

Florida FCCLA

PROFICIENCY

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. A student must be affiliated through the National FCCLA Portal no later than October 31st.
2. Each member entering an event must complete the Florida FCCLA Proficiency Competitive Event Permission Entry Form found in this booklet and turn into their chapter adviser by the deadline designated by your adviser. (page 9)
3. The chapter adviser must complete the District Competitive Event Registration Form found in this manual and submit it to the District Adviser by their designated deadline. (page 10-14)
4. **Each chapter must submit adult volunteers to judge an event. There must be one volunteer judge for every eight registered competitors to be eligible to compete at the State Leadership Conference. Failure to provide volunteers will result in chapter advisors being required to judge.**
5. All 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.
6. **Failure to set-up displays in the assigned time and/or arriving after competition time the day of Competitive Events will result in disqualification at state competitions.**
7. The participant/representative 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.
 - **Level 4-** FCCLA chapter members in postsecondary programs
3. A team composed of two different category levels **must enter the highest level**. *An example would be a 9th grade- Level 2 student working with an 11th grade - Level 3 student. This team would be categorized as Level 3.*
4. A team may NOT be composed of a Level 1 and Level 2 or Level 3 member. Middle school grades **cannot** compete with high school.
5. 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.

**FCCLA Florida Proficiency Event
Parent Consent Form**

Event Name _____

EVERY PARTICIPANT SHOULD COMPLETE THIS FORM IF ENTERING A COMPETITIVE EVENT.

Applicant's Name _____

Home Address _____

City _____ Zip Code _____

Home Phone Number (with area code) _____

Student's signature _____

School name _____

School Address _____

City _____ Zip Code _____

School phone number (with area code) _____

Chapter Adviser's name _____

Adviser's signature _____

Parent's signature _____

Artistic Reflections

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 state level.**

ELIGIBILITY & GENERAL INFORMATION

- All participants must be a nationally affiliated FCCLA member.
- All participants must attend the State Leadership Conference.
- The Artistic Reflections entry must have been developed and completed within one-year before the State Leadership Meeting.
- The Artistic Reflections entry and all supporting materials must be planned, conducted, and prepared by the participant only.
- A participant may enter only one category.
- Participants in this event must serve as a room runner or timer during the State Competitive Events competition to be eligible for a medal.
- The participant will be informed during State Proficiency registration of his/her assigned duty during SLC.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
			■

EVENT LEVELS			
Level 1: Grades 6-8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	<i>Artistic Piece</i>	Table–Yes Electrical Access–No Wall Space–No Supplies–No Wi-Fi – No	N/A

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
	■	■						■

COMPETITION PROCEDURES & TIME REQUIREMENTS

	LEVEL 1	LEVEL 2	LEVELS 3 & 4
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 must 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.		

EVENT DETAILS

EVENT DETAILS	LEVEL 1	LEVEL 2	LEVELS 3 & 4
Artistic Entry	The participant will be evaluated on the creation of an artwork or photograph related to the field of Family and Consumer Sciences. This 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. Plagiarism of artwork will result in disqualification. Entries must be completed by the participant.		
Size Guidelines	Size guidelines for Photography : the picture must not exceed 1 ½ X 1 ½ feet (18 inches) of the total entry (matting, frame, picture, border, etc.). Painting or Sketch : the total dimensions may not exceed 2ft X 2ft (24 inches). 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 MUST 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 how the entry relates to Family and Consumer Sciences and/or the Florida FCCLA State Theme and Targets.		

ARTISTIC REFLECTIONS FLORIDA EVENTS POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all information at the top is correct. If a student does not show to complete their assigned task during competition day, write "No Show" across the top and return with other forms.
2. At the end of the competition in the room, double-check all scores and names to ensure accuracy. Sort results by name order and turn them into the Lead Consultant.
3. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Punctuality for assigned task 0 or 1 point	0 Participant was late for assigned task	1 Participant was on time for assigned task	
Dress Code 0 or 1 point	0 Event dress code was not followed	1 Event dress code was followed	
EVALUATORS' SCORES		ROOM CONSULTANT TOTAL	
Evaluator 1: _____	Initials: _____	(2 Points Possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE	
		(98 Points Possible)	
Total Score: _____	<i>Divided by # of Evaluators</i>	FINAL SCORE	
	<i>Rounded only to the nearest hundredth (i.e., 79.99 not 80.00)</i>	Room Consultant Score)	

RATING ACHIEVED (circle one) **Gold:** 90–100 **Silver:** 70–89.99 **Bronze:** 1–69.99

VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Adult Room Consultant: _____ Event Lead Consultant: _____

Artistic Reflections Sketching: Black and White Rating Sheet

Participant Name: _____

Chapter: _____

Level: _____

Identification Page	Poor	Fair	Good	Very Good	Excellent	POINTS
Information Complete in the folder	0 1	2	3	4	5	
Writing describes relationship to FACS and FL FCCLA or Targets	0 1	2 3	4 5	6 7	8 9	
Elements of Design	Poor	Fair	Good	Very Good	Excellent	POINTS
Black and Shading Use- Is there a wide variety of values from pure black to pure white?	0 1 2	3 4	5 6	7 8	9 10	
Shape and Form- Do the lines serve a purpose, such as outlining shapes, create texture or suggest movement?	0 1	2	3	4	5	
Line Variety- Does the artist use a variety of line weights and types to create texture, depth and interest?	0 1	2	3	4	5	
Principles of Design	Poor	Fair	Good	Very Good	Excellent	POINTS
Emphasis- Is there a clear focal point that draws the viewer's attention?	0 1	2	3	4	5	
Contrast- Are the light and dark areas balanced, creating visual interest and emphasizing focal points?	0 1	2	3	4	5	
Balance- Are the elements in the sketch balanced, both visually and conceptually?	0 1	2	3	4	5	
Appearance	Poor	Fair	Good	Very Good	Excellent	POINTS
Craftsmanship- Are the proportions and perspective accurate and tell a story?	0 1 2	3 4	5 6	7 8	9 10	
Expression/Visual Appeal- Does the sketch evoke an emotional response and is visually pleasing and engaging?	0 1 2	3 4	5 6	7 8	9 10	
Detailed- Is the subject matter clear and understandable?	0 1 2	3 4	5 6	7 8	9 10	
Use of Materials- Are the transitions smooth and gradual or abrupt and jarring? Are the lines defined or smudged and inconsistent?	0 1 2	3 4	5 6	7 8	9 10	
Reflects FACS and/or FL FCCLA Themes or Targets	0 1	2 3	4 5	6 7	8 9	
Evaluator's Comments—Include two things done well and two opportunities for improvement:					TOTAL 98 Points Possible	
Evaluator's Initials: _____						

Artistic Reflections

Sketching: Colored Pencil Rating Sheet

Participant Name: _____

Chapter: _____

Level: _____

Identification Page	Poor	Fair	Good	Very Good	Excellent	POINTS
Information Complete in the folder	0 1	2	3	4	5	
Writing describes relationship to FACS and FL FCCLA or Targets	0 1	2 3	4 5	6 7	8 9	
Elements of Design	Poor	Fair	Good	Very Good	Excellent	POINTS
Color Harmony- Do the colors work well together and are pleasing to the eye?	0 1 2	3 4	5 6	7 8	9 10	
Shape and Form- Do the lines serve a purpose, such as outlining shapes, create texture or suggest movement?	0 1	2	3	4	5	
Space and Unity- Do all of the elements work together to create a cohesive whole?	0 1	2	3	4	5	
Principles of Design	Poor	Fair	Good	Very Good	Excellent	POINTS
Emphasis- Is there a clear focal point that draws the viewer's attention?	0 1	2	3	4	5	
Contrast/Value Range- Is there a sufficient range of light and dark values to create depth and dimension?	0 1	2	3	4	5	
Balance- Are the elements in the sketch balanced, both visually and conceptually?	0 1	2	3	4	5	
Appearance	Poor	Fair	Good	Very Good	Excellent	POINTS
Craftsmanship- Are the proportions and perspective accurate and tell a story?	0 1 2	3 4	5 6	7 8	9 10	
Expression/Visual Appeal- Does the sketch evoke an emotional response and is visually pleasing and engaging?	0 1 2	3 4	5 6	7 8	9 10	
Detailed- Is the subject matter clear and understandable?	0 1 2	3 4	5 6	7 8	9 10	
Use of Materials- Did the artist use color layering effectively to create depth and is the blending smooth and seamless or patchy?	0 1 2	3 4	5 6	7 8	9 10	
Reflects FACS and/or FL FCCLA Themes or Targets	0 1	2 3	4 5	6 7	8 9	
Evaluator's Comments—Include two things done well and two opportunities for improvement: <div style="border: 1px solid black; height: 40px; width: 100%;"></div>						TOTAL 98 Points Possible
Evaluators Initials: _____						

Artistic Reflections Painting Rating Sheet

Participant Name: _____

Chapter: _____

Level: _____

Identification Page	Poor	Fair	Good	Very Good	Excellent	POINTS
Information Complete in the folder	0 1	2	3	4	5	
Writing describes relationship to FACS and FL FCCLA or Targets	0 1	2 3	4 5	6 7	8 9	
Elements of Design	Poor	Fair	Good	Very Good	Excellent	POINTS
Color Harmony- Do the colors work well together and are pleasing to the eye?	0 1 2	3 4	5 6	7 8	9 10	
Shape and Form- Do the lines serve a purpose, such as outlining shapes, create texture or suggest movement?	0 1	2	3	4	5	
Space and Unity- Do all of the elements work together to create a cohesive whole?	0 1	2	3	4	5	
Principles of Design	Poor	Fair	Good	Very Good	Excellent	POINTS
Emphasis- Is there a clear focal point that draws the viewer's attention?	0 1	2	3	4	5	
Contrast/Value Range- Is there a sufficient range of light and dark values to create depth and dimension?	0 1	2	3	4	5	
Balance- Are the elements in the painting create a sense of balance, tension and movement?	0 1	2	3	4	5	
Appearance	Poor	Fair	Good	Very Good	Excellent	POINTS
Craftsmanship- Are the proportions and perspective accurate and tell a story?	0 1 2	3 4	5 6	7 8	9 10	
Expression/Visual Appeal- Does the painting evoke an emotional response and is visually pleasing and engaging?	0 1 2	3 4	5 6	7 8	9 10	
Detailed- Is the subject matter clear and understandable?	0 1 2	3 4	5 6	7 8	9 10	
Use of Materials- Did the artist use brush work effectively to create depth and is the perspective realistic or distorted?	0 1 2	3 4	5 6	7 8	9 10	
Reflects FACS and/or FL FCCLA Themes or Targets	0 1	2 3	4 5	6 7	8 9	
Evaluator's Comments—Include two things done well and two opportunities for improvement:					TOTAL 98 Points Possible	
Evaluator Initials: _____						

Artistic Reflections

Photography: Colored Rating Sheet

Participant Name: _____

Chapter: _____

Level: _____

Identification Page	Poor	Fair	Good	Very Good	Excellent	POINTS
Information Complete in the folder	0 1	2	3	4	5	
Writing describes relationship to FACS and FL FCCLA or Targets	0 1	2 3	4 5	6 7	8 9	
Technical Qualities	Poor	Fair	Good	Very Good	Excellent	POINTS
Exposure- Is the image properly exposed with a balanced ratio of light and dark areas?	0 1	2	3	4	5	
Focus/Clarity- Is the subject in sharp focus, or are there intentional blurs or depth of field effects?	0 1	2	3	4	5	
Color Balance- Are the colors accurate and natural looking, or do they look unbalanced or modified?	0 1	2	3	4	5	
Noise- Is the photo free from clutter, distortion or graininess in image?	0 1	2	3	4	5	
Composition/Artistic Elements	Poor	Fair	Good	Very Good	Excellent	POINTS
Color Palette- Are the colors harmonious and complementary, or do they create a sense of contrast?	0 1	2	3	4	5	
Leading Lines- Are there any lines in the image that lead the viewer's eye to a focal point?	0 1	2	3	4	5	
Space Usage/Framing- Does the image use elements within the scene to frame the subject?	0 1	2	3	4	5	
Balance- Is the composition balanced, with equal weight given to different elements?	0 1	2	3	4	5	
Appearance/Overall Impact	Poor	Fair	Good	Very Good	Excellent	POINTS
Visual Appeal- Is the image visually appealing and engaging?	0 1 2	3 4	5 6	7 8	9 10	
Emotional Impact- Does the image evoke a strong emotional response?	0 1 2	3 4	5 6	7 8	9 10	
Originality- Does the image offer a unique perspective or approach?	0 1 2	3 4	5 6	7 8	9 10	
Reflects FACS and/or FL FCCLA Themes or Targets	0 1	2 3	4 5	6 7	8 9	
Clean- Free from stains/scratches	0 1	2	3	4	5	
Evaluator's Comments—Include two things done well and two opportunities for improvement: Evaluator Initials: _____						TOTAL 98 Points Possible

Artistic Reflections

Photography: Black and White Rating Sheet

Participant Name: _____

Chapter: _____

Level: _____

Identification Page	Poor	Fair	Good	Very Good	Excellent	POINTS
Information Complete in the folder	0 1	2	3	4	5	
Writing describes relationship to FACS and FL FCCLA or Targets	0 1	2 3	4 5	6 7	8 9	
Technical Qualities	Poor	Fair	Good	Very Good	Excellent	POINTS
Exposure- Is the image properly exposed with a balanced ratio of light and dark areas?	0 1	2	3	4	5	
Focus/Clarity- Is the subject in sharp focus, or are there unintentional blurs or graininess?	0 1	2	3	4	5	
Lighting/Contrast – Is the contrast between light and dark balanced and enhances the image’s mood or story?	0 1	2	3	4	5	
Noise- Is the photo free from clutter, distortion or graininess in image?	0 1	2	3	4	5	
Composition/Artistic Elements	Poor	Fair	Good	Very Good	Excellent	POINTS
Black and White Context- Does the image provide enough context for the viewer to understand the meaning?	0 1	2	3	4	5	
Leading Lines- Are there any lines in the image that lead the viewer’s eye to a focal point?	0 1	2	3	4	5	
Space Usage/Framing- Does the image use elements within the scene to frame the subject?	0 1	2	3	4	5	
Balance- Is the composition balanced, with equal weight given to different elements?	0 1	2	3	4	5	
Appearance/Overall Impact	Poor	Fair	Good	Very Good	Excellent	POINTS
Visual Appeal- Is the image visually appealing and engaging?	0 1 2	3 4	5 6	7 8	9 10	
Visual/Emotional Impact- Does the image evoke a strong emotional response that leads to a lasting impact?	0 1 2	3 4	5 6	7 8	9 10	
Originality- Does the image offer a unique perspective or approach?	0 1 2	3 4	5 6	7 8	9 10	
Reflects FACS and/or FL FCCLA Themes or Targets	0 1	2 3	4 5	6 7	8 9	
Clean- Free from stains/scratches	0 1	2	3	4	5	
Evaluator’s Comments—Include two things done well and two opportunities for improvement: 						TOTAL 98 Points Possible
Evaluator Initials: _____						

Chicken Fabrication

CHICKEN FABRICATION

An **individual event** that will showcase the best of the 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.**

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to two (2) entries in each level of this event.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program, as determined by their state department of education.
- Participants must be registered to attend the State Leadership Conference.
- Table space will be provided. Each participant will have approximately 6’ of workspace.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Spectators are allowed to observe this event as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	6’ of Table Space – Yes Wall Space – No Supplies – No	Chef’s Attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/Pointers	Skits	Presentation Equipment	Visuals

COMPETITION PROCEDURES & TIME REQUIREMENTS

<ul style="list-style-type: none"> • Participants must check in to the event holding area where they will be given a brief overview of the event and present tools and equipment for an equipment check, including the properly stored chicken (see event specifications). • Participants will bring all necessary tools and equipment for this event, as listed in the event specifications. Additional items are not allowed. Participants may not bring reference materials for use in the holding room. • Participants will remain in the holding area until their assigned presentation time and following the presentation may not return to the holding room. 	
Evaluators will score participants as they work.	
5 minutes	Participants will have 5 minutes to set up their workstation. Other persons may not assist.
20 minutes	Participants will have 20 minutes to fabricate and present chicken.
5 minutes	Participants will have 5 minutes to clean their workstation.
Total Time: 30 Minutes	

SPECIFICATIONS

Safety and Appearance	
Clothing and Appearance	Clean and appropriate uniform including professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate)). Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with a hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Acceptable graphics on the uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. Present a well-groomed appearance.
Safety and 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 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	
Equipment, Tools, and Techniques	<p>Use proper equipment, tools, products, vocabulary, and techniques. The participant must provide all tools 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; 2 full-size hotel pans; plastic wrap; parchment paper and pen. No additional tools or equipment will be provided or allowed. Additional items will be removed from the participants until they have finished competing.</p> <p>The participant will supply one (1) 4.5-5.0 pound chicken for fabrication. The chicken must be whole and in the original, unopened package. Evaluators will inspect the chickens prior to competition.</p>
Time Management/ Scraps and Wasting of Supplies	<p>Demonstrate careful planning for completing tasks efficiently. All scraps will be presented for evaluation of product waste.</p>

Knife Skills / Food Presentation	
Food Presentation	<p>The participant will present the parted chicken for evaluation of appearance, temperature, 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.</p>
Chicken Fabrication	<p>Each participant is required to fabricate one (1) whole chicken into eight (8) standard pieces of two (2) each of breast, thigh, leg, and wings. Breasts must be deboned and skinned.</p>
Overall Product Appearance & Presentation	<p>Upon completion of fabrication, chicken and all waste should be displayed in one hotel pan over ice. All pieces must be labeled (identifying the piece) and categorized (white or dark meat), using the pen and parchment paper. All cuts are made correctly- clean cuts are made through joints and both halves of chicken are cut uniformly.</p>

**CULINARY CHICKEN FABRICATION
EQUIPMENT CHECK-IN FORM**

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Only the following items are allowed in Culinary Chicken Fabrication. Any additional items will not be allowed for competition and must be removed from the participant's supplies.
2. Each student must have their own set of equipment and may not share items during the competition.
3. Participants bringing all items as required will earn 5 points on the Point Summary Form.

REQUIRED EQUIPMENT, TOOLS AND SUPPLIES:			
Properly stored chicken (thermometer, storage container, 4.5-5 lb chicken in original, unopened package)	Paring Knife	8" French Knife	Boning Knife
Cleaver	Cutting Board and Mat	Sanitizer (bucket/solution)	Towels
Gloves	2 Full -sized Hotel Pans	Plastic Wrap	Parchment Paper and Pen
Small Compost /Waste Basket or Bowl	Water (station will be provided in the competition room)	Ice for Chicken	

Event Consultant/Volunteer Initials: _____

CULINARY CHICKEN FABRICATION SKILLS POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all the information at the 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 Florida 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	
Required Equipment 0 or 5 points	0 Did not bring all required equipment per participant	5 Brought all required equipment participant	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____ _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

CULINARY CHICKEN FABRICATION SKILLS EVENT RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY AND APPEARANCE				POINTS
Clothing and Appearance 0-10 points	0 1 2 Non-professional appearance, attire and/or grooming	3 4 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 practices, 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	0 1 2 3 4 Disregard of sanitation practices, creating unsafe situation during preparation	5 6 7 8 Shows minimal sanitation concerns during preparation	9 10 Follows all sanitation practices	
Preparation Temperature 0 - 10 points	0 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				POINTS
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 0-10 points	0 1 2 3 4 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, minimum waste	

KNIFE SKILLS/FOOD PRESENTATION					POINTS
Overall Product Appearance / Presentation Consistent, correct proportions 0-15 points	0 1 2 3 Lacks workmanship, some of the display exhibits 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 Most pieces cut uniformly, made cleanly, breasts deboned and skinned to industry standards	8 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 not uniform in size or shape	2 3 4 Some assigned techniques, but little growth in skill and performance	5 6 7 Most of assigned techniques, some growth in skill/performance needed	8 9 10 All assigned techniques, student is competent in skill/performance	

Evaluator's Comments – Include two things done well and two opportunities for improvement:	TOTAL (90 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

Culinary Knife Skills

CULINARY KNIFE SKILLS

An **individual event** that will showcase the best of the participants' knife skills. Participants will produce six uniform pieces for each knife cut meeting industry standards and demonstrating proper safety and sanitation procedures. **This event will only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to two (2) entries in each level of this event.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program, as determined by their state department of education.
- Participants must be registered to attend the State Leadership Conference.
- Table space will be provided. Each participant will have approximately 6' of workspace.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Spectators are allowed to observe this event as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	6' of Table Space – Yes Wall Space – No Supplies – No	Chef's Attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals

COMPETITION PROCEDURES & TIME REQUIREMENTS

<ul style="list-style-type: none"> Participants must check in to the event holding area where they will be given a brief overview of the event and present tools and equipment for an equipment check, including the properly stored (washed, uncut) food items. Participants will bring all necessary tools and equipment for this event, as listed in the event specifications. Additional items are not allowed. Participants may not bring reference materials for use in the holding room. Participants will remain in the holding area until their assigned presentation time and following the presentation may not return to the holding room. 	
Evaluators will score participants as they work.	
5 minutes	Participants will have 5 minutes to set up their workstation. Other persons may not assist.
15 minutes	Participants will have 15 minutes to produce and arrange each of the knife cuts.
5 minutes	Participants will have 5 minutes to clean their workstation.
Total Time: 25 Minutes	

SPECIFICATIONS

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

SPECIFICATIONS	
Clothing and Appearance	Wear appropriate clothing and head covering, and present a well-groomed appearance.
Safety and 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 knife cuts.

EVENT FORMAT	
Food Production	Participants may bring only the items listed below to the event. No other equipment will be allowed in the competition site. 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.

SPECIFICATIONS	
Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. No external rulers are allowed. Only the following tools are allowed:
	<ul style="list-style-type: none"> • Vegetable Peeler • Paring Knife • 8" or 10" French Knife • Cutting Board and Mat • Parchment Paper and Pen • Small Compost/Waste Bucket or Bowl • Prepared Sanitizer • Towels • Gloves • ½ Sheet Pan

Food Product	Participants must bring 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.

EVENT FORMAT	
Knife Skills/Food Presentation	The participant will present all food items for evaluation of appearance, temperature 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.

SPECIFICATIONS	
Knife Cuts	A total of six (6) uniform and appropriate pieces are cut from the vegetable provided to demonstrate three (3) of the following list: Julienne; fine julienne; brunoise; fine brunoise; small, medium, large dice; paysanne; batonnet; rondelle; peel and small dice. Event evaluators will determine which three (3) cuts from specific vegetables all participants will demonstrate during the competition. 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.
Overall Product Appearance and Presentation	Prepare knife cuts consistently, with appropriate proportions. Demonstrate a high quality of workmanship.

**CULINARY KNIFE SKILLS
EQUIPMENT CHECK-IN FORM**

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Only the following items are allowed in Culinary Knife Skills. Any additional items will not be allowed for competition and must be removed from the participant's supplies.
2. Each student must have their own set of equipment and may not share items during the competition.
3. Participants bringing all items as required will earn 5 points on the Point Summary Form.

REQUIRED EQUIPMENT, TOOLS AND SUPPLIES:			
Vegetable Peeler	Paring Knife	8" or 10" French Knife	Cutting Board and Mat
Parchment Paper and Pen	Pen	Prepared Sanitizer	Towels
Gloves	1/2 Sheet Pan	Small Compost/Waste Bucket or Bowl	One Each: Carrot, Onion, And Potato

CULINARY KNIFE SKILLS POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all the information at the 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 Florida 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	
Required Equipment 0 or 5 points	0 Did not bring all required equipment per participant	5 Brought all required equipment participant	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____ _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

**CULINARY KNIFE SKILLS
EVENT RUBRIC**

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY AND APPEARANCE				POINTS
Clothing and Appearance 0-10 points	0 1 2 3 4	5 6 7 8	9 10	
	Non-professional appearance, attire and/or grooming	Neat appearance, attire, and grooming, but lacks professionalism	Professional appearance, attire and grooming	
Safety & Sanitation 0-10 points	0 1 2 3 4	5 6 7 8	9 10	
	Disregard of safety and sanitation practices, creating unsafe situation during preparation	Shows minimal safety and sanitation concerns during preparation	Follows all safety and sanitation practices	
Clean Up 0 - 5 points	0	1 2 3 4	5	
	Work area not completely cleaned upon completion of event	Work area clean, but not to standards of competition upon completion of event	Work area completely cleaned upon completion of event	

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

KNIFE SKILLS/FOOD PRESENTATION															POINTS
Overall Product Appearance / Presentation Consistent, correct proportions 0-15 points	0 1 2 3	4 5 6 7	8 9 10 11	12 13 14 15											
	Lacks workmanship, some of the display exhibits unacceptable proportions	Ordinary quality of workmanship, improvement needed in proportions	Competent workmanship, acceptable proportions	Extremely high-quality workmanship, accurate proportions											
	Knife Cut #1: 0-10 points	0 1	2 3 4	5 6 7	8 9 10										
	Incorrect cut not uniform in size or shape	Correct but pieces Inconsistent in size and shape	Correct cut, nearly all consistent in size and shape	Correct cut, identical in size and shape											
Knife Cut #2: 0-10 points	0 1	2 3 4	5 6 7	8 9 10											
Incorrect cut not uniform in size or shape	Correct but pieces Inconsistent in size and shape	Correct cut, nearly all consistent in size and shape	Correct cut, identical in size and shape												
Knife Cut #3: 0-10 points	0 1	2 3 4	5 6 7	8 9 10											
Incorrect cut not uniform in size or shape	Correct but pieces Inconsistent in size and shape	Correct cut, nearly all consistent in size and shape	Correct cut, identical in size and shape												

Evaluator's Comments – Include two things done well and two opportunities for improvement: 	TOTAL (90 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

CUPCAKE DECORATING SKILLS

CUPCAKE DECORATING SKILLS

An **individual event** recognizes participants for their ability to demonstrate their decorating skills by creating an original cupcake themed display based on the current Florida FCCLA state theme or current National FCCLA theme.

This event will only compete at state level.

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to two (2) entries in each level of this event.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program.
- Participants must be registered to attend the State Leadership Conference .
- Table space will be provided. Each participant will have approximately 6’ of workspace.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Spectators are allowed to observe this event as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Grades 6- 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	6’ of Table Space – Yes Wall Space – No Supplies – No	Chef’s Attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals

COMPETITION PROCEDURES & TIME REQUIREMENTS

- Participants must check in to the event holding area where they will be given a brief overview of the event.
- Participants are required to bring 6 undecorated cupcakes for the event. Cupcakes may be any flavor and vary in sizes.
- Participants are required to bring all needed equipment, including the properly stored food / decorating items to complete the cupcake display.
- Participants may not bring reference materials, other than the required, outlined cupcake display.
- The cupcake display and all supporting materials must be planned, conducted, and prepared by the participant only.

Evaluators will score participants as they work.

5 minutes	Participants will have 5 minutes to set up their workstation. Other persons may not assist.
40 minutes	Participants will have 40 minutes to prepare their cupcake display. A one-minute warning will be given at 39 minutes. The participant will be stopped at 40 minutes.
5 minutes	Participants will have 5 minutes to clean their workstation.
5 minutes	Following the preparation, evaluators will have 5 minutes to interview the participant.
Total Time: 55 Minutes	

SPECIFICATIONS

Safety and Appearance	Clean and appropriate uniform including, but not limited to: professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). Participants may also wear colored shirts with an apron. Facial jewelry is concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with a hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Acceptable graphics on the uniform pieces include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted.
Safety and 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 products.
Equipment Tools Techniques	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 site. 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. Participants will use proper equipment, tools, products, vocabulary, and techniques.

EVENT FORMAT	
Food Production	The participant will prepare a cupcake themed display based on the current Florida FCCLA state theme or current National FCCLA theme. A drawing of the planned cupcake design must be presented on the workspace of the participant. All work must stop at the designated time limit. Evaluation will be based on the quality of techniques used in display, as well as originality of display.

SPECIFICATIONS	
Required Information	<ul style="list-style-type: none"> ● At the time of competition, participants will provide an index card with the following information: <ul style="list-style-type: none"> ○ Name of participant ○ Level of participant ○ School name ○ Title of cupcake display ● Participants will also provide a drawing of the planned cupcake design on a plain 8 ½ " x 11" paper. Drawing must be framed and displayed in front of the participant's workstation.
Decorating Skills Decorating Techniques	<ul style="list-style-type: none"> ● Participants will produce an original, creative cupcake display based on the current Florida FCCLA theme or current National FCCLA theme. ● Must include at least two different techniques/ design features. ● Any of the following decorating skills may be included in the display: numbers, individual flowers, flower clusters, script writing, block writing, borders, and any other design elements. ● Skills may include, but are not limited to: Cornelli lace, brush embroidery, flower petals and blossoms, roses, stems with leaves, shells, stars, ruffles, beadwork, lattice, scrolls. ● No sprinkles or embellishments may be used. This includes edible cake decor or non-edible cake decor. All embellishments and designs must be created with icing and fondant on site, no premade decorations will be allowed.
Overall Appearance and Presentation	Appropriate sizing of elements used for size of product, clean workmanship and display of techniques. Cupcake displays must include, but not limited to: cupcake stand(s), tiered stand, or cake stand/ board to showcase cupcake presentations. Presentation must fit a 12" X 12" area.

CUPCAKE DECORATING SKILLS EQUIPMENT CHECK-IN FORM

Participant Name: _____

Chapter: _____ State: _____ Team #: ____ Station #: ____ Level: _____

1. The following items are required in Cupcake Decorating Skills. No additional items may be utilized.
2. Each student must have their own set of equipment and may not share items during competition.
3. Participants bringing all items, as required, will earn 5 points on the Point Summary Form.

REQUIRED EQUIPMENT CHECKLIST

EQUIPMENT	YES	NO
6 pre-baked, undecorated cupcakes		
Pre-made Fondant (needed colors)		
Pre-made icing (white, needed colors)		
Bowls		
Rubber Spatulas		
Spoons		
Whisk		
Pastry Bags		
knife/scissors		
Pastry Decorating Tips/ coupler (if needed) <ul style="list-style-type: none"> • One cup to assist with filling of piping bag 		
Straight / Offset Spatulas		
Wax/ Parchment paper		
Cutting Board		
Rolling Pin		
Cookie Cutters		

EQUIPMENT	YES	NO
Cupcake Stand/ Way to display cupcakes		
Gloves		
Prepared Sanitizer		
Towels		
Waste Bowl / Bucket		

CUPCAKE DECORATING SKILLS POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all the information at the 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 State 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	
Required Equipment 0 or 5 points	0 Did not bring all required equipment per participant	5 Brought all required equipment per participant	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____ _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

CUPCAKE DECORATING SKILLS EVENT RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ 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				
Clean Up 0-10 points	0 Work area not organized, not cleaned upon completion of event, time limits not met	5 Work area mostly organized, completely cleaned upon completion of event within time limits	10 Work area organized, completely cleaned upon completion of event within time limits				

EQUIPMENT AND TOOLS							POINTS
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				

CUPCAKE DECOR & PRESENTATION						POINTS
Creative Planning 0-10 points	0 1 Cupcake drawing plan was not presented or not easily understood	2 3 Fair cupcake plan – somewhat comparable to finished product	4 5 Cupcake plan comparable to finished product	6 7 Cupcake pan was neatly drawn or explained well on the paper	8 9 10 Cupcake plan was exceptional	
Creativity 0-10 points	0 1 No evidence of creativity	2 3 Very little evidence of creativity	4 5 Little evidence of creativity	6 7 Some evidence of creativity	8 9 10 Highly creative and innovative	
Design Elements 0-10 points	0 1 Did not attempt any special design elements	2 3 Demonstration of skill is below acceptable quality expectation	4 5 6 Demonstration of skill meets acceptable quality expectation	7 8 Demonstration of skill meets quality expectations	9 10 Demonstration of skill exceeds quality expectations	

Overall Appearance and Presentation 0-20 points	0 1 2 3 Below acceptable expectation for appearance, presentation, color, size, and workmanship for most items	4 5 6 7 Below acceptable expectation for appearance, presentation, color, size, and workmanship for some items	8 9 10 11 Meets quality expectations for some appearance, presentation, color, size, and workmanship	12 13 14 15 Meets acceptable quality expectations for appearance, presentation, color, size, and workmanship	16 17 18 19 20 Meets exceptional quality expectations for appearance, presentation, color, size, and workmanship	
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Evaluator's Comments – Include two things done well and two opportunities for improvement:	TOTAL (90 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

Decorative Food Centerpiece

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. **This event will only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to two (2) entries in each level of this event.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program, as determined by their state department of education.
- Participants must be registered to attend the State Leadership Conference.
- Table space will be provided. Each participant will have approximately 6’ of workspace.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Spectators are allowed to observe this event as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Grades 6- 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	6’ of Table Space – Yes Wall Space – No Supplies – No	Chef’s Attire (as described)

COMPETITION PROCEDURES & TIME REQUIREMENTS

<ul style="list-style-type: none"> Participants must check in to the event holding area where they will be given a brief overview of the event. Participants are required to bring all needed equipment, including the properly stored (washed, uncut) food items to complete the centerpiece. Participants may not bring reference materials for use in the holding room. Decorative Food Centerpiece presentation and all supporting materials must be planned, conducted, and prepared by the participant only. 	
Evaluators will score participants as they work.	
5 minutes	Participants will have 5 minutes to set up their workstation. Other persons may not assist.
40 minutes	Participants will have 40 minutes to prepare their decorative centerpiece. A one-minute warning will be given at 39 minutes. The participant will be stopped at 40 minutes.
5 minutes	Participants will have 5 minutes to clean their workstation.
5 minutes	Following the preparation, evaluators will have 5 minutes to interview the participant.
Total Time: 55 Minutes	

SPECIFICATIONS

Requirements for Centerpiece	<ul style="list-style-type: none"> 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. The finished piece must be displayed on a tray, mirror, plate, etc. that are no larger than 18 inches. No advance preparation (other than the preparation of aspic or gelatin) may be done. Fruits and vegetables must be washed prior to the event.
Acceptable Centerpiece Displays	<ul style="list-style-type: none"> The level of difficulty of the garnishing and knife skills should reflect the level of the event entered - Level 1, Level 2, or Level 3. The decorative food centerpiece should illustrate a theme of the participant's choosing. The participant should be ready to explain the theme during the interviewing section of the event. 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.

Place Card	<p>Upon completion of the centerpiece, the participant will place a 3" x 5" index card to the right of the centerpiece with the following information:</p> <ul style="list-style-type: none"> ● Name of centerpiece ● Name of Event and Level of Participant ● Participant's Name ● Name of School
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SPECIFICATIONS	
Clothing and 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, no acrylic fingernails or nail polish, and a chef hat or hair net.
Appropriate Mise en Place	During the preparation of the decorative food centerpiece, all materials, supplies, and equipment should be kept neat and organized in its place when not used.
Work Space	The work space must 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 or decorative tools. They should demonstrate the use of their equipment in a safe manner.
Sanitation of Work Space	Participants are expected to keep and leave their work space/station in a sanitary manner.
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.
Ability to Explain Technique	The participant will explain the nutritional information, seasonality, product availability, costs, and preparation techniques. Note cards may be used.
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 display.

DECORATIVE FOOD CENTERPIECE POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all the information at the 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 Florida 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	
Appropriate Clothing 0 or 5 points	0 Did not wear appropriate chef attire for the event	5 Wears appropriate chef attire for event (apron, chef jacket, close toed shoes, chef hat/hair net)	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____ _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

DECORATIVE FOOD CENTERPIECE EVENT RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY AND APPEARANCE				POINTS
Clothing and Appearance 0-5 points	0 1 Non-professional appearance, attire and/or grooming Missing most of the following: <ul style="list-style-type: none"> • Chef coat • Black or checkered pants • Apron • Closed toes shoes • Hat/hair net 	2 3 4 Neat appearance, attire, and grooming, but lacks professionalism Missing one or more of the following: <ul style="list-style-type: none"> • Chef coat • Black or checkered pants • Apron • Closed toes shoes • Hat/hair net 	5 Professional appearance, attire and grooming. <ul style="list-style-type: none"> • Chef coat • Black or checkered pants • Apron • Closed toes shoes • Hat/hair net • Uniform clean and presentable 	
Safety & Sanitation 0-5 points	0 1 Disregard of safety and sanitation practices, creating unsafe situation during preparation	2 3 4 Shows minimal safety and sanitation concerns during preparation	5 Follows all safety and sanitation practices <ul style="list-style-type: none"> • Proper knife safety • Proper use of handling of food contact surfaces 	
Clean Up 0 - 5 points	0 Work area not completed or cleaned upon completion of event	1 2 3 4 Work area clean, but not to standards of competition upon completion of event	5 Work area completely cleaned upon completion of event	

CENTERPIECE PRODUCTION				POINTS
Clean fruit and vegetables 0-10 points	0 1 Participant does not clean/prep fruits and vegetables adequately prior to prep of the centerpiece	2 3 4 Participants clean/prep fruits and vegetables adequately prior to prep of the centerpiece.	5 Participants clean/prep fruit and vegetables properly prior to the prep of the centerpiece.	
Precision of cuts	0 1 <ul style="list-style-type: none"> • Sloppy knife work • All cuts are simple 	2 3 4 <ul style="list-style-type: none"> • Mostly clean cuts with a few rough cuts • Has limited intricate and detailed knife cuts. 	5 Including but not limited to: <ul style="list-style-type: none"> • Clean cuts • Intricate and detailed knife work 	
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 and equipment, occasionally lacks appropriate industry techniques	9 10 Selects and uses all tools and equipment correctly	

Mise en place, Time Management 0-10 points	0 1 2 3 4 Did not manage time or utilize Mise en Place to complete each task <ul style="list-style-type: none"> Does not have a plan Did not finish all of the tasks planned. 	5 6 7 8 Managed time and Mise en Place to complete most tasks on time <ul style="list-style-type: none"> Seems to have a limited plan Mostly stays on task Most of Mise en place is done correctly 	9 10 Utilized time and Mise en Place to complete each task on time <ul style="list-style-type: none"> Utilization of a plan Proper time management Proper Mise en Place 	
Illustrates Theme 0-10 points	0 1 2 3 4 The theme is not easily identified.	5 6 7 8 The theme is able to be identified, but parts of the centerpiece may not be easily relatable.	9 10 The theme is clearly identified.	
Reflects Creativity & Originality 0-10 points	0 1 2 3 4 The centerpiece is very basic with minimal creativity.	5 6 7 8 The centerpiece reflects some creativity and originality of the participant.	9 10 The centerpiece reflects creativity and originality.	
Level of Difficulty 0-5 points	0 1 There is minimal difficulty to the centerpiece for the level of the participant competing. Techniques are simple	2 3 4 The level of difficulty is somewhat reflective of the skills the student is capable of demonstrating. Most of the techniques are complicated.	5 The level of difficulty is adequate for the level of skill the student is capable of demonstrating. Demonstrates complicated techniques.	
Skills demonstrated effectively 0-10 points	0 1 2 3 4 Appropriate skills are not demonstrated throughout the centerpiece.	5 6 7 8 Some appropriate skills are demonstrated throughout the centerpiece.	9 10 Skills are demonstrated effectively throughout the entirety of the centerpiece.	
Appearance	0 1 Including but not limited to <ul style="list-style-type: none"> Balance of color Shape texture 	2 3 4 Including but not limited to <ul style="list-style-type: none"> Balance of color Shape texture 	5 Including but not limited to <ul style="list-style-type: none"> Balance of color Shape texture 	
Responses/ Ability to explain techniques to evaluators 0-10 points	0 1 Participant does not respond correctly to questions from the evaluator. Participant is unable to explain techniques used appropriately.	2 3 4 Participant responds, but does not elaborate or explain techniques used in detail.	5 Participant responds and explains all techniques in detail without hesitation.	

Evaluator's Comments – Include two things done well and two opportunities for improvement:	TOTAL (90 Points Possible)
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____

Dessert Chopped

DESSERT CHOPPED

An **individual event** that 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 state level.**

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to two (2) entries in each level of this event.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary arts industry training program, as determined by their state department of education.
- Participants must be registered to attend the State Leadership Conference .
- Table space will be provided. Each participant will have approximately 6’ of workspace.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Spectators are allowed to observe this event as space allows. Participants may only observe after they have already presented.
- Participants are not allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	6’ of Table Space – Yes Wall Space – No Mystery Basket Supplies- Yes	Chef’s Attire (as described)

COMPETITION PROCEDURES & TIME REQUIREMENTS

<ul style="list-style-type: none"> Participants must check in to the event holding area where they will be given a brief overview of the event. Participants are required to bring all needed equipment to assist in making a non-baked dessert for evaluators, as well as all necessary cleaning supplies. <ul style="list-style-type: none"> <u>Required Equipment</u>: One serving dish, 3 plastic forks, 3 plastic spoons, cleaning supplies <u>Allowable Equipment</u>: Culinary Tools, Non-Electric Equipment, Battery- Operated Equipment, bowls, serving dishes, flatware, any other equipment needed to make the non-baked dessert <u>Equipment not allowed</u>: electrical equipment, torches, burners Participants may not bring reference materials for use. Dessert Chopped presentations and all supporting materials must be planned, conducted, and prepared by the participant only. Spectators may not speak or give hints, clues, advice during the event. Mystery ingredients will be provided for each participant. <ul style="list-style-type: none"> Every participant in each level will receive the same ingredients. Each level will receive different ingredients. Level 2, 3 , and 4 will be provided additional ingredients from Level 1. 	
Evaluators will score participants as they work.	
5 minutes	Participants will have 5 minutes to set up their workstation and evaluate their ingredients in the mystery basket. Other persons may not assist.
20 minutes	Participants will have 20 minutes to make and plate one dessert.
5 minutes	Participants will have 5 minutes to clean their workstation with their own cleaning supplies.
5 minutes	Following the completion of the event, evaluators will have 5 minutes to interview the participant about the dessert that was created.
Total Time: 35 Minutes	

SPECIFICATIONS

Requirements for Dessert Chopped Presentation	<ul style="list-style-type: none"> The participant will set up their own workstation with his/her personal equipment and evaluate the ingredients provided in the mystery basket to make a non-baked dessert. One non-baked dessert must be completed using <u>only</u> the ingredients provided. No additional ingredients may be added. All ingredients (quantity is determined by the participant) from the basket must be used in the dessert. The participant will also provide a 3" x 5" index card with specific information to designate their non-baked dessert. Each participant will use their own cleaning supplies to clean the area upon completion of dessert. Participants will answer evaluator's questions concerning the decision-making process, techniques used, non-baked dessert choice, etc about their prepared non-baked dessert.
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Place Card	<p>Upon completion of the event, the participant will place a 3" x 5" index card to the right of the non-baked dessert with the following information:</p> <ul style="list-style-type: none"> ● Name of dessert ● Participant's Name ● Name of School
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SPECIFICATIONS	
Clothing and Appearance	Participants are expected to wear a uniform appropriate for a food service establishment. (Chef coat or jacket, smock or apron, chef pants or black pants, closed toe shoes, no jewelry, no acrylic fingernails or nail polish, and a chef hat or hair net.
Appropriate Mise en Place Time Management	During the preparation of the non-baked dessert, all materials, supplies, and equipment should be kept neat and organized in its place when not used. Participants must also demonstrate careful planning for completing tasks efficiently in the time frame allowed.
Work Space	<p>The work space should be clean and organized during the event. It should demonstrate appropriate safety and sanitation procedures according to industry standards.</p> <p>*Please note that if at any time, a participant is exhibiting unsafe practices, the event consultant or evaluator has the authority to correct the behavior.</p>
Equipment, Tools, and Techniques	Participants will use proper equipment, tools, products, vocabulary, and techniques. They will also provide all tools and equipment needed for the event, including 1 serving dish, 3 plastic forks, and 3 plastic spoons for the evaluation of the non-baked dessert. All participants should demonstrate the use of their equipment in a safe manner.
Sanitation of Work Space	Participants are expected to keep and leave their work space/station in a sanitary manner. Participants are also required to bring all necessary cleaning equipment to keep their work space/station clean and sanitary.
Creativity Appearance	All ingredients provided are used in the non-baked dessert. The amount of use is determined by the creativity of the non-baked dessert and attractive appearance.
Flavor Texture	The participant will create a non-baked dessert that has flavor and texture that is appealing to the palate.
Response to Evaluator's Questions	After the completion of the non-baked dessert, the evaluators will ask questions during a 5 minute time period. These questions will include information about the decision-making process, techniques used, and non-baked dessert choice. The participant does not talk during the preparation of the centerpiece display.

DESSERT CHOPPED POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all the information at the 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 Florida 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	
Appropriate Clothing 0 or 5 points	0 Did not wear appropriate chef attire for the event	5 Wears appropriate chef attire for event (apron, chef jacket, close toed shoes, chef hat/hair net)	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____ _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

DESSERT CHOPPED EVENT RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

SAFETY AND APPEARANCE				POINTS
Clothing and Appearance 0-5 points	0 1 Non-professional appearance, attire and/or grooming Missing most of the following: <ul style="list-style-type: none"> • Chef coat • Black or checkered pants • Apron • Closed toes shoes • Hat/hair net 	2 3 4 Neat appearance, attire, and grooming, but lacks professionalism Missing one or more of the following: <ul style="list-style-type: none"> • Chef coat • Black or checkered pants • Apron • Closed toes shoes • Hat/hair net 	5 Professional appearance, attire and grooming. <ul style="list-style-type: none"> • Chef coat • Black or checkered pants • Apron • Closed toes shoes • Hat/hair net • Uniform clean and presentable 	
Safety & Sanitation 0-5 points	0 1 Disregard of safety and sanitation practices, creating unsafe situation during preparation	2 3 4 Shows minimal safety and sanitation concerns during preparation	5 Follows all safety and sanitation practices	
Clean Up 0 - 5 points	0 Work area not completed cleaned upon completion of event	1 2 3 4 Work area clean, but not to standards of competition upon completion of event	5 Work area completely cleaned upon completion of event	

NON-BAKED DESSERT PRODUCTION				POINTS
Use of mystery basket ingredients 0-10 points	0 1 2 3 4 The participant does not use all or at least half of the mystery basket ingredients adequately in their non-baked dessert.	5 6 7 8 The participant uses over half, but not all of the mystery basket ingredients adequately in their non-baked dessert.	9 10 The participant uses all of the ingredients adequately in their non-baked dessert.	
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 and equipment, occasionally lacks appropriate industry techniques	9 10 Selects and uses all tools and equipment correctly	
Mise en place, Time Management 0-10 points	0 1 2 3 4 Did not manage time or utilize Mise en Place to complete each task <ul style="list-style-type: none"> • Does not have a plan • Did not finish all of the tasks planned. 	5 6 7 8 Managed time and Mise en Place to complete most tasks on time <ul style="list-style-type: none"> • Seems to have a limited plan • Mostly stays on task • Most of Mise en place is done correctly 	9 10 Utilized time and Mise en Place to complete each task on time <ul style="list-style-type: none"> • Utilization of a plan • Proper time management • Proper Mise en Place 	

Skills demonstrated effectively 0-10 points	0 1 2 3 4 Appropriate skills are not demonstrated throughout the presentation of the non-baked dessert.	5 6 7 8 Some appropriate skills are demonstrated throughout the non-baked dessert.	9 10 Skills are demonstrated effectively throughout the entirety of the creation of the non-baked dessert.	
Reflects Creativity & Originality 0-10 points	0 1 2 3 4 The non-baked dessert is very basic with minimal creativity.	5 6 7 8 The non-baked dessert reflects some creativity and originality of the participant.	9 10 The non-baked dessert reflects creativity and originality.	
Level of Difficulty 0-5 points	0 There is minimal difficulty to the non-baked dessert for the level of the participant competing.	1 2 3 4 The level of difficulty is somewhat reflective of the skills the student is capable of demonstrating.	5 The level of difficulty is adequate for the level of skill the student is capable of demonstrating.	
Finished product Taste of product 0-10 points	0 1 2 3 4 Participant presents an unfinished product with little to no appeal in taste.	5 6 7 8 Participant presents a product with what appears to be a finished product. Non-baked dessert is edible, but lacks flavor.	9 10 Participant presents a finished product with great flavor profiles, great texture, and great plate presentation.	
Responses/ Ability to explain techniques to evaluators 0-10 points	0 1 2 3 4 Participant does not respond correctly to questions from the evaluator. Participant is unable to explain techniques used appropriately.	5 6 7 8 Participant responds, but does not elaborate or explain techniques used in detail.	9 10 Participant responds and explains all techniques in detail without hesitation.	

Evaluator's Comments – Include two things done well and two opportunities for improvement:	TOTAL (90 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

Fashion Sketch

FASHION SKETCH

An **individual event** that recognizes members for their ability to design and sketch a croquis based on a provided design scenario. **This event will only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to one(1) entry in each level of this event.
- Participation is open to any nationally affiliated FCCLA member.
- Participants must be registered to attend the State Leadership Conference.
- Spectators are not allowed.
- Participants are not allowed to discuss the event with other participants. Doing so will result in disqualification.
- Participants must follow the approved conference dress code for participation in this event.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
			■

EVENT LEVELS			
Level 1: Grades 6-8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	Table – Yes Wall Space – No Supplies – No	FCCLA Official Dress

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/Pointers	Skits	Presentation Equipment	Visuals
		■						

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	
	<ul style="list-style-type: none"> Participants must check-in at the beginning of the event. Participants are required to bring the following supplies: 1 file folder (plain, of any color); colored pencils, crayons, and/or markers; erasers; pencil sharpener(s), and ruler(s). No reference materials are allowed. FCCLA 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. Contents of the file folder will be returned to the participant.
40 minutes	The event consultant will give the participant a design scenario. Participants will have 40 minutes to design, sketch, color croquis, and complete the Elements and Principles of Design worksheet.
5 minutes	Using the completed Croquis and completed Elements and Principles of Design worksheet, participants will have 5 minutes to deliver an oral presentation. A 1-minute warning will be given at 4 minutes. Participants will be asked to stop at the 5 minute mark. Following the oral presentation, the participant will provide the completed croquis and worksheet to evaluators in the file folder.
5 minutes	Evaluators have up to 5 minutes to ask questions, score, and write comments for each entry. The decision of the evaluators is final.
Total Time: 50 Minutes	

SPECIFICATIONS

EVENT FORMAT	
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 4 parts of the elements of design are included in the sketch—color, line, texture, and shape.
Principles of Design	Evidence that all 5 parts of the principles of design are included in the sketch—proportion, balance, rhythm, emphasis, and harmony.
Accessories	Incorporate accessories into sketch (jewelry, gloves, hats, sunglasses, scarves, handkerchiefs, etc.)

Creative & 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.

EVENT FORMAT

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.
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SPECIFICATIONS

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' Questions	Provide clear and concise answers to evaluators' questions regarding the project.

FASHION SKETCH

FLORIDA EVENTS POINT SUMMARY FORM

Participant Name: _____
 Chapter: _____ State: ____ Team #: ____ Station #: ____ Level: _____

1. Make sure all the information at the 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 State 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 Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____ Total Score: _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

**FASHION SKETCH
EVENT RUBRIC**

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ 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 Scenario was not taken into consideration when planning the outfit	1 2 3 Scenario was somewhat considered, but not fully realized in the planning of the outfit	4 Scenario 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 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 in presentation	1 Final figure somewhat outlined. There are some eraser marks on the sketch. It is neat and somewhat clean in 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 in presentation	

ORAL PRESENTATION					POINTS
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	
Body Language Clothing Choice 0-5 points	0 Body language displays unease and nervousness Not in FCCLA official dress	1 2 Body language displays minimal amount of nervousness appropriate FCCLA official dress	3 4 Body language portrays participant at ease appropriate FCCLA official dress	5 Body language enhances the presentation Appropriate FCCLA official dress	
Grammar Word Usage Pronunciation 0-5 points	0 Extensive (more than 5) grammatical and pronunciation errors	1 2 Some (3-5) grammatical and pronunciation errors	3 4 Few (1-2) grammatical and pronunciation errors	5 Presentation has no grammatical or pronunciation errors	
Responses to Evaluators' Questions 0-5 points	0 Did not answer evaluators' questions	1 2 Responses to questions did not indicate adequate understanding of skills needed	3 4 Responses to questions were appropriate and reflect good understanding of skills needed	5 Responses to questions were appropriate and reflect excellent understanding of skills needed	

Evaluator's Comments – Include two things done well and two opportunities for improvement: 	TOTAL (90 Points Possible)	
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

FASHION SKETCH

ELEMENTS AND PRINCIPLES OF DESIGN WORKSHEET

Participant Name: _____

_____ **Chapter:** _____ **State:** _____ **Team**

#: _____ **Station #:** _____ **Level:** _____

1. To be completed by the participant at the designated participation time.
2. 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**

Participant

Name:

_____ Chapter: _____ State: _____ Team
#: _____ Station #: _____ Level: _____

1. 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.
2. Each student must have their own set of equipment and may not share items during the competition.
3. Participants bringing all items as required will earn 5 points on the Point Summary Form.

CHECK WHICH ITEMS PARTICIPANTS BROUGHT:				
(1) File Folder (Plain, of Any Color)	Colored Pencils, Crayons, and/or Markers	Erasers	Pencil Sharpener(s)	Ruler(s)

FCCLA Creed Speaking & Interpretation

FCCLA CREED SPEAKING & INTERPRETATION

An **individual event** 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.**

ELIGIBILITY & GENERAL INFORMATION

- All participants must be a nationally affiliated FCCLA member.
- All participants must attend the State Leadership Conference.
- Each chapter may submit up to three (3) entries in each level of this event.
- No additional set-up is provided.
- Spectators are not allowed.
- Participants must follow the approved conference dress code for participation in this event.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
■			■

EVENT LEVELS			
Level 1: Grades 6- 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Equipment	Table – No Wall Space – No Supplies – No	FCCLA Official Dress

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
		■						

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	
	<ul style="list-style-type: none"> ● 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. ● Participants may not use note cards. No other presentation elements such as music or visuals are allowed.
2 minutes	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 start over.
3 minutes	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 3-minute time limit for questions and answers.
5 minutes	Evaluators will score and write comments for each entry for approximately 5 minutes. The decision of the evaluators is final.
Total Time: 10 Minutes	

PROJECT FORMAT

EVENT FORMAT	
Presentation and Interview	<p>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.</p> <p>The individual participant will recite the creed from memory to the evaluators. There is a maximum of two (2) minutes for the creed presentation. Once the participant has begun reciting the creed, he/she may not stop and 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 3-minute time limit for questions and answers.</p>

CONTENTS OF PRESENTATION

SPECIFICATIONS	
Creed Memorization	Orally deliver the FCCLA creed in the correct order and with all 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 or pauses to improve meaning and/or add 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 in both creed presentation and interpretation responses.
Interpretation and Responses to Questions	Answer questions with concise, well-constructed, honest responses, and place the answers in context of their personal philosophy.

FCCLA CREED SPEAKING & INTERPRETATION POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all the information at the 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 State 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	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (5 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (95 points possible)	
Total Score: _____ _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

FCCLA CREED SPEAKING & INTERPRETATION EVENT RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

PRESENTATION						POINTS
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, slouched Posture is very tense	3 4 Generally good posture Faces the audience	5 Straight posture, relaxed Faces the 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 or body language are used to try to generate enthusiasm, but seem somewhat forced	5 Facial expressions or 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 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 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 FCCLA official dress	1 2 Appropriate FCCLA official dress, but clothing is wrinkled, ill fitting, or stained	3 4 Appropriate FCCLA official dress	5 Appropriate FCCLA official dress, fits well and gives best impression		
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		
Interpretation Responses to Questions 0-15 points	0 1 2 Does not respond to questions	3 4 5 6 Answers ,but fails to elaborate or explain Shows little understanding of the Creed	7 8 9 Appropriate responses but appear rehearsed, unsure, or does not reflect good understanding of the Creed	10 11 12 Concise, well-constructed, and genuine responses that convey thought, meaning and understanding of the Creed	13 14 15 Concise, well-constructed and genuine responses that convey thought, meaning and understanding of the Creed within the context of their personal philosophy	
Evaluator's Comments – Include two things done well and two opportunities for improvement: 					TOTAL (95 Points Possible)	
					Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

FCCLA Creed

We are the Family, Career, and Community Leaders of America.

We face the future with warm courage and high hope.

For we have the clear consciousness of seeking old and precious values.

For we are the builders of homes,

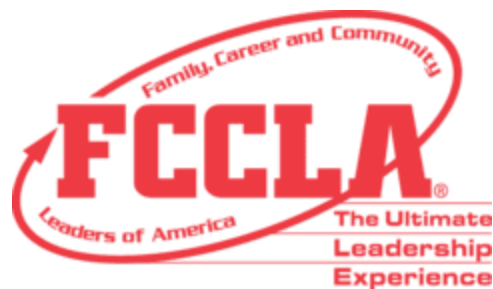
homes for America's future,

homes where living will be the expression of everything that is good and fair,

homes where truth and love and security and faith will be reality, not dreams.

We are the Family, Career, and Community Leaders of America.

We face the future with warm courage and high hope.



FCCLA PIN DESIGN

FCCLA PIN DESIGN

FCCLA Pin Design, ***an individual event***, 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 only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- All participants must be a nationally affiliated FCCLA member.
- All participants must attend the State Leadership Conference.
- The FCCLA pin design 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 Conference.
- The FCCLA pin design entry and all supporting materials must be planned, conducted, and prepared by the participant only.
- One participant may only enter ONE design for this event.
- All participants will compete for the winning design. There will be no separation of levels as a deciding factor for the winning design.
- All participants in this event must serve as an event runner or timer during the State Proficiency Events competition to be eligible for a medal.
- The participant will be informed during State Proficiency registration his/her assigned duty.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
			■

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
■	■	■	■

COMPETITION PROCEDURES & TIME REQUIREMENTS

Each entry will:	
	Submit a digital file folder with required documents to competitions@flccla.org by February 15.
	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.
	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.

SPECIFICATIONS

DIGITAL FILE FOLDER	
Project Identification Page	One 8 ½" x 11" page, plain, with no graphics or decorations; must include participant's name, school, city, state, and Florida District number.
Works Cited Page Graphic Credibility Page	One 8 ½" x 11" page will refer to any graphics that are licensed for commercial use. Each image must include the associated website. Works Cited page must be in MLA format.
Entry Relation	One 8 ½" x 11" page will contain a 100 word or less explanation of the pin design entry and its representation to Florida, as well as FCCLA.

PIN DESIGN SPECIFICATIONS	
Pin Design Requirements	<ul style="list-style-type: none"> ● The participant's name may NOT appear anywhere on the output pin design. ● Participants must incorporate the words "Florida FCCLA" in the pin. ● Images on the pin must be representative of Florida (ex. oranges, shells, palm trees). ● Pin design should reflect all areas/aspects of the state of Florida. ● Pin design needs to be in color. ● The state theme does not have to be utilized in the pin design.
Pin Size Pin Technology Requirements	<ul style="list-style-type: none"> ● The pin 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: <ul style="list-style-type: none"> ○ Illustrator ○ Photoshop ○ Canva ● Entries of the pin design must be in a PDF format , as well as one of the following formats: <ul style="list-style-type: none"> ○ .ai ○ .png ○ .eps ● All images must be licensed for commercial use. ● All images and pin designs must be original. ● Images cannot be a copied template (ex. Canva). <p>Participants will be disqualified for copyright violations. This includes replicating a previous Florida FCCLA pin design.</p>

EVENT DETAILS**EVENT DETAILS****Pin Design Selection**

- All digital folders including the FCCLA pin design will be submitted by February 15 to competitions@flfcla.org.
- Upon submission, all designs will be verified following the verification checklist on the following page.
- Valid pin designs will then be compiled into a display for a vote by the Florida FCCLA membership at Florida State Leadership Conference.
- Pending a majority vote, the top two entries will be displayed for the Florida State Executive Council to choose for the winning design to represent Florida FCCLA at the upcoming National Leadership Conference.

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FCCLA PIN DESIGN FLORIDA EVENTS CHECKLIST

Participant Name: _____

Chapter Name: _____

District #: _____

Make sure all the information at the top is correct before proceeding.

Pin Design Checklist		
The participant violated the Copyright and/or Fair use guidelines.	<p style="text-align: center;">YES _____</p> If checked yes, the participant is disqualified . Do not continue with the checklist.	<p style="text-align: center;">NO _____</p> If checked no, continue with the pin design checklist.
If checked yes, provide a brief reason for disqualification of pin design.	Explanation: 	
The participant has the pin design in full color.	<p style="text-align: center;">YES _____</p>	<p style="text-align: center;">NO _____</p>
The participant's pin design is the appropriate size. , (1.25 " x 1.25")	<p style="text-align: center;">YES _____</p>	<p style="text-align: center;">NO _____</p>
The participant incorporated the words: FLORIDA FCCLA	<p style="text-align: center;">YES _____</p>	<p style="text-align: center;">NO _____</p>
The pin design represents the state of Florida as a whole.	<p style="text-align: center;">YES _____</p>	<p style="text-align: center;">NO _____</p>
The pin design is in the correct format.	<p style="text-align: center;">YES _____</p> <p style="text-align: center;">Check the format(s) provided:</p> PDF (required) _____ .ai _____ .png _____ .eps _____	<p style="text-align: center;">NO _____</p>
EVALUATOR VERIFICATION	The pin design met all of the requirements on the checklist . _____	The pin design did NOT meet all the requirements on the checklist. _____

Event Consultant/Volunteer Initials: _____

FCCLA Writes

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 only compete at state level.**

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.

ELIGIBILITY & GENERAL INFORMATION

- All participants must be a nationally affiliated FCCLA member.
- All participants must attend the State Leadership Conference.
- The FCCLA Writes entry must have been developed and completed within a one-year span beginning July 1 and ending May 30 of the current school year before the State Leadership Meeting.
- The FCCLA Writes entry and all supporting materials must be planned, conducted, and prepared by the participant only.
- A participant may not enter both short story and poetry categories.
- All participants in this event must serve as an event runner or timer during the State Proficiency Events competition to be eligible for a medal.
- The participant will be informed during State Proficiency registration his/her assigned duty.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
		■	

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
■	■	■	■

COMPETITION PROCEDURES & TIME REQUIREMENTS

LEVEL 1	LEVEL 2	LEVEL 3
Each entry will:		
Submit a digital file folder with required documents to competitions@ffccla.org by February 15.		
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.		
Evaluators will use the rating sheet to score and write comments for participant(s).		
Evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.		

EVENT DETAILS

	LEVEL 1	LEVEL 2	LEVEL 3
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.		
Digital File Folder			
Participants will submit a <i>digital file folder</i> to the online registration for the State Leadership Conference. The <i>digital file folder</i> must include the following in a PDF format:			
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 in 100 words or less.		
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.		

FCCLA WRITES FLORIDA EVENTS POINT SUMMARY FORM

Participant Name: _____
 Chapter: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all information at the top is correct. If a student does not show to complete their assigned task during competition day, write "No Show" across the top and return with other forms.
2. At the end of the competition in the room, double-check all scores and names to ensure accuracy. Sort results by name order and turn them into the Lead Consultant.
3. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Punctuality for assigned task 0 or 1 point	0 Participant was late for assigned task	2 Participant was on time for assigned task	
Dress Code 0 or 1 point	0 Event dress code was not followed	3 Event dress code was followed	
EVALUATORS' SCORES			ROOM CONSULTANT TOTAL
Evaluator 1: _____	Initials: _____		(5 Points Possible)
Evaluator 2: _____	Initials: _____		AVERAGE EVALUATOR SCORE
			(95 Points Possible)
Total Score: _____	<i>Divided by # of Evaluators</i>		FINAL SCORE
	<i>Rounded only to the nearest hundredth (i.e., 79.99 not 80.00)</i>		Room Consultant Score)
RATING ACHIEVED (circle one)	Gold: 90–100	Silver: 70–89.99	Bronze: 1–69.99

VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Adult Room Consultant: _____ Event Lead Consultant: _____

FCCLA WRITES ALL LEVELS RUBRIC

Participant Name: _____ Level: _____

Chapter: _____ District: _____ Station #: _____

EVALUATION CRITERIA						POINTS
File Folder						
Project Identification Page	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Introductory Explanation	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Technical Quality						
Sentence Structure	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Spelling	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Grammar	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Punctuation	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Creative Entry						
Relationship to State Target Theme	0 Poor	1 Fair	2 Good	3 Very Good	4 Very Good	5
Significance of Message	0 Poor	1 Fair	2 Good	3 Very Good	4 Very Good	5
Effectiveness of Presentation	0 Poor	1 Fair	2 Good	3 Very Good	4 Very Good	5
Clarity of Message	0 Poor	1 Fair	2 Good	3 Very Good	4 Very Good	5
Ideas Follow Logical Sequence	0 Poor	1 Fair	2 Good	3 Very Good	4 Excellent	5
Expressiveness of Entry	0 Poor	1 Fair	2 Good	3 Very Good	4 Very Good	5
Originality of Entry	0 Poor	1 Fair	2 Good	3 Very Good	4 Very Good	5

GARMENT TECHNIQUES AND PRODUCTION

GARMENT TECHNIQUES & PRODUCTION

Garment Techniques & Production, *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.

***Please note this event will give participants the choice of garment to produce.**

ELIGIBILITY & GENERAL INFORMATION

- The participant must be a nationally affiliated FCCLA member.
- The participant must attend the State Leadership Conference.
- 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.
- The Garment Techniques & Production entry and all supporting materials must be planned, conducted, and prepared by the participant only.
- Level 1 members may participate in the event by producing their choice of a single garment, coordinated outfit, or formal costume.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
			■

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
■			

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Modeled Garment, Pattern Guide, Garment Analysis, and File Folder	Table–Yes Electrical Access–No Wall Space–No Supplies–No Wi-Fi – No	FCCLA Official Dress Garment(s)

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
		■						■

COMPETITION PROCEDURES & TIME REQUIREMENTS

LEVEL 1	
Each entry will submit a file folder with required documents to the event room consultant at the designated participation time.	
5 minutes	Participants will wear his/her garment(s) to the event room at the designated participation time to model garment(s) to demonstrate fit.
5 minutes	After modeling in front of the evaluators, the participant will place the garment(s) on a hanger and bring it back for evaluators to assess using the event guidelines and rubric . The participant will go wait in a specified area until evaluation is complete. Evaluators will call the participant back in for interview questions about the garment.
15 minutes	Evaluators and room consultants will have up to 15 minutes to inspect the garment or ensemble for the skill areas indicated by the participant. Evaluators will use the rubric to score and write comments for participants.
5 minutes	Following the evaluation process, evaluators will have 5 minutes to interview the participant. The participant will take garment(s) with them upon departure.
Total Time: 30 Minutes	

SPECIFICATIONS

EVENT FORMAT	
Evaluation of garment(s)	At the designated time, each participant will wear his/her garment into the event room to model for demonstration of fit. Upon completion of modeling, the participant will bring garment back in for evaluators to assess techniques and skills demonstrated, as well as specific techniques the participant would like evaluated as noted on the Evaluated Techniques in their file folder. Evaluators will call the participant back in for further evaluation questions.

GARMENT SPECIFICATIONS		
<p>Suitability and Knowledge of Materials</p>	<ul style="list-style-type: none"> ● 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 size 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. 	
<p>Construction Techniques</p>	<ul style="list-style-type: none"> ● 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. 	
<p>Construction Skills</p>	<ul style="list-style-type: none"> ● 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. 	

EVENT DETAILS

EVENT DETAILS	
LEVEL 1	
<p>Allowable Garment Production Types</p>	<p>Level 1 students will choose to produce one of the following types of garment: Single Garment Coordinated Outfit Formal/Costume</p>
<p>Single Garment Coordinated Outfit Formal/ Costume</p>	<p>The garment must contain <u>at least 3</u> of the following techniques:</p> <ul style="list-style-type: none"> ○ 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)

COMPONENTS OF FILE FOLDER (SPECIFICATIONS)

SPECIFICATIONS		LEVEL 1
1– 8 ½” x 11” page	Project Identification Page	Must include participant’s name, chapter name, school, city, state, event name, level, and specified category of entry. The page can be up to 1 - 8 ½” x 11” page, but cannot be larger.
1– 8 ½” x 11” page	Garment Analysis	The participant will complete the Garment Analysis for the specified category chosen. Failure to specify category (Single Garment, Coordinated Outfit, or Formal/ Costume) at the top of the Garment Analysis will result in point deductions.
1– 8 ½” x 11” page	Evaluated Techniques	Must include the participant’s name, school name, chosen category, and three techniques the participant would like evaluated on their garment. The skills must be chosen from the techniques listed in the event details for their selected category. Participants must submit 3 copies of this page.
	Patterned Envelope/Guide	The participant will submit the envelope of the pattern utilized and/or the pattern guide utilized to create the garment.

ORAL PRESENTATION (SPECIFICATIONS)

PRESENTATION FORMAT	
Oral Presentation	Participants will provide clear and concise answers to evaluators’ questions regarding the project. Answers will require knowledge of sewing basics, techniques, skills, and related information concerning participants’ garment(s).

GARMENT TECHNIQUES AND PRODUCTION FLORIDA EVENTS POINT SUMMARY FORM

Participant Name: _____
 Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all the information at the 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 State FCCLA Staff if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Check -in 0 or 2 points	0 Did not arrive on time for participant check-in	2 Arrived on time for participant check-in	
File Folder 0-5 points	0 File Folder has none of the required contents.	3 4 File Folder is missing 1-2 required contents.	
	1 2 File Folder is missing 3 required contents.	5 File Folder is complete with all required content.	
Punctuality 0 or 1 point	0 Participant was late for presentation	1 Participant was on time for presentation	
Dress Code 0 or 2 points	0 Event dress code was not followed	2 Event dress code was followed	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (10 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (90 points possible)	
Total Score: _____	<i>Divided by # of Evaluators</i>	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
Total Score: _____	= AVERAGE EVALUATOR SCORE		
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

GARMENT TECHNIQUES AND PRODUCTION LEVEL 1 RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____

SUITABILITY KNOWLEDGE						POINTS
Appropriate pattern, fabric, and notions 0-10 points	0 Pattern was not provided Fabric was not appropriate to garment selection	1 2 3 Parts of the pattern was provided Fabric was not appropriate to garment selection.	4 5 6 Parts of the pattern were provided. Fabric and notions were somewhat appropriate to garment selection.	7 8 A complete pattern was provided. Fabric and notions were somewhat appropriate to garment selection.	9 10 A complete pattern was provided and appropriate to the participant /garment. Fabric and notions were appropriate.	
Garment Analysis Sheet 0-5 points	0 Garment Analysis was not provided.	1 Garment Analysis was provided, but with minimal information.	2 Garment Analysis was provided with unclear information.	3 4 Garment Analysis was provided with few errors or unclear information.	5 Garment Analysis was provided with clear, concise information.	
CONSTRUCTION TECHNIQUES						
On grain, nap 0-5 points	0 Fabric is not cut on the grain. Many cuts are at an angle.	1 Fabric has inconsistencies in cuts on the grain versus not on the grain causing unclear finishes.	2 Fabric has some inconsistencies in cuts on the grain and some unclear finishes /fits.	3 4 Fabric has very few inconsistencies in cuts on the grain. Most finishes are clean and fit well.	5 Fabric is cut parallel to the selvage. Provides a nice finish.	
Appropriate Seam finishes as needed 0-5 points	0 Seam finishes are incomplete. There are many raw edges.	1 Seam finishes have many raw edges and are very inconsistent throughout the garment.	2 Seam finishes have a few raw edges and loose threads not providing a clean finish to the garment..	3 4 Seam finishes have very few raw edges and loose threads.	5 Seam finishes are clean and secure, leaving the garment with nice closures and edges.	
Seam Construction 0-10 points	0 Seam construction is incomplete. Form and function are not secure..	1 2 3 Seam construction is inconsistent across the garment. Appropriate seam construction was not chosen.	4 5 6 Appropriate seam construction was attempted, but finish is not secure for the garment.	7 8 Appropriate seam construction was completed with few raw edges and loose threads.	9 10 Appropriate seam construction was completed and secured for a nice finish on the garment.	
Machine stitches, tension, length 0-10 points	0 Machine use was incorrectly utilized.	1 2 3 Machine use was incorrectly utilized creating many loose stitches, puckered seams, and evidence of broken thread throughout a seam.	4 5 6 Machine use was incorrectly utilized creating a few errors such as loose stitching, puckered seams, and evidence of broken thread throughout a seam	7 8 Machine use was utilized with few errors. There is evidence of even stitching and appropriate threading.	9 10 Machine use was correctly utilized, creating a nice garment.	
Construction Pressing 0-5 points	0 There is no evidence of construction pressing throughout the garment.	1 There is little evidence of construction pressing on the garment, possibly in one area.	2 There is some evidence of construction pressing on the garment, possibly in one to two areas.	3 4 There is evidence of construction pressing on the garment, but not in all areas required.	5 There is evidence of appropriate construction pressing due to the overall quality of the garment.	
Fit Appearance 0-5 points	0 The garment did not fit the participant well.	1 The garment did not fit the participant very well. The garment seemed unfinished.	2 The garment fit the participant somewhat. The garment has some unfinished areas.	3 4 The garment fit the participant mostly. Some areas of the garment could have been improved.	5 The fit and appearance of the garment were evident.	
Responses to Evaluators' Questions 0-5 points	0 Did not answer evaluator's questions		1 Unable to answer some questions and/or given with hesitation or inaccurate information	2 3 Gave appropriate responses to evaluators' questions	4 5 Responses to questions were appropriate and given without hesitation	

<p>Selected Skill Area- 0-30 points See separate Garment Production and Techniques Skill Area Rubric for additional criteria ratings. Transfer total points earned for 3 selected skill areas to the "points" column at right. Total should be from 0-30 points</p>		
<p>Evaluator's Comments—Include two things done well and two opportunities for improvement:</p>	<p>TOTAL (90 Points Possible)</p>	
	<p>Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____</p>	

IMPROMPTU SPEAKING

IMPROMPTU SPEAKING

An **individual event** recognizes participants for their ability to address a topic relating to FCCLA and Family and Consumer Sciences without prior preparation. The ability to express one’s thoughts in an impromptu situation while maintaining poise, self-confidence, logical organization of point, and conversational speaking are important assets in family, career and community situations. **This event will only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- Each chapter may submit up to three (3) entries in each level of this event.
- Participants must be registered to attend the State Leadership Conference.
- A table and lectern will be provided.
- Spectators are not allowed.
- Participants are not allowed to discuss the event with other participants. Doing so will result in disqualification.
- Presentations may not be recorded or photographed during the competition except by the official FCCLA photographer.
- Participants must follow the approved conference dress code for participation in this event.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
▪			▪

EVENT LEVELS			
Level 1: Grades 6- 8	Level 2: Grades 9-10	Level 3: Grades 11-12	Level 4: Postsecondary
▪	▪	▪	▪

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Oral Presentation	Table – No Lectern – Yes Wall Space – No Supplies – No	FCCLA Official Dress

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME			
	<ul style="list-style-type: none"> • The participant will be provided three topics by the Room Consultant before choosing one to use. The topics will relate to FCCLA purposes, activities, current programs and/or Family and Consumer Sciences topics. • Participants may not bring reference materials for use during the 10-minute preparation period. • An event volunteer will introduce each participant. The participant will introduce the speech topic by title only. 		
10 minutes	<p>Participants will be given 10 minutes to prepare talking points based on their selected topic. Participants are allowed to use one 4" x 6" card, provided by the Room Consultant, during the preparation and performance. Information may be written on both sides of the note card. The note card must be left with the Room Consultant at the conclusion of the oral presentation.</p>		
4 minutes	<p>Each speech must be no longer than 4 minutes in length. A 1-minute warning will be given at the 3 minute mark. Participants will be asked to stop at the 4 minute mark.</p>		
5 minutes	<p>Evaluators will score and write comments for each entry for approximately 5 minutes.</p>		
<p>Total Time: 20 Minutes</p>			

SPECIFICATIONS

EVENT FORMAT	
Oral Presentation	The oral presentation may be up to 4 minutes in length and is delivered to evaluators. The presentation must be based on the topic chosen and must not be scripted.

SPECIFICATIONS	
Introduction	Uses creative methods to capture the audience’s attention.
Relationship to Family and Consumer Sciences and/or Related Careers	Reflect views and knowledge of issues related to areas of Family and Consumer Sciences and/or related careers.
Relationship to FCCLA Purposes, Programs, and/or Activities	Referenced FCCLA purposes, programs, or activities in relation to the chosen topic.
Purpose and Focus	Establishes a purpose early in the presentation and maintains a clear focus throughout the oral presentation.
Idea Organization	Ideas are effectively organized and remain aligned with the chosen topic.
Topic Development	Fully addresses the chosen topic and the oral presentation is not scripted.
Summary/Ending	Summarize major points related to the chosen topic.
Delivery: Enthusiasm	Facial expressions and body language generate a strong interest and enthusiasm about the topics in others.
Delivery: Tempo	Use tempo or pauses to improve meaning and/or add dramatic impact.
Delivery: Volume	Speak loudly enough to be heard by all throughout the presentation.
Delivery: Eye Contact	Maintain eye contact with evaluators and the audience.
Body Language/ Clothing Choice	Use appropriate body language including gestures, posture and mannerisms. Wear appropriate clothing for the nature of the presentation.
Grammar/Word Usage/ Pronunciation	Use proper grammar, word usage and pronunciation.

IMPROMPTU SPEAKING POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

1. Make sure all the information at the 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 State 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	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	ROOM CONSULTANT TOTAL (5 points possible)	
Evaluator 2: _____	Initials: _____	AVERAGE EVALUATOR SCORE (95 points possible)	
Total Score: _____ Total Score: _____	<i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE	FINAL SCORE (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE	(please initial)	FINAL SCORE	

Event Consultant/Volunteer Initials: _____

IMPROMPTU SPEAKING EVENT RUBRIC

Participant Name: _____

Chapter: _____ State: _____ Team #: _____ Station #: _____ Level: _____

ORAL PRESENTATION						POINTS
Introduction 0-8 points	0 No obvious introduction	1 2 Introduction not effective in capturing attention	3 4 5 Somewhat creative and attention getting	6 7 8 Introduction captured attention immediately		
Relationship of Family and Consumer Sciences Coursework and Standards 0-5 points	0 No evidence of relationship between topic and FCS	1 2 Minimal evidence of topic and FCS coursework relationship	3 4 Knowledge of topic and relationship to FCS is good	5 Knowledge of topic and FCS relationship is evident and explained well		
Relationship to FCCLA Programs, Purposes and Activities 0-15 points	0 1 2 No evidence of relationship to FCCLA	3 4 5 6 Used 1 example of FCCLA purposes, programs or activities in relation to topic	7 8 9 Used 2 examples of FCCLA purposes, programs, or activities in relation to topic	10 11 12 Used 3 or more examples of FCCLA purposes, programs, or activities in relation to topic	13 14 15 Used 4 or more examples of FCCLA purposes, programs, or activities in relation to the topic	
Purpose and Focus 0-8 points	0 Purpose and focus is missing	1 2 Purpose and focus is weak and difficult to figure out	3 4 5 Purpose and focus is implied, but fairly clear	6 7 8 Establishes a purpose early and maintains focus for most of presentation		
Idea Organization 0-8 points	0 Ideas not organized, hard to follow, audience left confused by disorganization	1 2 Ideas lack coherence, consistency and flow, audience makes assumptions to follow	3 4 5 Ideas mostly coherent but not clearly supported in project flow, portions are hard to follow	6 7 8 Ideas mostly coherent and organized, project flow is easily followed		
Topic Development 0-8 points	0 Presentation is not related to chosen topic	1 2 Very little relationship between presentation and chosen topic	3 4 5 Presentation somewhat centers on chosen topic	6 7 8 Topic is generally addressed and developed		
Summary/Ending 0-8 points	0 Ending is abrupt, weak, or missing	1 2 Ending is somewhat developed, but does not provide closure	3 4 5 Ending meets average audience expectations	6 7 8 Ending is creative and closes the project well		

Delivery: 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 & body language are used to try to generate enthusiasm but seem somewhat forced	5 Facial expressions & body language sometimes generate a strong interest and enthusiasm about the topic in others		
Delivery: 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		
Delivery: 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		
Delivery: Eye Contact 0-5 points	0 No eye contact with evaluators	1 2 Limited eye contact	3 4 Inconsistent eye contact	5 Good eye contact		
Body Language/ Clothing Choice 0-5 points	0 No eye contact with evaluators	1 2 Body language shows minimal amount of nervousness/ appropriate FCCLA official dress	3 4 Body language portrays participant at ease/ appropriate FCCLA official dress	5 Body language enhances the presentation/ appropriate FCCLA official dress		
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		

Time 0-5 points	0 Presentation is less than 1 minute	1 2 Presentation is less than 2 minutes	3 4 Presentation is between 2 and 2:59 minutes in length	5 Presentation is 3-4 minutes in length		
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Evaluator's Comments – Include two things done well and two opportunities for improvement:					TOTAL (95 Points Possible)	
					Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____	

SERVER RELAY

SERVER RELAY

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. **This event will only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- All participants must be a nationally affiliated FCCLA member.
- All participants must attend the State Leadership Conference.
- Each entry must consist of a three member team from the same school and same event level.
- If the team is not present at the appointed time to compete, the team will be disqualified.
- Spectators are allowed to observe this event as space allows.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
	■		

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
■	■	■	

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
3	None	Wrist Coil, table, table linens, dishware, glassware, silverware, napkins, and trays	Uniform Appearance *appropriate front-of-the-house attire

COMPETITION PROCEDURES

Each entry will:

- Consist of three members from the same school and same competition event level.
- Have knowledge and be able to demonstrate the following place settings: American Place Setting, French Place Setting, and Russian Place Setting. (Examples are attached)
- Have knowledge and be able to demonstrate three required napkin folds: Envelope, Lily, Pyramid. (Examples are attached.)

UNIFORM SPECIFICATIONS

- Teams must present a uniform appearance throughout the competition in its entirety.
- Uniform appearance should be appropriate apparel for front-of-the-house attire include, but are not limited to:
 - Apron, white shirt, black pants, and close-toed shoes
 - FCCLA polo shirt or FCCLA dress shirt, black pants, and close-toed shoes
 - Vests/ Chef Jackets are allowable
- Please note the emphasis is on appropriate industry apparel and team uniformity.

EVENT DETAILS

TEAM PROCEDURES

- Competition time slots /start times will be provided at registration.
- Each team will set a table for three guests with these required place settings: American Place Setting, Russian Place Setting, and French Place Setting.
- Each team will display three required napkin folds, Envelope, Lily, and Pyramid, one at each place setting. Napkin folds are placed at each place setting at the team’s discretion.
- Teams will begin the relay at the start/finish line.
 - Stations will be set up throughout the relay with the necessary items needed to set the final table on each station.
 - Past the stations will be a round table with three chairs.
 - Place settings should be placed 1-2 inches from the table’s edge.
- 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 to proceed.
- Teams will not be assessed penalties for how the team members carry any of the items to the table. For example, the team member carrying the glasses to the table does not have to carry them as if he/she were serving guests.

SERVER PROCEDURES	
First Leg	<ul style="list-style-type: none"> ● 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 plates 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 tablecloth must cover the entire table top and not touch the ground. ● The team member must place the plates on the table according to their designated place setting. The team member will be responsible for putting all the plates on the table. ● Plates must be placed 1-2 inches from the table's edge. ● 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	<ul style="list-style-type: none"> ● The second team member must take the wrist coil key chain and proceed to the silverware and glassware area. ● The team member must deliver all the necessary silverware and glassware to the table he/she is setting. ● The team member may make as many trips as necessary to collect all the items. ● The team member must set the table exactly as the designated place settings require. ● Place settings must be placed 1-2 inches from the table's edge. ● 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.
Third Leg	<ul style="list-style-type: none"> ● 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 he/she is setting. ● The team member must then proceed to fold one of each of the three napkin folds. <ul style="list-style-type: none"> ○ The three required napkin folds are the Envelope, Lily, and Pyramid. ● The team members 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.

PENALTY GUIDELINES

<p>Server Penalties</p>	<p>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 (1) minute. For example, if one knife is set incorrectly, the team receives 1 minute added to their final score. If more than one knife is set incorrectly, the team still only receives 1 minute to their final score. The maximum penalty per item is 1 minute.</p>
<p>Specific Item Penalties</p>	<ul style="list-style-type: none"> ● Addition of one (1) minute for dinner and bread plates ● Addition of one (1) minute for knives, forks, and spoons ● Addition of one (1) minute for glasses ● Addition of one (1) minute for EACH napkin ● Each dropped item will result in a 10 second penalty ● If the tablecloth does not cover the entire table top and/or parts of the tablecloth touch the ground , it will result in a 10 second penalty. ● Addition of one (1) minute for no uniformity of team members / inappropriate attire

**SERVER RELAY
PENALTY/SCORE SHEET**

Participant Name: _____

Chapter Name: _____

District #: _____

Make sure all the information at the top is correct before proceeding.

SERVER RELAY PENALTY/ SCORE SHEET		
Incorrectly set plates *dinner *bread (addition of one minute)	YES _____ (add one minute to final score) Specify:	NO _____
Incorrectly set silverware *knife *spoon *fork (addition of one minute)	YES _____ (add one minute to final score) Specify:	NO _____
Incorrectly set glasses (addition of one minute)	YES _____ (add one minute to final score) Specify:	NO _____
Incorrect napkin fold: *Envelope	YES _____ (add one minute to final score)	NO _____
Incorrect napkin fold: *Lily	YES _____ (add one minute to final score)	NO _____
Incorrect napkin fold: *Pyramid	YES _____ (add one minute to final score)	NO _____
Dropped Items	YES _____ (add 10 seconds per item to final score) Specify:	NO _____

Tablecloth Error	YES _____ (add 10 seconds to final score) Specify:	NO _____
Inappropriate attire No Uniformity	YES _____ (add 10 seconds per item) Specify:	NO _____
Time of Relay	TIME : _____	
Deductions Tally	TOTAL DEDUCTIONS: _____	
Final Time:	Time plus Deductions: _____	

Event Consultant/Volunteer Initials: _____

Circle the correct Final Time Scoring:

Gold Medal: 2:30 and below

Silver Medal: 2:31 - 3:30

Bronze Medal: 3:31 and above

SERVER RELAY NAPKIN FOLDS



ENVELOPE



LILY



PYRAMID

Napkin fold tutorials may be found on YouTube

SERVER RELAY PLACE SETTINGS



American



French



Russian

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. **This event will only compete at state level.**

ELIGIBILITY & GENERAL INFORMATION

- All participants must be a nationally affiliated FCCLA member.
- All participants must attend the State Leadership Conference.
- Participation is open to any nationally affiliated FCCLA member.
- 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.
- The Storytelling presentation and all supporting materials must be planned, conducted, and prepared by the participant only.

CAREER PATHWAYS ALIGNMENT			
Human Services	Hospitality & Tourism	Education & Training	Visual Arts & Design
		■	

EVENT LEVELS			
Level 1: Through Grade 8	Level 2: Grades 9–10	Level 3: Grades 11–12	Level 4: Postsecondary
■	■	■	■

GENERAL INFORMATION			
Number of Participants per Entry	Prepare Ahead of Time	Equipment Provided for Competition	Competition Dress Code
1	Oral Presentation	Table–Yes Chair–Yes Electrical Access–No Wall Space–No Supplies–No Wi-Fi – No	FCCLA Official Dress

PRESENTATION ELEMENTS ALLOWED								
Audio	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/ Pointers	Skits	Presentation Equipment	Visuals
	■		■		■		■	■

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVEL 1	LEVEL 2	LEVEL 3

5 minutes	The participant will have 5 minutes to set up for the event. Other persons may not assist.
10 minutes	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.
5 minutes	Following the presentation, evaluators will have 5 minutes to interview participants.
5 minutes	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.
Total Time: 25 Minutes	

EVENT DETAILS

EVENT DETAILS	LEVEL 1	LEVEL 2	LEVEL 3
Event Criteria	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. They 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	At the time of the event, the participant will hand the room consultant a 4" x 6" index card with the following information: Name of event and Level, Participant’s name, Name of School, Florida District number, and Title of story, author and age level. A copy of the book or original story to be used for the presentation must also be given to the evaluators.		
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. The introductory material will not be considered a visual aid for evaluating.		
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 for the age level chosen.		
Facial Expression	Expressions 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 Evaluator’s Question	Participants will 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

FLORIDA EVENTS POINT SUMMARY FORM

Participant Name: _____ Station #: _____ Level: _____
 Chapter: _____

1. Make sure all information at the top is correct. If a student named is not participating, cross their name(s) off. If a participant does not show, write "No Show" across the top and return with other forms.
2. Before the student presentation, the room consultants must check the participants' index card using the criteria and standards listed below and fill in the boxes.
3. At the conclusion of the presentation, verify the evaluator scores and fill in the 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 presentation together.
4. At the end of the competition in the room, double-check all scores and names to ensure accuracy. Sort results by participant order and turn them into the Lead Consultant.
5. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Event Online Orientation Form 0 or 1 point	0 Online Orientation Form not completed in the Student Portal by the deadline	1 Online Orientation Form completed in the Student Portal by the deadline	
Index Card 0 or 1 point	0 Participant did not turn in their index card.	1 Participant submitted their index card.	
Index Card 0–3 points	0 The index card did not include required information.	1 no errors The index card includes required information: Name of event, Level, ParticipantName of School, District #, Title of Story, Author, Age-level Category	
Punctuality 0 or 1 point	0 Participant was late for presentation	1 Participant was on time for presentation	
Dress Code 0 or 1 point	0 Event dress code was not followed	1 Event dress code was followed	
EVALUATORS' SCORES			ROOM CONSULTANT TOTAL (5 Points Possible)
Evaluator 1: _____	Initials: _____		AVERAGE EVALUATOR SCORE (95 Points Possible)
Evaluator 2: _____	Initials: _____		

RATING ACHIEVED (circle one) **Gold:** 90–100 **Silver:** 70–89.99 **Bronze:** 1–69.99

VERIFICATION OF FINAL SCORE & RATING (please initial)

Evaluator 1: _____ Evaluator 2: _____ Adult Room Consultant: _____ Event Lead Consultant: _____

Storytelling

ALL LEVELS RUBRIC

Participant Name: _____
Chapter: _____ **District:** _____ **Station #:** _____ **Level:** _____

EVALUATION CRITERIA						POINTS
Introduction						
Gained Children's Attention	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Built Anticipation for the Story	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Verbal Presentation						
Voice Quality Clear and Distinct	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Correct Enunciation and Pronunciation	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Vocabulary Age-Appropriate	0 1 Poor	2 3 Fair	4 5 Good	6 7 Very Good	8 9 10 Very Good	
Facial Expression						
Reflected Mood of the Story	0 1 Poor	2 3 Fair	4 5 Good	6 7 Very Good	8 9 10 Very Good	
Eye Contact Made with the Audience	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Selection of Story						
Appropriateness for Chosen Age Level	0 1 Poor	2 3 Fair	4 5 Good	6 7 Very Good	8 9 10 Very Good	
Would hold interest of Children	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Would Challenge Children's Imagination	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Visuals						
Materials Utilized Effectively to Tell Story	0 1 Poor	2 3 Fair	4 5 Good	6 7 Very Good	8 9 10 Very Good	
Materials Utilized Creatively	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Appropriate for Age Group	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	
Conclusion						
Includes Review/Summary	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Very Good	
Responses to Evaluator's Questions	0 1 Poor	2 Fair	3 Good	4 Very Good	5 Excellent	