

Case Study Participant(s) will be given 10 minutes during competition to complete a written case study to evaluate their ability to respond to customer service/customer relations challenges. The case study will be a common issue directly related to the project focus area selected by the participant(s). There will be five areas of HTR listed, each with one issue described; the team will choose the one area chosen for their HTR project. Each individual or team will complete one Hospitality, Tourism, and Recreation Case Study Form which will be turned in to the evaluators prior to the oral presentation. Work will take place within the case study room with no spectators. No pre-written material is allowed. Participant(s) will be provided blank Case Study Forms that should be used to respond to the scenario.

Culinary

An item on the menu was described as gluten free. The vegetables were often cooked in the same water as the wheat pasta products. As a server you have been asked to make sure the vegetable has NOT been cooked in this manner. The chef suggests they order something else. How will you handle this situation with the customer?

Lodging

A large conference has booked room at your hotel and there will be no additional rooms available for the weekend. A current guest, not attending the conference has decided to stay through the weekend. This causes a conflict with your incoming guests. How will you handle this situation to prevent unhappy guests?

Recreation

The community recreation center has adopted a new entry process using technology. Patrons are responsible for keeping their ID card on them at all time. The new system can read the card as the patron passes through an entry gate. The process is expected to streamline the entry process. When the ID card is kept in the same pocket as a cell phone the card becomes deactivated. How do you handle patrons wishing to enter the facility, but the sensor does not detect the ID card?

Tourism

The community is planning a block party. You have been asked to create several youth centered activities to take place during the event. When you present the ideas to the staff, they love it, but there is some resistance from the Chamber of Commerce. Your activities are very energetic and your booth will be right next to theirs. How do you handle this situation and still offer youth centered activities at the block party?

Event Coordination

You are in charge of handing out registration packets at a large convention. An attendee comes up to pick up his materials and his packet cannot be found. In checking the master list, you see that he is registered but no packet is found. No additional packets were prepared. How will you handle this situation with the attendee?

Parliamentary Procedure (test at State Leadership Meeting)

Students should review the following topics:

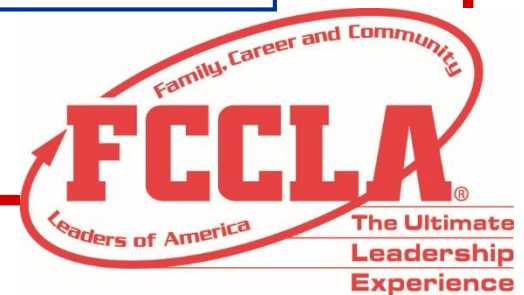
- Procedural elements of running a meeting
- Terms could include:
 - Commit
 - Incidental motions
 - Ratify
 - Rescind
 - Subsidiary motion
 - Special committee
 - Debate

Promote and Publicize FCCLA (Writing Sample)

The participant(s) will be given 10 minutes to develop an outline of the assigned writing sample to demonstrate their knowledge of skills needed in the communications field. The same writing sample and corresponding information will be assigned to all participants within the same category and will be evaluated for the inclusion of correct parts and professionalism. Writing samples may include, but are not limited to media releases, public service announcements (PSA), media advisory, an in-school or community flyer, and preparing a photograph for publication.

Sample writing sample:

On the way to a FCCLA meeting dressed in attire you are stopped on campus by a teacher giving a tour of your high school to upcoming new freshman. The teacher in charge of the group asks you to explain to the students "What is the organization you are part of and what is it all about?" Write your explanation to the upcoming Freshmen. Be sure they walk away with a better understanding of what FCCLA is/does



General Reminders



- The CRE Q and A will be posted on the state website 1-18-18.
- All results presented at the Regional Qualifying Awards ceremony are FINAL. Scores are not re-evaluated after results are announced.

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 mwebb@fccla.org.

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.

2. **Question:** How many copies of event paperwork needs to be given to the Room Consultant?

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.

3. **Question:** Will students be provided writing utensils for completing their case study, writing sample, or exam?

Answer: 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 competition?

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. Competitors 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 advisors make a color copy of the ID and carry it with them in case the competitor does not have this before the competition. At State Finals Competition, competitors are required to also wear their competitor ribbon. For events: Chapter Service Project Display, National Programs in Action, Parliamentary Procedure, and the Recycled Garment Fashion Show Contest, advisors will need to submit student names on the CRE WES no later than 30 days prior to the State Leadership Conference.

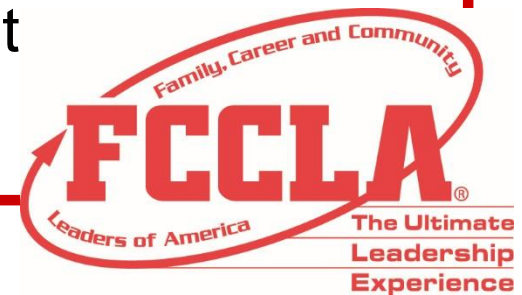
12/22/17



NEW at State Leadership Conference



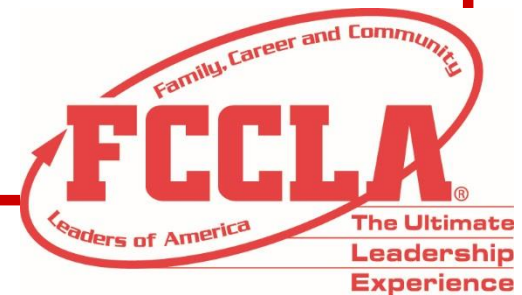
- Baking and Pastry Team Event – PILOT. Participants will demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, cookie, and shaped yeast bread. Occupational: grades 10-12.
- 8 States were selected to pilot this event: Arizona, California, Colorado, Indiana, Nebraska, New Jersey, North Carolina, and Wisconsin
- The event will be piloted at the FCCLA State Leadership Conference in Riverside.
- The state finalist team must compete at the National Leadership Conference in Anaheim, June 30–July 4.
- Each region can submit one entry. If interested, please contact Melissa Webb for the event rules and guidelines by January 18, 2019.



State Leadership Conference Updates



- The State Leadership Conference Packet has been posted on the state website and includes the 2019 Schedule at a Glance, Conference Registration, and Hotel Information, College and Career Show Flyer and Application, Membership Challenge, etc.
- Disneyland Leadership Training Information and links were just sent out. Chapters will need to contact Disney directly to make a reservation.

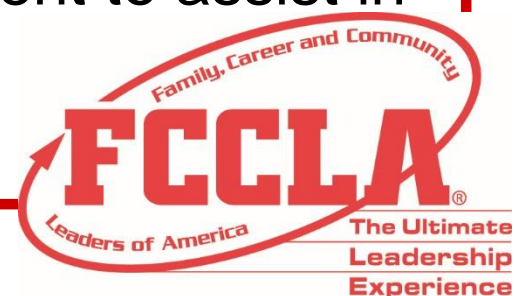


FCCLA National Conference



- Over 22 STAR Events qualify for Nationals. Handout is posted in the SLC mailer.
- Begin fundraising for the National FCCLA Leadership Conference in Anaheim, CA June 30–July 4, 2019.
- Plan to attend the National Conference Session following the Awards Presentation at the State Leadership Conference for updates.
Estimated expenses: \$1,500–2,000 per person.
- Chapters can use the CA STG Travel Agent to assist in making all hotel/travel arrangements.

FCCLA STAR Events	Division	Qualifiers
Applied Math for Culinary Management	Occupational	Occupational 1 st & 2 nd Place
Chapter in Review Portfolio	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Chapter Service Project Display	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Culinary Arts	Occupational	Occupational 1 st Place
Entrepreneurship	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Environmental Ambassador	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Fashion Construction	Senior	Senior 1 st & 2 nd Place
Fashion Design	Senior	Senior 1 st & 2 nd Place
Focus on Children	Jr. & Sr.	Senior 1 st & 2 nd Place
Food Innovations	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Hospitality, Tourism, and Recreation	Senior	Senior 1 st & 2 nd Place
Illustrated Talk	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Interior Design	Senior	Senior 1 st & 2 nd Place
Job Interview	Senior	Senior 1 st & 2 nd Place
Life Event Planning	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
National Programs in Action	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Nutrition and Wellness	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Parliamentary Procedure	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Promote and Publicize FCCLA	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Recycle and Redesign	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Sports Nutrition	Jr. & Sr.	Jr. & Sr. 1 st & 2 nd Place
Teach and Train	Occupational	Occupational 1 st & 2 nd Place
*Honor Chapter is eligible to compete in Chapter Service Project Portfolio or Chapter in Review Display		Jr. & Sr. Jr. & Sr. 1 st & 2 nd Place



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 with your student competitors!!!

