FLORIDA COMPETITIVE EVENTS MANUAL

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Introduction to
Competitive Events

Competitive Events promote the FCCLA mission to focus on the multiple roles of family member, wage earner, and community leader. Each event is designed to help members develop specific lifetime skills in character development, creative and critical thinking, interpersonal communication, practical knowledge, and applied technology preparation. This is done through utilizing the FCCLA Planning Process.

Competitive Events encourage active student participation and recognize accomplishments of its members. Cooperation and competition are stressed in positive and constructive ways.

Each participant will receive a medal at the recognition session that reflects his/her event score. A Gold medal will be received when the average score is 90-100. A Silver medal will be received when the average score is 70-89. A Bronze medal or certificate (pending Nationals' confirmation) will be received when the average score is 30-69.

Each competitive event is divided up into three levels. Level one is for students in 6th – 8th grade. Level two is for students in 9th-10th grades. Level three is for students in 11th-12th grade.

Requirements for entering a
Florida FCCLA Proficiency Competitive Event

1. Students' dues must be paid to the National Association by no later than October 31st.
2. Each member entering an event must complete a Competitive Event Entry Form found in this booklet or use the designated online registration links provided by the District Adviser.
3. The local adviser must complete the District Competitive Event Registration Form found in this booklet if the District Adviser does not use the online registration format.
4. The local adviser must email/scan the following material to his/her District Adviser no later than December 1st (or earlier if designated by the District Adviser) to be eligible to compete at District Competitive Events:
   - A copy of all National affiliation forms;
   - All participants' Competitive Event Entry Forms completed (as needed)
   - District Competitive Event Registration Form for chapter (as needed)
   - Event fees assigned by the District Adviser
5. The District Adviser must email the results of their District Competition to confirm the student competition is accurate and legitimate to the State Competitive Event Chair or State Office.
6. **Each chapter must submit adult volunteers to judge an event. There must be one volunteer judge for every six registered competitors to be eligible to compete at the State Leadership Conference. Failure to provide volunteers may result in an additional fee at the end of the conference.**
7. All Level 3 FCCLA Writes and Artistic Reflections participants will serve as a runner / assistant for a specific competitive event on the day of the State Competitive Events to be eligible to receive a medal. Should there be a need for more runners, Level 2 participants for FCCLA Writes and Artistic Reflections will be utilized.
8. **Failure to set-up displays in the assigned time and/or arriving after competition time the day of Competitive Events will result in disqualification both at district and state competitions.**
9. The participant must be present during the Recognition session to be eligible to receive a medal.

Event Policies

EVENT CATEGORIES

1. An event category is determined by the participant's current or previous enrollment in Family and Consumer Sciences coursework and grade in school.

2. Event categories are defined as:
   - **Level 1**- FCCLA chapter members in grades 6- 8th grade.
   - **Level 2**- FCCLA chapter members in grades 9-10th grade.
   - **Level 3**- FCCLA chapter members in grades 11-12th grade.

3. A team composed of both two different levels **must enter the highest level**.

4. A team may NOT be composed of a Level 1 and Level 2 member or a Level 1 and Level 2 member. Middle school grades **cannot** compete with high school.
5. Any change in membership status must be reported to the State Office before the January 31st deadline.
6. No project can be entered in more than one category of a single event, or in more than one event.

POLICIES

1. Identical presentations of the same project are prohibited from being entered in the same level and same category in the same year or following year. (For example, a project completed in Entrepreneurship cannot be plagiarized/copied in the same year at different levels or copied from year to year.)

2. Participants are responsible for making their own arrangements for audio and/or visual equipment and assume all costs for equipment rental.

3. 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 participants.
4. Participants are responsible for their own event materials. Any items left behind are not the responsibility of FCCLA and may be discarded.

POINT DEDUCTIONS

The following infractions, if applicable, will result in point deductions for the total average score:

1. Failure to turn in a participant online- viewable file folder containing required event materials at the designated participation time. This rule pertains to FCCLA Writes. Deduction is 2 points per page, up to 10 points.
2. Failure to follow dimensions rules for displays or containers. This rule pertains to the Decorative Food Centerpiece. Deduction is 2 points per inch, up to 10 points.
3. Failure to follow page rules or number of copies or participant file folder information. This rule pertains to items in the following events: Garment Techniques and Production, FCCLA Writes and Storytelling. Information in all sets will be reviewed and counted. Deduction is 2 points per page, up to 10 points.
4. Failure to follow specific event guidelines not listed in any other criteria (ex. Setup, take down, use of props, pointers, visuals, wall space, etc. when not allowed.) Deduction is 2-5 points to be determined by the evaluators.
5. Failure to use one letter-size file folder and to include the required information typed or written on an upper left corner, when viewed with the folder in a horizontal position. The label should be on the front of the folder not the back tab. Deduction is 2 points.
6. Failure to follow the rules for overlapping and stacking. Deduction is 2 points per page affected, up to 10 points.

The Florida Proficiency Competitive Events program currently includes the following events:

- **Artistic Reflections**-an *individual* event that recognizes participants who express their creativity through art and photography that relates to Family and Consumer Sciences, FCCLA in general or the State theme and targets for the current school year. Entrants are also required to write, in 100 words or less, how their artistic reflection relates to the topic. (State Only Competition)
- **Garment Techniques & Productions (formerly known as Fashion Construction)**- an *individual* event that recognizes participants who select and construct a single garment, coordinated outfit, or formal/costume. The participant will select a pattern, construct a garment, model the garment and share knowledge of fabric content and care. (District and State Competition)
- **Fashion Sketch-** an *individual* event that recognizes members for their ability to design and sketch a croquis based upon a provided design scenario. (State Only Competition)
- **FCCLA Creed Speaking & Interpretation-** an *individual* event that recognizes students for their ability to recite and interpret the FCCLA creed within the context of their personal philosophy. (State Only Competition)
- **FCCLA Writes-** an *individual* event that recognizes participants who express their abilities to write short stories or poetry that relates to the State theme or one of the targets for the current school year. A shared-digital file folder containing a project identification page, an introductory explanation and the short story or poem must be compiled. (State Only Competition)
- **FCCLA Pin Design-** an *individual* event that recognizes participants who demonstrate artistic abilities to design and produce a trading pin for Florida FCCLA to exchange at the National Leadership Conference. (State Only Competition)
- **Storytelling-** an *individual* event that recognizes participants who demonstrate knowledge of the sensory and intellectual development of three-, four-, or five-year old children. This knowledge will be demonstrated by the participant's ability to select an appropriate story for one of the three age groups, or combination of age groups, and present it with appropriate visual aids. (District and State Competition)

Culinary Skills State Proficiency Competitive Events

- **Dessert Chopped**- an *individual* event that recognizes participants who express their culinary abilities and their creative talent through making a non-baked dessert from just the ingredients found in their basket. (State Only Competition)
- **Decorative Food Centerpiece**- an *individual* event that recognizes participants who create a decorative food centerpiece based on a self-selected theme. The participants will explain nutritional information, product availability, and preparation techniques after the completion of the centerpiece. (District and State Competition)
- **Chicken Fabrication** - an *individual* event that will showcase the best of participants' knife skills. The participant will safely fabricate a chicken into eight pieces, meeting industry standards and demonstrating proper safety and sanitation procedures. (State Only Competition)
- **Culinary Knife Skills** –an *individual* event that will showcase the best of participants' knife skills. Participants will produce six uniform pieces for each knife cut meeting industry standards and demonstrate proper safety and sanitation procedures. (State Only Competition)
- **Server Relay**- a *3-member team* event that recognizes students who demonstrate their ability to set a table with designated table settings and napkin folds working against the clock. (State Only Competition)

FCCLA National STAR Events

An FCCLA member may enter one Florida Proficiency Competitive Event **and** one National FCCLA STAR (Students Taking Action for Recognition) event. If they choose to enter a National STAR event, the first and second place winners at the State competition may be eligible to compete at the National Leadership Conference with the **exception of Baking & Pastry and Culinary Arts; these events will have 3 individuals advance to the state and national level**.

Advisers entering members in a National STAR Event at the district competition can download the official **STAR Events** Guideline from their chapter portal or on the Florida FCCLA website under competitive events. All National event rules and regulations will be followed during Florida's district and state competitions as stated in the STAR Events manual. The manual is also a great source of information for the glossary terms used in this booklet, for examples of folder requirements, and the planning process sheet

FCCLA Florida Proficiency Entry Form

Event Name _____

Event Categories (Check One)	**Evidence:**	**Florida Writes:**	**Artistic Reflections:**

**Event Categories
(Check One)**
_____ Level 1 (6-8th)
_____ Level 2 (9-10th)
_____ Level 3 (11-12th)

Evidence:
_____ N/A
_____ Display
_____ Manual

Florida Writes:
_____ Short Story
_____ Poetry

Artistic Reflections:
_____ Sketch (black &white)
_____ Sketch (color)
_____ Painting
_____ Photography (color)
_____ Photography (black & white)

EVERY PARTICIPANT SHOULD COMPLETE THIS FORM IF ENTERING A FLORIDA OR NATIONAL EVENT. PLEASE TYPE OR PRINT IN BLACK INK.

Applicant's Name _____

Home Address _____

City _____ Zip Code _____

Home Phone Number (with area code) _____

Applicant's signature _____

School name _____

School Address _____

City _____ Zip Code _____

School phone number (with area code) _____

Chapter Adviser's name _____

Adviser's signature _____

_____ has our permission to participate in the Florida FCCLA District Competitive Events held at _____on _____. We understand that every effort will be made to supervise the student; however, we will not hold Florida FCCLA State Association or the _____ County Public Schools, or any supervisory staff responsible should an accident occur.

Parent's signature _____

Administrator's signature _____

Chapter District FCCLA Competitive Events Registration Form
Mail / Scan to District Adviser postmarked by __DATE___

School Name _____

School Phone number _____

Adviser(s) name(s) _____

Adviser's home phone number _____

Adviser's e-mail address _____

Event adviser would like to volunteer to chair _____

Below print or type the names of the members entering the following Florida Competitive Events. The affiliation form(s) should verify that he/she is competing in the correct category.

- *Please note that you may have 2 entries per level, per event for STAR events. You may want to print this page twice to list all of your District's entries.*
- *The exceptions are Culinary Arts and Baking & Pastry. These events may send up to three entries per school (pending kitchen space), which will result in the top three from each District being advanced to State Leadership Conference.*

	Level 1	Level 2	Level 3
Artistic Reflections			
Sketch-black & white	1.	1.	1.
Sketch-Color pencil	1.	1.	1.
Painting	1.	1.	1.
Photography-color	1.	1.	1.
Photography-black/white			
	1.	1.	1.
Garment Techniques & Production			
Single Garment	1.	1.	1.
Coordinated Outfit	1.	1.	1.
Formal/Costume	1.	1.	1.
Fashion Sketch	1.	1.	1.
FCCLA Creed Speaking & Interpretation	1.	1.	1.
FCCLA Pin Design	1.	1.	1.
FCCLA Writes			
Short Story	1.	1.	1.
Poetry	1.	1.	1.

Storytelling	1.	1.	1.

Florida Culinary Competitive Events

*Please note that these events do not advance to Nationals. They are strictly Florida State Skill Events. Decorative Food Centerpiece must compete at District level before advancing to State Leadership Conference. All other events may have up to two entries submitted for state conference competition.

	Level 1	Level 2	Level 3
Chicken Fabrication	1.	1.	1.
Decorative Food Centerpiece	1.	1.	1.
Dessert Chopped	1.	1.	1.
Culinary Knife Skills	1.	1.	1.
Server Relay	1.	1.	1.
	2.	2.	2.
	3.	3.	3.

STAR EVENTS

Below print or type the names of the members participating in National STAR events at the district level. Participant names must be submitted in Chapter Service and Chapter Showcase events even though they will not compete until the State Leadership Conference.

	Level 1	Level 2	Level 3
Baking and Pastry	N/A	N/A	1.
Career Investigation	1.	1.	1.
Chapter in Review Display	1.	1.	1.
	2.	2.	2.
	3.	3.	3.

Chapter in Review Portfolio			
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Chapter Service Project Display			
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
	3.	3.	3.
Chapter Service Project Portfolio			
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Culinary Arts	N/A	N/A	1.
Early Childhood Education	N/A	N/A	1.
Entrepreneurship	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Event Management			
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Fashion Construction	N/A	1.	1.
	Level 1	Level 2	Level 3
Fashion Design	N/A	1.	1.
Focus on Children	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Food Innovations	1.	1.	1.
	2.	2.	2.
	3.	3.	3.

Hospitality, Tourism & Recreation	N/A	1.	1.
		2.	2.
		3.	3.
Interior Design	N/A	1.	1.
	N/A	2.	2.
	N/A	3.	3.
Interpersonal	1.	1.	1.
Communications	2.	2.	2.
	3.	3.	3.
Job Interview	N/A	1.	1.
Leadership	N/A	1.	1.
National Programs In Action			
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Nutrition & Wellness	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Parliamentary Procedure			
	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
	4.	4.	4.
	5.	5.	5.
	6.	6.	6.
	7.	7.	7.
	8.	8.	8.
	Level 1	Level 2	Level 3
Professional Presentation	1.	1.	1.
	2.	2.	2.
	3.	3.	3.

Promote and Publicize FCCLA	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Public Policy Advocate	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Repurpose and Redesign	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Say Yes to FCS Education	N/A	1.	1.
Sports Nutrition	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Sustainability Challenge	1.	1.	1.
	2.	2.	2.
	3.	3.	3.
Teach or Train	1.	1.	1.

FLORIDA PROFICIENCY COMPETITIVE EVENTS

Artistic Reflections

Artistic Reflections, an *individual* event, recognizes participants who express their abilities and their creative talent through art or photography that relates to Family and Consumer Sciences, FCCLA in general or the State theme or one of the targets for the current school year. A **file folder** containing the artwork, the 100 word or less essay requirement, and a single document identifying the artist and target must be compiled. This event will only compete at the State level.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. The Artistic Reflections entry must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the school year before the State Leadership Meeting.
2. The Artistic Reflections entry and all supporting materials must be planned, conducted, and prepared by the participant only.
3. A participant may enter only one category.

PROCEDURES AND TIME REQUIREMENTS
1. Each entry will submit one piece of artwork specific to the category in which they entered at the registration area upon arrival at the State Leadership Conference.
2. Each entry **may** provide a display stand for the Artistic Reflections Gallery Exhibit at the State Leadership Conference.

3. If the participant does not attend the State Leadership Conference, he/she will be ineligible to receive a medal.
4. Evaluators will use the rating sheet to score and write comments for participant(s). Then evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.

GENERAL INFORMATION
1. Level 2/3 participants in this event must serve as a room runner or timer during the State Competitive Events competition to be eligible for a medal.
2. The participant will be informed during State Proficiency registration of his/her assigned duty.
3. This event only competes at the State Leadership Conference.

Artistic Entry

The participant will be evaluated on the creation of an artwork or photograph related to the field of Family and Consumer Sciences. The event is divided into five categories: **Sketch-black & white, Sketch-color, Painting, Photography-black & white or Photography-color.** Subject matter must relate in some way to Family and Consumer Sciences, FCCLA in general or the current Theme or Targets of Florida FCCLA. Subject matter must be appropriate with the goals of the organization in mind. Any subject matter deemed inappropriate by the Executive Director will be disqualified. Participants must explain in 100 words or less how they feel their artistic reflections entry relates to this subject. Major Digitally Enhanced pictures are not allowed, however mild adjustment of contrast, color, etc. are allowed, but not recommended. Participants may not use images with a copyright /trademark or already existing artwork/image (example: Mickey Mouse, Coca-Cola, etc).They also may not use artwork completed by someone else. Entries must be completed by the participant.

Size Guidelines

Size guidelines for photography, the picture must not exceed 1 ½ X 1 ½ feet of the total entry (matting, frame, picture, border, etc.). For painting or sketching, the total dimensions may not exceed 2ft X 2ft.
The entry may be free standing, or flat. The back support (found on most picture frames) will not be counted in the required dimension size. Students may choose freely in regards to how they present their entries. However, judging will include workmanship and creativity.

Each entry may provide a display stand when submitted at the State Leadership Conference in order to be properly displayed for judging. Entries will be on display for a specified timeframe during the conference in the Artistic Reflections Gallery Exhibit.

File Folder

Participants will submit a one page document containing the competition entry information. The document must be labeled in the following manner: on the top left corner of the page, list the participant's name, school name, district number, and the name of the event and the event category. Another document will be submitted containing the 100 word explanation of the entry to Family and Consumer Sciences, FCCLA, or the State theme and targets.

Artistic Reflections-Sketching: Black and White Rating Sheet

Name of Participant(s) school _____   District # _____

Category: (Circle one) Level 1   Level 2   Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" columns. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record the total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
IDENTIFICATION PAGE						
Information Completed	0-1	2	3	4	5	
Relationship to FACS and/or FCCLA	0-1-2	3-4	5-6	7-8	9-10	
ELEMENTS OF DESIGN						
Black and shading use	0-1-2	3-4	5-6	7-8	9-10	
Shape and form	0-1	2	3	4	5	
Space	0-1	2	3	4	5	
PRINCIPLES OF DESIGN						
Emphasis	0-1	2	3	4	5	
Contrast	0-1	2	3	4	5	
Balance appeal	0-1	2	3	4	5	
APPEARANCE						
Craftmanship	0-1-2	3-4	5-6	7-8	9-10	
Expression/Creative	0-1-2	3-4	5-6	7-8	9-10	
Detailed	0-1-2	3-4	5-6	7-8	9-10	
Use of Materials	0-1-2	3-4	5-6	7-8	9-10	
Reflects FACS/FCCLA	0-1-2	3-4	5-6	7-8	9-10	

Evaluator's Signature: _____Total score _____

Chairperson's Verification of Total score (please initial) _____Deductions _____

Artistic Reflections-Sketching: Colored Pencil Rating Sheet

Name of Participant(s) school _____ District # _____

Category: (Circle one) Level 1   Level 2   Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" columns. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record the total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
IDENTIFICATION PAGE						
Information Completed	0-1	2	3	4	5	
Relationship to FACS and/or FCCLA	0-1-2	3-4	5-6	7-8	9-10	
ELEMENTS OF DESIGN						
Color scheme	0-1-2	3-4	5-6	7-8	9-10	
Shape and form	0-1	2	3	4	5	
Space	0-1	2	3	4	5	
PRINCIPLES OF DESIGN						
Emphasis	0-1	2	3	4	5	
Contrast	0-1	2	3	4	5	
Balance appeal	0-1	2	3	4	5	
APPEARANCE						
Craftmanship	0-1-2	3-4	5-6	7-8	9-10	
Expression/Creative	0-1-2	3-4	5-6	7-8	9-10	
Detailed	0-1-2	3-4	5-6	7-8	9-10	
Use of Materials	0-1-2	3-4	5-6	7-8	9-10	
Reflects FACS/FCCLA	0-1-2	3-4	5-6	7-8	9-10	

Evaluator's Signature: _____Total score _____

Chairperson's Verification of Total score (please initial) _____Deductions _____

Artistic Reflections-Painting
Rating Sheet

Name of Participant(s) school _____ District # _____

Category: (Circle one) Level 1   Level 2 Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" columns. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record the total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
IDENTIFICATION PAGE						
Information Completed	0-1	2	3	4	5	
Relationship to FACS and/or FCCLA	0-1-2	3-4	5-6	7-8	9-10	
ELEMENTS OF DESIGN						
Color scheme	0-1-2	3-4	5-6	7-8	9-10	
Shape and form	0-1	2	3	4	5	
Space	0-1	2	3	4	5	
PRINCIPLES OF DESIGN						
Emphasis	0-1	2	3	4	5	
Contrast	0-1	2	3	4	5	
Balance appeal	0-1	2	3	4	5	
APPEARANCE						
Craftmanship	0-1-2	3-4	5-6	7-8	9-10	
Expression/Creative	0-1-2	3-4	5-6	7-8	9-10	
Detailed	0-1-2	3-4	5-6	7-8	9-10	
Use of Materials	0-1-2	3-4	5-6	7-8	9-10	
Reflects FACS/FCCLA	0-1-2	3-4	5-6	7-8	9-10	

Evaluator's Signature: _____Total score _____

Chairperson's Verification of Total score (please initial) _____Deductions _____

Artistic Reflections-Photography: Black & White Rating Sheet

Name of Participant(s) school _____   District # _____

Category: (Circle one) Level 1   Level 2 Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" columns. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record the total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
IDENTIFICATION PAGE						
Information Completed	0-1	2	3	4	5	
Relationship to FACS and/or FCCLA	0-1-2	3-4	5-6	7-8	9-10	
TECHNICAL QUALITIES						
Exposure	0-1	2	3	4	5	
Focus/clarity	0-1	2	3	4	5	
Lighting	0-1	2	3	4	5	
Proximity	0-1	2	3	4	5	
COMPOSITION						
Black & white contrast	0-1	2	3	4	5	
Wide range of grays	0-1	2	3	4	5	
Space usage	0-1	2	3	4	5	
Balance and grouping	0-1	2	3	4	5	
APPEARANCE						
Appealing/interesting	0-1-2	3-4	5-6	7-8	9-10	
Visual impact	0-1-2	3-4	5-6	7-8	9-10	
Unique/engaging	0-1-2	3-4	5-6	7-8	9-10	
Reflects FACS/FCCLA	0-1-2	3-4	5-6	7-8	9-10	
Clean (no stains/scratches)	0-1	2	3	4	5	

Evaluator's Signature: _____Total score _____

Chairperson's Verification of Total score (please initial) _____Deductions _____

Artistic Reflections-Photography: Color Rating Sheet

Name of Participant(s) school _____ District # _____

Category: (Circle one) Level 1   Level 2   Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" columns. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record the total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
IDENTIFICATION PAGE						
Information Completed	0-1	2	3	4	5	
Relationship to FACS and/or FCCLA	0-1-2	3-4	5-6	7-8	9-10	
TECHNICAL QUALITIES						
Exposure	0-1	2	3	4	5	
Focus/clarity	0-1	2	3	4	5	
Lighting	0-1	2	3	4	5	
Proximity	0-1	2	3	4	5	
COMPOSITION						
Color value	0-1	2	3	4	5	
Color contrast	0-1	2	3	4	5	
Space usage	0-1	2	3	4	5	
Balance and grouping	0-1	2	3	4	5	
APPEARANCE						
Appealing/interesting	0-1-2	3-4	5-6	7-8	9-10	
Visual impact	0-1-2	3-4	5-6	7-8	9-10	
Unique/engaging	0-1-2	3-4	5-6	7-8	9-10	
Reflects FACS/FCCLA	0-1-2	3-4	5-6	7-8	9-10	
Clean (no stains/scratches)	0-1	2	3	4	5	

Evaluator's Signature: _____Total score _____

Chairperson's Verification of Total score (please initial) _____Deductions _____

Garment Techniques & Production

Garment Techniques & Production (formerly known as Fashion Construction), an *individual* event, recognizes participants who select and construct a single garment, coordinated outfit, or formal/costume. The participant will select a pattern(s), construct a garment(s), model the garment(s) to demonstrate fit, and share knowledge of fabric content and care. This event will only compete at state level. This is NOT the STAR event information.
*Please note this event has separate divisions. The following pages reflect each division and its eligibility requirements.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. The Garment Techniques & Production entry must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the school year before the State Leadership Meeting.
2. The Garment Techniques & Production entry and all supporting materials must be planned, conducted, and prepared by the participant only.
3. Level 1, 2 and 3 members may participate in the single garment and coordinated outfit category.
4. Level 2 and 3 members may participate in the formal-wear or costume-wear category.

PROCEDURES AND TIME REQUIREMENTS
1. Participants will wear his/her garment(s) to the event room at the designated participation time to model garment(s) to demonstrate fit.

2. After modeling in front of the evaluators, the participant will place the garment(s) on a hanger, attach the pattern envelope(s), pattern guides(s), completed garment analysis (found on pgs. 26, 29, & 32), and a 3" x 5" identification card.

3. Evaluators will use the rating sheet to score and write comments for participants. Then evaluators will meet with each other to discuss participant strengths and suggestions for improvement.
4. The participant will be instructed of the time to return to the event room to pick up the entry.
5. The total time required for this event is approximately 30 minutes.

GENERAL INFORMATION
1. Participants must bring all supplies needed for this event.
2. Minor improvements on the entry can be made after district competition.
3. All first, second, and third place winners in each four categories (single garment, coordinated outfit, formal-wear, and costume-wear) at District are invited to participate in the Annual State Fashion Show. Others may be included if space allows.

Garment Techniques & Production:
Single Garment Specifications

All members in Level 1, 2, and 3 may enter:
Single Garment- one garment that may be, but is not limited to: a dress, blouse/shirt, skirt, pants, or shorts.

Garment Evaluation
In **Level 1**, the garment must contain at least **3 of the following techniques.**
In **Level 2 and 3**, the garment must contain at least **5 of the following techniques.**
- Collar with interfacing
- Facing or bias binding
- Fasteners, three or more (hooks, snaps, etc.)
- Darts or Princess seams
- Zippers
- Sleeves (set-in)
- Waistband with interfacing
- Pocket
- Hand sewn hem
- Decorative stitching or trims
- Pleats or tucks
- Gathers
- Lining
- Buttonholes and hand sewn buttons
- Creative pattern modification (include explanation)
- Creative construction modification (include explanation)

Attached to Entry
The participant will complete and securely attach the following items to the entry, which will be placed on a hanger for evaluators after modeling.
- Pattern envelope(s) and pattern guide(s)
- Completed garment analysis
- A 3" x 5" index card with the following information:
  - **-FRONT-** List of skills the participant wishes to have evaluated.
  - **-BACK-** Name of Event and Category, Participant's Name, School Name and Florida District Number

Garment Techniques & Productions Specifications

Suitability and Knowledge of Materials

Materials, patterns, and notions must be appropriate. Fabric and pattern should be harmonious. Some examples of non-harmonious choices would be using woven fabric with a pattern sized for knits or stripes when the pattern cautions against suitability.

Examples of appropriate notions would include suitable zippers for the weight and design of fabric and matching color. Buttons should be appropriate for the garment design. Elastic should not twist.

Construction Techniques

Participants should explain any unusual design details or construction modifications on the garment analysis sheet.

If a nap fabric is used, the nap should run in the same direction throughout the garment. However, preference to direction is at the discretion of the participant.

Seam finishes should be appropriate for the fabric. For example, a turn and stitch might be too heavy for a denim fabric.

Seam finishes are, but not limited to, turn and stitch, stitched and pinked, serged, open and closed zigzag. Seams such as welt, flat felled and French can be substituted for a seam finish. Knits do not necessarily need to have a seam finish.

Machine stitches should fall in the normal range of stitch length. Tension of the thread needs to be such that there are no loops or puckers.

Backstitching at the ends of the seams is not necessary as long as the seam is consistently secured.

A serged hem is an appropriate design feature, but cannot be used as one of the sewing skills.

Construction Skills

The collar should lay flat, have appropriate interfacing (same or slightly lighter in weight), have both ends the same length, be centered on the garment, and under-stitched.

Fasteners need to be neatly sewn. There must be a minimum of three fasteners.

Facing needs to be under-stitched, clean finished, graded, and tacked by machine or hand.

Buttons and buttonholes should be evenly spaced, pucker free, buttonholes should fit the button, and cut completely open. Buttons should be hand sewn.

Darts should be sewn straight, pressed correctly, and points tied off or reduced stitched length.

Princess seams should have no puckers and if pressed open, should be clipped and notched.

Garment Analysis

District: _____

Division:

Level 1:	**Grade 6 7 8**
Level 2:	**Grade 9 10**
Level 3:	**Grade 11 12**

Circle One:

Single Garment   Coordinated Outfit   Formal/Costume

Instructions: The cost analysis will be used to figure the cost of a single garment or a coordinated outfit (list each piece separately). If any items were donated, place an asterisk (*) by the item and give an approximate cost. The total cost of the garment will be all costs combined.

	#1	**#2**	**#3**
GARMENT TYPE:	_____	_____	_____
PATTERN: Company	_____	_____	_____
Number	_____	_____	_____
Size	_____	_____	_____

YARDAGE CALCULATIONS: **Complete for any yard goods**

Fabric Content

Fabric: _____ yds. @ _____ per yard= $_____
                _____ yds. @ _____ per yard= $_____
                _____ yds. @ _____ per yard= $_____
Interfacing: _____ yds. @ _____ per yard= $_____
                _____ yds. @ _____ per yard= $_____

ITEM COST	#1	#2	#3
Pattern			
Fabric			
Interfacing			
Notions:			
Thread			
Zipper			
Buttons/Snaps			
Seam Binding/tape			
Other: Itemize			

TOTAL COST = $ _____

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Garment Production & Techniques:
Coordinated Outfit Specifications

All members in Level 1, 2, and 3 may enter:
<u>Coordinated Outfit</u>- an outfit that includes at least 2 garments, but not more than 3.

Garment Evaluation
In **Level 1**, the garment must contain <u>at least</u> **3 of the following techniques.**
In **Level 2 and 3**, the garment must contain <u>at least</u> **5 of the following techniques.**
- Collar with interfacing
- Facing or bias binding
- Fasteners, three or more (hooks, snaps, etc.)
- Darts or Princess seams
- Zippers
- Sleeves (set-in)
- Waistband with interfacing
- Pocket
- Hand sewn hem
- Decorative stitching or trims
- Pleats or tucks
- Gathers
- Lining
- Buttonholes and hand sewn buttons
- Creative pattern modification (include explanation)
- Creative construction modification (include explanation)

Attached to Entry
The participant will complete and securely attach the following items to the entry, which will be placed on a hanger for evaluators after modeling.
- Pattern envelope(s) and pattern guide(s)
- Completed garment analysis
- A 3" x 5" index card with the following information:
  - **-FRONT-** List of skills the participant wishes to have evaluated.
  - **-BACK-** Name of Event and Category, Participant's Name, School Name and Florida District Number

Garment Techniques & Production Specifications

Suitability and Knowledge of Materials

Materials, patterns, and notions must be appropriate. Fabric and pattern should be harmonious. Some examples of non-harmonious choices would be using woven fabric with a pattern sized for knits or stripes when the pattern cautions against suitability.

Examples of appropriate notions would include suitable zippers for the weight and design of fabric and matching color. Buttons should be appropriate for the garment design. Elastic should not twist.

Construction Techniques

Participants should explain any unusual design details or construction modifications on the garment analysis sheet.

If a nap fabric is used, the nap should run in the same direction throughout the garment. However, preference to direction is at the discretion of the participant.

Seam finishes should be appropriate for the fabric. For example, a turn and stitch might be too heavy for a denim fabric.

Seam finishes are, but not limited to, turn and stitch, stitched and pinked, serged, open and closed zigzag. Seams such as welt, flat felled and French can be substituted for a seam finish. Knits do not necessarily need to have a seam finish.

Machine stitches should fall in the normal range of stitch length. Tension of the thread needs to be such that there are no loops or puckers.

Backstitching at the ends of the seams is not necessary as long as the seam is consistently secured.

A serged hem is an appropriate design feature, but cannot be used as one of the sewing skills.

Construction Skills

The collar should lay flat, have appropriate interfacing (same or slightly lighter in weight), have both ends the same length, be centered on the garment, and under-stitched.

Fasteners need to be neatly sewn and must have a minimum of three.

Facing needs to be under-stitched, clean finished, graded, and tacked by machine or hand.

Button and button holes should be evenly spaced, pucker free, buttonhole fits button, and cut completely open. Button should be hand sewn.

Darts should be sewn straight, pressed correctly, and points tied off or reduced stitched length.

Princess seams should have no puckers and if pressed open should be clipped and notched.

Garment Analysis

District: _____

Division:
     Level 1:   **Grade 6 7 8**
     Level 2:   **Grade 9 10**
     Level 3:   **Grade 11 12**

Circle One:

     Single Garment   Coordinated Outfit   Formal/Costume

Instructions: **The cost analysis will be used to figure the cost of a single garment or a coordinated outfit (list each piece separately). If any items were donated, place an asterisk (*) by the item and give an approximate cost. The total cost of the garment will be all costs combined.**

	#1	**#2**	**#3**
GARMENT TYPE:	_____	_____	_____
PATTERN: Company	_____	_____	_____
Number	_____	_____	_____
Size	_____	_____	_____

YARDAGE CALCULATIONS: **Complete for any yard goods**

                                                                                                  Fabric

              Content

Fabric: _____ **yds.** **@** _____ **per yard= $**_____
                    _____ **yds.** **@** _____ **per yard= $**_____
                    _____ **yds.** **@** _____ **per yard= $**_____
Interfacing: _____ **yds.** **@** _____ **per yard= $**_____
                    _____ **yds.** **@** _____ **per yard= $**_____

ITEM COST	#1	#2	#3
Pattern			
Fabric			
Interfacing			
Notions:			
Thread			
Zipper			
Buttons/Snaps			
Seam Binding/tape			
Other: Itemize			

TOTAL COST = $ _____

Garment Technique & Production:
Formal/ Costume Wear Specifications

Level 2 and 3 members may enter:
Formal/Costume Wear- no more than a 3 piece garment appropriate for evening wear or special events.

Garment Evaluation
In **Level 2 and 3**, the garment must contain <u>at least</u> **5 of the following techniques.**
- Collar with interfacing
- Facing or bias binding
- Fasteners, three or more (hooks, snaps, etc.)
- Darts or Princess seams
- Zippers
- Sleeves (set-in)
- Waistband with interfacing
- Pocket
- Hand sewn hem
- Decorative stitching or trims
- Pleats or tucks
- Gathers
- Lining
- Buttonholes with hand sewn buttons
- Creative pattern modification (include explanation)
- Creative construction modification (include explanation)

Attached to Entry
The participant will complete and securely attach the following items to the entry, which will be placed on a hanger for evaluators after modeling.
- Pattern envelope(s) and pattern guide(s)
- Completed garment analysis
- A 3" x 5" index card with the following information:
  - **-FRONT-** List of skills the participant wishes to have evaluated.
  - **-BACK-** Name of Event and Category, Participant's Name, School Name and Florida District Number

Garment Techniques & Production Specifications

Suitability and Knowledge of Materials

Materials, patterns, and notions must be appropriate. Fabric and pattern should be harmonious.
Some examples of non-harmonious choices would be using woven fabric with a pattern sized for
knits or stripes when the pattern cautions against suitability.
Examples of appropriate notions would include suitable zippers for the weight and design of
fabric and matching color. Buttons should be appropriate for the garment design. Elastic should
not twist.

Construction Techniques

Participants should explain any unusual design details or construction modifications on the
garment analysis sheet.
If a nap fabric is used, the nap should run in the same direction throughout the garment.
However, preference to direction is at the discretion of the participant.
Seam finishes should be appropriate for the fabric. For example, a turn and stitch might be too
heavy for a denim fabric.
Seam finishes are, but not limited to, turn and stitch, stitched and pinked, serged, open and
closed zigzag. Seams such as welt, flat felled and French can be substituted for a seam finish.
Knits do not necessarily need to have a seam finish.
Machine stitches should fall in the normal range of stitch length. Tension of the thread needs to
be such that there are no loops or puckers.
Backstitching at the ends of the seams is not necessary as long as the seam is consistently
secured.
A serged hem is an appropriate design feature, but <u>cannot</u> be used as one of the sewing skills.

Construction Skills

The collar should lay flat, have appropriate interfacing (same or slightly lighter in weight), have
both ends the same length, be centered on the garment, and under-stitched.
Fasteners need to be neatly sewn and must have a minimum of three.
Facing needs to be under-stitched, clean finished, graded, and tacked by machine or hand.
Button and button holes should be evenly spaced, pucker free, buttonhole fits button, and cut
completely open.
Darts should be sewn straight, pressed correctly, and points tied off or reduced stitched length.
Princess seams should have no puckers and if pressed open should be clipped and notched.

Garment Analysis

District: _____

Division:

      Level 1:   **Grade 6   7   8**

      Level 2:   **Grade 9 10**

      Level 3:   **Grade 11 12**

Circle One:

Single Garment   **Coordinated Outfit   Formal/Costume**

Instructions: **The cost analysis will be used to figure the cost of a single garment or a coordinated outfit (list each piece separately). If any items were donated, place an asterisk (*) by the item and give an approximate cost. The total cost of the garment will be all costs combined.**

	#1	**#2**	**#3**
GARMENT TYPE:	_____	_____	_____
PATTERN: Company	_____	_____	_____
Number	_____	_____	_____
Size	_____	_____	_____

YARDAGE CALCULATIONS: **Complete for any yard goods**

                                                                         Fabric

           Content

Fabric: _____ **yds.** **@** _____ **per yard= $_____**

                 _____ **yds.** **@** _____ **per yard= $_____**

                 _____ **yds.** **@** _____ **per yard= $_____**

Interfacing: _____ **yds.** **@** _____ **per yard= $_____**

                 _____ **yds.** **@** _____ **per yard= $_____**

ITEM COST	#1	#2	#3
Pattern			
Fabric			
Interfacing			
Notions:			
Thread			
Zipper			
Buttons/Snaps			
Seam Binding/tape			
Other: Itemize			

   TOTAL COST = $ _____

Chairperson's Verification of Total score (please initial) _____   Deductions _____

Fashion Construction- Level 1 Rating Sheet

Name of Participant(s) school _____   District # _____

Category: Level 1   Entry: (Circle one)   Single Garment   Coordinated Outfit

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
SUITABILITY/KNOWLEDGE						
Appropriate pattern, fabric, & notions	0-1-2	3-4	5-6	7-8	9-10	
Fiber content and garment care	0-1-2	3-4	5-6	7-8	9-10	
Garment Analysis Sheet	0-1-2	3-4	5-6	7-8	9-10	
CONSTRUCTION TECHNIQUES						
On grain, nap	0-1	2	3	4	5	
Appropriate seam finishes as needed	0-1	2	3	4	5	
Seam Construction	0-1-2	3-4	5-6	7-8	9-10	
Machine stitiches, tension, length	0-1-2	3-4	5-6	7-8	9-10	
Construction pressing	0-1	2	3	4	5	
CONSTRUCTION SKILLS- Evaluate 3 items from index card and write in space below						
1	0-1-2	3-4	5-6	7-8	9-10	
2	0-1-2	3-4	5-6	7-8	9-10	
3	0-1-2	3-4	5-6	7-8	9-10	
FIT AND APPEARANCE						
Attractive fit	0-1	2	3	4	5	

Evaluator's Signature: _____   Total score _____

Chairperson's Verification of Total score (please initial) _____   Deductions _____

Fashion Construction- Level 2 and Level 3 Rating Sheet

Name of Participant(s) school _____   District # _____

Category: (Circle One)   Level 2   Level 3   Entry: (Circle one)   Single   Coordinated Formal/Costume   Professional Wear

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
SUITABILITY/KNOWLEDGE						
Appropriate pattern, fabric, & notions	0-1-2	3-4	5-6	7-8	9-10	
Fiber content and garment care	0-1-2	3-4	5-6	7-8	9-10	
Garment Analysis Sheet	0-1-2	3-4	5-6	7-8	9-10	
CONSTRUCTION TECHNIQUES						
On grain, nap	0-1	2	3	4	5	
Appropriate seam finishes as needed	0-1	2	3	4	5	
Seam Construction	0-1-2	3-4	5-6	7-8	9-10	
Machine stitiches, tension, length	0-1-2	3-4	5-6	7-8	9-10	
Construction pressing	0-1	2	3	4	5	
CONSTRUCTION SKILLS- Evaluate 5 items from index card and write in spaces below						
1	0-1	2	3	4	5	
2	0-1	2	3	4	5	
3	0-1	2	3	4	5	
4	0-1	2	3	4	5	
5	0-1	2	3	4	5	
FIT AND APPEARANCE						
Attractive fit	0-1-2	3-4	5-6	7-8	9-10	

Fashion Sketch

Fashion sketch, an *individual* event, recognizes members for their ability to design and sketch a croquis based upon a provided design scenario. This event will only compete at state level.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to any nationally affiliated FCCLA member.
2. The Fashion Sketch must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the school year before the State Leadership Meeting.
3. The Fashion Sketch plan, presentation, and all supporting materials must be planned, conducted, and prepared by the participant only.

PROCEDURES AND TIME REQUIREMENTS
1. At the designated time, the event consultant will give the participant a design scenario. Using the design scenario, participants will have 40 minutes to design, sketch, color croquis, and complete the Elements and Principles of Design worksheet.
2. Participants are required to bring the following supplies: 1 file folder, colored pencils, crayons and/or markers, erasers, pencil sharpener(s), ruler(s). No reference materials are allowed. FCCLA State will provide one copy of the Elements and Principles of Design worksheet, one croquis, and plain paper per participant. Participants may draw their own croquis if they choose. Croquis of various sexes, ages, and body sizes will be provided.
3. At the designated time, participants will deliver an oral presentation of up to 5 minutes in length, using the completed croquis and completed Elements and Principles of Design worksheet. A one minute warning will be given at 4 minutes. Participants will be asked to stop for 5 minutes. Following the 5 minute presentation, the participant will provide the completed croquis and worksheet to evaluators in the file folder.
4. Evaluators have up to 5 minutes to ask questions, score, and write comments for each entry. Contents of the file folder will be returned to each participant.
5. If the participant does not attend the State Leadership Conference, he/she will be ineligible to receive a medal even though the judges have already evaluated the entry.
7. Total time of this event is 50 minutes.

GENERAL INFORMATION
1. A table will be provided.
2. Spectators are not allowed.
3. Participants are not allowed to discuss the event with other participants. Doing so will result in disqualification.

# Fashion Sketch Specifications

Fashion Sketching

At the designated time, each participant will receive a design scenario. Participants will have 40 minutes to design, sketch, and color one outfit on a croquis. Participants will complete the Principles and Elements of Design worksheet.

Sketching Techniques	Produce a design that is neatly rendered, sketched, colored, and includes extra details (zippers, stitching, buttons, seam lines, etc.)
Design Scenario	Make appropriate choices to meet the design scenario.
Elements of Design	Evidence that all four parts of the elements of design are included in the sketch- color, line, texture, and shape.
Principles of Design	Evidence that all five parts of the principles of design are included in the sketch- proportion, balance, rhythm, emphasis, and harmony.
Accessories	Incorporate accessories into the sketch- jewelry, gloves, hats, sunglasses, scarves, handkerchiefs, etc
Creative and Original Designs	Execute original thought and planned out designs of croquis.
Craftsmanship	Croquis is clean and crisp with no excessive eraser marks. Outline the croquis in black pen or pencil.

Oral Presentation

The oral presentation may be up to five (5) minutes in length and is delivered to evaluators. Evaluators will ask questions following the presentation.

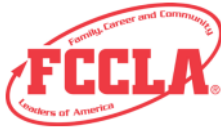|	
Organization/ Delivery	Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize the project. This delivery will need to explain the use of elements and principles of design in the sketch.
Content Knowledge	Show evidence of fashion design knowledge and skills. Participants may use the Elements and Principles of Design worksheet, if desired.
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' Responses	Provide clear and concise answers to evaluators' questions regarding the project. Questions are asked after the presentation.
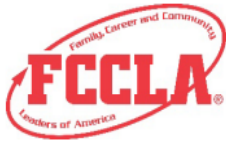
FASHION SKETCH

Point Summary Form

Name of Participant _____

Chapter_____ State_____ Level _____

1. Make sure all information at top is correct. If the participant does not show, write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition in the room, double check all scores and participant information to ensure accuracy.
4. Check with the Event Consultant or National FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Check In 0 *or* 5 points	**0** Did not arrive on time for participant check in	**5** Arrived on time for participant check in	
File Folder and Supplies 0 *or* 5 points	**0** Did not bring all required supplies participant	**5** Brought all required supplies per participant	

EVALUATORS' SCORES		**ROOM CONSULTANT TOTAL**	
Evaluator 1_____	Initials _____	(10 points possible)	
Evaluator 2_____	Initials _____	**AVERAGE EVALUATOR SCORE**	
		(90 points possible)	
Total Score_____	divided by number of evaluators	**FINAL SCORE**	
_____	**= AVERAGE EVALUATOR SCORE**	(Average Evaluator Score plus Room Consultant Total)	
		FINAL RANK	

VERIFICATION OF FINAL SCORE AND RANK (please initial)

FASHION SKETCH
Rubric

Name of Participant _____

Chapter _____   State _____   Level _____

SKETCH					Points
Sketching Technique 0-14 points	**0–1–2–3** No attempt has been made to add realistic detail, shading or a variety of line to add texture and interest	**4–5–6–7** An attempt has been made to add realistic detail, shading or a variety of line to add texture and interest	**8–9–10–11** Student is able to add realistic detail, shading or a variety of line to add texture and interest	**12–13–14** Drawing techniques are applied in an expressive, thoughtful manner to add realistic detail, shading or a variety of lines to add texture and interest	
Design Scenario 0-4 points	**0** The situation was not taken into consideration when planning the outfit	**1-2-3** Situation was somewhat considered, but not fully realized in the planning of the outfit	**4** Situation was taken into consideration when planning this outfit		
Elements of Design 0-14 points	**0-1-2-3** Only one element was utilized in the outfit	**4-5-6-7** Only two out of the four elements were visible in the outfit	**8-9-10-11** Only three out of the four elements were visible in the outfit	**12-13-14** It was evident that color, shape, texture, and line all played a role in designing the outfit	
Principles of Design 0-14 points	**0-1-2-3** Only one principle was utilized in the outfit	**4-5-6-7** Only two or three out of the five elements were visible in the outfit	**8-9-10-11** Only four out of the five elements were visible in the outfit	**12-13-14** It was evident that balance, rhythm, proportion, emphasis and harmony all played a role in designing the outfit	
Accessories 0-3 points	**0** No evidence of accessories	**1** One accessory was used	**2** Accessories were used to complement the outfit, but were not various in assortments	**3** Accessories were creatively used to complement the basic outfit. Various types of accessories were included	
Creative and Original Design 0-3 points	**0** Design shows little or no evidence of original thought	**1** Design lacks sincere originality	**2** Design demonstrates originality	**3** Design demonstrates a unique level of originality	
Craftsmanship 0-3 points	**0** Final sketch is not outlined. There are excessive erase marks. Lacks neat and clean presentation	**1** Final figure somewhat outlined. There are some eraser marks on sketch. It is neat and somewhat clean presentation	**2** Final figure mostly outlined with eraser marks not apparent. There are some small scuffs or other markings on paper. It is a neat and clean presentation	**3** Final figure outlined with eraser marks not apparent. There are no scuffs or other markings on paper. It is a neat and clean presentation	
ORAL PRESENTATION					
Organization/Delivery 0-10 points	**0-1-2** Presentation is not completed or does not explain the elements and principles of design	**3-4-5** Presentation covers all project elements and principles of design, however with minimal explanation	**6-7-8** Presentation gives complete information the elements and principles of design, however it does not flow well	**9-10** Presentation covers all relevant information with a seamless and logical delivery	
Content Knowledge 0-5 points	**0** None shared or information shared was incorrect	**1-2** Minimal knowledge shared during presentation	**3-4** Knowledge of fashion design concepts is evident and shared at times during the presentation	**5** Knowledge of fashion design concepts is evident and incorporated throughout the presentation	
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	

Fashion Sketch (continued)

					Points
Body Language/Clothing Choice 0- 5points	**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	

VERIFICATION OF SCORE (please initial)

Evaluator _____   Room Consultant _____   Event Consultant _____   **TOTAL**

(90 points possible)

Evaluator's Comments:
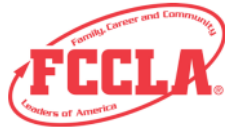
FASHION SKETCH

Skill Demonstration Events

Elements and Principles of Design Worksheet

Name of Participant _____

Chapter_____   State_____   Level _____

To be completed by participant at the designated participation time. Place completed worksheet in file folder, along with completed croquis, and provide to evaluators following the oral presentation.

Elements of Design

Element	Explain Element and how it has been incorporated in the sketch
Line	
Shape	
Texture	
Color	

Principles of Design

Principle	Explain the Principle and how it has been utilized in the sketch
Proportion	
Balance	
Emphasis	
Rhythm	
Harmony	

FASHION SKETCH
Supplies Check In Form

Name of Participant _____

Chapter_____   State_____   Level _____

Only the following items are allowed in Fashion Sketch. Any additional items will not be allowed for competition and must be removed from the participant's supplies. Each student must have their own set of equipment and may not share items during competition.

Participants bringing all items as required will earn 5 points on the Point Summary Form.

- ❏ (1) File folder (plain, of any color)
- ❏ Colored pencils, crayons, and/or markers
- ❏ Erasers
- ❏ Pencil sharpener(s)
- ❏ Ruler(s)

Event Consultant/Volunteer Initials_____

FCCLA Creed Speaking & Interpretation

FCCLA Creed Speaking & Interpretation is an *individual* event that recognizes members for their ability to recite and interpret the FCCLA creed within the context of their personal philosophy. This event provides an opportunity for members to gain self-confidence in public speaking while learning the values and philosophy expressed by the organization in which they hold membership. This event will only compete at state level.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Each chapter may submit two entries per level.
2. Each entry must be a registered FCCLA member.

PROCEDURES AND TIME REQUIREMENTS
1. At the designated time, an event volunteer will introduce each participant. The participant may not offer introductory remarks or concluding remarks. The participant will either greet or thank the evaluators and shake their hands either before or after their event presentation.
2. The individual participant will recite the creed from memory to the evaluators. There is a maximum of 2 minutes for the creed presentation. Once the participant has begun reciting the creed, he/she may not stop and/or start over.
3. Participants may NOT use note cards. No other presentation elements, such as music or visuals are allowed.
4. At the conclusion of the creed presentation, the evaluators will ask the participant to answer three (3) questions concerning the meaning of the creed and how the creed fits the participant's personal philosophy. There will be a three (3) minute time limit for questions and answers.
5. If the participant does not attend the State Leadership Conference, he/she will be ineligible to receive a medal even though the judges have already evaluated the entry.
6. Evaluators will use the rating sheet to score and write comments for participant(s). Then evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.

GENERAL INFORMATION
1. No additional setup is provided.
2. The participant may not discuss the event with other participants. Doing so will result in disqualification.
3. Presentations may not be recorded or photographed during competition, as spectators are not allowed.
4. Participants should follow the approved conference dress code for participation in this event.

FCCLA Creed Speaking & Interpretation Specifications

Presentation and Interview

At the designated time, an event volunteer will introduce each participant. The participant may not offer introductory remarks or concluding remarks. The participant will greet or thank the evaluators and shake their hands either before or after their event presentation.

The individual participant will recite the creed from memory to the evaluators. There is a maximum of 2 minutes for the creed presentation. Once the participant has begun reciting the creed, he/she may not stop and/or start over. At the conclusion of the creed presentation, the evaluators will ask the participant to answer three (3) questions concerning the meaning of the creed and how the creed fits the participant's personal philosophy. There will be a three (3) minute time limit for questions and answers.

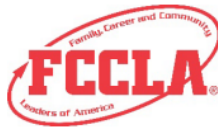|	
Creed Memorization	Orally deliver the FCCLA creed in the correct order and with all of the correct words.
Stage Presence/ Professionalism	Deliver creed and interpretation with poise, confidence, and ease. Greet or thank evaluators and shake their hands in a professional manner.
Gestures/ Mannerisms	Use appropriate gestures, movements that enhance the presentation.
Posture	Stand straight and face the *audience* in a relaxed and natural way.
Eye Contact	Maintain eye contact with evaluators and *audience*.
Enthusiasm	Facial expressions and body language generate a strong interest and enthusiasm about the topics.
Voice	Speak with appropriate force, pitch, and articulation.
Tempo	Use tempo and/or pauses to improve meaning and/or dramatic impact.
Volume	Speak loudly enough to be heard by all throughout the presentation.
Clothing Choice	Wear clothing that meets the conference dress code.
Grammar/Word Usage/ Pronunciation	Use proper grammar, word usage, and pronunciation.
Interpretation and Responses to Evaluators' Questions	Answer questions with concise, well-constructed, honest responses and places the answers in context of their personal philosophy.

FCCLA CREED SPEAKING
& INTERPRETATION
Point Summary Form

Name of Participant _____

Chapter_____ State_____ Level _____

1. Make sure all information at top is correct. If the participant does not show, write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition, double check all scores and participant information to ensure accuracy.
4. Check with the Event Consultant or National FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Participant Check In 0 *or* 5 points	**0** Did not arrive on time for participant check in	**5** Arrived on time for participant check in	

EVALUATORS' SCORES		**ROOM CONSULTANT TOTAL**	
Evaluator 1_____	Initials _____	(5 points possible)	
Evaluator 2_____	Initials _____	**AVERAGE EVALUATOR SCORE**	
		(95 points possible)	
Total Score_____	divided by number of evaluators	**FINAL SCORE**	
_____	**= AVERAGE EVALUATOR SCORE**	(Average Evaluator Score plus Room Consultant Total)	
		FINAL RANK	

VERIFICATION OF FINAL SCORE AND RANK (please initial)

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FCCLA CREED SPEAKING & INTERPRETATION
Rubric

Name of Participant _____

Chapter_____   State_____   Level _____

PRESENTATION

Creed Memorization 0–18 points	**0–1–2-3** Attempted to recite the creed, started but did not finish	**4–5–6-7** Recited the creed but omitted one or more sentences	**8–9-10-11** Recited the creed but not in the correct order	**12-13-14-15** Recited the creed in correct order, with 2 errors or omissions	**16-17-18** Recited the creed in correct order with no more than 1 error or omission	
Stage Presence/ Professionalism 0–17 points	**0–1–2-3** Delivery and interpretation were shaky, overly nervous, or overaggressive did not greet or thank evaluators and shake hands	**4–5–6-7** Fair delivery and interpretation, somewhat nervous, poise and confidence, and interaction with evaluators needs improvement	**8–9-10** Good delivery, interpretation and poise, though did not greet or thank evaluators	**11–12-13-14** Good delivery and interpretation, speaks with poise, confidence and ease. Greeted or thanked evaluators and shook hands in a professional manner	**15-16-17** Excellent delivery and interpretation, speaks with poise, confidence and ease. Greeted or thanked evaluators and shook hands in a professional manner	
Gestures/ Mannerisms 0–5 points	**0** None used	**1-2** Overuse of hand motions, too much movement	**3-4** Limited use of gestures	**5** Gestures appear natural and are appropriate	
Posture 0–5 points	**0** Poor posture, turns away from audience	**1-2** Leans, sways, slouches, or posture is very tense	**3-4** Generally good posture and faces audience	**5** Straight posture, relaxed and faces audience	
Eye Contact 0–5 points	**0** No eye contact with evaluators or audience	**1-2** Limited eye contact with evaluators or audience	**3-4** Inconsistent eye contact with evaluators or audience	**5** Good eye contact with evaluators or audience	
Enthusiasm 0- 5 points	**0** No enthusiasm for the presentation	**1-2** Very little use of facial expression or body language. Did not generate much interest in topic	**3-4** Facial expressions are body language are used to try to generate enthusiasm but seem somewhat forced	**5** Facial expressions are body language sometimes generate a strong interest and enthusiasm about the topic in others	
Voice 0–5 points	**0** Monotone voice, no difficult to understand words	**1-2** Below average use of emphasis, pitch and articulation	**3-4** Good use of emphasis, pitch, and articulation	**5** Excellent use of force, emphasis, pitch, and articulation	
Tempo 0–5 points	**0** Tempo or pauses were used in such a way that they were very distracting	**1-2** Tempo or pauses were not used to improve meaning or dramatic impact	**3-4** Tempo or pauses were intentionally used but were not effective in improving meaning or dramatic impact	**5** Tempo or pauses were helpful in improving meaning or dramatic impact	
Volume 0–5 points	**0** Unable to hear the presentation	**1-2** Volume often too soft to be heard by all	**3-4** Volume is loud enough to be heard by all at least 80% of the time	**5** Volume is loud enough to be heard at least 90% of the time	
Clothing Choice 0-5 points	**0** Inappropriate clothing not meeting dress code	**1-2** Appropriate conference attire but clothing is wrinkled, ill fitting, or stained	**3-4** Appropriate conference attire	**5** Appropriate conference attire, fits well and gives best impression	

FCCLA Creed Speaking & Interpretation Rubric (continued)

	0	1-2	3-4	5	
Grammar/Word Usage/ Pronunciation 0-5 points	Extensive (more than 5) grammatical and pronunciation errors	Some (3-5) grammatical and pronunciation errors	Few (1-2) grammatical and pronunciation errors	Presentation has no grammatical or pronunciation errors	
	0-1-2	**3-4-5-6**	**7-8-9**	**10-11-12**	**13-14-15**
Interpretation and Responses to Questions 0-15 points	Does not respond to questions	Answers but fails to elaborate or explain, or shows little understanding of the Creed	Appropriate responses but appear rehearsed, unsure, or does not reflect good understanding of the Creed	Concise, well-constructed, and genuine responses that convey thought, meaning and understanding of the Creed	Concise, well-constructed and genuine responses that convey thought, meaning and understanding of the Creed within the context of their personal philosophy

VERIFICATION OF SCORE (please initial)

Evaluator _____   Room Consultant _____   Event Consultant _____

TOTAL
(90 points possible)

Evaluator's Comments:

FCCLA Pin Design

FCCLA Pin Design is an *individual* event that displays an FCCLA member's ability to create a design that will be produced into trading pins for the FCCLA National Leadership Conference in representation of the Florida FCCLA organization. *All images must be licensed for commercial use and be accompanied with a works cited page.*

This event will compete at the STATE level ONLY.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. The FCCLA pin designs must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the school year before the State Leadership Meeting.
2. The FCCLA pin design entry and all supporting materials must be planned, conducted, and prepared by the participant only.
3. A participant may enter only ONE design for this event.

PROCEDURES AND TIME REQUIREMENTS
1. Each entry will submit a digital file folder with required documents at the Online State Leadership Conference registration.
2. If the participant does not attend the State Leadership Conference, he/she will be ineligible to receive a medal even though the judges have already evaluated the entry.
3. The top two entries will be displayed for the current Florida State Executive Council to choose from as the representation of Florida at the upcoming National Leadership Conference.

GENERAL INFORMATION
1. Level 3 participants in this event must serve as a room runner or timer during the State Proficiency Events competition to be eligible for a medal.
2. The participant will be informed during State Proficiency registration his/her assigned duty.

FCCLA Pin Design Specifications

Specifications:

This is a pre-submitted event via Google form. Instructions will be emailed prior to the State Leadership Conference.

★ Members must incorporate the words "Florida FCCLA" in the pin, as well as images on the representation of Florida (ex. oranges, shells, palm trees, etc.). The pin design should reflect the state of Florida as a whole.

★ The state theme does not have to be utilized in the pin design.

★ The contestant's name may NOT appear anywhere on the output design.

★ Design must not exceed 1.25 " X 1.25".

★ It is recommended that you use at least 300 dpi or better in the following softwares/sharewares: Illustrator, Photoshop or Canva.

★ Entries of the design must be in .pdf format and .ai, .png or .eps format as well (2 separate files). *All images must be licensed for commercial use and accompanied with a works cited page*. Originality and effectiveness will be given greater consideration.

★ **Contestants will be disqualified for copyright violations.**

★ There will be a preliminary date of submission where files will be verified (see checklist below), The date of submission is February 15th. Once the designs are verified there will be a voting window for all affiliated members to choose their favorite design. Voting information will be emailed.

★ The winning design will represent Florida at the upcoming National Leadership Conference.

File Folder:

Participants will submit a *digital file folder* to the online registration for the State Leadership Conference. The *digital file folder* must include the following:

Project Identification Page	One 8 ½" x 11" page on plain paper, with no graphics or decorations; must include participant's name, school, city, state, and Florida district number.
Works Cited Page	One 8 ½" x 11" page which will refer to any graphics that are licensed for commercial use. Please use the APA format.
Entry Relation	A document will be submitted containing a 100 word explanation of the entry and its representation to Florida, as well as FCCLA.

FCCLA Pin Design Checklist

Participants Name: _____

School Name: _____   District #: _____

Please circle one: ____ Level 1   ____ Level 2   ____ Level 3

Contestant Violated the Copyright and/or Fair Use Guidelines	___ Yes **(Disqualification)**	___ No
If Yes, please stop scoring and provide a brief reason for the disqualifications of the design:	**Explanation:**	
Contestant followed topic:	___ Yes	___ No

Checklist:

_____ Full Color

_____ Appropriate size

_____ Florida FCCLA

_____ Does the design represent state as a whole

_____ Correct format

FCCLA Writes

FCCLA Writes, an *individual* event, recognizes participants who express their abilities to write short stories or poetry that relates to the State theme or one of the targets for the current school year. A digital file folder containing a project identification page, an introductory explanation and the short story or poem must be compiled. This event will compete at the STATE level ONLY.

This event was previously titled "Pauline Willoughby Literary Event." Pauline Willoughby started her career as a Family and Consumer Sciences teacher (then called Home Economics) and then served the state as a Regional Specialist. She was a great supporter of FACS and the members involved in FCCLA (then FHA/HERO). The literary event was the first competition offered in FCCLA and honored Ms. Willoughby's commitment and dedication to the organization through its title.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. The FCCLA Writes entry must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the school year before the State Leadership Meeting.
2. The FCCLA Writes entry and all supporting materials must be planned, conducted, and prepared by the participant only.
3. A participant may not enter both short story and poetry categories.

PROCEDURES AND TIME REQUIREMENTS
1. Each entry will submit a digital file folder with required documents at the Online State Leadership Conference registration.
2. If the participant does not attend the State Leadership Conference, he/she will be ineligible to receive a medal even though the judges have already evaluated the entry.
3. Evaluators will use the rating sheet to score and write comments for participant(s).

Then evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.

GENERAL INFORMATION
1. Level 3 participants in this event must serve as a room runner or timer during the State Proficiency Events competition to be eligible for a medal.
2. The participant will be informed during State Proficiency registration his/her assigned duty.
3. Improvements to the entry may be made after District competition before submission to State.

Florida Writes Specifications

Literary Entry

The participant will be evaluated on the creation of a short story or poem that incorporates language arts skills in the writing materials for and related to the field of Family and Consumer Sciences. The event is divided into two categories: short story or poetry. Topics must be selected from the current year's theme or one of the targets. The entry shall contain a maximum of 1,000 words. The short story must be a typed, double-spaced manuscript. The poem may be single-spaced, with double spacing between verses. If any illustrations are used on the pages of the entry, credit must be given.

File Folder

Participants will submit a *digital file folder* to the online registration for the State Leadership Conference. The *digital file folder* must include the following:

Project Identification Page	One 8 ½" x 11" page on plain paper, with no graphics or decorations; must include participant's name, school, city, state, Florida district number, presentation title, and theme or state target chosen.
Introductory Explanation	One 8 ½" x 11" page which denotes the relationship of the creative entry to the particular state target or theme.
Creative entry	Short story or poem related to current state theme or one of the state targets. Maximum of 1,000 words. Any illustrations must be credited as a footnote at the end of the entry. If quotes are presented, credit must be given. Follow typing style instructions stated above.

Evaluator's Signature: _____   Total score _____

Chairperson's Verification of Total score (please initial) _____   Deductions _____

FCCLA Writes Rating Sheet

Name of Participant(s) school _____   District # _____

Category: (Circle one)   Level 1   Level 2   Level 3   Entry: (Circle one)   Short story   Poetry

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
FILE FOLDER						
Project Identification Page	0-1	2	3	4	5	
Introductory Explanation	0-1	2	3	4	5	
Appearance of entry	0-1	2	3	4	5	
Folder materials in order	0-1	2	3	4	5	
TECHNICAL QUALITY						
Sentence structure	0-1	2	3	4	5	
Spelling	0-1	2	3	4	5	
Grammar	0-1	2	3	4	5	
Punctuation	0-1	2	3	4	5	
CREATIVE ENTRY						
Relationship to state target or theme	0-1-2	3-4	5-6	7-8	9-10	
Significance of message	0-1-2	3-4	5-6	7-8	9-10	
Effectiveness of presentation	0-1-2	3-4	5-6	7-8	9-10	
Clarity of message	0-1	2	3	4	5	
Ideas follow logical sequence	0-1	2	3	4	5	
Expressiveness of entry	0-1-2	3-4	5-6	7-8	9-10	
Originality of entry	0-1-2	3-4	5-6	7-8	9-10	

Storytelling

Storytelling, an *individual event*, recognizes participants who demonstrate knowledge of the sensory and intellectual development of three, four, or five year old children. This knowledge will be demonstrated by the participant's ability to select an appropriate story for one of the three age groups, or combination of age groups, and present it with appropriate visual aids..

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to any nationally affiliated FCCLA member.
2. The Storytelling presentation and illustrations must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the school year before the State Leadership Meeting.
3. The Storytelling presentation and all supporting materials must be planned, conducted, and prepared by the participant only.

PROCEDURES AND TIME REQUIREMENTS
1. Each participant will submit a 4" x 6" index card with required information and a copy of the book or their original story to be used for the presentation to the event room consultant at the designated participation time.
2. The participant will have 5 minutes to set up for the event. Other persons may not assist.
3. The oral presentation **may be up to** 10 minutes in length. A one-minute warning will be given at 9 minutes. The participant will be stopped at the 10 minute mark.
4. Following the presentations, evaluators will have 5 minutes to interview the participant.

5. Evaluators will use the rating sheet to score and write comments for the participant. Then evaluators will meet with each other to discuss participant's strengths and suggestions for improvement.
6. The total time required for this event is approximately 25 minutes.

GENERAL INFORMATION
1. A table and 1 chair will be provided.
2. Participants must bring all other supplies or equipment. Wall space will not be available.

Storytelling Specifications

Storytelling Presentation
The participant will select one story, appropriate for storytelling. The story can be the creation of the participant or one that has been commercially published. Participants will not read the story from a book, but will tell the story before the evaluators as if they were a group of three, four, or five year old children. The presentation may be up to 10 minutes in length and is delivered to the evaluators.

Index card and Presentation Book	The participant will hand the room consultant at the time of the event a 4" x 6" index card with the name of event and category, participant's name, Name of School, Florida District number, and Title of story, author and age level. Also a copy of the book or original story to be used for the presentation.
Introduction	Introduction should gain the attention of the children and build anticipation for the story. The introduction may consist of a finger play, song, visit from a puppet, conversation about the story theme, etc. Costumes and introductory material will not be considered a visual aid.
Verbal Presentation	The participant's voice quality should be clear and distinct. Correct enunciation and pronunciation should be used. The vocabulary of the story should be age-appropriate.
Facial Expression	Should reflect the mood of the story. Eye contact needs to be made with the evaluators.
Selection of story	The story should be age-appropriate for the age level chosen. It needs to hold the interest of the children and challenge their imaginations.
Visuals	Visuals may consist of puppets, toys, flannel boards, pictures, flip charts, or any other suitable materials or objects. The visuals will be used as an integral part of the presentation but the emphasis is on storytelling. The materials should be used effectively to tell the story. The materials should be used creatively and be appropriate for the chosen age group.
Conclusion	A conclusion for the story should be presented. The ending lets the children know the story is finished and may include a review or a clarification of ideas.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding story selection, importance of introductions/conclusions, personal qualities of storytellers, how the story is age-appropriate, and/or other aspects of storytelling. Questions are asked after the presentation.

Storytelling Rating Sheet

Name of Participant(s) school _____ District #_____

Category: (Circle one) Level 1   Level 2   Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" columns. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record the total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
INTRODUCTION						
Gained children's attention	0-1	2	3	4	5	
Built anticipation for story	0-1	2	3	4	5	
VERBAL PRESENTATION						
Voice quality clear and distinct	0-1	2	3	4	5	
Correct enunciation and pronunciation	0-1	2	3	4	5	
Vocabulary age-appropriate	0-1-2	3-4	5-6	7-8	9-10	
FACIAL EXPRESSION						
Reflected mood of story	0-1-2	3-4	5-6	7-8	9-10	
Eye contact made with audience	0-1	2	3	4	5	
SELECTION OF STORY						
Appropriateness for chosen age level	0-1-2	3-4	5-6	7-8	9-10	
Held interest of children	0-1	2	3	4	5	
Challenged children's imagination	0-1	2	3	4	5	
VISUALS						
Materials utilized effectively to tell story	0-1-2	3-4	5-6	7-8	9-10	
Materials used creatively	0-1	2	3	4	5	
Appropriate for age group	0-1	2	3	4	5	
CONCLUSION						
Includes review/summary	0-1-2	3-4	5-6	7-8	9-10	
Responses to evaluators questions	0-1	2	3	4	5	

Florida Culinary Arts Events

We have 5 Culinary Arts events in our Florida Proficiency Competitive Events Manual. The events include Chicken Fabrication, Culinary Knife Skills, Decorative Food Centerpiece, Dessert Chopped, and Server Relay,

- The categories for these events and for Decorative Food Centerpiece have been changed to Level 1 (6-8 grade), Level 2 (9-10 grade), and Level 3 (11-12 grade). There will be **no** Level 1 competing in Chicken Fabrication or Culinary Knife Skills.
- All of the culinary events and Decorative Food Centerpiece will be hosted in a large ballroom or classroom kitchen where spectators may observe, if room is available. No coaching or talking is allowed.
- Each participant or team will be competing at the same time as others in the same category and event.
- Server Relay rating sheets will state the teams place by time for each category. The Competitive events committee will determine the medals for Server Relay as related to the times received.
- All members' names, event name and category in Florida Events must be submitted to your District Advisor by the deadline for your District competitions. The DA must submit those names to the State Competitive Event Chair.
- Even though these culinary events go straight to state, if the members' names are not on the confirmation sheet they **will not compete** at the State Leadership Conference.

Decorative Food Centerpiece

Decorative Food Centerpiece, an *individual event*, recognizes participants who create a decorative food centerpiece based on a self-selected theme. The participants will explain nutritional information, product availability, and preparation techniques after the completion of the centerpiece. This event will compete at District and State Level. Top two from each level will advance to State competition.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to FCCLA members who are affiliated in an affiliated chapter before January 31st.
2. Only one participant per school per category may compete in this event.
3. The Decorative Food Centerpiece presentation and all supporting materials must be planned, conducted, and prepared by the participant only.

PROCEDURES AND TIME REQUIREMENTS
1. The participant must use fruits and/or vegetables as the centerpiece ingredients. The following items may be used as enhancements to the centerpiece: skewers, toothpicks, gelatin/aspic, nuts, coconut, food coloring, fresh/dried herbs and spices, edible flowers and dry ice. There is no limit to the number of items used. Skewers and toothpicks may show only if they are an integral part of the piece.
2. The finished piece must be displayed on a tray, mirror, plate, etc. that are no larger than 18 inches.
3. No advance preparation (other than the preparation of aspic or gelatin) may be done. Fruits and vegetables should be washed prior to the event

4. Participants will have 5 minutes to set up for the event. Other persons other than the participant may not assist set up.
5. The decorative centerpiece preparation **may be up to** 40 minutes in length. A one-minute warning will be given at 39 minutes. The participant will be stopped at 40 minutes.
6. Following the preparation, evaluators will have 5 minutes to interview the participant.
7. The participant will have 5 minutes to clean up the work area.
8. Evaluators will use the rating sheet to score and write comments for participant(s). Then evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.
9. The total time required for this event is approximately 50 minutes. The total event may be shortened with more than one participant competing for the evaluators at staggered starting times.

GENERAL INFORMATION
1. A table will be provided.
2. Participants must bring all other supplies and equipment.

Decorative Food Centerpiece Specifications

Decorative Food Centerpiece Presentation

The participant will have 5 minutes to set-up all materials and supplies. The Decorative Food Centerpiece must be completed in no more than 40 minutes. The evaluators will interview the participant for 5 minutes after the presentation. There will be 5 minutes for the work area clean up.

Appearance	Participants are expected to wear a uniform appropriate for a food service establishment. (Chef jacket, smock or apron, chef pants or black pants, closed toe shoes, no jewelry other than a watch, no acrylic fingernails or nail polish and a chef hat or hair net.)
Clean Fruits and Vegetables	Fruits and vegetables should be washed prior to the event. Leafy greens may be separated in order to thoroughly wash them. Canned, dried or frozen items may be opened prior to the event.
Work area neatly maintained	The work area should be kept neat and organized throughout the presentation. Everything should be in its place.
Safe use of equipment	Participants will provide their own display products, knives and other cutting and decorative tools. They should demonstrate the use of their equipment in a safe manner.
Sanitation of Workplace	Participants are expected to keep and leave the workstation in a sanitary manner.
Illustrates a theme	The decorative food centerpiece should illustrate a theme of the participant's choosing. The participant should explain the theme during the interviewing section of the event.
Reflects creativity and originality	The decorative food centerpiece should be a creative, original design of the participant. The ideas may come from researched materials that the participant has arranged differently.
Appropriate *mise en place*	During the preparation of the decorative food centerpiece all materials, supplies, and equipment should be kept neatly and organized in its place when not in use.
Level of difficulty	The level of difficulty of the garnishing and knife skills should reflect the category of the event entered.
Response to Evaluator's Questions	After the completion of the decorative food centerpiece the evaluators will ask questions during a 5-minute time period. The participant does not talk during the preparation of the centerpiece.
Ability to explain technique	The participant will explain the nutritional information, seasonality, product availability, costs and preparation techniques. Note cards may be used.
Place card	Upon completion of the centerpiece, the participant will place a 3" x 5" card to the right of the centerpiece with the following information: Name of Centerpiece Name of Event and Category Participant's name Name of School

Evaluator's Signature: _____   Total score _____

Chairperson's Verification of Total score (please initial) _____   Deductions _____

Decorative Food Centerpiece Rating Sheet

Name of Participant(s) school _____   District # _____

Category: (Circle one)   Level 1   Level 2   Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
APPEARANCE						
Clothing	0-1	2	3	4	5	
Clean and neat	0-1	2	3	4	5	
SAFETY AND SANITATION						
Clean fruit and vegetables	0-1	2	3	4	5	
Work area neatly maintained	0-1-2	3-4	5-6	7-8	9-10	
Safe use of equipment	0-1-2	3-4	5-6	7-8	9-10	
Sanitation of workplace	0-1	2	3	4	5	
CENTERPIECE PRODUCTION						
Illustrates theme	0-1	2	3	4	5	
Reflects creativity and originality	0-1-2	3-4	5-6	7-8	9-10	
Appropriate mise en place	0-1-2	3-4	5-6	7-8	9-10	
Skills demonstrated affectively	0-1-2	3-4	5-6	7-8	9-10	
Level of difficulty	0-1-2	3-4	5-6	7-8	9-10	
INTERVIEW						
Responses to Evaluators' questions	0-1	2	3	4	5	
Ability to explain techniques	0-1-2	3-4	5-6	7-8	9-10	

Evaluator's Signature: _____   Total score _____

Dessert Chopped

Dessert Chopped, an *individual* event, recognizes participants who express their culinary abilities and their creative talent through making a non-baked dessert only from the ingredients found in their basket. This event will only compete at the state conference.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to FCCLA members whom are in an affiliated chapter before October 31.
2. Only one participant per school per category may compete in this event.
3. Participation is open to any affiliated FCCLA member who must be or has been enrolled in a culinary arts occupational training program or a FACS course preparing them for a career in culinary arts or hospitality careers.
4. Participants must be registered to attend the Florida FCCLA State Conference and must stay at the official conference hotel.
5. The participants in this event are not allowed to enter any other event.

PROCEDURES AND TIME REQUIREMENTS
1. Participants or a representative must register for this event and pick up a time lot card with the time and location of the competition.
2. Participants can bring any culinary tool or non-electric equipment they feel will help them make a non-baked dessert for the evaluators. No equipment, tools, bowls, serving dishes etc. will be provided. Whatever the participant needs to make the dessert must be provided by the participant.
3. When entering the event location, the participant will be competing with other participants and need to go to the table with the same number as on the lot card.

4. Each participant in a rotation or category will be given the same ingredients in a basket.
5. The participant will have 5 minutes for set-up and evaluation of ingredients in the basket to make the dessert.
6. The participant will have 20 minutes to make and plate one dessert.
7. The evaluators will have 5 minutes to interview the rotation of participants about the dessert that was created.
8. Participants will have 5 minutes to clean up their area while the evaluators complete the rating sheets. Participants are required to bring any cleaning supplies needed.
9. The total time for this event is 35 minutes.

GENERAL INFORMATION
1. All tables will be provided.
2. A basket or another container will be provided with all ingredients required to make a non-baked dessert.
3. No culinary equipment or tools that need electricity to work are allowed in this event. Battery operated equipment is approved.
4. Spectators are allowed to observe this event, as space allows.
5. This event is completed only at the FCCLA State Leadership Conference.
6. **Participants' names, category and event name must be placed on the State Competitive Event Confirmation sheet and emailed to the State Competitive Event Coordinator on or before the deadline to be eligible to compete at the State Leadership Conference.**

Dessert Chopped Specifications

Dessert Chopped Presentation

The participant will have 5 minutes to set-up his/her workstation and evaluate the ingredients in the basket to make the dessert. One non-baked dessert must be completed using the ingredients in the basket in no more than 20 minutes. There will be 5 minutes for the evaluators to ask questions about the dessert that was prepared with the provided ingredients. There will be 5 minutes for the work area clean up.

SAFETY AND APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket; industry pants or commercial uniform; apron, hair covering or chef hat; closed-toe, low heel, non skid shoes; no jewelry; minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner. Event consultants or evaluators have the authority to stop any participant exhibiting unsafe practices.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety & Sanitation	Keep the work area clean and organized and demonstrate appropriate safety and sanitation procedures according to industry standards. Participants have 5 minutes to set up their work area, and 5 minutes to clean the work area upon completion. Bring all needed cleaning supplies.
Evaluation of ingredients for non-baked dessert	In a basket or other container will be ingredients to make a non-baked dessert. All ingredients must be used, but the amount of each ingredient used is determined by the participant. There are no deductions for waste.

NON-BAKED DESSERT

Participants may bring culinary non-electric equipment or tools they feel are needed to make a non-baked dessert. Battery operated equipment is allowed. No equipment or tools will be provided.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. Participants must provide all tools and equipment needed for this event. Participants need to bring 1 serving dish and 3 plastic forks and spoons for evaluation of the non-baked dessert.
Time Management	Demonstrate careful planning for completing tasks efficiently.
Creativity/Appearance	All ingredients provided are used in the non-baked dessert. The amount of use is determined by the creativity of the dessert and attractive appearance.
Flavor/Texture	The flavor and texture are appealing to the palate.
Interview	All questions asked by the evaluators are complete about the decision-making process, techniques used, and non-baked dessert choice.

Dessert Chopped Rating Sheet

Name of Participant(s) school _____   District # _____

Category: (Circle one)   Level 1   Level 2   Level 3

INSTRUCTIONS: Circle the correct score in the column. Write the appropriate rating in the "Score" column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score
APPEARANCE						
Clothing	0-1	2	3	4	5	
Clean and neat	0-1	2	3	4	5	
SAFETY AND SANITATION						
Clean fruit	0-1	2	3	4	5	
Work are neatly maintained	0-1-2	3-4	5-6	7-8	9-10	
Safe use of equipment	0-1-2	3-4	5-6	7-8	9-10	
Sanitation of Workplace	0-1	2	3	4	5	
DESSERT FINISHED PRODUCT						
Use of mystery basket ingredients	0-1	2	3	4	5	
Reflects quality and originality	0-1-2	3-4	5-6	7-8	9-10	
Appropriate mise en place	0-1-2	3-4	5-6	7-8	9-10	
Garnishes and finish work	0-1-2	3-4	5-6	7-8	9-10	
Time management	0-1-2	3-4	5-6	7-8	9-10	
Level of difficulty	0-1-2	3-4	5-6	7-8	9-10	
Technique and creativity	0-1	2	3	4	5	

Evaluator's Signature: _____   Total score _____

Chairperson's Verification of Total score (please initial) _____   Deductions _____

Chicken Fabrication

Chicken Fabrication is an *individual event* that will showcase the best of participants' knife skills. The participant will safely fabricate a chicken into eight pieces, meeting industry standards and demonstrating proper safety and sanitation procedures. This event will only compete at state level.

EVENT CATEGORIES
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to FCCLA members whom are in an affiliated chapter before October 31.
2. Only one participant per school per category may compete in this event.
3. Participation is open to any affiliated FCCLA member who must be or has been enrolled in a culinary arts occupational training program or a FACS course preparing them for a career in culinary arts or hospitality careers.
4. Participants must be registered to attend the Florida FCCLA State Conference and must stay at the official conference hotel.
5. The participant in this event is not allowed to enter any other event other than the Nutrition Workshop at the State Leadership Conference.

PROCEDURES AND TIME REQUIREMENTS
1. Participants or a representative must register for this event and pick up a time lot card with the time and location of the competition.
2. Participants will bring all necessary tools and equipment for this event, as listed in the event specifications. Additional items are not allowed.
3. Participants may not bring reference materials for use in the competition.
4. Participants may only bring equipment and a properly stored raw chicken.

5. Participants will be competing at the same time as other participants but evaluated individually with the rubric.
5. At the designated time, the participant will have 5 minutes to set up their workstation, 20 minutes to fabricate and present the chicken, and 5 minutes to clean the work area.
6. Evaluators will score participants as they work and will complete the scoring within the 5 minute clean up period.
7. Total event time per rotation is 30 minutes.

GENERAL INFORMATION
1. Table space and ice will be provided. Each participant will have approximately 5-6 feet of working space depending on what the hotel has to offer.
2. Entries will be scored by industry standards and participants must follow proper sanitation procedures.
3. Spectators are allowed to observe this event, as space allows.
4. Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
5. This event is completed only at the FCCLA State Leadership Conference.
6. **Participant's name, category and event name must be placed on the State Competitive Event Confirmation sheet and emailed to the State Competitive Event Coordinator on or before the deadline to be eligible to compete at the State Leadership Conference.**

Chicken Fabrication Specifications

Chicken Fabrication Presentation

The participant will have 5 minutes to set-up his/her workstation. The Chicken fabrication must be completed in no more than 20 minutes. There will be 5 minutes for the work area clean up.

SAFETY AND APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket; industry pants or commercial uniform; apron, hair covering or chef hat; closed-toe, low heel, non skid shoes; no jewelry; minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner. Event consultants or evaluators have the authority to stop any participant exhibiting unsafe practices.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety & Sanitation	Keep the work area clean and organized and demonstrate appropriate safety and sanitation procedures according to industry standards. Participants have 5 minutes to set up their work area, and 5 minutes to clean the work area upon completion of the parted chicken.
Temperature	Food products are held and served at the appropriate temperature. Evaluators will test product temperature upon inspection of the product and upon product plating. Temperature shall not exceed 40 degrees Fahrenheit.

CHICKEN FABRICATION

Participants may bring only the items listed on the Equipment Check-in form to the event. No other equipment will be allowed in the competition area. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques without having excessive waste. Cutting presentation will be 2 boneless, skin-on breasts with the first joint of wing bone attached and frenched, 2 boneless, skin-on thighs, 2 drumsticks, 2 remaining wings.

Equipment, Tools and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. Participants must provide all tolls and equipment needed for this event. The following tools are allowed: Knives – 8" French, paring, boning, cleaver; cutting board and mat; sanitation buckets, solution, towels, water; gloves.
Time Management/Scraps and Wasting of Supplies	Demonstrate careful planning for completing tasks efficiently. All scraps will be presented for evaluation of product waste.

CULINARY CHICKEN FABRICATION

Name of Participant

_____

| State | Participant # | Category |

DIRECTIONS:

I. Make sure all information at top is correct. If the participant does not show, please write "No Show" across the top and return with other forms.

2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.

3. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy.

4. Please check with the Event Consultant or National FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			Points
Check-in 0 *or* 5 points	**0** Did not attend participant check-in	**5** Attended participant check-in	
Testing Score (0-5 points)			
Testing Time in minutes and seconds (will be used in case of ties)			

EVALUATORS' SCORES

Evaluator 1_____   Initials _____

Evaluator 2_____   Initials _____

Total Score_____   divided by number of evaluators

_____   = AVERAGE EVALUATOR SCORE

ROOM CONSULTANT TOTAL
(10 points possible)

AVERAGE EVALUATOR SCORE
(90 points possible)

FINAL SCORE
(Average Evaluator Score plus Room Consultant Total)

FINAL RANK

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1_____   Evaluator 2_____   Event Consultant_____

CULINARY CHICKEN FABRICATION
Rubric

Name of Participant

	Participant #	Category

SAFETY AND APPEARANCE

SAFETY AND APPEARANCE				Points
Clothing and Appearance points	0-1-2 Non-professional appearance, attire and/or grooming	Neat appearance, attire and grooming, but lacks professionalism	5 Professional appearance, attire and grooming	
Safety 0-10 points	0-1-2-3-4 Disregard of safety creating unsafe situation during preparation	5-6-7-8 Shows minimal safety concerns during preparation	9-10 Follows all safety practices	
Sanitation 0-10 points	M-2-3-4 Unsanitary situation creates unsafe product situation during preparation	5-6-7-8 Shows minimal sanitation concerns during preparation	9-10 Follows all sanitation practices	
Preparation Temperature 0-10 points	Food items not held/handled to maintain proper temperature	5 Some food items not held/handled to maintain proper temperature	10 All food items were held/handled at proper temperatures	

FOOD PREPARATION

FOOD PREPARATION				
Equipment, Tools and Techniques Selection and usage of tools/equipment 0-10 points	0-1-2-34 lacks understanding and demonstration of skills	5-6-7-8 Selection and usage of tools/equipment occasionally lacks appropriate industry	9-10 Selects and uses all tools and equipment correctly techniques	
Mise en place, Time Management Scraps and Waste 0—10 points	0-1-2-34 Did not manage time or utilize mise en place to complete each task, excessive waste	5-6-7-8 Managed time and mise en place to complete most tasks on time, some waste	9-10 Utilized time and mise en place to complete each task on time, minimal waste	

KNIFE SKILLS/FOOD PRESENTATION

KNIFE SKILLS/FOOD				
Overall Product Appearance and Presentation (consistent, creative presentation, proportions) 0-15 points	0-1-2-3 Lacks workmanship, some of the display unacceptable proportions	4-5-6-7 Ordinary quality of workmanship, improvement needed in proportions	8-9-10-11 Competent workmanship, acceptable proportions	12-13-14-15 Extremely high quality workmanship, accurate proportions
Chicken Fabrication 0-10 points	0-1 None cut uniformly or to industry standards	2-3-4 One or two pieces cut uniformly, minimal attempt to debone and/or skin breast	5-6-7-8 Most pieces cut uniformly, made cleanly, breasts deboned and skinned to industry standards	9-10 Both halves cut uniformly, clean cuts made through joints, breasts deboned and skinned to industry standards
Knife Cuts 0—10 points	0-1 Incorrect cut or not uniform size or shape	2-3-4 Some assigned techniques but little growth in skill/performance	5—6-7-8 Most of assigned techniques, some growth in skill/performance needed	9-10 All assigned techniques, student is competent in skill/performance

VERIFICATION OF SCORE (please initial)

TOTAL (90 points possible

Evaluator   Room Consultant _____   Event Consultant

Evaluator's Comments:

Culinary Knife Skills

Culinary Knife Skills, *an individual event,* will showcase the best of participants' knife skills. Participants will produce six uniform pieces for each knife cut meeting industry standards and demonstrate proper safety and sanitation procedures. This event will only compete at the state conference.

EVENT CATEGORIES
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to FCCLA members whom are in an affiliated chapter before October 31.
2. Only one participant per school per category may compete in this event.
3. Participation is open to any affiliated FCCLA member who must be or has been enrolled in a culinary arts occupational training program or a FACS course preparing them for a career in culinary arts or hospitality careers.
4. Participants must be registered to attend the Florida FCCLA State Conference and must stay at the official conference hotel.
5. The participant in this event is not allowed to enter any other event.

PROCEDURES AND TIME REQUIREMENTS
1. Participants or a representative must register for this event and pick up a time lot card with the time and location of the competition.
2. Participants will bring all necessary tools and equipment for this event, as listed in the event specifications. Additional items are not allowed.
3. Participants may not bring reference materials for use in the competition.
4. Participants may only bring equipment and required vegetables.
5. Participants will be competing at the same time as other participants but evaluated individually with the rubric.
6. Evaluators will score participants as they work and will complete the scoring within the 5 minute clean up period.
7. Total event time per rotation is 30 minutes.

GENERAL INFORMATION
1. Table space and ice will be provided. Each participant will have approximately 5-6 feet of working space depending on what the hotel has to offer.
2. Entries will be scored by industry standards and participants must follow proper sanitation procedures.
3. Spectators are allowed to observe this event, as space allows.
4. Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
5. This event is completed only at the FCCLA State Leadership Conference.
6. **Participant's name, category and event name must be placed on the State Competitive Event Confirmation sheet and emailed to the State Competitive Event Coordinator on or before the deadline to be eligible to compete at the State Leadership Conference.**

Culinary Knife Skills Specifications

Culinary Knife Skills Presentation

The participant will have 5 minutes to set-up his/her workstation. The Chicken fabrication must be completed in no more than 20 minutes. There will be 5 minutes for the work area clean up.

SAFETY AND APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including: chef coat or jacket; industry pants or commercial uniform; apron, hair covering or chef hat; closed-toe, low heel, non skid shoes; no jewelry; minimal make-up; no cologne or nail polish; facial hair is permitted if appropriate covering is used. Participants will also demonstrate the ability to keep their work area organized and clean in a safe and sanitary manner. Event consultants or evaluators have the authority to stop any participant exhibiting unsafe practices.

Clothing and Appearance	Wear appropriate clothing and head covering and present a well-groomed appearance.
Safety & Sanitation	Keep the work area clean and organized and demonstrate appropriate safety and sanitation procedures according to industry standards. Participants have 5 minutes to set up their work area, and 5 minutes to clean the work area upon completion of the parted chicken.

KNIFE CUTS AND PRESENTATION

Participants will demonstrate industry standards in use of equipment, tools, and techniques. The participant will present all food items for evaluation of appearance and waste at the end of the competition. 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.

Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. No external rulers are allowed during production. Only the following tools are allowed: Vegetable peeler – paring knife – 8" or 10" French knife – cutting board and mat parchment paper and pen – prepared sanitizer – towels – gloves – 1⁄2 sheet pan – small compost/waste bucket or bowl
Food Product	Participants must use one each of each of the following vegetables: carrot, potato, onion. No substitutions are allowed. All items must be uncut, whole, and unpeeled. No pre-processed items are allowed.
Time Management/Scraps and Wasting of Supplies	Demonstrate careful planning for completing tasks efficiently. All scraps will be presented for evaluation of product waste.

Knife Cuts	A total of six (6) uniform and appropriate pieces are cut from the vegetables as indicated below to demonstrate the following knife cuts: 1. Fine Brunoise (carrot) 2. Small Dice (onion) 3. Large Dice (potato) 4. Julienne (carrot) 5. Paysanne (potato) 6. Rondelle (carrot) Dimensions are based on the basic classical knife cuts described in American Culinary Federation (ACF) published guidelines. Knife cuts will be displayed on one (1) 1/2 sheet pan, and all cuts will be identified using the pen and parchment paper.
Introduction	Each participant must provide a neatly hand-written or typed index card to include their name, chapter and level. They will have 5 minutes to set-up their workstations with equipment and food products.
Food Art Production	Participants will have 20 minutes to create their knife cuts. Food production items must be presented neatly on the cutting board. Students will allow evaluators to see the scraps to determine the amount of product waste.
Overall Product Appearance and Presentation	Prepare knife cuts consistently, with appropriate proportions. Demonstrate a high quality of workmanship.
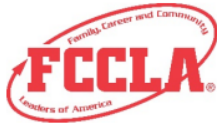
CULINARY KNIFE SKILLS
Rubric

Name of Participant _____

Chapter_____ State_____ Level _____

SAFETY AND APPEARANCE				Points
Clothing and Appearance 0–10 points	**0–1–2–3–4** Non-professional appearance, attire and/or grooming	**5–6–7–8** Neat appearance, attire and grooming, but lacks professionalism	**9–10** Professional appearance, attire and grooming	
Safety and Sanitation 0–10 points	**0–1–2–3–4** Disregard of safety and sanitation practices, creating unsafe situation during preparation	**5–6–7–8** Shows minimal safety and sanitation concerns during preparation	**9–10** Follows all safety and sanitation practices	

FOOD PRODUCTION				
Equipment, Tools, and Techniques 0-10 points	**0–1–2–3–4** Selection and usage of tools/equipment lacks understanding and demonstration of skills	**5-6-7-8** Selection and usage of tools/equipment occasionally lacks appropriate industry techniques	**9-10** Selects and uses all tools and equipment correctly	
Mise en place, Time Management Scraps and Waste 0–9 points	**0-1-2-3-4** Did not manage time or utilize mise en place to complete each task, excessive waste	**5-6-7** Managed time and mise en place to complete most tasks on time, some waste	**8-9** Utilized time and mise en place to complete each task on time, minimum waste	

KNIFE SKILLS/FOOD PRESENTATION					
Knife Cut: Fine Brunoise 0-8 points	**0-1** Incorrect cut or not uniform in size or shape	**2-3-4** Correct but pieces inconsistent in size and shape	**5-6** Correct cut, nearly all consistent in size and shape	**7-8** Correct cut, identical in size and shape	
Knife Cut: Small Dice 0-8 points	**0-1** Incorrect cut or not uniform in size or shape	**2-3-4** Correct but pieces inconsistent in size and shape	**5-6** Correct cut, nearly all consistent in size and shape	**7-8** Correct cut, identical in size and shape	
Knife Cut: Large Dice 0-8 points	**0-1** Incorrect cut or not uniform in size or shape	**2-3-4** Correct but pieces inconsistent in size and shape	**5-6** Correct cut, nearly all consistent in size and shape	**7-8** Correct cut, identical in size and shape	
Knife Cut: Julienne 0-8 points	**0-1** Incorrect cut or not uniform in size or shape	**2-3-4** Correct but pieces inconsistent in size and shape	**5-6** Correct cut, nearly all consistent in size and shape	**7-8** Correct cut, identical in size and shape	
Knife Cut: Paysanne 0-8 points	**0-1** Incorrect cut or not uniform in size or shape	**2-3-4** Correct but pieces inconsistent in size and shape	**5-6** Correct cut, nearly all consistent in size and shape	**7-8** Correct cut, identical in size and shape	
Knife Cut: Rondelle 0-8 points	**0-1** Incorrect cut or not uniform in size or shape	**2-3-4** Correct but pieces inconsistent in size and shape	**5-6** Correct cut, nearly all consistent in size and shape	**7-8** Correct cut, identical in size and shape	

VIDEO SPECIFICATIONS				
Introduction 0-3 points	**0-1** Introduction is not done or incomplete	**2** Includes name, chapter, level	**3** Clearly stated, includes name, chapter, level and does not exceed 1 minute	
Video Content 0 or 5 points	**0** Evident that recording is not done in one take, does not show the work surface and student at all times, or exceeds 5 minutes		**5** Recording done in one take with no editing, shows the work surface and student all times, does not exceed 5 minutes	
Final Product Presentation 0-5 points	**0-1** Does not provide product close-up, does not measure, or exceeds time limit	**2-3** Presents final product in close up; does not verbally show measurement; does not exceed 1 minute	**4-5** Presents final product in close up; clearly and verbally provides measurements; does not exceed 1 minute	

Evaluator's Comments:

TOTAL

(100 points possible)

Server Relay

Server Relay is a 3-member *team event* that recognizes students who demonstrate their ability to set a table with designated table settings and napkin folds working against the clock. This event will only compete at state level.

EVENT CATEGORIES
Level 1: Grades 6-8
Level 2: Grades 9-10
Level 3: Grades 11-12

ELIGIBILITY
1. Participation is open to FCCLA members who are in an affiliated chapter before October 31.
2. Only one team of three participants per school per category may compete in this event.
3. Participation is open to any affiliated FCCLA member who must be or has been enrolled in a culinary arts occupational training program or a FACS course preparing them for a career in culinary arts or hospitality careers.
4. Participants must be registered to attend the Florida FCCLA State Conference and must stay at the official conference hotel.
5. The participants in this event are not allowed to enter any other event other than the Nutrition Workshop at the State Leadership Conference.

PROCEDURES AND TIME REQUIREMENTS
1. Participants or a representative must register for this event and pick up a time lot card with the time and location of the competition.
2. Teams are composed of three members.
3. There are three required place settings: American Place Setting, French Place Setting and Russian Place Setting. Examples are attached.
4. There are three required napkin folds: Rose, Pinwheel, and Pyramid. Examples are attached.
5. It is up to the team's discretion as to which napkin fold is placed with each place setting. The only requirement is that each place setting and each napkin fold be demonstrated.

6. Prior to a team member beginning his/her leg of the competition, he/she must receive the team wrist coil key chain from the previous team member in order to proceed. The team member cannot hand off the wrist coil key chain until he/she crosses the start/finish line. If the wrist coil key chain is handed off prior to the start/finish line, the receiving team member must return to the start/finish line to begin again.
7. Evaluators will be placed throughout the relay to determine if a team member drops any items. If any item is dropped, the team will be given a second penalty for each item dropped.

GENERAL INFORMATION
1. All tables will be provided.
2. All table lines, dishware, glassware, silverware, napkins, and trays will be provided.
3. Spectators are allowed to observe this event, as space allows.
4. This event is completed only at the FCCLA State Leadership Conference.
5. **Participants' names, category and event name must be placed on the State Competitive Event Confirmation sheet and emailed to the State Competitive Event Coordinator on or before the deadline to be eligible to compete at the State Leadership Conference.**

Server Relay Specifications

Server Relay Procedures
FIRST LEG:
The first team member must take the wrist coil key chain and proceed to the table linen and dish area. The team member must bring a tablecloth and the required dishes to the table they are setting. When the team member arrives at the new table, he/she must put the tablecloth on the table. The team member must place the dishes in the appropriate place on the table according to their designated place setting. The team member will be responsible for putting all of the dishes on the table (plates, saucers). Once the team member completes the task, he/she must go back to the start/finish line to hand off the wrist coil key chain to the second team member.

SECOND LEG:
The second team member must take the flag and proceed to the silverware and glass area. The team member must put all of the necessary silverware and glassware on a tray. The team member must deliver all of the items to the table they are setting without dropping anything. The team member may make as many trips as necessary to collect all of the items. The team member must set the table exactly as the designated place setting requires. Once the team member completes the task, he/she must go back to the start/finish line to hand off the wrist coil key chain to the third team member.

THIRD LEG:
The third team member must take the wrist coil key chain and proceed to the napkin area. The team member must pick up three (3) napkins and bring them to the table they are setting. The team member must then proceed to fold one of each of the three napkin folds. The three required napkin folds are Rose, Pinwheel and Pyramid. The team member may place each napkin at the place setting of his/her choice. Once the team member completes the task, he/she must cross the start/finish line. When the third team member crosses the finish line, the timer will record the time.

SCORING:
Each team will be timed while completing the Server Relay Competition.
Any penalties will be added to the final time.

PENALTIES:
Incorrectly setting items in the relay (i.e.; incorrect placement of knives) during the leg. If a team member fixes the problem later the team still receives one minute deduction.
Addition of one minute for dinner plates.
Addition of minute for bread plates
Addition of one minute for knives
Addition of one minute for forks
Addition of one minute for spoons
Addition of one minute for glasses
Addition of one minute for napkins
Napkin fold must closely resemble the designated napkin fold. If the judges decide the napkin fold does not resemble the designated napkin fold:
Addition of one minute per napkin not resembling the designated napkin fold with a maximum of three minutes.
If any item is dropped, the team will be given a 10 second penalty for each item dropped.
Addition of one minute for inappropriate attire (i.e.; jeans with a GAP t-shirt) and/or no uniformity among team members.

Rose

Pinwheel

Pyramid

WAITERS RELAY PLACE SETTINGS

American

French

Russian

Server Relay Score Sheet

	Relay Time: _____		Plus Penalty Time: _____		Final Relay Time: _____	
PENALTIES- ADDITION OF ONE MINUTE	DINNER PLATE	FORKS	BREAD PLATE	SPOONS	KNIVES	GLASSES
PENALTIES- ADDITION OF ONE MINUTE	THREE CORNERED CAP		BIRDS OF PARADISE		DIAMOND FOLD	
PENALTIES- ADDITION OF TEN SECONDS	DROPPED ITEM(S)	TALLY EACH DROPPED ITEM BELOW:		TABLECLOTH: penalty if it does not cover entire table		
REASON FOR DISQUALIFICATION	DID NOT ARRIVE AT THE COMPETITION ON TIME					
EXPLANATION OF PENALTIES	Incorrectly setting items in the relay (i.e. incorrect placement of knives) during one leg.	If a team member fixes the problem later, the team still receives one minute for their time.	For example, if one or more knives are set incorrectly in the Russian setting, the team receives a one minute penalty. Maximum penalty per place setting item is one minute.	If a knife is incorrectly set in the Russian setting, as well as the American setting, then a total of two points is added for the knives.	Teams are required to demonstrate all three mentioned napkin folds. Each napkin fold must closely resemble the attached diagrams.	Maximum penalty is three minute fold.

If you have any questions regarding this manual, please email competitions@flfccla.org.