Texas FCCLA Region and State Competitive Event Guidelines 2023 - 2024

Family, Career and Community Leaders of America

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TEXAS

STATE ASSOCIATION

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****Please refer to the national FCCLA STAR Events Guidelines pages 33 – 488 (Except for Culinary Arts on pages 105 – 116) for the remaining STAR event rules. Pages 21 – 32 of the National FCCLA STAR Events Guidelines are used only for state and national Baking and Pastry competition. Region Baking and Pastry rules are within this document. Texas Culinary Arts rules are also within this document.**

2023 – 2024 Competitive Event Advisory Team

A special thank you goes out to the following individuals who served on the Advisory Team. Revisions of the guidelines were made based on their recommendations.

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All changes from last year's guidelines are shown in red text.

Introduction

The Texas Association of Family, Career and Community Leaders of America offers two types of competitive events for members:

- **STAR Events (Students Taking Action with Recognition)** recognize members for proficiency and achievement in chapter and individual projects, leadership skills, and career preparation. STAR Events offer individual skill development and application of learning through cooperative, individualized, and competitive activities. Students entered in STAR Events compete first at the Region Conference. The top 5 in each event level advance to State Conference competition. The top 2* in each event level then advance to National Conference competition. (*Exception: Baking and Pastry and Culinary Arts allow 3 individuals to advance to National Conference competition.)

- **Texas Proficiency Events** are competitive events offered exclusively to Texas members. Students entered in Proficiency Events compete first at the Region Conference. The top 5 in each event level advance to State Conference competition. Proficiency Events do not advance to National Conference competition.

Competitive events promote the FCCLA Mission to focus on the multiple roles of family member, wage earner, and community leader. Each event and activity are designed to help members develop specific lifetime skills in character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation.

Competitive Events provide additional opportunities to showcase college and career-ready knowledge, skills, and abilities; promote the FCCLA chapter as an integral part of the Family and Consumer Sciences education program; and connect with peers and the community.

Competitive Events Feedback and Suggestions

We value your input and strive to continuously improve Competitive Events to meet the needs of our members. Please complete this form if you have feedback or suggestions: https://form.jotform.com/232745503313045. Submissions will be reviewed in April/May each year to determine if suggestions will be included in future years.

Summary of Major Changes for 2023 – 2024 Competitive Events

Texas FCCLA will continue using the national FCCLA STAR event specifications, point summary forms, and rubrics for Texas region and state competition in the 2023 - 2024 school year with the exception of region Baking and Pastry and Culinary Arts (region and state). The state of Texas will be using the following Texas FCCLA Competitive Event Guidelines in conjunction with the national STAR event specifications, point summary forms, and rubrics. Texas will continue to follow its own region Baking and Pastry, Culinary Arts, and proficiency event rules.

Individuals must examine the national FCCLA STAR Events Guidelines (available in September) on **pages 33 through 488 (Except Culinary Arts on pages 105 – 116)** for STAR event specifications, point summary forms, and rubrics. Pages 21 – 32 of the National FCCLA STAR Events Guidelines are used only for state and national Baking and Pastry competition. Region Baking and Pastry rules are within this document. The 2023 – 2024 national STAR Events Guidelines are available on the Resources tab of the FCCLA affiliation portal. This document will be available until November 1 to all FCCLA chapters, but only affiliated chapters will have access after November 1. Please check often throughout the year for expected updates and changes.

Pages 1 – 20, 105 – 116, and 489 – 505 of the national FCCLA STAR Events Guidelines do **NOT** apply to Texas regional or state competition. Pages 21 – 32 of the National FCCLA STAR Events Guidelines are used only for state and national Baking and Pastry competition. Region Baking and Pastry rules are within this document.

Use the following Texas FCCLA Competitive Event Guidelines for Texas policies and general management.

- **Summary of Major National FCCLA Changes:** (This is not an all-inclusive list. See the National STAR Event Guidelines for all changes.)
    - The Culinary Math Management STAR Event will no longer be offered.
    - New levels of competition are being offered in select events.
    - Red Talks on Education is a new online STAR event.
    - The online project summary form is now only available through the student portal. Students must log in to the student portal to complete the online project summary form.
    - In order to promote equity and professionalism, costumes are no longer permitted in any event.
    - Point Summary Forms have been adjusted (dress code was added, language changed to "confirm STAR competition, and they are now worth 8 points).
    - Course requirements have been removed for all events (including Texas Proficiency Events).
    - Adjustments were made to the Project Identification Page requirements.

- The number of STAR event entries allowed per chapter has increased by one on each section. Other clarifying statements were added.

- If a chapter misses the November 1 affiliation submission deadline, the chapter may pay a late fee of $100 per chapter to be eligible to compete (see page 6).

- Baking and Pastry and Culinary Arts participants may now compete at the national level for multiple years. Revised Policy: An individual that competes and/or qualifies to compete at the national level will NOT be eligible to enter the same level of the event the following year. *Baking and Pastry and Culinary Arts participants are exempt from this policy and may compete at the national level for multiple years.

- Competitive Event entry fees have been restructured to increase management efficiency, create consistency, and account for rising management costs. Entry fees are now structured as one fee per entry, not per individual student. Individual events (including Baking and Pastry, Career Investigation, Culinary Arts, Early Childhood Education, Fashion Construction, Job Interview, Leadership, Say Yes to FCS Education, Teach or Train, Texas Cupcake Presentation, Texas Mystery Basket, and Texas Serving Up Success) are $35 per entry. Team events (all other events) are $50 per entry.

- Competitive Event entries must still be submitted online by 11:59 p.m. on December 1, however, the deadline to *pay* for competitive event entries has been revised. Payment (via check or credit card) for competitive event entry fees must be **received** at the Texas FCCLA office by 11:59 p.m. CST on December 31. If payment is not received by 11:59 p.m. CST on December 31, chapters may still compete, however, a $200 late payment fee will be added to the invoice. No hold credit cards or checks will be accepted whatsoever. It is suggested that chapters have payment postmarked by December 1 to ensure its arrival before December 31.

- Event level changes within the same event (Ex: Entrepreneurship Level 1 to Entrepreneurship Level 2) are no longer permitted at any time. Please ensure student grades are correct in the FCCLA portal before submitting competitive event entries.

- Texas Parliamentary Procedure STAR Event participants will take their test on the day of competition at the conference site. Time and location will be shared with participants. Participants must bring a device (laptop, tablet, etc.) to take the test. Test topics will not be released ahead of time in Texas.

- **Baking and Pastry:** This year is a pilot year for the Baking and Pastry STAR event. New this year: Region competition will consist of bringing cookies already prepared and also cake decorating on-site. Participants will not bake on-site for region competition. State competition will consist of the full event and participants will bake on-site. The Time Management Plan has been removed. Participants are still able to use one, but it is no longer required or will be scored. Other clarifying statements/adjustments to the rules & rubric.

- **Culinary Arts:** The Time Management Plan has been removed. Participants are still able to use one, but it is no longer required or will be scored. Other adjustments and clarifying statements were added.

- **Texas Cupcake Presentation:** A safety & sanitation section was added & the rubric was adjusted accordingly.
- **Texas Mystery Basket:** Small adjustments and clarifying statements were added.
- **Texas Serving Up Success:** No major changes.
- **Texas Toys That Teach:** A red exclamation point was added on the event description to emphasize the requirements for the event.

WHERE DO I FIND…?

Texas FCCLA Region and State Competitive Event Guidelines
Available at www.texasfccla.org/competitive-events

- General Texas Competitive Event Policies, Procedures & Management Information
- Texas Baking and Pastry rules and rubric
- Texas Culinary Arts rules and rubric
- Texas Proficiency Event rules and rubrics

National FCCLA STAR Events Guidelines
Available in the National FCCLA Portal at http://affiliation.registermychapter.com/fccla
Under the "Resources" tab

- All other STAR Event rules and rubrics

TEXAS FCCLA COMPETITIVE EVENT GUIDELINES

The following guidelines will govern the Texas regional and state levels of competitive events.

Affiliation Requirements and Deadlines

1. A student is not considered an affiliated FCCLA member at any level (local, state & national) until all membership dues are received and posted at national headquarters. Only paid/affiliated members are eligible to compete in any level of competitive events and only paid/affiliated members will be allowed to register for competitive events. The national FCCLA affiliation portal will be the source to verify membership.

2. Chapter advisors must electronically submit chapter member names in the national affiliation portal by **November 1** and payment must be posted in the portal by **November 15**. Advisors will receive an e-mailed invoice once the names have been submitted. If payment is made with a credit card, it will be automatically posted. If payment is made by check, it must be received and posted by November 15. It is the responsibility of the local chapter advisor to verify that payment has been posted by national headquarters. If payment has not been posted, the local advisor should contact national headquarters. Members should be "PENDING" with a "Submitted Date" on or before November 1 of the current year. Members should be "AFFILIATED" with an "Affiliation Date" on or before November 15 of the current year.

Status	Submitted Date
PENDING	08/21/2018

Status	Affiliation Date
AFFILIATED	08/21/2018

The number of affiliated members submitted by November 1 with payment posted by November 15 determines the number of eligible STAR and Proficiency event entries per chapter for the school year.

NUMBER OF COMPETITIVE EVENT ENTRIES ALLOWED CHART

NUMBER OF AFFILIATED CHAPTER MEMBERS	TOTAL ELIGIBLE NUMBER OF STAR EVENT ENTRIES
12 – 17	4
18 – 23	5
24 – 29	6
30 – 35	7
36 – 41	8
42 – 47	9
48 – 53	10
54 – 59	11
60 – 65	12
66 – 71	13
72 – 77	14
78 – 83	15
84+	16

NUMBER OF AFFILIATED CHAPTER MEMBERS	TOTAL ELIGIBLE NUMBER OF PROFICIENCY EVENT ENTRIES
12 – 21	4
22 – 31	5
32 – 41	6
42 – 51	7
52 – 61	8
62 – 71	9
72 – 81	10
82+	11

The minimum chapter size is 12 members.

A chapter may have multiple entries in each event level, meaning they will compete against one another.

National FCCLA Online STAR Events (Digital Stories for Change, FCCLA Chapter Website, Instructional Video Design, and Red Talks on Education) do **not** count toward a chapter's number of entries allowed.

Chapters participating in one of the membership packages will still use their **actual** membership numbers. Membership packages do not change the number of entries allowed. Eligibility will be based on the **actual** number of members in the chapter meeting the affiliation deadlines.

3. Additional members not affiliated by November 1 with payment posted by November 15 that want to participate in competitive events must be affiliated online at any time throughout the school year and are eligible to substitute into a competitive event. However, additional students affiliated throughout the year will not change the number of competitive event entries your chapter is allowed.

4. **Late Affiliation Fees:** If a chapter misses the November 1 affiliation submission deadline, the chapter may pay a late fee of $100 per chapter to be eligible to compete. If a chapter has submitted their FCCLA affiliation electronically on or before November 1, but payment was not posted at national headquarters by November 15, a late fee of $100 per chapter may be paid to allow chapter members the opportunity to participate in Competitive Events. Competitive Event Entries must be submitted online by December 1. All late affiliation fees must be received at the Texas FCCLA office by 11:59 p.m. CST on December 31 along with competitive event entry fees. It is the responsibility of the local chapter advisor to verify that payment has been received. Please contact the state office to submit late fee(s). All late registrations must be completed by state staff.

Additional Eligibility Requirements

1. Students must have approval from their local chapter, advisor, school administrators, and parent/guardian in order to participate. An authorization form is available for local chapter use (see resources and forms section).

2. Competitive events are available for participation in individual events or team events. Team events may have one to three participants from the **same** chapter with the exception of the Parliamentary Procedure event, which must have four to eight participants from the **same** chapter.

3. An individual member may participate in only **one** event in any given year (with one exception*). *****Exception: Texas FCCLA members may participate in one of the online STAR events (Digital Stories for Change, FCCLA Chapter Website, Instructional Video Design, or Red Talks on Education) and a Texas Proficiency Event.

4. Regional, state, national officers and officer candidates **are not eligible** to participate in Texas regional or state competitive events but may assist with events and awards. Regional and state officers/officer candidates MAY participate in the National FCCLA **online** STAR events only.

5. An individual that competes and/or qualifies to compete at the national level will NOT be eligible to enter the same level of the event the following year. *Baking and Pastry and Culinary Arts participants are exempt from this policy and may compete at the national level for multiple years.

6. Prior to participation, all event participants and advisors must be registered for the regional, state and/or national leadership conference in which they are participating. The conference registration fees of $25 (if submitted by the early registration deadline) or $30 (if submitted after the early registration deadline) per person at region must be paid in addition to the competitive event entry fees. State conference registration fees will be released with the state conference information.

Competitive Event Registration, Payment and Deadlines

Once chapter members are affiliated, competitive event entries must be registered through the Texas FCCLA conference and competitive event registration system (DLG). Find the link to the system on the Texas FCCLA website. This system is tied to the national affiliation portal and chapter advisors will use the same chapter ID and password to log-in to both systems.

1. Each affiliated chapter may submit competitive event entry(s) for the regional level competition. Individuals may choose which event they wish to enter. Competitive event entries are tied to chapter member names.

2. The competitive event entry fee at region and state for individual events (including Baking and Pastry, Career Investigation, Culinary Arts, Early Childhood Education, Fashion Construction, Job Interview, Leadership, Say Yes to FCS Education, Teach or Train, Texas Cupcake Presentation, Texas Mystery Basket, and Texas Serving Up Success) is $35 per entry. Team events (all other events) are $50 per entry.

3. There is an entry fee for regional competition and an additional entry fee for those advancing to state competition. National STAR Event competition also has an entry fee. **THERE WILL NOT BE ANY REFUNDS FOR ENTRY FEES AT ANY LEVEL.**

4. **Registration & Payment**: Register and submit entries online to receive your e-mailed invoice. The entries submitted by 11:59 p.m. CST on December 1 are due for payment. Mailed checks or online credit card payments are accepted. Cash is not accepted. No "hold" credit cards or checks will be accepted whatsoever. The first form of payment received is final. Payments will not be switched and/or refunded.

    a. If paying by check, chapters must mail a copy of the invoice with the check to the Texas FCCLA office. Make checks payable to Texas FCCLA. It is **suggested** that chapters have mailed payment postmarked by December 1 to ensure its arrival by December 31. Checks must be received at the Texas FCCLA office by 11:59 p.m. CST on December 31. FCCLA encourages advisors to send

payment using a delivery confirmation instead of certified mail. FCCLA suggests you take a photo of the check & envelope for your records in case it gets lost in the mail.

b. Online credit card payments must be received by 11:59 p.m. CST on December 31. Advisors do not need to send any paperwork to Texas FCCLA if a credit card is used to pay for competitive event entry fees.

c. Hand-delivered payment with the invoice must be in the Texas FCCLA office before 5:00 p.m. on December 31.

5. **2023 – 2024 Deadlines for Competitive Event Entries:**

a. **December 1:** All competitive event entries must be submitted online by 11:59 p.m. CST on December 1. The e-mailed invoice must be received by the chapter advisor.

b. **December 31:** Payment for competitive event entry fees must be **received** at the Texas FCCLA office by 11:59 p.m. CST on December 31. If payment is not received by 11:59 p.m. CST on December 31, chapters may still compete, however, a $200 late payment fee will be added to the invoice.

6. **LATE 2023 – 2024 Deadlines for Competitive Event Entries with $100 Late Fee:**

a. **December 8:** Late competitive event entries must be submitted online by 11:59 p.m. CST on December 8. The e-mailed invoice must be received by the chapter advisor. If a chapter misses the December 1 deadline for submitting competitive event entries, the chapter can register up to 7 days after the deadline with a $100 late fee per chapter. Please contact the state office to submit entries and late fee(s). All late registrations must be completed by state staff. Events may be changed (ex: change from Leadership to Entrepreneurship) through the 7 day late window if the late fee is paid. Events will NOT be changed after the late entry deadline**. NO ENTRIES WILL BE ACCEPTED AFTER THE LATE ENTRY SUBMISSION DEADLINE.**

b. **December 31:** Payment for competitive event entry fees **plus the $100 late fee** must be **received** at the Texas FCCLA office by 11:59 p.m. CST on December 31. If payment is not received by 11:59 p.m. on December 31, chapters may still compete, however, a $200 late payment fee will be added to the invoice.

7. The entries (events and levels) submitted on December 1 are locked. Event changes, level changes, adding new entries, or team splits are not permitted after December 1.

Event Levels, Substitutions, and Team Composition

1. Entry into a particular level is determined by the participant's grade during the school year of the region, state, and national leadership conference. Participants must compete in the level as indicated by their grade in the affiliation portal and must reflect the actual grade level for the current school year. Students must compete with the chapter where their membership is held. Texas FCCLA does not offer Postsecondary (Level 4) competition on the region or state level in any event.

Level 1	Level 2	Level 3
FCCLA chapter members through grade 8	FCCLA chapter members in grades 9 - 10	FCCLA chapter members in grades 11 - 12

2. A team composed of members of mixed grade levels (through grade 12) must enter at the level of the highest participant member's grade level. Keep in mind that when entering a mixed team, a risk is being taken. If you need to substitute at any point, the team must remain eligible for the level the team is entered in.

3. Team events with only Level 2 (grades 9 – 10) or Level 3 (grades 11 – 12) may not include members through grade 8.

4. Team events with only Level 3 (grades 11 – 12) may not include members through grade 10.

5. A change in the team composition could affect eligibility for state and National competition. *(Ex: A Focus on Children team of three students, two freshmen and one senior, compete at region in Level 3 and advance to state competition. If the senior drops from the competition and no senior alternates are available, the team would not be eligible to advance to state competition. According to national rules regarding STAR Events, the freshmen may NOT compete as a Level 3 team. Each state is allowed two entries per event level and since Texas would have already submitted a Level 2 team for that year, the freshmen would not be allowed to compete at national. The team would be disqualified, and the third place Level 3 team would then advance to national competition.)*

6. Event level changes within the same event (Ex: Entrepreneurship Level 1 to Entrepreneurship Level 2) are not permitted at any time. Please ensure student grades are correct in the FCCLA portal before submitting competitive event entries.

7. Competitors may be added to an existing team (if the event rules allow) for a $25 fee plus the conference registration fee. The deadline to add competitors to a team is before the scheduled competition time at the region conference. Competitors may not be added to a team after that time. This fee applies for region conference entries only. Competitors cannot be added to teams between region and state or between state and national.

8. **Substitutions:** Competitive event participant substitutions can be made by requesting the substitution in the registration system. Substitutions can be made without penalty until **NOON CST** on Wednesday of the week prior to the region/state conference. Substitutes must be affiliated members prior to substitution. Please see the substitution instructions in the resources section.

9. **On-site Substitutions:** After noon CST on Wednesday of the week prior to the region/state conference, substitutions can be made with a $25 fee per person. On-site substitution forms can be picked up in the competitive event headquarters room at the region/state conference. Completed forms and payment MUST be received in the competitive event headquarters room prior to scheduled event competition time on the day of competition. Any on-site substitutes must be eligible for the current team's level.

10. Substitutions may be made between regional and state competition in the team events. However, at least one original participant that entered and presented at region competition must remain on the team. Individual entries may not have substitutes between the regional and state competition. Teams may not increase in size after the regional competition. There are no substitutions allowed between state and national competition.

11. **Drops**: Please drop entries that will not be attending prior to region or state competition (no refunds). This can be done by e-mailing jsams@texasfccla.org with the region, event, and level to be deleted. Deletions may be made until noon CST on Wednesday of the week prior to the region or state competition.

Check-In Procedures & Time Requirements

1. Competitive event schedules will be posted online by the beginning of January and will be updated again the Friday before each region conference. In the event of a drop, the last entry of that day or level (competition days will not be changed and levels will not be mixed) will be moved up into the dropped entry's time slot. This also goes for drops on the day of competition.

2. Competitive Event Check-in will be via text message on the morning of competition. The advisor listed as the primary advisor in the national FCCLA portal should expect a text message from the Lead Consultant(s) in all events their students are entered in during the designated time listed on the event schedules. Any changes to

the primary advisor or cell phone number must be made by each conference's substitution deadline. Changes made after that time will not be accepted.

3. Advisors have until 15 minutes prior to the first team of the day's scheduled event start time to respond and confirm entries without penalty.

4. If advisors respond after 15 minutes prior to the first team of the day's scheduled event start time but before the event begins, they are considered a late check-in and must pay a $25 late check-in fee. Payment must be made in event headquarters by 5:00 p.m. that day.

5. If advisors do not respond or if they respond after the first team of the day's scheduled event start time, the entry is considered a no-show and will be unable to compete.

6. Following the competitive event check-in time, Lead Consultants will adjust the schedule and notify advisors of the updated schedule. Adjustments in the time schedule will not change the day of competition but the time may be altered on the originally scheduled day.

7. Participants are responsible for knowing the edited time schedule and arriving at the competition room on time. Participants should arrive at the competition room at least 15 minutes prior to their scheduled competition time. If participants are not at the competition room at their scheduled competition time, they have 30 minutes from that time to arrive and can still compete but will lose the point(s) for punctuality on the rubric. (Lead Consultants will fit them in the schedule where they can.) **If participants arrive after the 30 minute window, the individual/team will not compete.**

General Rules for All Levels of Competition

1. Participants must meet the STAR event specifications and rules set forth in each event. Specific event situations and scenarios can be found in the FCCLA portal under the Resources section.

2. Refer to the glossary at the end of the resources section for definitions of terms.

3. All competitive event projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the current school year preceding the regional, state, or national leadership conference.

    - Return evaluators often recognize projects that are similar to entries from previous years. To avoid questions, point deductions and/or disqualifications, please make sure the entry is original and conducted during the current school year.

4. All competitive event 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 for unoriginal or non-participant work. Participants are encouraged to use original materials, items licensed for reuse, or items in which copyright permission has been granted.

5. No projects can be entered in more than one level of a single event, or in more than one event. However, projects entered in any event may be included in the Chapter in Review events.

6. Chapters are allowed to enter only one entry in Chapter in Review Display and one entry in Chapter in Review Portfolio per level.

7. Participants are not allowed to distribute any materials to the evaluators unless the event rules specifically allow it. Evaluators are not allowed to keep any items given to them by competitive event participants, including gifts.

8. All events are closed to spectators. Only evaluators, timekeepers, lead consultants, evaluator coordinators, and FCCLA staff are allowed in the event rooms.

9. In events with the choice between a hard copy portfolio and electronic portfolio, participants will be asked at competition time if they are submitting a hard copy portfolio or electronic portfolio. Once the type of portfolio is selected, participants may not switch to the other type of portfolio. Participants should not bring both types of portfolios to be used in the evaluation process.

10. Event participants who choose to present an electronic portfolio may submit an exact printed, stapled paper copy of their electronic portfolio to the Lead Consultant at the time of competition (no binders or file folders). This will be used by evaluators to review electronic portfolios if needed. This is not a requirement.

11. Videotaping and/or audio recording of competitive events will not be allowed unless prior approval has been received from FCCLA staff.

12. Photographs cannot be taken by participants and/or advisors in any event with the exception of Baking and Pastry and Culinary Arts. Each contestant in Baking and Pastry and Culinary Arts may take only one photograph of their own final product after competition. Professional photographers contracted by the state FCCLA office may take photographs. Violation will result in disqualification.

13. Participants are responsible for their own personal property/event materials and may not have others assist them with event setup, including moving items into the competition area. Participants may be subjected to disqualification if they have others assist with setup after being reminded by the Lead Consultant. Any items left behind are not the responsibility of FCCLA and may be discarded.

14. Participants may present in front, behind, or beside the designated table or space. Participants may not place items on the consultant or evaluator tables.

15. Screens, access to an electrical outlet, and internet WILL NOT be provided unless required for a participant classified under the provisions of the Individuals with Disabilities Education Act. Participants are encouraged to bring fully charged devices such as laptops, tablets, etc., to use for presentations, as allowed per event guidelines. Participants in events which allow electronic portfolios are responsible for providing their own electronic device (i.e., laptop, etc.) in order to present their electronic portfolio to the evaluators. Individual screens and extension cords will not be allowed.

16. Electronic devices such as tablets or iPads are allowed in place of note cards, as long as those devices are not used for recording, publishing, or receiving information during the presentation. Participants should ensure that these devices are placed into “airplane” mode prior to the start of their event.

17. FCCLA members with disabilities as properly identified by a valued team of professionals (such as an IEP team, Section 504 coordinator, certified psychologist, physician) will be reasonably accommodated. Participants who require accommodation in their event must submit accommodations (modifications) to the state office prior to competition.

18. All materials on displays must be placed on a clearly defined presentation surface. Displays with a clearly defined front presentation surface (such as tri-fold boards) may not have items on the back of the board, as consultants/evaluators would not be expected to look behind a display for project components. Displays with multiple presentation sides may have materials on all clearly defined presentation surfaces. All materials must be easily viewed, accessible, and legible. If using a book/flipchart, make sure the event rules allow.

19. The online project summary form is required for all STAR events. (Exception: it is not required for Baking and Pastry at region or Culinary Arts at region and state. It is required for state Baking and Pastry and national competition for these events.) It is not required for Proficiency Events. The online project summary form is now only available through the student portal. Students must log in to the student portal to complete the online project summary form. The form can be found in the “Surveys Applications” tab of the student Portal. It is not necessary to complete a new form between region and state competition.

20. The one point designated for "Confirm STAR Competition" on the national point summary forms will be given to entries as long as they complete the mandatory check-in on time.

21. There will not be online orientations on the region or state level as the national rules reflect. The one point designated for "Event Online Orientation Form" on the point summary forms will automatically be given to all participants at region and state competition.

22. Texas Parliamentary Procedure STAR Event participants will take their test on the day of competition at the conference site. Time and location will be shared with participants. Participants must bring a device (laptop, tablet, etc.) to take the test. Test topics will not be released ahead of time in Texas.

23. Texas FCCLA will NOT use the national tie-breaker procedures.

24. No live animals or people can be used as props or visuals. Only registered event participants may present in competition.

25. If participants do not follow the event guidelines or the definition of the event, or prepare an item not based on the current event scenario, their sample/display/project will not be considered for evaluation. However, the participant can still participate in the competition by giving an oral presentation if they choose to do so and will only be evaluated based on the oral presentation. Requirements that may result in implementation of this rule are noted with this symbol.

26. **DISCLAIMER FOR COMPETITION:** Each participant is responsible for having read all of the guidelines. Texas FCCLA is not responsible for an entry that is late, lost, misdirected, or not received. Only entries that are submitted in the registration site will be eligible for scoring and ranking. All technical issues should be directed to state staff as soon as possible for resolution. It is the participants' responsibility to read all information provided to them for competition. **Only project materials that are available on-site at the competition are eligible for review. Any project materials lost or not in-hand by the participants at the time of competition will not be considered for evaluation.**

Event Management Information

1. Points awarded by evaluators are final.

2. In the event of a tie, the evaluators will re-evaluate the participants' scores and choose a winner.

3. Texas FCCLA will continue to use the electronic scoring site, Judge Pro, for competition. Rubrics will be returned electronically after each conference. Self-addressed, stamped envelopes are not needed due to this change. Evaluators and Lead Consultants must bring laptops and/or tablets to score at the conferences.

4. If awards, medals, plaques, or certificates are not picked up at the conference, the items can be shipped to the chapter advisor if postage plus a $2.00 fee is paid by the chapter advisor. Advisors are encouraged to attend sessions and pick up awards at the conference. All awards will be mailed following the State Conference.

5. Although not guaranteed, FCCLA will try to accommodate teacher requests for specific competition days/times at the regional and state conference if requests are submitted prior to the posting of the time schedules. Requests must be submitted in writing. State Conference schedule requests must be received by the Monday following the last region conference. Schedule day/time change requests will NOT be accepted after schedules are posted online.

Summary of Additional Charges for Competitive Events

Additional charges will be incurred for the following:

$100	Late affiliation fee (if affiliation is not submitted by November 1 or paid by November 15; contact state office)
$100	Late competitive event entry fee (within 7 days of deadline; contact state office)
$200	Late competitive event payment fee
$150	Volunteer fee if a chapter does not provide a volunteer or if the volunteer does not show
$25	Add a competitor to an existing team if the event allows (before competition time; region conference entries only)
$25	Up to 15 minutes late competitive event check-in
$25	Per member on-site substitution fee
Fees vary	Shipping charges for rubrics, certificates, medals, plaques, awards after conference

Awards and Advancing From Region to State & National Competition

1. An average score of 60 points **MUST** be made from an individual or team in order to advance from region to state competition and from state to national competition.

2. **STAR Events**: the top 5 entries in each level (meeting the score requirement) will advance from region to state. The top 2 entries in each level (meeting the score requirement) will advance from state to national. *Exception: The top 3 entries in Baking and Pastry and Culinary Arts (meeting the score requirement) advance from state to national.

3. **Proficiency Events:** the top 5 entries in each level (meeting the score requirement) will advance from region to state. These events do not advance to national competition.

4. The top 5 achievers meeting the score requirement will be recognized on stage at the region and state leadership conferences. The top 5 in random order will be posted online before the awards so students can sit in the reserved seating section.

5. Some scholarships are awarded to top participants. See the resources section of this guide for details.

6. Entries progressing to state and national competition may be altered to improve the presentation between the regional and state conference and between the state and national conferences.

7. If a cancellation occurs with an entry that placed in the top 5 at region competition, the entry with the next highest score will be offered the chance to compete at state.

8. If an entry that placed first or second at state competition cannot attend the national leadership conference, the third place entry will be invited to compete. If the third place entry cannot attend, invitations will be extended to the next highest scored entry.

Policies for Conduct and Appearance

Each local advisor is responsible for the actions of his/her students. As a representative of the Texas Association, Family, Career and Community Leaders of America, you have privileges as well as responsibilities. Members' behavior in the hotels and throughout the conferences is the only image others in the hotel and host city may ever have of our organization. Student conduct and dress should convey to others the positive and professional image of FCCLA. The following guidelines were developed so that Texas can be proud of its representatives and have them reflect a professional image at all official activities.

Conduct

- Members shall conduct themselves in a manner which will reflect credit to themselves, their families, their schools, and Family, Career and Community Leaders of America. This includes respecting the rights and comfort of others in regard to manners, noise, language, and general conduct.
- No alcoholic beverages or nonprescription drugs in any form shall be in the possession of, or consumed by, members at any time while representing Family, Career and Community Leaders of America.
- Participants and their chapter members will be responsible for damages they incur.
- Advisors shall be informed by the local chapter members of their activities and whereabouts at all times.
- Instances of misconduct will be reported to parents and/or guardians and proper school authorities.
- Participants will be disqualified if any of the above guidelines are not followed.

Participation of students or adults in behavior that negatively affects the management of STAR and Proficiency Events or failure to display a positive image of Family, Career and Community Leaders of America before, during or after participating may result in disqualification of students and/or eligibility of the chapter for participation the following year.

The penalty is determined by the State Advisor and/or Region Advisor, and the Evaluator Coordinator. The decisions made are final.

Dress Code

Texas FCCLA members, advisors, and guests are required to adhere to the Texas FCCLA dress code for all Texas FCCLA Conferences. Please carefully review the dress code here: https://www.texasfccla.org/dress-code.

Be sure to review the STAR & Proficiency Event guidelines for specific event competition dress code.

Advisors are responsible for enforcing the dress policy with their students. Delegates and guests not adhering to the dress policy will not be admitted into sessions.

RESOURCES

STAR & Proficiency Events General Information

	Event Levels Offered	Number of Participants per Entry	Prepare Ahead of Time for Competition	Equipment Provided	Competition Dress Code
Baking and Pastry	Level 3	1	See region vs. state guidelines	See region vs. state guidelines	Chef attire as listed in rules
Career Investigation	Level 1 Level 2 Level 3	1	Portfolio, Oral Presentation	Table – yes Electrical Access – no Wall Space – no Supplies – no WiFi - no	FCCLA Official dress
Chapter in Review Display	Level 1 Level 2 Level 3	1 - 3	Display, Oral Presentation	Table or freestanding space – yes Electrical Access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Chapter in Review Portfolio	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical Access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Chapter Service Project Display	Level 1 Level 2 Level 3	1 - 3	Display, Oral Presentation	Table or freestanding space – yes Electrical Access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Chapter Service Project Portfolio	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical Access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Culinary Arts	Level 3	1	Tools, Equipment	See event rules	Chef attire as listed in rules
Early Childhood Education	Level 2 Level 3	1	Portfolio, Resource Container	Table – yes Electrical Access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Entrepreneurship	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Event Management	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical Access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Fashion Construction	Level 1 Level 2 Level 3	1	Display, Sample Garment, Oral Presentation, Skill Area Selection Chart	Table or Freestanding Space – yes Electrical access – no Wall space – no Supplies – no WiFi – no Mannequin - no	FCCLA Official dress
Fashion Design	Level 2 Level 3	1 - 3	Portfolio, Sample Garment, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi – no	FCCLA Official dress
Focus on Children	Level 1 Level 2 Level 3	1 - 3	Display, Oral Presentation	Table or Freestanding Space – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress

	Event Levels Offered	Number of Participants per Entry	Prepare Ahead of Time for Competition	Equipment Provided	Competition Dress Code
Food Innovations	Level 1 Level 2 Level 3	1 - 3	Display, Product Packaging, Oral Presentation	Table or Freestanding Space – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Hospitality, Tourism, and Recreation	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Interior Design	Level 1 Level 2 Level 3	1 - 3	File Folder, Visuals, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Interpersonal Communications	Level 1 Level 2 Level 3	1 - 3	File Folder, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Job Interview	Level 1 Level 2 Level 3	1	Portfolio and Job Application	Electrical access – no WiFi - no	FCCLA Official dress
Leadership	Level 1 Level 2 Level 3	1	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
National Programs in Action	Level 1 Level 2 Level 3	1 - 3	File Folder, Oral Presentation, Visuals	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Nutrition and Wellness	Level 1 Level 2 Level 3	1 - 3	Portfolio, Visuals, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Parliamentary Procedure	Level 1 Level 2 Level 3	4 - 8	Bring gavel, pencils, and a device to take the test online	Table and 8 chairs – yes Planning packet, Robert's Rules book - yes Electrical access - no WiFi - no	FCCLA Official dress
Professional Presentation	Level 1 Level 2 Level 3	1 - 3	File Folder, Oral Presentation, Visuals	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Promote and Publicize FCCLA	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Public Policy Advocate	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Repurpose and Redesign	Level 1 Level 2 Level 3	1 - 3	Display, Oral Presentation, Skill Selection Chart	Table or Freestanding space – yes Electrical access - no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Say Yes to FCS Education	Level 1 Level 2 Level 3	1	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no	FCCLA Official dress

	Event Levels Offered	Number of Participants per Entry	Prepare Ahead of Time for Competition	Equipment Provided	Competition Dress Code
Sports Nutrition	Level 1 Level 2 Level 3	1 - 3	File Folder, Oral Presentation, Management Tool, Visuals	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Sustainability Challenge	Level 1 Level 2 Level 3	1 - 3	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Teach or Train	Level 1 Level 2 Level 3	1	Portfolio, Oral Presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi - no	FCCLA Official dress
Texas Cupcake Presentation	Level 2 Level 3	1	Cupcake display with 6 cupcakes, file folder, oral presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi – no	FCCLA Official dress
Texas Mystery Basket	Level 3	1	Tools, Equipment	See event rules	Chef attire as listed in rules
Texas Serving Up Success	Level 2 Level 3	1	File folder, document of work-based learning experience and field observation/ interview forms	See event rules	White collared shirt, black pants or skirt, appropriate shoes
Texas Toys That Teach	Level 1 Level 2 Level 3	1 - 3	Homemade toy, Toy Design Worksheet, planning process, oral presentation	Table – yes Electrical access – no Wall space – no Supplies – no WiFi – no	FCCLA Official dress

National FCCLA Online STAR Events Include:

Digital Stories for Change
FCCLA Chapter Website
Instructional Video Design
Red Talks on Education

These events are online only directly through National FCCLA and do not compete at Texas Region or State conferences. Find more detailed information in the National FCCLA STAR Event Guidelines. National FCCLA Online STAR Events do **not** count toward a chapter's number of entries allowed.

Presentation Elements Allowed

	Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
Baking and Pastry									
Career Investigation		●			●			*	
Chapter in Review Display	●					●	●	●	●
Chapter in Review Portfolio	●	●			●		●	*	
Chapter Service Project Display	●					●	●	●	●
Chapter Service Project Portfolio		●			●		●	*	
Culinary Arts									
Early Childhood Education		●			●	●	**	**	**
Entrepreneurship	●	●		●	●	●	●	●	●
Event Management	●	●			●			●	
Fashion Construction	●		●			●		●	●
Fashion Design	●	●		●	●	●		●	●
Focus on Children	●					●	●	●	●
Food Innovations	●	●				●		●	●
Hospitality, Tourism, and Recreation	●	●		●	●	●		●	●
Interior Design		●	●			●			***
Interpersonal Communications		●	●	●		●	●	●	●
Job Interview					●			*	
Leadership	●	●		●	●	●		*	●
National Programs in Action	●	●	●	●		●	●	●	●
Nutrition and Wellness	●	●		●	●	●		●	●
Parliamentary Procedure									
Professional Presentation	●	●	●	●		●	●	●	●
Promote and Publicize FCCLA	●	●		●	●	●		●	●
Public Policy Advocate	●	●		●	●	●		●	●
Repurpose and Redesign	●					●		●	●
Say Yes to FCS Education	●	●		●	●	●		●	●
Sports Nutrition	●	●	●	●		●	●	●	●

	Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
Sustainability Challenge	●	●		●	●	●	●	●	●
Teach or Train	●	●		●	●	●		●	●
Texas Cupcake Presentation			●						
Texas Mystery Basket									
Texas Serving Up Success			●						
Texas Toys That Teach									

KEY: A dot (•) means that the option is allowed, though it will not be provided and may be subject to limitations as stated in the guidelines. An open block means that the option is not allowed.

*Presentation Equipment is allowed only for presentation of electronic portfolio.

**Skits may not be used during the oral presentation but may be used during the presentation of the onsite case study activity. Presentation equipment is allowed only for presentation of electronic portfolio and Activity Plan Presentation. Visuals are limited to the content of the resource container and any software needed for Activity Plan Presentation.

***Visuals are design and sample boards only.

CHECKLIST FOR ADVISORS

_____ 1. Submit chapter member names online in the national affiliation portal by November 1 and check to make sure national headquarters has posted the payment by November 15.

_____ 2. Review the chart on page 6 of these guidelines to determine the eligible number of competitive event entries based on your chapter size.

_____ 3. Submit entries through the online registration system. Entries must be submitted online by 11:59 p.m. CST on December 1. Payment must be received via check or credit card by 11:59 p.m. CST on December 31.

_____ 4. If entering a portfolio event, purchase the official FCCLA notebook/binder from the national FCCLA store, found at www.fcclainc.org. (Allow time for delivery)

_____ 5. Prepare display, file folder, or portfolio, if required, as described in event rules. It is suggested that competitors put their portfolio items in the order of items on the rubric.

____ 6. Check presentation to ensure that it is the appropriate length. Take all needed equipment, supplies and materials to the conference.

_____ 7. Check adjusted time schedule after the competitive event check-in has ended to verify scheduled participation time. Competition times are subject to change based on no-shows.

_____ 8. Make arrangements to pick up any items brought to the events after the competition is completed.

CALENDAR

November 1
Chapter advisors must submit chapter member names into the national affiliation portal on or before November 1.

November 15
Payment must be posted into the national affiliation portal by November 15. If payment is made with a credit card, it will be automatically posted. If the chapter is paying by check, payment to national headquarters must be received and posted by November 15. It is the responsibility of the local chapter advisor to verify that payment has been posted by national headquarters.

December 1
Competitive Event entries must be submitted online by 11:59 p.m. CST. The e-mailed invoice must be received by the chapter advisor. Suggested postmark deadline for competitive event payment. Region volunteer names are due.

December 2 – 8
Competitive event entries will be accepted with a $100 late fee. Payment with the $100 late fee must be **received** at the Texas FCCLA office by 11:59 p.m. CST on December 31. Please contact the state office to submit late fee(s). All late registrations must be completed by state staff.

December 31
Payment for competitive event entry fees & late fees must be **received** at the Texas FCCLA office by 11:59 p.m. CST.

Region I Important Deadlines:
January 31 by Noon CST: Region I deadline for competitive event drops, substitutions (without a fee), and primary advisor and/or cell phone number changes; spotlight category change deadline

Region II Important Deadlines:
February 21 by Noon CST: Region II deadline for competitive event drops, substitutions (without a fee), and primary advisor and/or cell phone number changes; spotlight category change deadline

Region III Important Deadlines:
February 7 by Noon CST: Region III deadline for competitive event drops, substitutions (without a fee), and primary advisor and/or cell phone number changes; spotlight category change deadline

Region IV Important Deadlines:
January 17 by Noon CST: Region IV deadline for competitive event drops, substitutions (without a fee), and primary advisor and/or cell phone number changes; spotlight category change deadline

Region V Important Deadlines:
January 24 by Noon CST: Region V deadline for competitive event drops, substitutions (without a fee), and primary advisor and/or cell phone number changes; spotlight category change deadline

State Important Deadlines:
April 3 by Noon CST: State deadline for competitive event drops, substitutions (without a fee), and primary advisor and/or cell phone number changes

Event Date
Advisors must respond to check-in during designated time. Participants must bring designated materials at competition time at the conference.

Following Regional Competition
Entries advancing to state competition must register online and pay state entry fees.

Following State Competition
Top entries from the state conference will receive materials and information regarding national competition prior to the national conference.

TEXAS FCCLA COMPETITIVE EVENT SCHOLARSHIPS
REGION LEVEL

Auguste Escoffier School of Culinary Arts is pleased to offer scholarships for the following events at the region level:

- Baking and Pastry Level 3
- Culinary Arts Level 3
- Entrepreneurship Level 2 and Level 3
- Food Innovations Level 2 and Level 3
- Hospitality, Tourism, and Recreation Level 2 and Level 3
- Nutrition and Wellness Level 2 and Level 3
- Texas Cupcake Presentation Level 2 and Level 3
- Texas Mystery Basket Level 3
- Texas Serving Up Success Level 2 and Level 3

The following scholarship amounts will be awarded in the events listed above at the region level:

First Place will receive a $3,000 scholarship.
Second Place will receive a $2,000 scholarship.
Third Place will receive a $1,500 scholarship.

All participants in these events will receive a $500 participant scholarship.

TEXAS FCCLA COMPETITIVE EVENT SCHOLARSHIPS
STATE LEVEL

BAKING AND PASTRY
Level 3

Culinary Institute of America
1st place: $2,000
2nd place: $1,500
3rd place: $1,000

Escoffier School of Culinary Arts
1st place: $5,000
2nd place: $3,000
3rd place: $2,000

CULINARY ARTS
Level 3

Culinary Institute of America
1st place: $2,000
2nd place: $1,500
3rd place: $1,000

Escoffier School of Culinary Arts
1st place: $5,000
2nd place: $3,000
3rd place: $2,000

Johnson & Wales University
1st place: $2,000 x 4 years of study = $8,000
2nd place: $1,500 x 4 years of study = $6,000
3rd place: $1,000 x 4 years of study = $4,000

Zwilling J.A. Henckels, LLC
1st place: Zwilling chef's knife
2nd place: Zwilling chef's knife
3rd place: Zwilling chef's knife
4th place: Zwilling chef's knife
5th place: Zwilling chef's knife

ENTREPRENEURSHIP
Level 2 and Level 3

Escoffier School of Culinary Arts
1st place: $5,000
2nd place: $3,000
3rd place: $2,000

Johnson & Wales University
1st place: $2,000 x 4 years of study = $8,000
2nd place: $1,500 x 4 years of study = $6,000
3rd place: $1,000 x 4 years of study = $4,000

FASHION DESIGN
Level 2 and Level 3

Johnson & Wales University
1st place: $2,000 x 4 years of study = $8,000
2nd place: $1,500 x 4 years of study = $6,000
3rd place: $1,000 x 4 years of study = $4,000

FASHION DESIGN
Level 3

Sam Houston State University
1st place: $500*
*Student must be an admitted SHSU student that has declared a major in either Food Service Management, Food Science and Nutrition, Interior

Design, or Fashion Merchandising and attends the University as a full time student within one year following their high school graduation.

FOOD INNOVATIONS
Level 2 and Level 3

Escoffier School of Culinary Arts
1st place: $5,000
2nd place: $3,000
3rd place: $2,000

FOOD INNOVATIONS
Level 3

Sam Houston State University
1st place: $500*
*Student must be an admitted SHSU student that has declared a major in either Food Service Management, Food Science and Nutrition, Interior Design, or Fashion Merchandising and attends the University as a full time student within one year following their high school graduation.

HOSPITALITY
Level 2 and Level 3

Escoffier School of Culinary Arts
1st place: $5,000
2nd place: $3,000
3rd place: $2,000

Johnson & Wales University
1st place: $2,000 x 4 years of study = $8,000
2nd place: $1,500 x 4 years of study = $6,000
3rd place: $1,000 x 4 years of study = $4,000

HOSPITALITY
Level 3

Sam Houston State University
1st place: $500*
*Student must be an admitted SHSU student that has declared a major in either Food Service Management, Food Science and Nutrition, Interior Design, or Fashion Merchandising and attends the University as a full time student within one year following their high school graduation.

INTERIOR DESIGN
Level 1, Level 2, and Level 3

Gray Technologies
A free student copy of Chief Architect Software is available to all participants. Participants can sign up for their free copy at https://docs.google.com/forms/d/e/1FAIpQLSfT7LyOq0Zatv_ZqQxOKm_7wfIJ45Z785DoEHqpqE8BEyzAaQ/viewform

INTERIOR DESIGN
Level 3

Sam Houston State University
1st place: $500*
*Student must be an admitted SHSU student that has declared a major in either Food Service Management, Food Science and Nutrition, Interior Design, or Fashion Merchandising and attends the University as a full time student within one year following their high school graduation.

NUTRITION AND WELLNESS
Level 2 and Level 3

Escoffier School of Culinary Arts
1st place: $5,000
2nd place: $3,000
3rd place: $2,000

NUTRITION AND WELLNESS
Level 3

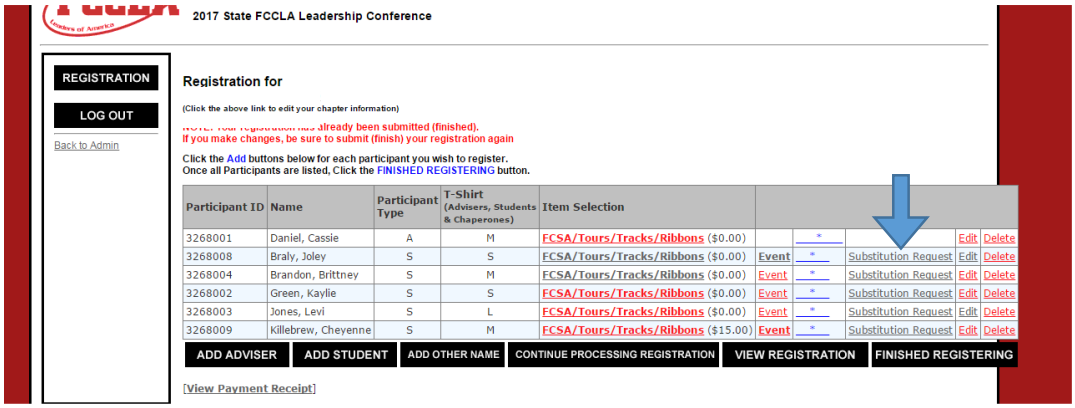
Sam Houston State University
1st place: $500*
*Student must be an admitted SHSU student that has declared a major in either Food Service Management, Food Science and Nutrition, Interior Design, or Fashion Merchandising and attends the University as a full time student within one year following their high school graduation.

SPORTS NUTRITION Level 2 and Level 3	**Johnson & Wales University** 1st place: $2,000 x 4 years of study = $8,000 2nd place: $1,500 x 4 years of study = $6,000 3rd place: $1,000 x 4 years of study = $4,000
SPORTS NUTRITION Level 3	**Sam Houston State University** 1st place: $500* *Student must be an admitted SHSU student that has declared a major in either Food Service Management, Food Science and Nutrition, Interior Design, or Fashion Merchandising and attends the University as a full time student within one year following their high school graduation.
TEXAS CUPCAKE PRESENTATION Level 2 and Level 3	**Escoffier School of Culinary Arts** 1st place: $5,000 2nd place: $3,000 3rd place: $2,000
TEXAS MYSTERY BASKET Level 3	**Escoffier School of Culinary Arts** 1st place: $5,000 2nd place: $3,000 3rd place: $ 2,000 **Zwilling J.A. Henckels, LLC** 1st place: Zwilling chef's knife 2nd place: Zwilling chef's knife 3rd place: Zwilling chef's knife 4th place: Zwilling chef's knife 5th place: Zwilling chef's knife
TEXAS SERVING UP SUCCESS Level 2 and Level 3	**Escoffier School of Culinary Arts** 1st place: $5,000 2nd place: $3,000 3rd place: $2,000
ALL FIRST PLACE STAR & PROFICIENCY EVENT WINNERS	**Texas Tech University College of Human Sciences** The Texas Tech University College of Human Sciences will offer all first place STAR and Proficiency event winners one scholarship in the amount of $1,000 a year for up to four years upon enrollment in the College of Human Sciences (this scholarship is not stackable for students who win first place in multiple years). Students must apply and be admitted to Texas Tech and declare one of the College of Human Sciences majors by December 1 of their senior year of high school.

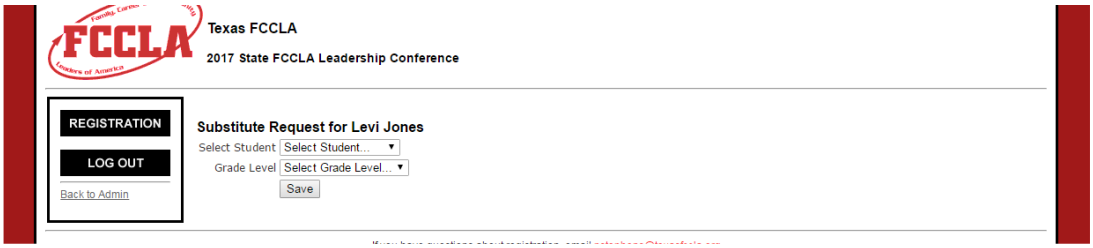
Substitution Instructions

1. Log on to the Texas FCCLA conference and competitive event registration site using your chapter ID number and password.

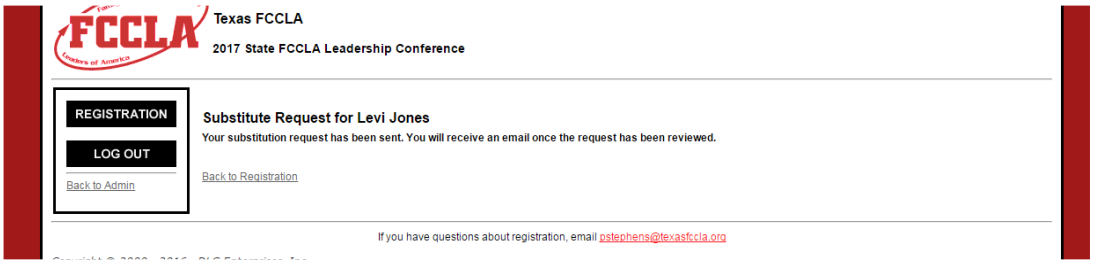
2. Click the "Substitution Request" link next to the student's name you would like to replace. *NOTE: If the replacing student is already registered for the conference or in another event, you will have to e-mail jsams@texasfccla.org to complete the substitution. The system will not allow you to request this type of substitution.



3. On the next screen, select the substitute and the new grade level from the drop down menus. Click the Save button. Substitutes must be affiliated members prior to substitution.



4. The following screen will appear, and you will receive an e-mail once the substitution is either approved or denied. All other items and events selected on the original student's registration will remain on the substitute's registration if the request is approved.



Substitutions can be made without penalty until **NOON** CST on Wednesday of the week prior to the region/state conference.

Region I: January 31 by noon CST
Region II: February 21 by noon CST
Region III: February 7 by noon CST
Region IV: January 17 by noon CST
Region V: January 24 by noon CST
State: April 3 by noon CST

Volunteer Policy

Based on the decision made by the Texas FCCLA Board of Directors and due to a shortage of volunteers, each Texas FCCLA chapter is required to provide (at minimum) one **adult** to serve as a conference volunteer during one day of the conference. The volunteer can be the chapter advisor to serve as a Lead Consultant or another adult (not a chapter advisor) to serve as an Evaluator. This applies for all Region Leadership Conferences and the State Leadership Conference. Chapters who do not provide a conference volunteer or have a volunteer not show will be charged a fee of $150 and will be unable to participate with Texas FCCLA until paid. **REGION VOLUNTEER NAMES ARE DUE DECEMBER 1. State volunteer names are due March 5.**
More information on the volunteer policy and frequently asked questions can be found here: https://www.texasfccla.org/volunteer-policy.

Region I Volunteer Sign Up: https://forms.gle/PDNKD59ptkFF226S6

Region II Volunteer Sign Up: https://forms.gle/MjEFtn8bFyRJdGHg6

Region III Volunteer Sign Up: https://forms.gle/g6eTHg5H1Tyrbwms7

Region IV Volunteer Sign Up: https://forms.gle/hjpQMkXkJKBWddYM7

Region V Volunteer Sign Up: https://forms.gle/p8X6suHyndqRMXPq7

State Volunteer Sign Up: https://forms.gle/KU2PpZGXaFbw8FqR7

*These volunteer sign up forms are also linked on each conference's page on the Texas FCCLA website. (Ex: https://www.texasfccla.org/region-i-leadership-conference)

Evaluators: Note: individuals may not evaluate an event where students from their local school or community are competing. *Current FCS teachers may not be evaluators. Individuals with knowledge in each event will be selected as evaluators. Examples:

a. Parents/guardians of participants, except an event in which their child, child's chapter or school is participating
b. Teachers other than Family and Consumer Sciences teachers, except in an event in which their chapter or school is participating
c. College students/Alumni members, except in an event in which their former school is competing
d. School Administrators, business professionals and other community leaders
e. High school senior members with STAR/ Proficiency Event experience
f. Business professionals

Lead Consultants: Lead Consultants may include current FCS teachers, former FCS Teachers, responsible adults with a knowledge of FCS and FCCLA, and college students or FCCLA alumni with Competitive Event experience. *Note: FCS teachers may not be a Lead Consultant in an event that they have students competing in at any region for the current school year.

Frequently Asked Questions

1. **Instead of creating a freestanding or tabletop display, can I create a digital presentation as my display?** No.

2. **If my project's product is too large to transport to competition, can we provide photos instead of bringing the product to competition?** No, the product must be present at competition for appropriate evaluation.

3. **If using something other than Power Point for an electronic portfolio, how to I count "slides?"** A slide is defined as a single slide in Power Point, or a single path/transition in another format, such as Prezi. If using a website, information presented in one screen view would be considered one slide.

4. **For competition, can I provide 3 laptops/iPads/devices in my presentation, one for each evaluator?** No, only one device may be used to present an electronic portfolio. Nothing may be handed to the evaluators.

5. **Can slides be of any color?** Yes, but not all color choices may be appropriate for legibility and viewing.

6. **Can I use a remote to advance electronic slides?** Yes. Please note that pointers or props may not be allowed in your event.

7. **Can a student turn in both a hardcopy and present their portfolio in a Power Point?** No. Students must choose one type of portfolio format. For hardcopy portfolios, visuals may be used to support, illustrate, or complement the presentation, if allowed in the event. If using a laptop or tablet as a visual (where allowed) along with a hardcopy portfolio, it may not be used to present information intended to be included in the portfolio.

8. **If a member graduates in December, are they still eligible to compete in STAR or Proficiency events?** School districts set eligibility requirements for participation in local FCCLA chapter activities, including competitive events. Upon local and/or state eligibility determination, any nationally affiliated member may participate in competitive events, based upon individual event eligibility criteria.

9. **Can a member compete in both an online STAR event and another STAR event?** No. They may only compete in one STAR event in any given year. STAR Events participants may not compete in any other competitive event at the National Leadership Conference.

10. **Are participants required to use manila folders from the FCCLA supplier?** No.

11. **Can students use FCCLA copyrighted material in competitive events projects?** Yes, as long as the project is not used for commercial purposes or sold. All FCCLA resources must be cited appropriately.

12. **In an event with a file folder, does it matter what color they are, or whether they are labeled in portrait or landscape orientation?** No.

13. **In portfolio events, are content divider pages required?** If the event specifications give a range of pages/slides, such as 0 – 9, then a participant may have zero divider pages, and not be penalized. Please note that evaluators may include lack of dividers as they determine point allocations in the event rubric, related to portfolio appearance and organization.

14. **Can content pages have graphics or decorations?** Yes, any page that does not specify to use plain paper may have graphic or decorative elements.

15. **Is a font considered a graphic?** If the font is a graphic font, then it is a graphic. Unless specified, fonts may be in any color.

16. **Can we laminate pages?** Yes, but all laminated pages must still meet any size requirements as stated in event guidelines.

17. **Do we have to use the FCCLA templates provided, or can we retype it on our own computer?** The template provided can be modified but all of the information, including headings, must be used in the correct order on any document created and remain within the page limits given in event specifications. The logos are encouraged but not required.

18. **Can an iPad or tablet be used in place of note cards?** Yes, as long as those devices are not used for recording, publishing, or receiving information during the presentation. They should be placed in airplane mode prior to the start of the event.

19. **How should we address budgets and evaluations when the project has not yet been completed at the time of regional/state competition?** For presentations prior to National Leadership Conference, participants should give the anticipated numbers (budgets). Evaluation plans should be presented in detail (evaluation methods, instruments, anticipated outcomes). This information should be updated for projects advancing to national competition. Projects are to be developed and completed within a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference.

20. **Is a digital photo frame/iPad/etc. used to display photos, considered a photo album?** If it is displaying multiple photos as a hardcopy album would, it would be considered a photo album.

21. **On the Project Identification Page, how should "event name" be listed? Should level be included?** Either "Career Investigation" or "Career Investigation – Level 1" will be accepted as correct.

22. **Would a music stand be considered an easel?** If being used to "hold materials upright, usually during a presentation or display" then it would be considered an easel.

23. **If a participant places too many copies in a file folder, are penalty points assessed?** No. Additional materials should be removed and not considered in evaluation.

24. **If I have a multi-page document and place it in a sheet protector, is that counted as one content page?** Multiple pages within a sheet protector will count as more than one page, unless the sheet protector is sealed and only one page is able to be viewed.

25. **If there is an electrical outlet available, can we use it?** FCCLA will not prevent a student from using an outlet (if allowed in event guidelines), but access is not provided. Competition setup (location of tables, chairs, display area) will not be adjusted to accommodate electrical outlet usage.

26. **When should I submit the Online Project Summary Form?** This should be submitted prior to your first competition. If necessary, resubmit the form with updated information in the FCCLA Portal.

27. **Can I reduce the size of the Online Project Summary Form for my display?** Yes, but it must remain legible and easily read by the event consultant.

28. **Is the Event Online Orientation available for all levels of competition (regional, district, state)?** The online orientation is required for competition at the National Leadership Conference. Each entry must complete and submit the STAR Events Online Orientation form online in the Student Portal by the outlined deadline on the FCCLA Website. The forms are not to be included within a portfolio, or placed on a display. Only one form per entry (team or participant) is required. States may choose to require an onsite orientation or may develop an online orientation. Please confirm state procedures with your State Advisor.

Please check the national FCCLA STAR Event Resources page for the updated MLA/APA Quick Reference Citation Chart: https://fcclainc.org/compete/competitive-events/star-events

The FCCLA Planning Process

The Planning Process is a decision-making tool that supports the organization's overall philosophy about youth-centered leadership and personal growth. It can be used to determine group action in a chapter or class or to plan individual projects. A blank FCCLA Planning Process template may be downloaded from the FCCLA Advisor or Student Portal. This template may be modified, but all headings must be used, in the correct order. The FCCLA logo, STAR Events logo, and Planning Process graphics are encouraged but not required.

Identify Concerns

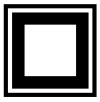
The circle represents a continuous flow of ideas and has no beginning or end. As a target, it symbolizes zeroing in on the one idea around which your chapter would like to build a project.

- Brainstorm to generate ideas or state the activity or problem you want to address if already determined.
- Evaluate your list and narrow it down to a workable idea or project that interests and concerns the majority or all of your members.

Set a Goal

The arrow stands for deciding which direction you will take. It points toward the goal or end result.

- Get a clear mental picture of what you want to accomplish and write your ideas down as your goal.
- Make sure your goal is one that can be achieved and evaluated.
- Consider resources available to you.



Form a Plan

The square represents the coming together of ideas – the who, what, where, when and how of your plan.

- Decide what needs to be done to reach your goal
- Figure out the who, what, where, when, and how.
- List the abilities, skills, and knowledge required on your part.
- List other available resources, such as people, places, publications, and funds.
- Make a workable timetable to keep track of your progress.
- List possible barriers you might face, and develop plans if necessary.
- Decide ways to recognize your accomplishments along the way.

Act

The different squares in this symbol represent the activities to be carried out to meet your goal. It represents acting on the plan.

- Carry out your group or individual plan.
- Use *family* and *community* members, advisors, committees, task forces, and advisory groups when needed.

Follow up

The broken squares suggest examining the project piece by piece. This symbol also represents a "window" through which to view and evaluate the plan.

- Determine if your goal was met.
- List ways you would improve your project or plan for future reference.
- Share and publicize your efforts with others, including the media if appropriate.
- Recognize members and thank people involved with your project.

FCCLA Planning Process
Summary Page Template

(This template may be modified, but all headings must be used in the correct order. The FCCLA logo, STAR events logo, and Planning Process graphics are encouraged but not required.)

IDENTIFY CONCERNS

SET A GOAL

FORM A PLAN (WHO, WHAT, WHEN, WHERE, HOW, COST, RESOURCES, AND EVALUATION)

ACT

FOLLOW UP

Competitive Events Glossary

The Competitive Events glossary was developed to help clarify questions about terms. Be sure you understand the rules for your event. Make certain you are following the national rules if they are different from your state rules.

Audience: A group of listeners, or readers of a work, program, or performance.

Audio equipment: Equipment used for the broadcasting of sound.

Audiovisual equipment: Equipment that uses both sight and sound to present information.

Best Practices Educator: An educator who models *professional* qualities, continued *professional* development and the use of current instructional approaches and strategies for teaching and learning. A best practices educator is committed to incorporating various teaching methods and seeks to utilize relevant *content* to create a classroom that is student focused. The educator should be recognized by *peers* for excellence and be fully certified in his/her field.

Bibliography: An alphabetical list of sources of information in an organized, consistent format (i.e., APA, MLA) on a given subject, period, etc.; a list of books, articles, software, etc., used or referred to by an author.

Campaign: Activities to achieve a specific objective.

Career Readiness Practices: A set of skills, knowledge and behaviors developed by individuals to effectively navigate the job market, adapt to changing workplace dynamics and thrive in their chosen careers.

Career-Related Education: Knowledge obtained through school curriculum and *community* service projects/activities that enhances a student's ability to work in a specific occupation.

Classroom Situation: a situation in which there are multiple ages, learning styles, education levels, and/or special needs represented in students who are gathered in one space for an individual lesson.

Clearly Defined Presentation Surface: All materials on displays must be placed on a clearly defined presentation surface. Displays with a clearly defined front presentation surface (such as tri-fold boards) may not have items on the back of the board, as consultants/evaluators would not be expected to look behind a display for project components. Displays with multiple presentation sides may have materials on all clearly defined presentation surfaces. All materials must be easily viewed, accessible, and legible.

Community: A group of people living in the same locality and under the same governance; the region in which one lives (i.e., *family*, school, *peers*, town, city, *employment*, etc.).

Content: The subject or ideas contained in something written, said, or represented.

Content divider pages: Pages of a *portfolio* that separate content sections and do not contain *content* but may include *graphic* elements, titles, logos, theme decorations, page numbers, and/or a table of contents for a content section.

Content pages: Pages of a *portfolio*, business plan, or *portfolio* that contain information about the project; one side of page only.

Creative thinking: The ability to generate new ideas.

Critical thinking: The ability to use communication and problem-solving skills effectively to direct, monitor, and evaluate.

Current: Current information may vary by *content* field. Current research should be up-to-date based on research and study in the field.

Digital Story: A mixture of computer-based images, text, recorded audio narration, video clips, and/or music that focuses on a specific topic and contains a personal or particular point of view.

Dimensions: The stated or required size of a *display, portfolio,* or container (i.e., measurements, number of pages, etc.). The measured *dimensions* include all items that are a part of the *display, portfolio,* or container (tablecloths, audiovisuals, *props*, equipment, moving parts, etc.). Examples include but are not limited to: tablecloths placed under a *display*, a *display* with at least 1 panels when the panel(s) are extended, and storage of items under or around the *display* table.

Display: An arrangement of material that includes but is not limited to: photos, project samples, etc., and is contained within a specified area that includes all materials, *visuals,* and *audiovisual equipment* to be used for the presentation.

Easel: A stand or frame that may range in size used to hold materials upright, usually during a presentation or *display*.

Educational Enhancement Opportunity: Knowledge obtained through job shadowing, informational interviews, or career research projects that enhances a specific *career* area.

Electronic Portfolio: An *electronic portfolio*, also known as a **digital portfolio,** is a collection of electronic evidence assembled and managed by a user. Such electronic evidence may include inputted text, electronic files such as Adobe® PDF files, multimedia, blog entries, and hyperlinks.

Employment: The work in which one is engaged; an activity to which one devotes time; may or may not include wages.

Fabric Care: Method(s) of cleaning and making suitable for wear.

Fabric Characteristics: Information about a fabric including, ease of use, special requirements of constructing garments with this fabric, limitations/advantages of using the fabric, and typical uses.

Family: At least two persons, sometimes living under one roof, who nurture and support one another physically and emotionally, share *resources*, share responsibility for decisions, share values and goals, and have commitment to one another; environment created by caring people—regardless of blood, legal ties, adoption, or marriage—where individuals learn to be productive members of society; a context for discovery where one can comfortably accept challenges, make mistakes, have successes, be self-expressive, and grow as an individual.

Fiber Content: The types and amounts of different fibers in a fabric or garment.

File folder: A letter-size folder 8 ½" x 11" with one fold on lower horizontal edge and open on the other 3 sides; may have a tab at the top or may be straight cut. Within the *file folder*, each set of materials should be stapled separately. *File folder* may be any color. Required labeling for STAR Events competition does not have to be printed on an adhesive label.

Flip chart: A chart consisting of sheets hinged on one side that can be flipped over to present information sequentially.

Focus Group: A small group of individuals, not participating in the event, who test and/or evaluate an idea, event, or product with the intent of suggesting revisions for improvement.

Graphic: A picture, border, map, graphic font, or graph used for illustration or demonstration.

Hardcopy: Readable printed copy of the output of a machine, such as a computer.

In-depth service project: A detailed project that addresses one specific interest, concern, or need.

Individual event: An event completed by one person.

Lesson plan: A set of plans for teaching a concept that includes objective(s), plan of action, time schedule, *resources*, supplies, equipment, and evaluation process.

Mannequin: A full or partial human form that is or is close to actual body size which is used to display a garment or ensemble.

Model: A 3-D object which represents, in detail, the intent of a final version of a product.

National programs: Frameworks for FCCLA action that encourage members to enhance their personal growth and build leadership skills.

Online Project Summary Form: An online form found under the Surveys Applications tab of the FCCLA Student Portal that has participants outline their projects. Individuals and teams are required to complete this form prior to their first competition. Only one submission per entry (team) is required.

Online Orientation Form: An online form found under the Surveys Applications tab of the FCCLA Student Portal that has National Leadership Conference qualifiers watch an orientation video and input their membership ID as verification. Must be completed by the posted deadline to receive points on the Point Summary Form. Only one submission per entry (team) is required.

Peer: A person who is equal to another in a particular category such as ability, age, rank, and/or qualifications.

Peer education: To provide with information, teach, or instruct a person or group equal in ability, age, rank, and/or qualifications (e.g., teens teaching teens).

Photo Album: A collection of photographs, either presented in a digital or printed format.

Plain paper: 8 ½" x 11" paper with no *graphics* or design. Paper may be any solid color. Watermark is not allowed.

Planning Process: A five-step method (identify concerns, set a goal, form a plan, act, and follow up) to help FCCLA chapter members and advisers plan individual, group, or chapter activities.

Pointer: See *prop*. Laser *pointers* are not allowed.

Portfolio: A record/collection of a person's work organized in a format that best suits the project and meets the requirements of the event. *Portfolios* may be either *hardcopy* or *electronic*. See event specifications for allowable format.

Postconsumer Item: Any item which has been discarded by an end consumer. Examples include, but are not limited to, textiles, housewares, paper goods, sporting goods, etc.

Presentation equipment: Equipment using sight and/or sound to present information. See also audiovisual equipment.

Problem solving: The ability to recognize problems and devise and implement plans of action to solve the problems.

Professional: Worthy of the high standards of a profession.

Program of Work (POW): A comprehensive plan that outlines the goals, activities, and timeline of a specific project or organization, serving as a roadmap for achieving desired outcomes and objectives.

Project Identification Page: A page at the front of a document or *display* containing headings specifically called for by event rules.

Prop: An object used to enhance a theme or presentation (e.g., book, puppet, *pointer*, etc.) that does not include *visuals,* audiovisuals, or uniforms. No live animals or people may be used as props or visuals. Props do not include *content*.

Prototype Formula: The ingredients, their quantities, and the process directions used to produce a food item.

Public Policy: The governing policy within a *community* as embodied in its legislative and judicial enactments which serve as a basis for determining what acts are to be regarded as contrary to the public good.

Reliable: Sources should be respected in the field and information found in the source should be able to be backed up by other sources or legitimate research.

Resource Container: The *resource container* is a sturdy container with a lid holding resource materials and supplies assembled by the participant to plan and present the learning activity.

Resources: Any source of information or assistance in carrying out a project. May be any medium (e.g., book, internet, chapter member, speaker, etc.) but must be cited appropriately when used.

School relationships: Relationships within an educational institution (e.g., student to student, student to educator, student to organization, etc.).

Seating and Traffic Standards: Standards for the amount of space needed for and around seating areas with various levels of traffic

Skit: A short, rehearsed, theatrical sketch that could include interaction with others (also called role play).

Sound business practices: Practices that are *comprehensive*, ethical, realistic, and profitable.

Team: A *team* may be composed of one, two, or three participants from the same chapter with the following exception: the Parliamentary Procedure *team* must have four to eight participants from the same chapter.

Team event: An event that can be completed by an entire chapter but may be presented by a *team* of one, two, or three members.

Technology: A method, system, or process for handling a specific, technical problem.

Presentation equipment: Equipment used for visual projection without sound (e.g., projector, laptop, electronic tablet).

Unedited Video: A video recording that has not been altered or manipulated in any way except for basic trimming to remove unwanted footage. The video must be a continuous and uninterrupted recording of the performance or presentation without any cuts or splices.

Visuals: Posters, charts, slides, presentation software, etc., which include *content*. Visuals should not replace required content within a portfolio.

WHO'S WHO?

Advisor - Family and Consumer Sciences Education teacher who works with members of an affiliated local Family, Career and Community Leaders of America chapter.

Advisors to the Vice Presidents of Competitive Events - assist the Evaluator Coordinator and FCCLA staff with management of competitive events.

Affiliated Members - Students who are or have been enrolled in family and consumer sciences classes who have paid dues to the state and national organization of Family, Career and Community Leaders of America.

Door Monitor - The person that monitors the entrance and prevents spectators from entering and leaving the presentation room during the event.

Entry – The number of members designated to participate in one specific STAR/Proficiency Event. An entry can be a team or an individual. The number of members allowed per entry varies according to the event.

Entry Fee - A fee charged to chapters to participate in an event. Amount of the fee will be set by FCCLA staff on the regional and state levels and by national headquarters for the national events.

Evaluator Coordinator - An adult selected to secure the evaluators, check materials or requirements, and monitor and supervise the management of all events. The person who secures evaluators for regional and/or state competition.

Evaluators - An evaluation team composed of adults/students who evaluate and assign scores to participants.

FCCLA Chapter - A group of students who have paid dues to Family, Career and Community Leaders of America and whose names appear in the FCCLA portal. Members must be FCS students with a specified family and consumer sciences teacher as an advisor. Schools may have one chapter per advisor.

FCCLA Staff – may include the State Advisor, Regional Advisor (contracted with the Texas Association of FCCLA), or Program Coordinator(s).

Family, Career and Community Leaders of America – A career and technical organization of students who are or have been enrolled in family and consumer sciences classes. The family is its central focus.

Individual Event – An event completed by one person.

Lead Consultant - The person selected to carry out an event, providing necessary orientation, materials, and supplies.

Lead Consultant Coordinator- An adult selected to secure lead consultants for the region and state competitions. If a Lead Consultant Coordinator is not selected, lead consultants will be managed by the Regional/State Advisor and Vice Presidents of Competitive Events.

Level 1 - A competition level of events for FCCLA chapter members through grade 8.

Level 2 – A competition level of events for FCCLA chapter members in grades 9 – 10.

Level 3 – A competition level of events for FCCLA chapter members in grades 11 – 12.

Participant - The event entrant; may refer to a chapter team or an individual selected by a chapter.

Proficiency Event – Regional and state level competitive events available to Texas FCCLA members.

Region - An association of chapter groupings within a region of the state as designated by the Texas FCCLA association.

Regional Advisor – A person who is contracted with the Texas FCCLA and manages the regional conferences.

Runner – Person that assists the Lead Consultant by taking items to the Competitive Event Headquarters Room.

State FCCLA Advisor – The FCCLA staff member responsible for managing day to day operations of the association; manages the state leadership conference.

Team – A team may be composed of one, two, or three participants from the same chapter with the following exceptions: the Parliamentary Procedure team must have four to eight participants from the same chapter

Timekeeper - The person that records the total time used by each participant in delivering presentations.

Vice President of Competitive Events - The regional and/or state officer(s) who will work closely with FCCLA Staff and Evaluator Coordinators in the organization and implementation of the STAR and Proficiency Events.

Texas Baking and Pastry Rules

Pilot year in 2023 – 2024

TEXAS BAKING AND PASTRY STAR EVENT – PILOT YEAR

**Disclaimer: Baking and Pastry will be piloted this year. The event, feedback, and opportunities for improvement will be evaluated following the pilot year(s) to develop future competition years.*

At the Region level, Baking and Pastry, an individual event, recognizes participants for their ability to demonstrate their baking and pastry skills through the preparation of a cookie and demonstration of cake decorating skills. Participants must prepare items and present prepared items to evaluators. **For region competition, entries will use these rules. Participants will bring cookies already prepared and then will complete the cake decorating portion of competition on-site. Participants will not bake on-site for region competition. For state competition, entries will use the complete National FCCLA Baking and Pastry rules and will bake all items on-site at the state conference.**

Event Level

Level 3: grades 11 - 12

Eligibility & General Information

1. Chapters may submit individuals in this event. Each region will be limited to 65 entries per region overall (due to facility space capacity).

2. The chapter's initial entry must be a paid member from a state and nationally affiliated chapter, which is electronically submitted on or before **November 1** and paid by **November 15.**

3. Participation is open to any state/nationally affiliated FCCLA chapter member(s). Participants must compete in the level as indicated by their grade in the affiliation portal.

4. Please review the general requirements for all events on pages 3 – 22 prior to event planning & preparation.

REGION COMPETITION RULES

For region competition, entries will use these rules/region rubric and will bring cookies already prepared and then will complete the cake decorating portion of competition on-site. Participants will not bake on-site for region competition.

General Information

1. If a school has multiple entries in this event, expect all entries to compete in the same round. Be prepared with enough equipment for each individual.

2. Each individual competitor must have their own tools and equipment. Individuals may not share tools/equipment with other individuals during competition. Individuals are responsible for transporting in all items needed.

3. Cell phones are not allowed in the competition for this event. (Phones must remain off and out of sight during competition.)

4. Internet and access to an electrical outlet will not be provided for region competition.

5. Each individual will be provided with one table and a Styrofoam cake round for competition.

6. Table risers are allowed in this event and may be brought by each individual.

7. Participants may not leave the competition room during the competition time. Final product must remain in the competition room once complete.

8. Refrigeration is not provided for region competition. Access to an electrical outlet will not be provided.

9. Chapters are asked to notify the state office of any cancellations until 48 hours prior to competition. This can be done by e-mailing jsams@texasfccla.org.

10. Individuals should return to pick up their equipment/materials after competition at the designated time. If items are not picked up at the designated time, they will be discarded.

11. Disqualification will occur if:
    - The individual does not complete the Competitive Event Check-In (via their advisor)
    - Participants do not show up at designated time for competition

12. The online project summary form is not required for Texas *region* Baking and Pastry competition. However, the online project summary form is required for those advancing to *state and National* competition.

13. The top five entries will be recognized and announced at the regional and state competition. The top five entries at region will advance to state. The top three entries at state will advance to national competition.

14. The individuals advancing to national competition will receive different menus and an equipment list for national competition. *Note: those advancing to national competition may be required to participate in a preliminary competition consisting of a written test. Facility and time limitations will determine the number of finalists proceeding to the food production portion of the competition.

Procedures & Time Requirements

1. Participants are required to complete competitive event check-in (via their advisor) prior to competition.

2. Participants will report to the designated room at the specified competition time with all required equipment and wearing appropriate, clean attire, as specified in the Uniform and Appearance section.

15 minutes	Uniform and equipment inventory check.
15 minutes	Participants will place their plate of prepared cookies at their workstation. Identical items will be available to each participant. Participants are required to bring certain items. Other than the required items, no other food products, garnishes, or condiments may be brought to the event for an individual or for all individuals. Participants will have 15 minutes to organize work area, and obtain supplies, if required. Examples of allowable activities include placing equipment, measuring products, and clean/wash products.
60 minutes	Participants will be given 60 minutes to prepare the required product according to specifications.
20 minutes	Participants will have 20 minutes to clean up their workstations. Each contestant in Baking and Pastry may take only one photograph of their own final product after competition.

3. Cookies and decorated cakes will remain for evaluation. Evaluators will use the rubric to score and write comments for each individual throughout and after the session. Then evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.

4. The total time required for this event is approximately 1 hour and 50 minutes.

REGION BAKING AND PASTRY SPECIFICATIONS

Uniform and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform, Jewelry and Personal Hygiene	Clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Acceptable graphics on the uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. If required, additional logos may be covered with white cloth tape.

Individual Organization

Mise en Place	Work effectively and display organizational skills. Mise en place is well executed.

Safety and Sanitation

Participants, and their work areas, are kept sanitary and organized, meeting the following standards:

Safety and Sanitation	Workstation is kept neat, clean and organized in a safe and sanitary manner. Hand washing is done frequently. Food contact surfaces are cleaned and sanitized frequently. Proper demonstration of equipment use and safety according to industry standards. Complete final cleanup and return supplies after event within designated time period.

Product Production

Participants will have 60 minutes to prepare product. Participants should be proficient in the preparation of required food product. Participants will demonstrate industry standards in the use of equipment, tools, and techniques. Participants will follow directions and recipes to prepare food product that meets industry standards for appearance. The participant will present item for evaluation at the end of the 60 minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60 minute time limit.

Required Supplies and Equipment	All supplies and equipment present
Time Management	Participant displays excellent time management skills and makes great use of set up time.
Knowledge and Skills	Participant demonstrates exemplary complete knowledge and skill of fundamental techniques. Skill level reaches all culinary expectations.
Equipment, Tools & Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of required item.
Borders	Demonstration of skill meets or exceeds industry expectations.
Decoration	Demonstration of skill meets or exceeds industry expectations.
Writing	Demonstration of skill meets or exceeds industry expectations, including writing in cursive.

Overall Product Appearance, Consistency, and Color Selection	Product has appropriate color and has visual appeal. Size, shape, and/or color of product meets or exceeds industry expectations. Correct amount (yield) of items has been produced.
Principles, Techniques, Expectations	Product is assembled correctly and meets industry and retail expectation.

Cookie

Participants will bring cookies to the competition site already prepared according to the recipe below. Participants **must** follow the recipe provided. Present 12 of the cookies on a disposable white plate and cover. Bring the plate of cookies to your region conference and place at your workstation during set up time. Please provide a label with your name and chapter name to set next to your plate of cookies. Presentation will not be scored.

Appearance	Products have appropriate color and doneness, are properly shaped and have visual appeal.
Consistency	Size, shape and/or color of products meet or exceed industry expectations. Correct amount (yield) of items has been produced.
Taste & Texture	Flavors and textures meet or exceed industry expectations.

2024 Texas Region Competition Menu Item
Cookie: Chocolate Chip Cookies
BAKE AHEAD OF TIME AND BRING TO REGION FOR EVALUATION

Yield: twelve to fifteen 4-inch cookies

INGREDIENTS

400 grams all-purpose flour
5 grams baking soda
5 grams salt
200 grams unsalted butter, softened
160 grams brown sugar
160 grams granulated sugar
120 grams eggs, room temperature
6 grams vanilla extract
400 grams chocolate chips

METHOD

1. Preheat the oven to 350 degrees Fahrenheit.
2. Sift the dry ingredients and set them aside.
3. Cream the butter and both sugars with the paddle attachment until lighter in color and looks airy.
4. Scrape down the sides of the bowl, add the eggs and vanilla in 3 additions, scraping between each.
5. Scrape down the sides of the bowl again, then add the flour in two additions. Mix until just combined.
6. Remove the paddle attachment, scrape down the sides, and fold in the chocolate chips.
7. Portion dough using a #16 scoop OR in 120 gram portions. Arrange on a baking sheet, leaving 1-2 inches in between.
8. Bake 12 – 15 minutes (depending on size) until just golden brown around the edges.
9. Cool on a wire rack.
10. Present 12 of the cookies on a disposable white plate and cover. Bring the plate of cookies to your region conference and place at your workstation for evaluation. Please provide a label with your name and chapter name to set next to your plate of cookies.

2024 Texas Region Competition Menu Item
Decorated Cake

Included in registration cost and provided by Texas FCCLA:
(1) Styrofoam cake round (between 8” and 10” diameter x 4” high)

Participants Must Bring the Following Items:
3# Prepared white icing
Gel or paste icing colors (participant’s choice)
Pastry bags and couplers, any size/type
Grease-proof cake board
Pastry tips of participants’ choice
Cake turntable
Assorted scrapers, as needed
Assorted spatulas, as needed
Stirring tools/spoons for icing
Rose nail
Scissors
Bowls or containers for mixing colors
Parchment paper and/or wax paper
Food service gloves
Timer
Cleaning supplies such as sanitizer, soap, detergent, hand sanitizer, small tabletop waste receptacle
1 gallon jug of sealed water and tubs as needed

Cake Decorating Parameters

1. 9-inch cake round – no splitting

2. Cake side must be smooth iced with buttercream – no combed or patterned sides.

3. The bottom border of the cake must be a shell border.

4. The top border of the cake must be a rosette border.

5. Three (3) buttercream roses and leaves.

6. Scripting – participants will be given a message to write at the time of competition, in cursive (script), on the cake (spelling counts).

7. Participants may choose their color palette with the understanding that colors should coordinate with the on-site announced scripting requirement.

Only items on the list may be brought to the event. No electrical tools are allowed to be brought to the competition. Take care when packaging or packing equipment. If breakage occurs, the participant is responsible for any replacement. Additional décor may not be added on the cake.

TEXAS BAKING AND PASTRY

Level 3 **REGION** Rubric

Name of Participant_____

Chapter_____Chapter ID #_____Level_____

UNIFORM AND APPEARANCE					Points
Uniform and Appearance 0 – 5 points	**0** Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	**1 2** Unprofessional appearance or attire as marked below: _ Hair/beard restraints missing _ Kitchen shoes not worn _ Jewelry uncovered _ Personal grooming does not meet guidelines	**3 4** Mostly professional appearance and attire	**5** Professional attire worn: _ Hair/beard restraints _ Kitchen shoes _ No visible jewelry _ Personal grooming meets guidelines	
INDIVIDUAL ORGANIZATION					**Points**
Mise en Place 0 – 5 points	**0** Mise en place is nonexistent	**1 2** Mise en place is poorly executed and displays unacceptable organizational skills	**3 4** Mise en place is executed and displays some organizational skills	**5** Mise en place is well executed and displays excellent organizational skills	
SAFETY AND SANITATION					**Points**
Safety 0 - 10 points	**0 1 2** Station is disorganized and safety is disregarded	**3 4 5** Station is lacking neatness and organization, questionable tool and small equipment safety	**6 7 8** Station is neat and organized, tool safety is good and most small equipment is handled safely and properly	**9 10** Station is very neat and organized, all knives and small equipment are handled safely and properly	
Sanitation 0 – 10 points	**0 1 2** Disregards safety and created unsafe and unsanitary conditions	**3 4 5** Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized	**6 7 8** Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally	**9 10** Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently	
PRODUCT PRODUCTION					**Points**
Required Supplies and Equipment 0 - 5 points	**0** Participant did not provide all required supplies and equipment	**1 2** Some supplies and equipment missing	**3 4** Most supplies and equipment present	**5** All supplies and equipment present	
Time Management 0 – 5 points	**0** Participant displays unacceptable time management skills; participant does not use allotted time for set up efficiently	**1 2** Participant displays poor time management skills; participant's use of set up time was acceptable	**3 4** Participant displays sufficient time management skills; participant makes good use of set up time	**5** Participant displays excellent time management skills; participant makes great use of set up time	
Knowledge and Skills 0 – 5 points	**0** Participant does not demonstrate satisfactory knowledge and skill of fundamental techniques; skill level is not up to culinary expectations	**1 2** Participant demonstrates satisfactory knowledge and skill of fundamental techniques; skill level is acceptable by culinary expectations	**3 4** Participant demonstrates proficient knowledge and skill of fundamental techniques; skill level is within culinary expectations but could improve	**5** Participant demonstrates exemplary complete knowledge and skill of fundamental techniques; skill level reaches all culinary expectations	
Equipment, Tools & Techniques 0 - 5 points	**0** Selection and usage of tools/equipment; lacks understanding and demonstration of skills		**5** Selects and uses all tools/equipment correctly and safely following industry techniques		
CAKE DECORATING					**Points**
Borders 0 – 5 points	**0** Not all required elements were attempted	**1 2** Size, shape and/or color is inconsistent	**3 4** Demonstration of skill meets acceptable industry expectations	**5** Demonstration of skill meets or exceeds industry expectations	

Decoration 0 – 5 points	**0** Not all required elements were attempted	**1 2** Size, shape and/or color is inconsistent	**3 4** Demonstration of skill meets acceptable industry expectations	**5** Demonstration of skill meets or exceeds industry expectations	
Writing 0 – 5 points	**0** Did not attempt	**1 2** Size, shape and/or placement of writing does not meet acceptable industry expectations. Cursive writing was not used.	**3 4** Demonstration of skill meets acceptable industry expectations, including writing in cursive.	**5** Demonstration of skill meets or exceeds industry expectations, including writing in cursive.	
Overall Product Appearance, Consistency, and Color Selection 0 – 10 points	**0 1 2** Poor product appearance and/or consistency; product has inappropriate color and lacks visual appeal	**3 4 5** Fair product appearance and/or consistency; product has inappropriate color and minimal visual appeal	**6 7 8** Good product appearance and/or consistency; product has appropriate color and some visual appeal	**9 10** Excellent product appearance and consistency; product has appropriate color and has visual appeal	
Principles, Techniques, Expectations 0 – 10 points	**0 1 2** Incorrect technique used throughout preparation	**3 4 5** Product assembled with incorrect techniques; does not meet retail expectation	**6 7 8** Product is assembled correctly but some incorrect techniques used; generally, meets retail expectation	**9 10** Product is assembled correctly and meets industry and retail expectation	
COOKIE					**Points**
Appearance 0 – 5 points	**0** Items are visually unappealing. Appear to be either under baked or burnt	**1 2** Items are a slightly too light or too dark in color	**3 4** Slight color variance, good crust, shape is visually appealing, but is too mounded or flat	**5** Exceptional color and doneness, properly shaped, visually appealing	
Consistency 0 – 5 points	**0** Size, shape and/or color is inconsistent. Incorrect yield	**1 2** Size, shape and/or color is inconsistent. Correct yield	**3 4** Size, shape and/or color is consistent. Correct yield	**5** Size, shape and/or color is exceptional and meets or exceeds industry expectations. Correct yield	
Taste & Texture 0 – 5 points	**0** Taste is bland, flavorless or bitter. Crumble, dry, coarse or wet interior texture	**1 2** Items are lacking taste, cookies spread too much, are stiff or too crumbly	**3 4** Well balanced flavor with pleasing exterior and interior texture	**5** Flavor and texture meet or exceeds industry expectations	

Evaluator's Comments – include two things done well and two opportunities for improvement:

_____

_____

_____

_____

TOTAL (100 points possible)

Verification of total scores (please initial)

_____ Evaluator

_____ Lead Consultant

TEXAS BAKING AND PASTRY STAR EVENT – PILOT YEAR

STATE COMPETITION RULES

For state competition, entries will use the complete National FCCLA Baking and Pastry rules and rubrics and will bake all items on-site at the state conference. ACCESS THE COMPLETE NATIONAL FCCLA BAKING AND PASTRY RULES AND RUBRICS ON PAGES 21 – 32 OF THE NATIONAL FCCLA STAR EVENTS GUIDELINES.

- State competition will take place at Jack E. Singley Academy in Irving, TX. Transportation to and from will not be provided by FCCLA. Participants are responsible for transportation to and from Jack E. Singley Academy.
- Participants must make all four recipes within the total time allowed in the rules. It is up to the participant as to how they'd like to divide the total time between each recipe.
- Since the National FCCLA rules and rubric are being used, participants must complete the online project summary form and bring the printed proof at competition time. Texas does not have an online orientation so all participants will receive those points.
- Spectators are not allowed to watch the competition. A separate waiting room will be provided at Jack E. Singley Academy for advisors/adult chaperones. Advisors/adult chaperones will not be allowed in the competition area.
- There is not a size limit on equipment containers, however, each participant must be able to transport all of their equipment by themselves in one trip. Carts are allowed. Advisors/chaperones may not assist.
- Speed racks are **strongly encouraged** (half size speed racks are preferred). Due to space limitations, it is recommended that participants bring supplies in the competition room on speed racks. Supplies should be moved from tubs/containers to speed racks before competition.
- After participants arrive and unload, a brief tour and informational orientation will be conducted to familiarize participants with the facility and equipment.
- Paper copies of the recipes will be provided for each participant at competition time. Participants may make notes on the recipes given to them at the time of competition.
- Participants will have access to two central areas with identical ingredients. Participants will be responsible for measuring their own ingredients.
- Participants may measure either by weight or by volume, however, participants will need to bring their own scales/measuring devices for the option chosen.
- Each participant will have access to a single convection oven. Ovens will not be shared. Each oven has three racks and will fit three full sized sheet pans. The ovens do not have timers.
- Each participant MUST bring a timer since the ovens do not have timers. The Lead Consultant will give updates for the overall event time remaining periodically during the competition time.
- One table (approx. 5.5 feet by 2 feet) per participant will be provided. All competitors will have the same sized work space.
- Hand washing sinks will be provided. A dish washing area will be provided.
- Lunch will not be provided to participants, but participants may bring lunch if they choose.
- The official recipes must be followed, and participants may not bring/use different recipes. Items must remain consistent with the recipes and presentation. No points for visual presentation/creativity are given. An area will be provided for cooling of baked items.
- If a contestant makes a mistake on an item and there is time left, participants will be limited to 2 attempts per item with time and ingredients permitting.
- All participants will be given a sheet of parchment paper for presentation of final products except the cake, which can stay on the turntable. ALL items will be presented for evaluation as listed on the individual recipes.
- **2024 Texas State Competition Menu Items**

  Quick Bread: Banana Crumble Muffins
  Cookie: Chocolate Chip Cookies
  Pate a Choux: Chocolate Éclairs
  Decorated Cake

2024 Texas State Competition Menu Item
Quick Bread: Banana Crumble Muffins

Yield: 9 muffins

INGREDIENTS

Batter

188 grams all-purpose flour
6 grams baking soda
4.8 grams baking powder
2.85 grams salt
3 bananas, mashed
150 grams granulated sugar
1 egg
75.3 grams butter, melted

Crumble

73.3 grams brown sugar
15 grams all-purpose flour
3.45 grams ground cinnamon
14.1 grams butter

METHOD

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a bowl, mix together the dry ingredients for the batter.
3. Mix together all wet ingredients for the batter separately.
4. Add wet ingredient mixture to dry ingredient mixture and mix until fully incorporated.
5. Portion batter in cupcake liners using #16 scoop.
6. For the crumble, mix together brown sugar, flour, and cinnamon in a small bowl.
7. Cut in butter until mixture resembles coarse cornmeal.
8. Sprinkle crumble over muffins.
9. Bake for 18 – 20 minutes.

2024 Texas State Competition Menu Item
Pate a Choux: Chocolate Éclairs

Pate a Choux: Éclairs
Yield: 12 Éclairs

INGREDIENTS
140 grams water
70 grams butter or vegetable shortening
1.25 grams salt
95 grams bread flour or all-purpose flour
155 grams eggs

METHOD
1. Preheat oven to 375 degrees Fahrenheit.
2. In a large, heavy saucepan, bring the water, salt and butter/shortening to a boil. Allow the fat to dissolve completely.
3. Remove from heat and add the flour all at once. Using a heavy spatula or wooden spoon, stir the mixture until you see no visible flour or lumps. The dough will pull away from the sides of the pan.
4. Over medium heat, constantly stir until you see a starchy buildup on the bottom of the pan. This may take a few minutes.
5. Remove dough from pan and place in a mixer bowl with the paddle attachment, you can also do this part by hand.
6. Mix the dough until the steam dissipates and the temperature lowers to 120 degrees F.
7. Beat in the eggs one at a time, allow each one to be fully incorporated before adding the next. Do not add all the eggs before testing the texture. The batter should be moist and hold its shape.
8. Using your pastry bag fitted with the large round tip, fill the bag ½ full with the pate a choux. On a parchment lined sheet pan, pipe your eclairs in uniform shapes and rows. Bake until completely golden brown in color. Cool completely before filling.

Pate a Choux: Pastry Cream
Yield: 1 pint

INGREDIENTS
500 grams milk
62 grams granulated sugar
45 grams egg yolks
62 grams whole eggs
38 grams cornstarch
62 grams granulated sugar
30 grams butter
15 grams vanilla extract

METHOD
1. Combine the milk and first sugar together in a heavy saucepan. Bring to a scald, or just below a boil.
2. In a medium sized bowl, combine the cornstarch and second sugar with a hand whisk. Add the yolks and whole eggs and whip until light in color.
3. Slowly add the scalded milk and sugar mixture to the eggs and starch mixture. Whisk to combine.
4. Return the mixture to the saucepan and whisk constantly over medium heat until the mixture comes to a boil. Allow to boil for one minute across the surface to activate the starch and thicken the custard. Immediately remove from the heat.
5. Whisk in the vanilla extract and butter until completely incorporated.

6. Pour onto a clean sheet pan and directly cover with plastic wrap to prevent a skin from forming. Refrigerate immediately until cool before using.

Ganache
Yield: 1 pint

INGREDIENTS
8 ounces chocolate (dark, bittersweet, or semi-sweet), finely chopped
8 ounces heavy cream

METHOD
1. Heat cream to a scald - almost a boil.
2. Place chopped chocolate in a heat-proof bowl.
3. Pour hot cream over chocolate and allow to sit for 2 minutes before mixing.
4. Gently stir chocolate and cream together to form smooth consistency.
5. Use immediately

2024 Texas State Competition Menu Item
Cookie: Chocolate Chip Cookies

Yield: twelve to fifteen 4-inch cookies

INGREDIENTS
400 grams all-purpose flour
5 grams baking soda
5 grams salt
200 grams unsalted butter, softened
160 grams brown sugar
160 grams granulated sugar
120 grams eggs, room temperature
6 grams vanilla extract
400 grams chocolate chips

METHOD
1. Preheat the oven to 350 degrees Fahrenheit.
2. Sift the dry ingredients and set them aside.
3. Cream the butter and both sugars with the paddle attachment until lighter in color and looks airy.
4. Scrape down the sides of the bowl, add the eggs and vanilla in 3 additions, scraping between each.
5. Scrape down the sides of the bowl again, then add the flour in two additions. Mix until just combined.
6. Remove the paddle attachment, scrape down the sides, and fold in the chocolate chips.
7. Portion dough using a #16 scoop OR in 120 gram portions. Arrange on a baking sheet, leaving 1-2 inches in between.
8. Bake 12 – 15 minutes (depending on size) until just golden brown around the edges.
9. Cool on a wire rack.

2024 Texas State Competition Menu Item
Decorated Cake

Included in registration cost and provided by Texas FCCLA:
(1) Styrofoam cake round (between 8” and 10” diameter x 4” high)

Participants Must Bring the Following Items:
3# Prepared white icing
Gel or paste icing colors (participant’s choice)
Pastry bags and couplers, any size/type
Grease-proof cake board
Pastry tips of participants’ choice
Cake turntable
Assorted scrapers, as needed
Assorted spatulas, as needed
Stirring tools/spoons for icing
Rose nail
Scissors
Bowls or containers for mixing colors
Parchment paper and/or wax paper
Cleaning supplies such as sanitizer, soap, detergent, hand sanitizer, small tabletop waste receptacle

Cake Decorating Parameters

1. 9-inch cake round – no splitting

2. Cake side must be smooth iced with buttercream – no combed or patterned sides.

3. The bottom border of the cake must be a shell border.

4. The top border of the cake must be a rosette border.

5. Three (3) buttercream roses and leaves.

6. Scripting – participants will be given a message to write at the time of competition, in cursive (script), on the cake (spelling counts).

7. Participants may choose their color palette with the understanding that colors should coordinate with the on-site announced scripting requirement.

Additional décor may not be added on the cake.

Equipment List for State Baking and Pastry

All items will be baked in the provided convection ovens. (Note: if convection ovens have never been used, please note that the cooking time will be less, and the ovens will need to be set at about 25 degrees lower than what the recipe states.) Ovens will be set to 350 but can be adjusted to whatever temperature needed. Microwaves will NOT be provided.

Individuals are responsible for transporting in all items needed. Each individual competitor must have their own tools and equipment. Individuals may not share tools/equipment with other individuals during competition. Only items on the list may be brought to the event. Take care when packaging or packing equipment. If breakage occurs, the participant is responsible for any replacement.

Participants will be provided with the following at the host site:	Not Provided (Participants must bring the following items):
A 24” x 48” work area for production	Bowls or containers for mixing colors (one heat proof bowl)
One electrical outlet with two plugs	Cake turntable
Their own convection oven including oven thermometer	Gel or paste icing colors (participant’s choice)
Access to water	Hot pad(s)/pot holder(s)
Access to gas burners	Measuring devices (scales/liquid/dry/spoons)
Access to ice	Mixing bowls
Access to refrigeration	Other cake decorating equipment as needed
Handwashing sinks	Pastry bags
A 3-compartment sink for washing dishes	Pastry couplers
(1) Styrofoam cake round (between 8” and 10” diameter x 4” high)	Pastry tips
First aid kit	Portion scoop/disher
Fire extinguisher	Rose nail
All food ingredients (except prepared white icing)	Scissors
Cleaning supplies such as sanitizer, detergent	Standard knife kit to include but not limited to French, paring, utility/boning
	Standard size 12 portion muffin pan(s)
	Sifter
	Timer
	Wooden spoon
	Stand mixer with bowl and attachments
	Grease-proof cake board
	Half-size sheet pan and large (full size) sheet pan
	Assorted spatulas
	Medium saucepans
	White paper muffin liners
	Assorted scrapers
	Side towels/towels for cleaning & sanitizing
	Food service gloves
	Assorted deli/prep containers
	3# Prepared white icing
	Parchment paper, plastic wrap and/or wax paper
	Stirring tools/spoons for icing
	Whisk
	#16 scoop

Texas Culinary Arts Rules

Sponsored by:

Auguste Escoffier School of Culinary Arts
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TEXAS CULINARY ARTS STAR EVENT

Culinary Arts, an individual event, recognizes participants for their ability to produce a quality meal using industrial culinary arts/food service techniques and equipment. Participants must prepare menu items given to them at the time of the event and present prepared items to evaluators. Although creativity is important, evaluators will focus more on the proficiency of skills mastered during competition.

Event Level

Level 3: grades 11 - 12

Eligibility

1. Chapters may submit individuals in this event. Each region will be limited to 65 entries per region overall (due to facility space capacity).

2. The chapter's initial entry must be a paid member from a state and nationally affiliated chapter, which is electronically submitted on or before **November 1** and paid by **November 15.**

3. Participation is open to any state/nationally affiliated FCCLA chapter member(s). Participants must compete in the level as indicated by their grade in the affiliation portal.

4. Please review the general requirements for all events on pages 3 – 22 prior to event planning and preparation.

5. In Culinary Arts, Texas competition will focus on culinary skills/techniques and not be recipe-driven. The list of skills that need to be mastered and the official region competition menu are included at the end of this section. The official state competition menu will be posted on the Texas FCCLA website after the last region conference of the year.

General Information

1. All food will be provided. Identical food items will be available to each individual. No other food products, garnishes or condiments may be brought to the event for an individual or for all individuals.

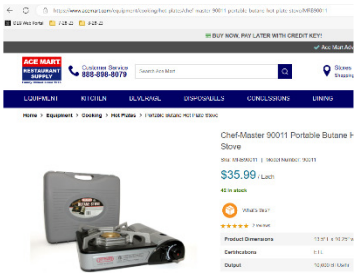
2. If a school has multiple entries in this event, expect all entries to compete in the same round. Be prepared with enough equipment for each individual.

3. Participants will NOT be given a recipe at any point in the competition. Individuals are not allowed to bring their own recipes. Please refer to the end of this section for equipment and tool requirements. Each individual competitor must have their own tools and equipment. Individuals may not share tools/equipment with other individuals during competition.

4. No cell phones are allowed in the competition for this event. (Phones must remain off and out of sight during competition.)

5. Internet and access to an electrical outlet will not be provided.

6. In Texas Culinary Arts competition at the region and state level, each participant must provide 1 double or 2 single portable butane burners. Suggested 8 oz. butane cans can be purchased at Ace Mart. Portable camping stoves are not allowed. Propane is not allowed. Example of allowable burner: https://www.acemart.com/equipment/cooking/hot-plates/chef-master-90011-portable-butane-hot-plate-stove/MRB90011



7. In Texas Culinary Arts competition, chapters may bring one speed rack (pan rack) per individual, however, this is optional. Subject to change for state competition.

8. Table risers are allowed in this event and may be brought by each individual.

9. Each individual will be provided with one table for competition.

10. Food products, garnishes or condiments may NOT be taken out of the competition room. Individuals may be subject to disqualification for taking items out of the competition room. Participants may not leave the competition room during the food preparation and cooking time.

11. In order to eliminate food waste, chapters are asked to notify the state office of any cancellations until 48 hours prior to competition. This can be done by e-mailing jsams@texasfccla.org.

12. Individuals should return to pick up their dishes after competition at the designated time. A push notification will be sent on the Texas FCCLA App when dishes are ready for pick up. If dishes are not picked up at the designated time, they will be discarded.

13. Disqualification will occur if:
    - The individual does not complete the Competitive Event Check-In (via their advisor)
    - Participants do not show up at designated time for competition

14. The online project summary form is not required for Texas region or state Culinary Arts competition. However, those advancing to National competition must complete the online project summary form.

15. The top five entries will be recognized and announced at the regional and state competition. The top five entries in each level will advance to state level competition. The top three entries at state competition will advance to the national competition. *Note: those advancing to national competition may be required to participate in a preliminary competition consisting of a written test. Facility and time limitations will determine the number of finalists proceeding to the food production portion of the competition.

16. The Culinary Arts menus selected for use at the National Leadership Conference in July will be different from those used in Texas. National competition menus and equipment lists will be posted in the FCCLA portal in the spring.

Procedures & Time Requirements

1. Participants must complete the Competitive Event Check-In (via their advisor) prior to competition.

2. Participants will report to the designated room at the specified competition time with all required equipment and wearing appropriate, clean attire, as specified in the Safety and Appearance section.

10 minutes	Uniform and equipment inventory check
15 minutes	Individuals will have 15 minutes to organize work area and obtain supplies, if required.

60 minutes	Individuals will have 60 minutes to prepare required food products. All courses must be prepared within the allotted time.
20 minutes	Individuals will have 20 minutes to clean up their workstations and return unused food to the central station. Each contestant in Culinary Arts may take only one photograph of their own final product after competition.

3. Individuals will be given the official competition menu and will prepare an entrée and dessert with the ingredients provided. Trays containing ingredients needed for the menus will be set up for each individual. A supply table will contain some items that will be accessible to all individuals. No additional food items, garnishes or condiments may be brought into competition by competitors for themselves or for all individuals.

4. After 60 minutes, participants will present **two** plates for evaluation of appearance, taste, and temperature. The final plates will be placed at an assigned location. The final plate presentation is important however, evaluators will be focusing on techniques used during preparation.

5. Evaluators will use the rubric to score and write comments for each individual throughout the session. Then evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.

6. The total time required for this event is approximately 2 hours.

CULINARY ARTS SPECIFICATIONS

Safety and Appearance

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform	Clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate).
Jewelry and Personal Hygiene	Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. No cologne or nail polish and only minimal makeup is allowed. Hand washing is done frequently.
Safety	Work station is kept neat, clean and organized in a safe and sanitary manner. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards. Complete final cleanup and return supplies after event within designated time period.

Individual Organization

Individuals will have 15 minutes after receiving menus to organize work area and obtain supplies, if required.

Organization	Work efficiently to handle workload. Individual displays technical, time management, and organizational skills. Mise en place is well executed.

Food Production

Individuals will have 60 minutes to prepare food products and garnish. Participants will demonstrate industry standards in usage of equipment, tools and techniques. Participants will use menus and skills to prepare food products that meet industry standards for appearance and taste.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary and techniques in the preparation of food products and garnishes. Use proper amount of product in food production and incorporate usable by-products or return to safe storage.
Time	Complete all tasks efficiently within the time allowed.
Food Production	Produce quality items using skills identified.

Food Taste and Presentation

Each individual will prepare two identical plates that have been attractively garnished. The individual will present all plates for evaluation of appearance and taste at the end of the 60-minute period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the 60-minute time limit.

Product Appearance	Prepare both plates consistently, with creative product appearance and appropriate portion sizes. Correct size/shape/color of dishes are used for each course as shown on the equipment list. Points will be removed if incorrect dishes are used. No extra dishes other than those on the equipment list below may be brought or used.
Product Taste	Food products meet industry standards of appropriate taste for each menu. Food is served at the proper temperature. Plate or bowl used is at the proper temperature when food is served.
Garnish	Enhance presentation with garnish that reflects creativity and is appropriate to food products made.

Texas FCCLA Culinary Arts
Equipment and Tool List

Competitors must use the menu to determine culinary equipment needed. Each individual competitor must bring their own tools and equipment. Individuals may not share tools/equipment with other individuals during competition. Individuals are responsible for transporting in all items needed.

Participants will be provided with the following at the host site:	Not Provided (Participants are required to bring the following items):
All food items	1 double or 2 single portable butane burners (suggested 8 oz. butane cans can be purchased at Ace Mart; portable camping stoves are not allowed. Propane is not allowed. Example burner shown in the General Information section.)
Ice	All culinary equipment/tools needed for preparation of the menu items
Water	(2) solid white round 10” – 11” dinner plates for the entrée
Sink	(2) clear round 8-9 oz. parfait glasses for the dessert (see example photo)
First Aid Kit	Timer
	Type ABC fire extinguisher; suggested 5 lbs. capacity canister
	Cleaning supplies such as foodservice surface sanitizer and detergent
	Hand sanitizer
	One speed rack (pan rack) per individual (optional)
	Non-slip cutting board grip mat (recommended)

Sample parfait glass

Skills to Know for Texas FCCLA Culinary Arts Competition:

- Braise: *Braise and deglaze can be done with any liquid (chicken stock, water, etc.) https://www.youtube.com/embed/ahEkaohiCoA?rel=0&start=14&end=184
- Pan Fry:

  https://www.youtube.com/embed/_Ku8FDfPDpM?rel=0&start=0&end=0
- Sauté:

  https://www.youtube.com/embed/sr40ZcAR_Kw?rel=0&start=20&end=217

  and https://www.youtube.com/embed/UhDIoe_-l5Q?rel=0&start=13.&end=59
- Stew
- Simple Pan Sauce:

  https://www.youtube.com/embed/ZRcKGDhN4AI?rel=0&start=14&end=187
- Veloute or Béchamel
- Vinaigrette: https://www.youtube.com/embed/o7Bi9Qikqt0?rel=0&start=13&end=36
- Basic Knife Cuts (ex: brunoise, julienne, batonet, oblique...)
- Emulsification:

  https://www.youtube.com/embed/1Ma04Dxj39o?rel=0&start=13&end=53
- Pilaf:

  https://www.youtube.com/embed/r3lO3BS__gw?rel=0&start=10&end=56
- Toasting (in a pan)
- Pan Roast (on burner- no oven)
- Gravy

Videos can also be found here:
https://www.texasfccla.org/competitive-events

TEXAS ASSOCIATION
FAMILY, CAREER AND COMMUNITY LEADERS OF AMERICA

Culinary Arts
2024 FCCLA Official Region Competition Menu

Entrée:

Sautéed Beef with Herb Compound Butter
Whipped Sweet Potatoes
Sautéed Broccoli

Dessert:

Chocolate Mousse

The following ingredients will be provided:

Assortment of Fresh Herbs	Heavy Cream
Broccoli	Lemon
Butter	Oil
Chicken Stock	Orange
Chocolate	Salt and Pepper
Eggs	Sugar
Flank Steak	Sweet Potatoes
Garlic	Vanilla

TEXAS CULINARY ARTS
Level 3 Rubric

Name of Participant_____

Chapter_____Chapter ID #_____Level_____

SAFETY AND APPEARANCE	
16 – 20 **Exemplary**	• Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). • Hair properly restrained with hairnet if hair extends past the neck line. • No visible jewelry or facial jewelry concealed with bandages. Hand washing done frequently. Watches are allowed. • Station is very neat and organized. Personal hygiene is highly regarded. Food contact surfaces are cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly.
11 – 15 **Proficient**	• Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). • Hair properly restrained with hairnet if extends past the neck line. • Some visible jewelry or facial jewelry concealed with bandages. Hand washing is done occasionally. • Station is somewhat neat and organized. Personal hygiene is generally regarded. Food contact surfaces are cleaned and sanitized occasionally. Proper knife safety is demonstrated and small equipment is handled properly.
6 – 10 **Satisfactory**	• Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers is inconsistent (canvas shoes are not appropriate). • Hair improperly restrained and hairnet is not worn when necessary. • Some visible jewelry or facial jewelry concealed with bandages. Hand washing is not done often enough. • Station is generally sloppy and unorganized. • Personal hygiene is at unacceptable levels some of the time. Food contact surfaces are not cleaned and sanitized. Knives and small equipment are handled carelessly.
0 – 5 **Unsatisfactory**	• Proper uniform including: professional chef attire and safe kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate) is not worn. • Hair improperly restrained and hairnet is not worn. • Abundant visible jewelry or facial jewelry concealed with bandages. Hand washing is not done when required. Station is sloppy and unorganized. • Personal hygiene is at unacceptable levels. Food contact surfaces are not cleaned and sanitized. Knives and small equipment are handled carelessly.
	Safety and Appearance SCORE

INDIVIDUAL ORGANIZATION	
10 – 15 **Exemplary**	• Individual is highly skilled in individual tasks. Mise en place is well executed and the individual displays excellent time management skills. Effective cleanup.
5 – 9 **Satisfactory**	• Individual is skilled in some tasks while others seem challenging. Mise en place is fairly organized and the individual displays marginal time management skills. Inconsistent cleanup.
0 – 4 **Unsatisfactory**	• Individual un-skilled in individual tasks. Individual is challenged to complete tasks. Mise en place is poorly executed and the individual displays unacceptable time management skills. Poor cleanup.
	Individual Organization SCORE

FOOD PRODUCTION	
22 – 30 **Exemplary**	• Individual always uses the appropriate preparation technique and/or cooking method for each food product. The individual demonstrates complete knowledge and skill of all fundamental food handling and cooking techniques. All procedures are accomplished in a time efficient manner. Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the menus or returned to safe storage.
15 – 21 **Proficient**	• Individual uses the appropriate preparation technique and/or cooking method for each food product most of the time. The individual demonstrates knowledge and skill of all fundamental food handling and cooking techniques. Most procedures are accomplished in a time efficient manner. Proper amount of

	product is prepared and used in most preparations. Some usable by-products are incorporated properly into the menus or returned to safe storage.
8 – 14 **Satisfactory**	• Individual uses the appropriate preparation technique and/or cooking method for each food product some of the time. The individual demonstrates knowledge and skill of some fundamental food handling and cooking techniques. Most procedures are not accomplished in a time efficient manner. Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the menus or returned to safe storage.
0 – 7 **Unsatisfactory**	• Individual uses the incorrect preparation technique and/or cooking method for all food products. The individual does not demonstrate knowledge and skill of any fundamental food handling and cooking techniques. All procedures are not accomplished in a time efficient manner. Excess amount of products are prepared and used in each preparation. Usable by-products are not incorporated into the menus or returned to safe storage.
	Food Production SCORE
FOOD TASTE	
12 - 15 **Exemplary**	• The texture, flavor and mouthfeel of each item demonstrates neither over or undercooking. Maillard reaction and/or caramelization is executed at proper levels. All sauces are served at the correct temperature and consistency. Food items are all seasoned correctly and in balance with one another.
8 - 11 **Proficient**	• The texture, flavor and mouthfeel of most items demonstrates neither over or undercooking. Maillard reaction and/or caramelization is executed at mostly proper levels. Most sauces are served at the correct temperature and consistency. Most food items are seasoned correctly and in balance with one another.
4 - 7 **Satisfactory**	• The texture, flavor and moutfeel of several items demonstrates over or undercooking. Maillard reaction and/or caramelization is executed at improper leveles. Most sauces are served at the incorrect temperature and consistency. Most food items are seasoned incorrectly and are out of balance with one another.
0 - 3 **Unsatisfactory**	• The texture, flavor and moutfeel of all items demonstrate over or undercooking. Maillard reaction and/or caramelization is executed at poor levels. All sauces are served at the incorrect temperature and consistency. All food items seasoned incorrectly and are out of balance with one another.
	Food Taste SCORE
FOOD PRESENTATION	
15 - 20 **Exemplary**	• Appropriate portion size. Proper size, shape, color and clean plate is used with no fingerprints or smudges on the rim or areas that do not display food. Excellent use of contrasting colors and visible texture. No evidence of non-functional garnishing. Plate or bowl used is at the proper temperature when food is served. All food is served at a safe and proper temperature.
10 - 14 **Proficient**	• Slightly over or under sized portion size. Proper size, shape, color and clean plate is used with some fingerprint or smudges on the rim or the areas that do not display food. Good use of contrasting colors and visible texture. Small amount of non-functional garnishing. Most food is served at the proper temperature. Most plates or bowls used are at the proper temperature when food is served. Most food is served at a safe and proper temperature.
5 - 9 **Satisfactory**	• Obvious over or under sized portion size. Improper size, shape, color and stained plate is used with some fingerprint or smudges on the rim or areas that do not display food. Fair use of contrasting colors and visible texture. Unacceptable amount of non-functional garnishing. Some food is served at an improper temperature. Most plates or bowls used are at improper temperatures when food is served. Most food is served at an unsafe and improper temperature.
0 – 4 **Unsatisfactory**	• Obvious over or under sized portion size. Improper size, shape, color and heavily stained plate is used with fingerprints and smudges on the rim or areas that do not display food. Poor use of contrasting colors and visible texture. Extensive amount of non-functional garnishing. All food is served at the improper temperature. All plates or bowls used are at improper temperatures when food is served. All food is served at unsafe and improper temperatures.
	Food Presentation SCORE

Evaluator's Comments – include two things done well and two opportunities for improvement:_____

_____

_____

_____

_____

TOTAL (100 points possible)

Verification of total scores (please initial)

_____ Evaluator

_____ Lead Consultant

Texas Cupcake Presentation

TEXAS CUPCAKE PRESENTATION PROFICIENCY EVENT

Texas Cupcake Presentation, an individual event, promotes Hospitality and Culinary Arts. Individuals must bake, decorate and display 6 cupcakes. Cupcakes will be evaluated on overall appearance, cake flavor, texture/doneness, frosting consistency, frosting flavor, and safety and sanitation. Individuals are required to bake, decorate, and display 6 cupcakes, prepare a file folder, and an oral presentation.

Event Levels
Level 2: grades 9 - 10
Level 3: grades 11 - 12

Eligibility

1. Only one entry is allowed per participant. Teams are not allowed in this event.

2. The chapter's initial entry must be a dues-paying member from a state and nationally affiliated chapter, which is electronically submitted on or before **November 1** and paid by **November 15**.

3. Participation is open to any state/nationally affiliated FCCLA chapter member(s). Participants must compete in the level as indicated by their grade in the affiliation portal.

4. Please review the general requirements for all events on pages 3 – 22 prior to event planning and preparation.

5. A project entered in this event may not be entered in any other level of any competitive event. The same display may not be used for multiple entries. The project may be disqualified if this occurs.

6. The cupcakes must be baked by the participant only.

7. This competition is intended for student bakers only. Professional bakers/chefs or those who earn a portion of their livelihood from baking or cooking may not assist students.

General Information

1. Required Attire: participants will compete in official FCCLA dress.

2. Participants will bring cupcakes already made and decorated at BOTH region and state competition.

3. A table will be provided. Wall space will not be available.

4. Internet and access to an electrical outlet will not be provided.

5. Disqualification will occur if:
    a. The participant does not complete the competitive event check-in (via their advisor)
    b. Participant does not show up at designated time for competition
    c. Entry is not presented

6. All cupcakes, icing, fondant, and decorations must be made from scratch. Box mixes of any kind, store bought icing, non-edible items, or packaged decorations (including sugar work and candy) may not be used on the cupcakes. If store bought food items are included in the participant's recipe, they **must not be in their original form**. For example, participants may smash graham crackers or candy to a make a crust, but may not use a graham cracker, candy, or fresh fruit as a garnish or in the display.

7. All 6 cupcakes must be the same flavor but may have different decorations.

8. Recipes may be revised or adjusted between region and state competition.

9. At state competition, the competitor must have competed at the region level. Substitutes are not allowed.

10. Props, plates, decorations, and other items (not food) may be used to showcase the cupcakes. All items, except for the cupcakes, must fit in one container no larger than 20 gallons with a lid. All items must fit inside the display dimensions of 2 feet by 3 feet. No trademarked logos are allowed on cupcakes or displays.

11. The top five entries from each region will advance to state competition. The state winners will not advance to national competition.

Procedures & Time Requirements

1. Participants must complete the mandatory competitive event check-in (via their advisor). No items will be turned in at competitive event check-in. Participants will report to the event location at the specified competition time wearing required dress (see # 1 under the "General Information" section).

2. Following competitive event check in, there will be multiple rounds of competition based on the number of entries. Assigned rounds will be indicated on the competitive event schedules. There will be a separate designated set up time for each round. All participants in that round will report at the assigned set up time.

5 minutes	**Display Set up:** Participants will have 5 minutes to set up their display on tables around the room. Other persons may not assist. All participants will leave the competition room after the set up time and will return at their assigned presentation time to present to the evaluators. The display will be left in the competition room until each participant presents. Once the display is set up, participants will not move their display. Evaluators will move around the room to evaluate each participant at their assigned presentation time. Empty tubs/containers should be left under the table during set up. The file folder with required documents must be visibly placed on top of the empty tub/container during set up.
5 minutes (at assigned time)	Oral Presentation: The oral presentation may be up to 5 minutes in length. A one-minute warning will be given at 4 minutes. The participant will be stopped at 5 minutes.

5 minutes	Participants will have 5 minutes to clean up their display after their oral presentation. Participants should leave the file folder and 1 - 2 cupcakes behind for the evaluators. Evaluators may ask questions during clean up. Participants should be prepared to answer evaluator questions.
As time allows between presentations/rounds	Evaluators will taste and score cupcakes after the participant exits the competition room. Evaluators will use the rubric to score and write comments for each individual.

3. To ensure cupcake and icing quality, participants are not required to leave the cupcakes on the display at their assigned set up time. Participants may bring and add the cupcakes to their display upon entering the room for their presentation but may not adjust the display. Cupcakes may not be frosted after entering the room. Cupcakes must already be complete (a table will be provided outside the competition room for last minute frosting/preparation).

4. Participants are responsible for ensuring the display fits within the required dimensions. The official measuring by the lead consultant will be completed prior to the beginning of the presentation. Participants will remove displays at the completion of evaluating.

Texas Cupcake Presentation Specifications

File Folder
Participants will prepare one letter-size file folder containing one of each of the items listed below. The file folder with required documents must be visibly placed on top of the empty tub/container during set up. The file folder must be labeled in the top left corner with name of event, event level, participant's name, school, city, state, and region.

FCCLA Planning Process Summary Page	Summarize how each step of the Planning Process was used to plan and implement the project.
Recipe Sheet	A copy of the recipe must be included in the file folder. Recipe needs to include the name of the recipe, ingredient list, directions, baking time and temperature, and number and size of servings. Recipe needs to include proper identification information including: participant name, school name, chapter name, chapter ID number, team identifier, and level. See recipe template at the end of this section. Multiple pages of the recipe template can be used if needed. One page per recipe can be included.
Cupcake Display Diagram	Participants will need to include a diagram of their cupcake display. See the form at the end of this section. Participant name and school name should be included on the diagram form.

Oral Presentation

The oral presentation may be up to 5 minutes in length and is delivered to evaluators. The presentation should address the inspiration for the chosen cupcakes and display, the use of the planning process, and the recipe. Audio, audiovisual, or presentation equipment are not allowed.

Inspiration and Use of Planning Process Addressed	Presentation should thoroughly explain the inspiration and use of the FCCLA planning process.
Recipe Addressed	Presentation should address the recipes used.
Presentation Skills	Voice – speak clearly with appropriate pitch, tempo, and volume Body Language– use appropriate body language including gestures, posture, mannerisms, and eye contact. Grammar/Word Usage/Pronunciation – use proper grammar, word usage, and pronunciation

Cupcake Display

Each participant must bake, decorate, and display 6 cupcakes. Six cupcakes will be displayed and 1 - 2 of the 6 will remain for the evaluators. Cupcakes will be evaluated on overall appearance, cake flavor, texture/doneness, frosting consistency, and frosting flavor. Include one copy of the recipe as part of the display. Recipe needs to include the name of the recipe, ingredient list, directions, baking time and temperature, and number and size of servings. Recipe needs to include proper identification information including: participant name, school name, chapter name, chapter ID number, team identifier, and level. See recipe template at the end of this section. *Hint: Make it look nice.* All items must fit inside the display dimensions of 2 feet by 3 feet. All decorations for the display must fit into one container no larger than 20 gallons with a lid. Empty tubs/containers should be left under the table during set up. Cupcakes do not have to be inside the container.

Safety and Sanitation

Cupcakes must meet industry standards and food code regulations for safety, sanitation, safe storage, and food handling, including time or temperature control for safety (TCS) guidelines. Refrigeration will not be provided for cupcakes. Points for frosting consistency & flavor, cake flavor & texture/doneness, and safety & sanitation may be removed if standards are not met or if cupcakes are unsafe to taste. Participants are encouraged to review the following sources:

texascottagefoodlaw.com

https://bookstore.ksre.ksu.edu/pubs/MF3544.pdf

Texas Cupcake Presentation Recipe Template Sheet

Name of Participant:_____

School:_____Chapter:_____Chapter ID #:_____

Level:_____Name of Recipe:_____

Menu Item	
Number of Portions	
Portion Size	
Cooking Method	
Equipment Needed	
Temperature	
Recipe Source	

Ingredients:

Item	**Amount**

Procedure:

_____
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Texas Cupcake Presentation Display Diagram:

I agree that this cupcake and display do not contain copyrighted or trademarked material.

Participant Name:_____

School Name:_____

TEXAS CUPCAKE PRESENTATION
Rubric

Name of Participant_____

Chapter_____Chapter ID #_____Level_____

Name of Recipe_____

CUPCAKE DISPLAY DIMENSIONS & CONTAINER SPECIFICATIONS			Points
Cupcake Display Dimensions 0 – 2 points	**0** Cupcake display does not fit within the appropriate dimensions	**2** The cupcake display fits within the appropriate dimensions (2' x 3')	
Container Specifications 0 – 2 points	**0** No container used or display decorations do not fit in one container no larger than 20 gallons with a lid	**2** All decorations for the display fit into one container no larger than 20 gallons with a lid	

DRESS CODE			Points
Dress Code 0 or 3 points	**0** Event dress code was not followed	**3** Event dress code was followed	

FILE FOLDER					Points
Labeled File Folder Containing Required Items 0 - 3 points	**0** None of the following are included: planning process summary page, recipe sheet, diagram; OR items included are incomplete or have many errors; OR folder is not labeled	**1** Only one item is included; OR items included have errors; OR folder is labeled incorrectly	**2** Only two items are included; OR items included have errors; OR folder is labeled incorrectly	**3** All items are included (planning process, recipe sheet, diagram), complete, and in professional format	

PLANNING PROCESS							Points
Use of Planning Process for Completion of Project 0 - 5 points	**0** Planning Process summary not provided	**1** Inadequate steps in the Planning Process are presented	**2** All Planning Process steps are presented but not summarized	**3** All Planning Process steps are summarized	**4** Evidence that the Planning Process was utilized to plan project	**5** The Planning Process is used to plan the project. Each step is fully explained	

ORAL PRESENTATION					Points
Inspiration and Use of Planning Process Addressed 0 - 5 points	**0** Presentation does not cover these project components	**1 2** Presentation gives minimal information on these project components or only addresses one component	**3 4** Presentation gives information on both project components but does not thoroughly explain	**5** Presentation thoroughly covers these project components	
Recipe Addressed 0 - 5 points	**0** Presentation does not cover these project components	**1 2** Presentation gives minimal information on these project components or only addresses one component	**3 4** Presentation gives information on both project components but does not thoroughly explain	**5** Presentation thoroughly covers these project components	
Presentation Skills 0 - 5 points	**0** Voice qualities not used effectively; or uses inappropriate gestures, posture, mannerisms, avoids eye contact; or extensive (more than 5) grammatical and pronunciation errors	**1 2** Voice quality is adequate; gestures, posture, mannerisms and eye contact are inconsistent; some (3-5) grammatical and pronunciation errors	**3 4** Voice quality is good, but could improve; gestures, posture, mannerisms, and eye contact are appropriate; few (1-2) grammatical errors	**5** Voice quality is outstanding and pleasing; gestures, posture, mannerisms, and eye contact enhance presentation; presentation has no grammatical or pronunciation errors	

CUPCAKE & DISPLAY APPEARANCE					Points
Overall Cupcake Appearance Creative and Visually Appealing 0 - 10 points	**0 1 2** Poor cupcake appearance	**3 4 5** Fair cupcake appearance	**6 7 8** Good cupcake appearance	**9 10** Excellent cupcake appearance	
Display Management/ Appearance 0 - 10 points	**0 1 2** Poor display management/appearance	**3 4 5** Fair display management/ appearance	**6 7 8** Good display management/appearance	**9 10** Excellent display management/ appearance	
CAKE					**Points**
Cake Flavor 0 - 10 points	**0 1 2** Poor	**3 4 5** Fair	**6 7 8** Good	**9 10** Excellent	
Cake Texture/Doneness 0 - 10 points	**0 1 2** Poor	**3 4 5** Fair	**6 7 8** Good	**9 10** Excellent	
FROSTING					**Points**
Frosting Consistency 0 - 10 points	**0 1 2** Poor	**3 4 5** Fair	**6 7 8** Good	**9 10** Excellent	
Frosting Flavor 0 - 10 points	**0 1 2** Poor	**3 4 5** Fair	**6 7 8** Good	**9 10** Excellent	
SAFETY & SANITATION					**Points**
Safety & Sanitation 0 – 10 points	**0 1 2** Disregards safety; unsanitary conditions; food not handled and/or stored properly	**3 4 5** Follows minimal safety and sanitation practices; food is rarely handled and/or stored properly	**6 7 8** Follows some safety and sanitation practices; food is sometimes handled and stored properly	**9 10** Follows all safety and sanitation practices; food is handled and stored properly	

Evaluator's Comments – include two things done well and two opportunities for improvement:

_____

_____

_____

_____

TOTAL (100 points possible)

Verification of total scores (please initial)

_____ Evaluator

_____ Lead Consultant

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TEXAS MYSTERY BASKET PROFICIENCY EVENT

Texas Mystery Basket, an individual event, recognizes participants for their ability to display knowledge and skill-based learning of the culinary arts. Individuals produce a single plate containing a serving of protein, starch, and vegetable. The focus of this event is the individual participant's proper use of commercial culinary tools and equipment, professional culinary technique, personal creativity and safety and sanitation procedures. Individuals are required to develop a **plan** for their time allotment, **create** a menu to be produced, **prepare** menu items of their choice, present their prepared plate to the evaluating panel of professionals, and respond to evaluator questions. This event focuses on both culinary skill and creativity.

Event Level

Level 3: grades 11 - 12

Eligibility

1. The chapter's initial entry must be dues-paying members from a state and nationally affiliated chapter, which is electronically submitted on or before **November 1** and paid by **November 15.**

2. Participation is open to any state/nationally affiliated FCCLA chapter member(s). Participants must compete in the level as indicated by their grade in the affiliation portal.

3. Please review the general requirements for all events on pages 3 – 22 prior to event planning and preparation.

4. Participants must complete the competitive event check-in (via their advisor) and an orientation at the site of competition prior to competition. Participants will receive event-specific information at this orientation.

General Information

1. All food items will be provided. Identical food items will be available to each individual. No other food products, garnishes or condiments may be brought to the event for an individual or all individuals. Utilize only the amount of raw food stuffs that is required to present your plate.

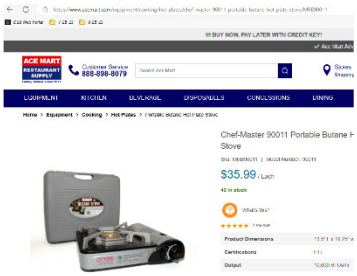
2. Worktables, shared refrigeration space, running water, and garbage receptacles will also be provided.

3. Participants may bring any tools and equipment they choose to use for production during the competition. Participants are responsible for all equipment. Participants are required to bring a single plate/platter used to present plated food to the evaluators. Subject to change for state competition. A **RECOMMENDED** equipment and tools list appears at the end of this section.

4. If a school has multiple entries in this event, expect all entries to compete in the same round. Be prepared with enough equipment for each individual.

5. Internet and access to an electrical outlet will not be provided.

6. For region and state competition, each participant must provide 1 double or 2 single portable butane burners. Suggested 8 oz. butane cans can be purchased at Ace Mart. Portable camping stoves are not allowed. Propane is not allowed. Example: https://www.acemart.com/equipment/cooking/hot-plates/chef-master-90011-portable-butane-hot-plate-stove/MRB90011



7. This event will not allow spectators during region or state competition.

8. Display all unused items and waste products, in separate bowls, for evaluators to inspect. Points will be deducted for more than normal amounts of wasted product.

9. Disqualification will occur if:
    - The participant does not complete the Competitive Event Check-In (via their advisor)
    - Participant does not show up at the designated time for their competition
    - Entry is not presented
    - Participants watch competition rounds prior to their competition time

10. The top five entries will be recognized and announced at the regional and state level. The top five entries from each region will advance to state competition. The state winners do not advance to national competition.

<u>Procedures & Time Requirements</u>

1. Participants will report to the event location at the specified time with all required equipment and wearing appropriate, clean attire. See "Professionalism and Organization" section under "Texas Mystery Basket Specifications" for more detailed information on attire.

2. Participants will be provided with a Competition Packet at the beginning of the Planning Period. The Competition Packet will include: a Product Bag (with exactly the same items in each), a Planning Sheet and Index Cards. Once the Competition Packet has been received, participants are not allowed to speak to teachers, peers, or members of the audience. Keeping track of time is crucial and is the responsibility of the participant.

20 minutes	Individuals will have 20 minutes to construct a time management plan (utilizing the Planning Sheet), a plated menu plan (utilizing the Index Cards) and organize their work station.
50 minutes	Individuals will have 50 minutes to prepare one plated meal. This meal must contain a single, standard serving portion of a protein, a starch, and a vegetable. The planned menu, written on the index card, must be followed. After 50 minutes, participants will present one plate for professional evaluator evaluation on appearance, taste, temperature, and texture. Competitors should be prepared to respond to evaluator questions during cooking time.
15 minutes	Participants will have 15 minutes to clean up their workstations.
At designated time	Participants should return to pick up their dishes after competition at the designated time. A push notification will be sent on the Texas FCCLA App when

	dishes are ready for pick up. If dishes are not picked up at the designated time, they will be discarded.

3. Evaluators will use the rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, project presentation, appearance, taste, and creativity as well as responses to evaluator questions.

Texas Mystery Basket Specifications

Professionalism and Organization

Required Dress: clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate); kitchen towels. Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish.

Professionalism through Personal Appearance: Competitor will present themselves for competition in professional, well-groomed, and alert demeanor.
Professionalism through Uniform Adherence: Wear professional apparel as stated in the rules.
Basic Mise en Place and Work Area Organization: Practice Mise en Place by putting everything in its place and remaining organized and professional throughout the competition. Maintain display organization and leadership skills at all times.

Planning & Time Management

Participants will have 20 minutes after receiving Competition Packet to construct a time management plan including the Menu Plan and the Planning Sheet; utilizing the planning sheet and index card(s) in Competition Packet. Participants must use this time to obtain supplies and organize their individual work area.

Prepare an Effective Planning Sheet and Menu Plan: Prepare a time schedule and develop a sequential plan for completing tasks efficiently. Prepare a menu plan and write it on the index card to be submitted to the evaluators.
Follow Planning Sheet and Menu Plan: Follow the time schedule and utilize the sequential plan for completing tasks efficiently. Follow the menu plan as is written on the index card submitted to the evaluators.
Basic Time Management: Display efficiency in following and executing your planned work.

Safety & Sanitation

Participants will be evaluated thoroughly on safety and sanitation knowledge and skills. Participants work area must remain clean and sanitized at all times before, during and after the competition.

Cleanliness of Work Area
Utilization of Safety and Sanitation Standards

Food Production
Individuals will prepare food products and a garnish. Participants should be proficient in the preparation of a minimum of three food products: a protein, a starch, and a vegetable accompaniment. Participants must bring tools and equipment that they deem necessary to produce one plate to the evaluators. Participants are responsible for demonstrating industry standards in proper usage of commercial equipment, tools, and culinary techniques. Participants are expected to follow industry standards for appearance: color, taste, temperature, and texture, while demonstrating ability to keep work area organized and clean in a safe and sanitary manner.

Basic Equipment and Tool Use
Proper Display of Knife Skills
Basic Food Preparations: proteins, starches, and vegetables

Food Presentation
Each participant will prepare one plate, which have been attractively garnished. The participant will present the plate for evaluation of appearance and taste at the end of the cooking period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit. Evaluation will be based on industry standards.

Placement of Prepared Items on Plate(s)
Plate Presentation including Utilization of Sauce(s) and Garnishing
Proper Utilization of Current Trends: color, portion, taste, temperature, texture
Product Appearance: prepare plate with creative product appearance and appropriate portion sizes.
Product Taste and Temperature: food products meet industry standards of appropriate taste for each recipe created and serve products at the appropriated temperature.
Garnish: enhance presentation with garnish that reflects creativity and is appropriate to food products made.

Responses to Evaluator Questions
Evaluators will address the students throughout the cooking time. Competitors should be prepared to respond to questions during the cooking time.

TEXAS MYSTERY BASKET
EQUIPMENT AND TOOL LIST

- Items must be kept in a sturdy receptacle so they may be easily organized and stored before, during, and after the event.
- It is not necessary to bring these items to registration.
- All tools are the responsibility of the competitor.
- Only worktables and shared refrigeration space will be provided.
- For region and state competition, each competitor must provide up to 2 single or 1 double portable butane burners. Commercial brands should be used. Suggested 8 oz. butane cans can be purchased at Ace Mart. Portable camping stoves/burners will not be allowed. Propane is not allowed.
- Participants must bring a type ABC fire extinguisher. Suggested 5 lbs. capacity canister.
- Participants are required to bring a single plate/platter used to present.
- The following tools list is ***RECOMMENDED*** for each individual competitor; however, not required.

- Cups, Liquid Measure
- Cups, Dry Measure
- Cutting Board(s)
- Garnishing Tools
- Gloves, Disposable
- Grater, Box
- Grater, Microplane
- Juicer, Citrus
- Knife, Chef
- Knife, Paring
- Knife, Serrated
- Pan(s), Baking/Sheet (½ size only)
- Pans, Pie
- Pastry Bags & Assorted Tips
- Ph strips
- Plates, glass (required & provided by participant)
- Portion Cups
- Pot Holder(s)/Hot Pad(s)
- Sanitation Buckets
- Non-slip cutting board grip mat (recommended)
- Sauce pot(s) with lid
- Sauté pan(s) with lids
- Scrubber, Metal Pot & Pan
- Spatula(s), Heat Resistant
- Spatula, Offset
- Speed rack
- Spoon(s), Perforated
- Spoon(s), Slotted
- Spoon(s), Solid
- Spoon(s), Wooden
- Spoons, Measuring
- Spoons, Plastic Tasting
- Stainless Mixing Bowls
- Steel
- Thermometer, Bi-Metallic Stemmed
- Timer
- Tong(s)
- Towels, Kitchen
- Wire Whip(s)
- Zester

Circle One: **Evaluator's Copy** **Competitor's Copy**

TEXAS MYSTERY BASKET PLANNING SHEET

Participant Name:_____

Chapter:_____

Time Management Plan

- 10 Minute Period: _____
- 10 Minute Period: _____
- 10 Minute Period: _____
- 10 Minute Period: _____
- 10 Minute Period: _____

Plated Menu Plan

- Protein Plan: _____
- Vegetable Plan: _____
- Starch Plan: _____
- Garnish Plan: _____

Plate Schematic

- Provide a colored drawing of the plated meal that you plan on presenting to the evaluators.

Circle One: **Evaluator's Copy** **Competitor's Copy**

TEXAS MYSTERY BASKET PLANNING SHEET

Participant Name:_____

Chapter:_____

Time Management Plan

- 10 Minute Period: _____
- 10 Minute Period: _____
- 10 Minute Period: _____
- 10 Minute Period: _____
- 10 Minute Period: _____

Plated Menu Plan

- Protein Plan: _____
- Vegetable Plan: _____
- Starch Plan: _____
- Garnish Plan: _____

Plate Schematic

- Provide a colored drawing of the plated meal that you plan on presenting to the evaluators.

TEXAS MYSTERY BASKET

Level 3 Rubric

Name of Participant_____

Chapter_____Chapter ID #_____Level_____

Professionalism and Organization					Points
Professionalism Through Personal Appearance and Uniform Adherence 0-5 points	**0 1** Unprofessional; lacks poise or inappropriate apparel	**2 3** Neat appearance, attire and grooming; appropriate apparel but lacks polish	**4 5** Professional appearance, attire, well-groomed and alert demeanor; wear professional apparel including chef's coat, white, black or check chef's pants, black non-slip shoes, hair net, chef's hat, and kitchen towel; no logos, jewelry, colognes, or nail polish		
Basic *Mise en Place* and Work Area Organization 0-5 points	**0 1** No *mise en place*; no organization or leadership skills shown	**2 3** Signs of *mise en place*; some organization during competition but lacks professional and leadership qualities through event	**4 5** Practiced *mise en place* by putting things in place and remained organized and professional throughout, showed leadership and organizational skills		

Planning and Time Management							Points
Prepare an Effective Planning Sheet and Menu Plan 0-5 points	**0** No signs of planning	**1** Some effort at planning but not productive	**2** Signs of planning but incomplete and ineffective	**3** An effort shown in planning but the schedule not followed	**4** Develop and implement sequential plan for completing the task. Prepare a menu plan on index card	**5** Develop and implement sequential plan for completing task and menu plan effectively	
Basic Time Management and Follow Planning Sheet 0-5 points	**0** Never showed any signs of time management; did not follow plan	**1** Some effort or signs of time management skills; some effort in following plans but not successful	**2** Signs of using time management skills; signs of planning but incomplete	**3** An effort made or shown in using time management skills effectively; an effort shown in following the plan	**4** Followed time schedule and menu plan	**5** Expertly followed time management plan and menu plan	

Safety and Sanitation							Points
Cleanliness of Work Area and Utilization of Safety and Sanitation Standards 0-20 points	**0 1 2 3** Work area not clean; safety and sanitation standards not practiced	**4 5 6 7** Some effort of keeping work area clean and adhering to safety and sanitation standards	**8 9 10 11** Signs of keeping work area clean and adhering to safety and sanitation standards	**12 13 14 15** An effort made to keep work area clean and adhere to safety and sanitation standards	**16 17 18 19** Work area clean and safety and sanitation standards met	**20** Extremely clean work area at all times safety and sanitation standards met throughout event	

Food Production							Points
Demonstrates Industry Standards in Proper Usage of Commercial Equipment, Tools, and Culinary Techniques 0-15 points	**0 1 2** No signs of knowing standards or how to use commercial equipment, tools, and culinary techniques	**3 4 5** Some signs of knowing standards of how to use commercial equipment, tools, and culinary **e**quipment.	**6 7 8** Signs of knowing standards or how to use commercial equipment tools, and culinary techniques	**9 10 11** An effort made to demonstrate proper use of commercial equipment, tools, and culinary techniques	**12 13 14** Demonstrated proper use of commercial equipment, tools, and culinary techniques	**15** Expertly demonstrated proper use of commercial equipment, tools and culinary techniques	

Follow Industry Standards for Appearance, Color, Taste, Temperature and Texture 0-17 points	**0 1 2 3** Did not follow industry standards for appearance, color, taste, temperature, and texture	**4 5 6** Some signs of knowing basic food preparation standards for appearance, color, taste, temperature, and texture	**7 8 9** Signs of knowing basic food preparation standards for appearance, color, taste, temperature, and texture	**10 11 12** An effort made to demonstrate basic food preparation standards for appearance, color, taste, temperature, and texture	**13 14 15** Demonstrate most basic food preparation standards for appearance, color, taste, temperature, and texture	**16 17** Expertly demonstrated food preparation standards for appearance, color, taste, temperature, and texture	
Protein, Starch, and Vegetable Preparation 0 – 3 points	**0** No items were prepared	**1** One of the items was prepared	**2** Two of the three items were prepared		**3** All three items (protein, starch, and vegetable) were prepared		
Food Presentation							**Points**
Plate Attractively Presented; Utilized Sauces, Garnishing, and all mystery ingredients provided 0-10 points	**0 1** Plate unattractively presented with no use of garnishes, sauces, or mystery ingredients	**2 3** Plate presentation showed minimum signs of garnishing, use of sauces, and mystery ingredients	**4 5** Plate presentation showed signs of garnishing, use of sauces, and some use of mystery ingredients	**6 7** An effort made to present attractive plate using garnishes, sauces, and mystery ingredients	**8 9** Plate presented using attractive garnishes and sauces; and most mystery ingredients utilized	**10** Plate presentation exceptional using garnishes and sauces; all mystery ingredients utilized	
Plate presented using appropriate portions 0-10 points	**0 1** No effort made to demonstrate appropriate portions, correct temperature or pleasing flavor	**2 3** Minimum effort to demonstrate appropriate portions, correct temperature and pleasing flavor	**4 5** Some effort to demonstrated appropriate portions, correct temperature and pleasing flavor	**6 7** Plate demonstrated fair portions, temperature and flavor of each item	**8 9** Plate demonstrated good portions, temperature and flavor of each item	**10** Plate demonstrated excellent portions, temperature and flavor of each item	
Responses to Evaluator Questions							**Points**
Responses to Evaluator Questions 0-5 points	**0** Did not answer evaluator questions	**1** Unable to answer some questions	**2** Responded to all questions but without ease or accuracy	**3** Responded adequately to all questions	**4** Gave appropriate responses to evaluator questions	**5** Responses to questions were appropriate and given without hesitation	

Evaluator's Comments – include two things done well and two opportunities for improvement:

_____

_____

_____

_____

TOTAL (100 points possible)

Verification of total scores (please initial)

_____ Evaluator

_____ Lead Consultant

PROFICIENCY
EVENTS
Texas Serving Up
Success

TEXAS SERVING UP SUCCESS PROFICIENCY EVENT

Texas Serving Up Success is an individual event that introduces students to the food and beverage industry. It has three parts: pre-event interview, restaurant serving simulation and a situation question.

Event Levels
Level 2: grades 9 - 10
Level 3: grades 11 - 12

Eligibility

1. The chapter's initial entry must be dues-paying members from a state and nationally affiliated chapter, which is electronically submitted on or before **November 1** and paid by **November 15.**

2. Participation is open to any state/nationally affiliated FCCLA chapter member(s). Participants must compete in the level as indicated by their grade in the affiliation portal.

3. Please review the general requirements for all events on pages 3 – 22 prior to event planning and preparation.

General Information

1. The following items will be provided:
   - Cloth table coverings and cloth napkins
   - Flatware, glassware
   - Menu
   - Fake food and beverages that are available on the menu
   - Condiments
   - Pads to take orders
   - Participants are not allowed to bring additional items.

2. Internet and access to an electrical outlet will not be provided.

3. Disqualification will occur if:
   - Participant does not complete the competitive event check-in (via their advisor)
   - Participant does not show up at the designated time for their competition
   - Entry is not presented

4. The top five entries will be recognized and announced at the region and state level. The top five entries from each region will advance to state competition. The state winners do not advance to national competition.

Procedures & Time Requirements

1. Participants must provide documentation of at least one work-based learning experience from the following options:

   - Job Shadowing (5 hours or more)

- Internships (minimum of 10 hours)
- Co-Op Work Based Learning or School-To-Work Experience (minimum of 40 hours)

2. Prior to the Region Leadership Conference, participants must conduct a field observation/interview with the manager on duty at a local restaurant /food establishment. The purpose of this interview is for students to understand the scope of the food and beverage industry as it relates to food service and appreciate the training and skills necessary to become successful in this field.

5 minutes	At the beginning of the event, the participant will be handed a food and beverage situation written on an index card. The participants will have 5 minutes to complete their response to the situation. The response will be completed on the back of the situation card and will be reviewed by the evaluators prior to their event time. The participant will have time to justify their response to the situation after they have completed their serving simulation.
20 minutes	Students will simulate a restaurant's food service operation. The demonstration is not to exceed 20 minutes. See demonstration on the next page for procedures demonstrated during event.
5 minutes	Evaluators will have up to 5 minutes to question the participants regarding their situation card and the participant response. Participants must be able to answer questions that may include but are not limited to health and safety.

3. Evaluators will use rubric to score and write comments for participants.

Texas Serving Up Success Specifications

File Folder

Participant will submit one letter size file folder containing two (2) identical sets, with each set stapled separately, of the items listed below at the competition time. The file folder must be labeled in the top left corner with name of event, level, participant's name, school, city, state and region.

Documentation of Work-Based Learning	Participants must provide documentation of at least one work-based learning experience. The documentation can be a copy of hours completed and signed by the manager or a contract signed by the mentor, or the person the participant chooses to shadow.
Observation/Interview Form	Complete this form including the manager's signature. Form is located in this section of the guidebook. Visit a reputable restaurant for the purpose of observing skilled servers on the job. Avoid peek business hours and upon arrival explain your objectives to the manager on duty. When appropriate, interview your server or the manager on duty.
Restaurant Interview and Comprehensive Responses	On one 8 ½" x 11" plain paper, document your interview with a minimum of five (5) questions; three (3) required questions are provided below to launch the interview process. Use correct spelling, grammar, and punctuation. Paperwork should be neat and legible. 1. Tell me 3 advantages of being a server. 2. What type of training is needed in order to become an excellent server?

	3. How do personality, attitude, and communication skills help you interact with difficult situations that arise with customers and coworkers?
PRIOR TO EVENT Situation Card Response	The participant will be handed a food and beverage situation written on an index card. The participants will have five (5) minutes to complete their response to the situation. The response will be completed on the back of the situation card and will be reviewed by the evaluators prior to their event time.

Demonstration

The demonstration is not to exceed 20 minutes. Students will simulate a restaurant's food service operation. This is a simulation of food service. The menu items will be fake food models.

Organization	Clean and organized work area. Participant is required to clean the work area in preparation for other participants.
Appropriate Attire	Participant will wear proper attire consisting of a white collared shirt, black pants or skirt, and appropriate shoes. (NO JEANS OR TENNIS SHOES) Participant should be neat and professional.
Set Table	Participant will be responsible for setting the table correctly and serving the items ordered by the two (2) evaluators.
Seating	Politely greet and seat guests (who are the evaluators). Participant will begin the serving process by offering a menu, taking beverage orders, etc. Participant should consider the appropriate sequence of courses.
Table Order	Record food and beverage order correctly.
Serving	Serve food correctly and elegantly.
Safety and Sanitation	Use proper precautions for health, safety, and sanitation.
Check	Use of time allotted wisely. Tax will be added to the check at the rate of 6% and gratuity at the rate of 18%. Gratuity is calculated pre-tax. Calculators and cell phones are allowed.
Communication Skills	Speak clearly with appropriate pitch, tempo, and volume. Use proper grammar and pronunciation.
Knowledge of Food and Beverage Industry	Provide clear and concise answers to evaluator questions regarding subject matter.

Level 2 Menu

ENTRÉES

Cheeseburger $12.95
Served with French fries

Spaghetti and Meatballs $13.95
Spaghetti and meatballs topped with house-made sauce

DESSERT

Dessert Special of the Day $7.50

BEVERAGES

Iced Tea **Soft Drinks**
$1.95

Level 3 Menu

APPETIZER

The appetizer is served with fresh baked bread.

Salad	$7.50
Soup of the Day	$6.50

ENTRÉES

Surf and Turf $19.95
Top Sirloin, grilled to perfection, lobster tail with drawn butter, served with a stuffed baked potato.

Chicken Marsala $17.95
Chicken breast, topped with sauce and mushrooms; accompanied with garlic mashed potatoes, gravy and a snap peas/carrot medley.

DESSERT

Blueberry Cheesecake $8.99
Creamy slice of cheesecake topped with blueberries

Cannolis $7.99
Two cream-filled cannolis with strawberries on the side

BEVERAGES

Coffee	**Iced Tea**	**Soft Drinks**
	$2.25	

Field Observation/Interview Form

Participant's Name: _____

School Name:_____

Chapter Name:_____

Name of the Restaurant/Establishment:_____

Date of Visitation:_____

Signature of the Manager on Duty:_____

Notes:

Document your interview with a minimum of five (5) questions; three (3) required questions are provided below to launch the interview process.

1. Tell me 3 advantages of being a server.

2. What type of training is needed in order to become an excellent server?

3. How do personality, attitude, and communication skills help you interact with difficult situations that arise with customers and coworkers?

4.

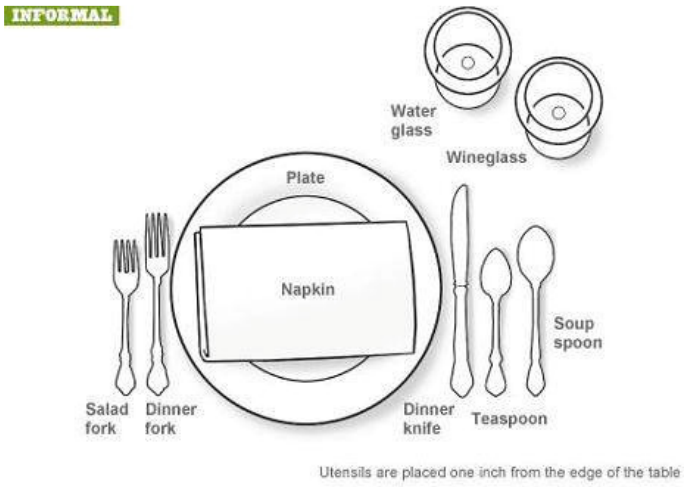
5.

6.

Suggested Practices for Texas Serving Up Success

Please use the following information as a resource. These are not requirements for the event.

- Know the menu
- Greet the table quickly
- Hold glassware by the base, handle, or stem. Never touch a guest's glass by the rim.
- Hold silverware by the handles
- When you deliver an entrée plate, be sure to put the main entrée or protein towards the customer and put the sides away from the customer. Ex: a plate of steak and potatoes. The side of the plate that the steak is on should be facing towards the customer and the potatoes should be facing away from the customer.
- If there is time, pre-bus the tables throughout the meal
- Always make sure that the table is not cluttered for the customers
- If you are pouring or re-filling a drink, make sure you pick up the glass before you pour the drink.
- If needed, politely ask a customer to hand you something. Do not reach far across the table. If you do have to reach across the table, excuse yourself.
- Always place the silverware and drink to the right-hand side of the customer. If you notice that they are left-handed when re-filling their drink, put it on the left-hand side of their plate.
- Don't assume that someone is finished eating. Always ask.
- Sample Place Setting:



Basic Steps of Service

Step of Service	When to Begin	Time	Highlights
Set Table	Prior to the guest's arrival		Before the guest is seated, ensure that the table is clean and set appropriately.
Greeting	< 1 minute after being seated		Acknowledge the guest and assure them that you will be right with them.
Beverage Order	< 2 minutes after being seated	2 – 4 minutes	Water service and drink orders should be prompt. In general, water should be constantly filled without the guest having to ask. If your establishment offers free refills, other beverages should also be served this way throughout the meal. Appetizer order can be taken at the same time as the beverage order.
Appetizer/ Entrée Order	When beverages are served	5 – 7 minutes	Take this opportunity to inform the guest of any specials. If the guest is ready, it is appropriate to take the entrée order at the same time as the appetizer order. If the guest is not ready to order appetizers and entrees at the same time, you may ask for their entrée order when you serve the appetizer.
Appetizer Service	ASAP (< 10 minutes)		Ensure that the guest has the appropriate utensils and plates to enjoy their appetizer.
Entrée Service	After appetizer has been completed and cleared		Ensure that the guest has completed their appetizer and the table is clear before delivering the entrée. Check for additional needs after presenting the entrees.
Table Check	< 2 minutes after entrée delivery		Check for doneness, correct order, quality, and temperature
Clear Plates	After entrée has been completed		Clear all utensils, glassware, and plates from the table when the guest is finished with their entrée. It is important to clear and clean the table before taking the desert order.
Dessert Order	The table should be clear and clean before taking the dessert order	< 5 minutes	Desserts should be prepared promptly. Provide the appropriate utensils and plates prior to delivering the dessert.
Check Presentation	Near the end of or after completion of the dessert		Check for refills or additional orders before presenting the check. Ensure that all finished utensils, plates, and glassware have been cleared.
Payment	< 1 minute after method of payment has been presented		The guest should not feel rushed to make payment but be prepared to process payment as soon as the guest presents their method of payment.
Clear Table	< 1 minute after the guest has left		Immediately clear and clean the table so that other guests do not have to view it and the table is ready for the next guest.

TEXAS SERVING UP SUCCESS

Rubric

Name of Participant_____

Chapter_____Chapter ID #_____Level_____

File Folder			Points
File Folder 0-1 point	**0** No file folder presented or presented with incorrect labeling/insufficient materials for evaluators (less than 2 copies of contents)	**1** File folder is presented with correct labeling and sufficient evaluator material *Documentation of Work-Based Learning *Observation/Interview Form *Restaurant Interview and Comprehensive Responses	

Field Observation/Interview				Points
Conducted Field Interview; Understands the Scope of the Food and Beverage Industry and Knows What it Takes to be Successful 0-5 points	**0** No evidence of field interview or understanding of the food and beverage industry	**1 2 3** Partially completed field interview; some understanding of the food and beverage industry	**4 5** Field interview conducted; received signatures of evidence showing an understanding of the food and beverage industry	
5 Hours of Job Shadowing with Documentation 0-5 points	**0 1** No evidence of job shadowing with no documentation	**2 3** Completed portion of the job shadowing; signatures are evidence; some grammatical and spelling errors	**4 5** Successful completion of job shadowing and have documentation from supervisor; correct spelling, grammar and punctuation; all questions answered	
Response to Situation Cards 0-5 points	**0 1** Answer to the response not appropriate	**2 3** Answered response card; not too much depth	**4 5** Responded to the situation cards in an effective way and in depth to positively respond to the situation	

Planning and Time Management							Points
Organization 0-10 points	**0 1** Work station not clean or organized	**2 3** Few signs of work station organized or clean	**4 5** Some signs of organization and cleanliness	**6 7** Work station organized with moderate cleanliness	**8 9** Work station well organized and clean	**10** Work station extremely well organized and clean	
Attire 0-9 points	**0 1** Improper attire/ shoes worn	**2 3** Few signs of neatness and professionalism; some clothing not proper	**4 5** Some signs of neatness and professionalism; all clothing not proper	**6 7** Attire and shoes worn with moderate signs of professionalism and neatness	**8** Proper attire and shoes worn; neat and professional	**9** Extremely neat and professional attire with proper shoes	
Table Setting 0-10 points	**0 1** Table is not set correctly	**2 3** Attempts seen to set table although some errors occur	**4 5** Table set with some small changes	**6 7** Table setting meets standards	**8 9** Table setting appropriate and correct for the meal	**10** Table setting above expectations	
Seating 0-5 points	**0** Guests not properly seated	**1 2** Guests were seated in acceptable manner		**3 4** Guests were properly seated		**5** Guests were seated in an excellent manner	

Communication Skills 0-5 points	**0** Guest not greeted properly; proper grammar and pronunciation not used	**1** Communication skills and language needs improving	**2** Moderate communication skills used	**3** Adequate communicatio n skills	**4** Good communicatio n skills	**5** Excellent communicatio n skills	
Table/Order/ Serving 0-10 points	**0 1** Food and beverage orders not taken correctly; food not served correctly or elegantly	**2 3** Food and beverage orders not accurate; some effort made to serve food correctly	**4 5** Food and beverage order taken with order served correctly	**6 7** Food and beverage orders accurate with food served correctly	**8 9** Food and beverage orders taken correctly; food served correctly	**10** Food and beverage orders taken in professional manner; food served correctly and elegantly	
Time Management 0-10 points	**0 1** Never showed any signs of time management	**2 3** Some effort using time management skills	**4 5** Signs of using time management skills	**6 7** Effort shown is using time management skills effectively	**8 9** Used time management to effectively complete task	**10** Expertly followed time management plan	
Safety and Sanitation 0-10 points	**0 1** No signs of proper health, safety and sanitation precautions used	**2 3** Some signs of proper health, safety and sanitation precautions used	**4 5** Minimal use of proper health, safety and sanitation	**6 7** Some use of proper health, safety and sanitation	**8 9** Proper health, safety and sanitation precautions used	**10** Proper health, safety and sanitation precautions used beyond requirements	
Check Preparation and Delivery 0-10 points	**0** Check not presented in timely fashion; gratuity and tax not prepared correctly	**1 2 3** Check presented, Although not without request, error in bill	**4 5 6 7** Checked presented in timely fashion with no major errors	**8 9 10** Check presented in timely fashion with no errors; customer very pleased with service			
Knowledge of Food and Beverage Industry 0-5 points	**0 1** Demonstrated no knowledge of the food and beverage industry	**2 3** Demonstrated some knowledge of food and beverage industry.	**4 5** Demonstrated excellent knowledge of food and beverage industry.				

Evaluator's Comments – include two things done well and two opportunities for improvement: __

_____

_____

_____

TOTAL
(100 points possible)

Verification of total scores (please initial)

_____ Evaluator

_____ Lead Consultant

PROFICIENCY
EVENTS
Texas Toys That Teach

TEXAS TOYS THAT TEACH PROFICIENCY EVENT

Texas Toys That Teach, an individual or team event, recognizes members for their ability to design, build, and demonstrate an original homemade toy which provides learning and play for either an individual child or small group of children. The toy is to be constructed of common, everyday items, meet safety guidelines, and be easy to carry and use.

Event Levels

Level 1: through grade 8
Level 2: grades 9 - 10
Level 3: grades 11 - 12

Eligibility

1. The chapter's initial entry must be a paid member from a state and nationally affiliated chapter, which is electronically submitted on or before **November 1** and paid by **November 15.**

2. Participation is open to any state/nationally affiliated FCCLA chapter member(s). Participants must compete in the level as indicated by their grade in the affiliation portal.

3. Please review the general requirements for all events on pages 3 – 22 prior to event planning and preparation.

General Information

1. Participants are allowed to bring note cards, the completed project, and demonstration supplies (if required). Visuals are not permitted. Refer to the glossary for the definition of visuals.

2. A table will be provided. Participants must bring any necessary supplies for demonstration of project. Wall space and electrical access, and internet will not be provided.

3. Spectators are not allowed to observe this event.

4. Internet and access to an electrical outlet will not be provided.

5. Participants should follow the approved conference dress code for participation in this event.

6. Disqualification will occur if:
   - Participants do not complete the competitive event check-in (via their advisor)
   - Participants do not show up at the designated time for their competition
   - Entry is not presented

7. The top five entries will be recognized and announced at the regional and state level. The top five entries from each region will advance to state competition. The state winners do not advance to national competition.

Procedures & Time Requirements

At the designated competition time, the participants will give (2) completed copies of the Toy Design Worksheet and the Planning Process Summary Page to evaluators for use during the oral presentation. The copies will not be returned.

5 minutes	Participants will have up to 5 minutes to set up their toy demonstration, if needed.
5 minutes	Oral presentations may be up to 5 minutes in length. A 1-minute warning will be given at 4 minutes. Participants will be asked to stop at 5 minutes. Participants may use note cards. Items required for demonstration of the toy are permitted.
5 minutes	Evaluators will have up to three (3) minutes to question the participants regarding their toy and presentation. Evaluators will be allowed to handle the toy if desired during this time. Evaluators will use the rubric to score and write comments for each entry for approximately 5 minutes. The decision of the evaluators is final.

Texas Toys That Teach Specifications

Toy Design
Each entry will design and construct an original homemade toy for a child that meets the developmental and educational needs of a specific age group. Safety should be a primary concern in the planning and construction of the toy. Two (2) copies of the completed Toy Design Worksheet and Planning Process Summary Page will be given to the evaluators prior to the start of the oral presentation.

FCCLA Planning Process Summary Page	One 8 ½" x 11" summary page of how each step of the Planning Process was used to plan and implement the project; use of the Planning Process may also be described in the oral presentation. Submit 2 copies of the Planning Process Summary page at competition time.
Name of Toy	Choose a creative name for the original toy.
Age Group	Design and construct an original homemade toy to meet the developmental needs of one of the following age groups: Birth – 12 months; 12 months – 24 months; 2 – 4 years; or 5 – 7 years.
Category of Play	Select applicable category of play such as: quiet play, active play, cooperative play, manipulative play, make-believe play, creative play, and learning play.
Design and Construction	Construct an original homemade toy using common, everyday items. Items may include, but are not limited to: paper goods, containers, household objects, sewing and craft items, and wood. Toy is creative, stimulates play, visually appealing, and well-made.

Safety, Sanitation and Storage	Design and construct the toy to meet safety and sanitation needs for the selected age group.

Oral Presentation

The oral presentation may be up to (5) five minutes in length and is delivered to the evaluators. The oral presentation should explain the specifics of the project. The toy should be demonstrated during the presentation. Only items required for use in demonstrating the toy are permitted.

Organization/Delivery	Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize project.
Knowledge of Child Development	Show evidence of child development knowledge and skills by explaining how the toy addresses the developmental and educational needs of the selected age group.
Safety, Sanitation and Storage	Describe safety and sanitation considerations for the selected age group and how this has been addressed in the toy design. Explain how the toy should be maintained, cleaned, and stored.
Appeal for Children/Adults	Explain why the toy would appeal to children of the selected age group, and to adults who may recreate or purchase this toy for a child.
Toy Demonstration	Demonstrate use of the toy, pointing out any unique aspects of design, safety, or adaptive uses for special needs children, if applicable.
Voice	Speak with appropriate force, pitch, and articulation
Body Language/Clothing Choice	Use appropriate body language including gestures, posture, and mannerisms. Wear clothing that meets the conference dress code.
Grammar/Word Usage/Pronunciation	Use proper grammar, word usage, and pronunciation.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding the project. Questions are asked after the presentation.

Texas FCCLA Proficiency Events
TEXAS TOYS THAT TEACH

Toy Design Worksheet

Name of Participant(s):_____ Level:_____

Chapter Name: _____Chapter ID #: _____ Team #:_____

Bring two (2) copies of this completed worksheet to give to the evaluators prior to your oral presentation.

Name of Toy	**Child Age Group**	**Category of Play**

Developmental and Educational Needs: How does this toy meet the developmental and educational needs of the selected age group?
Appeal: Describe how this toy will appeal to children of selected age group, and to adults who may recreate or purchase this toy for a child.
Supplies: List the common, everyday items used to create the toy.

Safety: What safety concerns did you address in design and construction?	**Suggested Storage and Care:**

TEXAS TOYS THAT TEACH

Rubric

Name of Participant(s)_____Level_____

Chapter_____Chapter ID #_____Team #_____

TOY DESIGN					Points
Toy Design Worksheet 0 – 15 points	**0 1 2 3** Did not provide or not completed	**4 5 6 7** Minimal information, many grammar or spelling errors	**8 9 10 11** Completed with all required information, lacking detail, minor grammar or spelling errors	**12 13 14 15** Completed with all required information, details given, correct grammar and spelling	
FCCLA Planning Process Summary Page 0 – 5 points	**0** Planning Process summary not provided	**1 2** Inadequate steps are presented or all steps are presented but not summarized	**3 4** All Planning Process steps are summarized or evidence that the planning process was utilized to plan project	**5** The Planning Process is used to plan the project. Each step is fully explained	
Age Appropriateness/ Play Category 0 – 10 points	**0 1 2** Not age appropriate or does not address play category	**3 4 5** Limited age appropriateness or application to play category	**6 7 8** Generally age appropriate and addresses the selected play category	**9 10** Toy is age appropriate and correctly addresses the selected play category	
Design and Construction 0 – 15 points	**0 1 2 3** Little creativity shown, does not stimulate play, is not appealing, and is poorly made; toy is not constructed of common, everyday items	**4 5 6 7** Inconsistent in efforts of creativity, play, appeal, and construction; some common, everyday items are used	**8 9 10 11** Generally creative, stimulates play, appealing, well-made; toy is mostly constructed of common, everyday items	**12 13 14 15** Used a variety of materials, is creative, stimulates play, visually appealing, and well-made/durable; toy is constructed of common, everyday items	
Safety, Sanitation, Storage 0 – 10 points	**0 1 2** Toy does not meet safety, sanitation, or storage needs for selected age group	**3 4 5** Toy needs multiple changes to meet safety standards, be easy to clean/sanitize, and store	**6 7 8** With minor changes, toy would pose no known safety hazard, be easy to clean/sanitize, and store	**9 10** Toy poses no known safety hazards, is easy to clean/sanitize, and store	
ORAL PRESENTATION					**Points**
Organization/ Delivery 0 – 5 points	**0** Presentation is not organized or sequential or does not summarize project	**1 2** Presentation is minimally organized or sequential or minimally summarizes project	**3 4** Presentation could use few improvements in organization and extent of summary	**5** Presentation is organized, sequential; project is thoroughly summarized	
Knowledge of Child Development 0 – 10 points	**0 1 2** Not shared or information shared was incorrect	**3 4 5** Minimal knowledge shared during presentation	**6 7 8** Knowledge of child development is evident and shared at times in the presentation	**9 10** Knowledge of child development is evident and incorporated throughout the presentation	
Appeal of Toy to Children or Adults 0 – 5 points	**0** Toy is not appealing	**1 2** Toy is minimally appealing	**3 4** Toy is generally appealing	**5** Toy has high appeal	
Toy Demonstration 0 – 5 points	**0** Did not demonstrate toy	**1 2** Demonstrated toy but did not point out unique features	**3 4** Toy use, safety, and unique aspects demonstrated	**5** Toy use, safety, unique aspects, and adaptive uses demonstrated	

Voice 0 – 5 points	**0** No voice qualities are used effectively	**1 2** Voice quality is adequate	**3 4** Voice quality is good, though could improve	**5** Voice quality is outstanding and pleasing to listen to	
Body Language/ Clothing Choice 0 – 5 points	**0** Body language shows nervousness and unease/inappropriate clothing	**1 2** Body language shows minimal amount of nervousness/appropriate conference attire	**3 4** Body language portrays participant at ease/appropriate conference attire	**5** Body language enhances the presentation/ appropriate conference attire	
Grammar/Word Usage/ Pronunciation 0 – 5 points	**0** Extensive (more than 5) grammatical and pronunciation errors	**1 2** Some (3 – 5) grammatical and pronunciation errors	**3 4** Few (1 – 2) grammatical and pronunciation errors	**5** Presentation has no grammatical or pronunciation errors	
Responses to Evaluators' Questions 0 – 5 points	**0** Did not answer evaluators' questions	**1 2** Responses to questions did not indicate adequate understanding of skills needed	**3 4** Responses to questions were appropriate and reflect good understanding of skills needed	**5** Responses to questions were appropriate and reflect excellent understanding of skills needed	

Evaluator's Comments – include two things done well and two opportunities for improvement: _
_____

_____

_____

TOTAL
(100 points possible)

Verification of total scores (please initial):

_____ Evaluator

_____ Lead Consultant