



NY State Only Events

2024/2025

New York State-Only STAR Events Manual

Table of Contents

Introduction ...pg. 5

Baking and Pastry ... pgs.6-16

Cake Decorating ... pgs.17-24

Culinary Arts (Comprehensive) ...pgs. 25-34

Fashion Sketch ... pgs. 35-39

FCCLA Creed Speaking and Interpretation ...pgs. 40-43

Interviewing Skills ...pgs.44-47

Thematic Table Setting ...pgs.48-51

Toys That Teach ...pgs. 50-57

Welcome to the New York State-Only STAR Events!

These events provide opportunities for members to demonstrate college and career-ready skills in Family and Consumer Sciences and related occupations. These events take place at the State Leadership Conference. To compete in New York State-Only STAR Events, members must have FCCLA national dues paid by March 1, 2025. Registration Forms and Fees are required for each event. Students must fill out the online project summary on the National website and choose State only events.

Recognition

Participants will receive recognition items including certificates for all levels and achievement medals for gold and silver awards.

The levels of recognition are:

- Gold medal (highest level; average score of 90.00 or higher)
- Silver medal (average score of 70.00 to 89.99)
- Bronze medal (average score of 69.99 or less)

Policies

1. Participation is open to members who:
 - Register and secure a participation slot prior to the registration deadline,
 - Submit National affiliation on or before the registration deadline of March 1, 2025.
 - Meet Specific event requirements or prerequisites.
2. Disqualification may occur when:
 - Participants do not meet the March 1, 2025 National affiliation deadline,
 - Participants fail to arrive in a timely manner for orientation,
 - Participants discuss the event with other participants or receive coaching from spectators, and/or
 - Students or adults participate in behavior that negatively affects the management of the events or fail to display a positive image of the FCCLA organization before, during or after participation in the New York State-Only STAR Events. The available members of the Competitive Events Advisory Team and FCCLA State Staff shall determine the penalty of disqualification.
3. For participation in competition, the member should follow event specifications and wear appropriate clothing for the nature of the presentation.

New York State-Only STAR Events

Baking and Pastry is an individual event that recognizes participants who demonstrate their creativity in baking and pastry skills.

Cake Decorating is an individual event that allows a student to express their creativity while displaying their cake decorating skills.

Culinary Art is a team event (2 members) that recognizes participants enrolled in Family and Consumer Science programs for their ability to work as members of a team to produce a quality meal using culinary arts techniques and equipment.

Fashion Sketch is an individual event that recognizes members for their ability to design and sketch a croquis based upon a provided design scenario.

FCCLA Creed Speaking and Interpretation is an individual event recognizing first-year members for their ability to recite the FCCLA creed and interpret it within the context of their personal philosophy.

Interviewing Skills is an individual event recognizing members for their ability to prepare employment materials and utilize job-interviewing skills for an entry-level position in an area of Family and Consumer Sciences and/or related occupations, utilizing Family and Consumer Sciences knowledge and skills.

Thematic Table Setting is an individual event that recognizes members for their ability to create a thematic table setting while applying their understanding of the FCCLA Planning Process.

Toys That Teach is an individual event that recognizes members for their ability to design, build, and demonstrate an original homemade toy, which provides learning and play for either an individual child or a small group of children.

NYS-Only STAR Events – Participation Levels

New York State-Only STAR Events provide opportunities for members to demonstrate college and career- ready skills in Family and Consumer Sciences and related occupations. Competitions take place at the State Meeting. To compete in New York Events, members must have FCCLA national dues paid by March 1, 2025. Registration must be made on the New York State forms.

Name of Event	Categories	Entries Per Chapter
Baking and Pastry	Level 2 & 3	Two Per Chapter
Cake Decorating	Level 1, 2 & 3	Two Per Chapter Per Category
Culinary Arts	Level 1,2 &3	Two Teams Per Chapter Per Category (Two students max per team)
Fashion Sketch	Level 3	Three Per Chapter Per Category
FCCLA Creed Speaking and Interpretation	Level 1 & 2	Three Per Chapter Per Category
Interviewing Skills	Level 1, 2 & 3	Three Per Chapter Per Category
Thematic Table Setting	Level 1, 2 & 3	Three Per Chapter Per Category
Toys That Teach	Level 1, 2 & 3	Three Per Chapter Per Category

Baking and Pastry

Baking and Pastry, an individual event, recognizes participants who have been enrolled in a Family and Consumer Sciences food class in a comprehensive high school. Individual participants will be evaluated on their ability to produce a quality, tasteful and attractive pastry using standard recipes, contemporary kitchen equipment, and established food preparation techniques. Participants must develop a plan, prepare recipes, and plate their final items for evaluation in the time allotted. Participants will be required to fill out a final personal evaluation sheet.

Event Category: Levels 2 (Grades 9-10) & Level 3 (Grades 11–12)

Eligibility: Chapters may enter two individual participants.

1. Participation is open only to individuals in comprehensive high school FCCLA chapters.
2. Participants must be, or have been, enrolled in a Family and Consumer Sciences class.
3. Participants must attend a Baking and Pastry orientation session prior to the competition.
4. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants will be given all directions at the Event Orientation Session. All participants must attend the Orientation Session prior to competing.
2. Each participant must complete the Online Project Summary Form located on the “Surveys” tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
3. Participants will report to the designated room at the specified time with all required equipment and supplies, and wearing appropriate, clean attire. (Whites are NOT required.)
4. Participants will receive copies of the required recipes.
5. Participants will have approximately twenty (20) minutes to organize their work area.
6. Participants will have approximately ninety (90) minutes to prepare the two recipes.
7. Participants will be given approximately thirty (30) minutes for clean up and additional baking time if needed.
8. Participants will be given approximately ten (10) minutes to prepare and plate the product for evaluation.
9. Participants will fill out a self-evaluation sheet after submitting a product for judging.
10. Evaluators will use the rubric to score and write comments for the participant(s). Following this they will meet with participants’ to discuss strengths and suggestions for improvement.
11. The total time for this event is **2 hours and 30 minutes.**

General Information:

1. All ingredients will be provided.
2. All major equipment needed for recipes will be available.
3. The 2 required recipes and a required equipment list to bring with you are located below. The only items students may bring if they wish are for plating or garnishes.
4. No spectators will be allowed at this event

Baking and Pastry Specifications:

Appearance:

Participants will be well-groomed and wear appropriate clean attire and apron. Hair will be tied back and jewelry will be kept to a minimum.

Planning:

After receiving copies of both recipes, each participant will have 20 mins to organize his/her work area. The plan may be adapted as necessary for completing tasks efficiently.

Food Preparation:

Participants will have **1 hour and 40 minutes** to prepare two recipes, Both products must be plated for judging.

Participants are required to bring all items on the equipment list and anything he/she may choose to enhance or garnish their finished product.

Participants will be evaluated on the following: Equipment used, techniques, following directions, preparing a work plan, following recipe in proper sequence, sanitation, safety, organization, cleaned as you go work area, and work area as per rubrics. Kitchen must be left spotless at the end of the event.

Food Presentation:

Each participant will prepare two (2) recipes. Each of the two products will be plated twice, once for appearance, the other for tasting. **All preparation work must be completed within ninety (90) minutes. Items may bake during the thirty-minute clean up. Plating, decorating and final presentation preparation will be given ten (10) minutes after the cleanup and bake period.**

Product appearance, taste, and garnish will be evaluated as per rubric.

Evaluation:

While evaluators are finishing, each participant will have ten minutes to complete a self-evaluation sheet. The sheet will critique strengths and areas for improvement of both the final product and procedures used during the event. This is part of your evaluation rubric and worth five points.

Equipment Needed for the NYS-Only STAR Event – Baking and Pastry:

Equipment needed for the NYS STAR Event: Baking and Pastry: 2025

Set of mixing bowls (at least 3)	Parchment paper
Set of dry measuring cups	2 Custard/Sauce dish
Set of measuring spoons	Wire whip (whisk)
1 C. Liquid measure	sifter
Wooden spoons	baking sheets
Narrow metal spatulas	Rubber spatulas
1 small saucepan	Electric handheld mixer
muffin pan (12)	1 (2-3) Qt. saucepan
Cooling rack	2-3 teaspoons (not measuring)
Dish clothes /sponge	Potholders
Roll of paper towels	paper muffin liners
Storage container for leftovers	4 serving plates & flatware

Please don't throw away provided containers

Mandatory Recipes:

Chocolate Topped Cream Puffs

Filling:

Yield: 1 Doz.

- 2 (3.5 ounce) packages instant vanilla pudding mix
- 2 Cups minus 1 Tbsp. light cream (2C. reserving 1 Tbsp. for chocolate topping)
- 1 cup milk

Cream puff:

- 1 cup water
- 1/2 cup butter
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 4 eggs

Topping:

- 1 Tbsp. Butter
- 3 Tbsp. Mini Chocolate chips
- 1 Tbsp. Light cream (Reserved from the 2 C.)

Directions:

1. Filling: Mix together vanilla instant pudding mix, cream (save 1 Tbsp. for chocolate topping) and milk. Cover and refrigerate to set.
2. Puff: Preheat oven to 425 degrees F.
3. In a medium saucepan, over medium heat, bring water and butter to a rolling boil. Add flour and salt (all at once) and stir with a wooden spoon until the mixture forms a ball. Remove from heat. Beat in eggs one at a time, mixing well after each. Drop by heaping tablespoons onto parchment paper lined baking sheet.
4. Bake for 20 to 25 minutes, until golden brown. Centers should be dry.
5. Set on cooling rack
6. When shells are cool, split them and fill with chilled pudding mixture.
7. Topping: Place 1 Tbsp. butter in a small microwavable dish, top with chocolate chips and microwave on high for 10 seconds, stir, (repeat if necessary) and stir until texture is even, add heavy cream and stir. Microwave on high for another 10 seconds, remove and stir until smooth. Drizzle over cream puff and serve immediately.

Blueberry Muffins

Yield: 12 muffins

400 degrees

INGREDIENTS

2 cups all-purpose flour

2 tbsp all-purpose flour

1½ tsp baking powder

½ tsp salt

¾ cup milk

1 large egg

½ tsp vanilla extract

½ cup unsalted butter, at room temperature

1 cup sugar

1½ cups fresh blueberries, washed and patted dry, or **unthawed** frozen blueberries

METHOD

1. Prepare muffin baking pans with paper liners.
2. Sift the 2 cups flour, baking powder, and salt, into a bowl and set aside.
3. In a separate bowl, blend the milk, egg, and vanilla extract.
4. In a stand mixer with the paddle attachment or hand mixer and bowl, cream together the butter and sugar until light and smooth.
5. Add the flour mixture in 2 additions, alternating with the wet ingredients, mixing at low speed, and scraping to blend the batter evenly as needed. Increase the speed to medium and mix until the batter is very smooth.
6. In the empty flour mixture bowl, scatter the 2 tbsp flour over the berries and toss to coat them evenly. Fold the blueberries into the batter to distribute.
7. Divide the batter evenly among 12 muffin cups. Bake in the oven for 18–20 minutes.



Baking and Pastry



Self-Evaluation Worksheet

Name: _____

Chapter: _____ District: _____

This worksheet is to be completed by the participant at the conclusion of the preparation/plating time, and while the evaluators are finalizing their evaluations. **A reminder that this self-evaluation is scored as part of the entire Event evaluation and is worth five (5) points.**

1. What do you believe to be your areas of strength during this event?

2. What areas do you feel needed improvement?

3. If you were to compete in this event again, what would you do differently to prepare?

4. On a scale of 1 to 10 (1 being poor, 10 being perfect), how would you rate your final product, and why?

New York State FCCLA STAR Events

Baking & Pastry Scoring Rubric

Name of Participant: _____ Chapter: _____ District: _____

SAFETY AND APPEARANCE				POINTS
Clothing and Appearance (0-5 Points)	0 – 1 – 2 Inappropriate appearance, attire and/or grooming	3 – 4 Neat appearance, attire and grooming, but lacks polish	5 Proper clean attire, appearance and grooming	
Safety (0-10 Points)	0 – 1 – 2 – 3 – 4 Disregard of safety creating unsafe situation during preparation	5 – 6 – 7 – 8 Shows minimal safety concern	9 – 10 Follows all safety practices	
Sanitation (0-15 Points)	0 – 1 – 2 – 3 – 4 – 5 – 6 – 7 – 8 Unsanitary situation creates unsafe product	9 – 10 – 11 – 12 – 13 Shows minimal sanitation concerns during preparation	14 – 15 Follows all sanitation practices	
FOOD PRODUCTION				
Equipment, Tools and Techniques (0-15 Points)	0 – 1 – 2 – 3 – 4 – 5 – 6 – 7 – 8 Selection and usage of tools/equipment lacks understanding and demonstration of skills	9 – 10 – 11 – 12 – 13 Selection and usage of tools/equipment occasionally lacks safe and appropriate industry techniques	14 – 15 Selects and uses all tools/equipment correctly and safely	
Time Management Plan (0-5 Points)	0 – 1 – 2 Lack of or disregard of written time management plan	3 – 4 Partial implementation of written time management plan	5 Effectively follows written time management plan	
Follow Recipe Directions (0-10 Points)	0 – 1 – 2 – 3 – 4 Did not follow recipe or proper sequence	5 – 6 – 7 – 8 Partially followed recipe and proper sequence	9 – 10 Followed recipe and proper sequence	
Work Habits (0-10 Points)	0 – 1 – 2 – 3 – 4 Work station lacks organization	5 – 6 – 7 – 8 Work station has minimal organization	9 – 10 Work station is effectively organized	
FOOD PRESENTATION item one				
Product Appearance (0-5 Points)	0 – 1 Presentation needs improvement	2 – 3 Presentation is acceptable but lacks professional qualities	4-5 Presentation is attractively displayed and shows creativity	
Product Taste (0-5 Points)	0 – 1 Questionable taste, needs improvement	2 – 3 Adequate but not outstanding taste; not all items served at proper temperature	4-5 Pleasing, appropriate taste; served at proper temperature	
Garnish (0-3 Points)	0 Inappropriate selection, too much or no garnish	1-2 Adequate, but not outstanding garnish; lacks creativity	3 Appropriate for food items, exhibits creativity	
FOOD PRESENTATION item two				
Product Appearance (0-5 Points)	0 – 1 Presentation needs improvement	2 – 3 Presentation is acceptable but lacks professional qualities	4-5 Presentation is attractively displayed and shows creativity	
Product Taste (0-5 Points)	0 – 1 Questionable taste, needs improvement	2 – 3 Adequate but not outstanding taste; not all items served at proper temperature	4-5 Pleasing, appropriate taste; served at proper temperature	
Garnish (0-3 Points)	0 Inappropriate selection, too much or no garnish	1-2 Adequate, but not outstanding garnish; lacks creativity	3 Appropriate for food items, exhibits creativity	
SELF-EVALUATION				
Evaluation Sheet (0-4 Points)	0 – 1 Minimal to no evaluation of performance given	2 – 3 Adequate but not outstanding evaluation of performance	4 Thorough and complete feedback and evaluation of performance	

Evaluator's Comments

Evaluator's Initial

Total Score

Baking & Pastry – Point Summary Form

Name of Participant: _____

Chapter _____ District _____ Participant # _____ Level _____

Directions:

1. Make sure all information at the top is correct. If the participant does not show, please write “NO SHOW” across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for the evaluator's verification. Place this form in front of the completed rubrics and paper clip all items for the participant together. Please do NOT staple.
3. At the end of competition in the room, double check all scores, names, and participant numbers to ensure accuracy.
4. Please check with the New York State-Only STAR Events Coordinator if there are any questions regarding the evaluation process.

New York State FCCLA STAR Events Baking and Pastry Scoring Rubric –

ROOM CONSULTANT CHECK			POINTS
Orientation Session (- 5 or 0 Points)	- 5 Did not arrive on time for participant orientation	0 Arrived on time for participant orientation	
Event Room (- 5 or 0 Points)	- 5 Did not arrive on time for participant event	0 Arrived on time for participant event	
Evaluators' Scores:			ROOM CONSULTANT TOTAL (-10 Points possible)
Evaluator 1 _____	Initials _____		
Evaluator 2 _____	Initials _____	AVERAGE EVALUATOR SCORE (100 Points possible)	
Evaluator 3 _____	Initials _____		
Total Score _____		FINAL SCORE (Average Evaluator Score plus Room Consultant Total)	
AVG EVALUATOR SCORE: _____		MEDAL STATUS	

Gold 90.00-100
Silver 70.00-89.99
Bronze 1.00-69.99

VERIFICATION OF FINAL SCORE AND MEDAL (please initial):

CAKE DECORATING Cake Decorating is an individual event that allows a student to express their creativity while displaying their cake decorating skills.

Event Categories: Level 1 (Grades 6-8)
Level 2 (Grades 9-10)
Level 3 (Grades 11-12)

Eligibility:

1. Each chapter may enter two (2) individual participants per category.
2. Participation is open to any Nationally-affiliated New York State FCCLA chapter member.
3. Event category is determined by member's grade in school and affiliation status (see above).
4. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants will be given all directions at the Event Orientation Session. All participants should attend the Orientation Session prior to competing.
2. Participants will report to the designated event room at the specified time with all required equipment and supplies, and wearing appropriate, clean attire.
3. Each participant must complete the Online Project Summary Form located on the "Surveys" tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
4. Participants will need to bring either six (6) cupcakes for the Level 1 category, or two (2) 8-inch round cakes for Level 2 & 3 category to be used for this event. Products may be made from a conventional method or a convenience mix.
5. The cake must be completely frosted DURING the event. Judges will evaluate the base frosting.
6. The base frosting must be a butter cream variety. Participants may use the recipe that is provided. No commercially prepared icing, fondant or royal frosting will be permitted. Decorating icing/frosting must be mixed prior to the event.
7. Each participant must supply his/her own materials and supplies such as frostings (participants need to provide their own two or three pounds of icing), colorings, bowls, pen, or pencil, cloth or paper pastry bags and tips, toothpicks, waxed paper, doilies, plate for cake, etc. Absolutely no food, equipment, supplies, etc. may be shared among participants. (The only exception to this rule is that students from the same school can transport white buttercream frosting in one container and divide it among these participants only.)
8. No participant is to kneel on the floor to decorate his or her cake. Each participant must supply a bucket, crate, or some means of raising the cake.
9. Decorations made by participants in advance and commercially manufactured ornaments and/or candies used, as decorations will not be permitted.
10. Participants should be proficient in a variety of cake decorating techniques. Participants will have a total of **45 minutes** for Junior category participants, and **one (1) hour** for Level 2 & 3 category participants to fully decorate their cupcakes (Junior category) or cake (Senior category).
11. After the time limit has expired, participants will present their finished product(s) for evaluation.
12. Evaluators will use the rating sheet to score and write comments for each participant throughout the session by observing their work habits, techniques used, product presentation, appearance, and creativity. Then evaluators will meet with participants to discuss strengths and suggestions for improvement.

Cake Decorating Specifications:

Clothing and Appearance:

Participants will be well-groomed and wear appropriate, clean attire, for their category. Wear appropriate clothing and head covering and present a well-groomed appearance. All participants must have an apron and controlled hair. They also need closed-toe, low heel, non-skid leather shoes (canvas or tennis shoes are not appropriate), no jewelry (jewelry covered by bandages is not allowed) and minimal make-up; facial hair is permitted if appropriate covering is used. No perfume/cologne or nail polishes will be allowed.

Food Production:

Individuals will have **45 minutes** to fully decorate their cupcakes (Level 1 category), or **one hour** to fully decorate their cake (Level 2 & 3 category). Participants should be proficient in a variety of cake decorating techniques. Participants must bring items listed on the provided required equipment list to the event. No other small wares or equipment will be allowed in the competition site. Additional items will be removed from the participants until after they have finished competing. Participants will provide their own icing. Participants will demonstrate proper use of safety and sanitation standards in usage of equipment, tools and techniques. Participants will follow directions to demonstrate their cake decorating skills for appearance and creativity while demonstrating ability to keep the work area organized and clean in a safe and sanitary manner.

Equipment, Tools and Techniques: Use proper equipment, tools, vocabulary and techniques in cake decorating.

Follow Directions: Follow specific event instructions. Specific event instructions are provided the day of the event. Bring all items on the equipment/supplies list.

Sanitation and Safety: Keep work areas clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Complete final cleanup and return supplies after event within the designated time period

Food Presentation:

Each participant will prepare six (6) cupcakes (Level 1 category), or one (1) 8" round two-layer cake (Level 2&3 category). The individual will present all items for evaluation of appearance and creativity at the end of their time period. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit.

Product Appearance: Prepare baked item(s) with creative product appearance. (See rubric for list of skills)

Product Creativity: Decorating skills meet common standards and demonstrate creativity.

Cake Decorating Equipment list

Equipment/Supply List (Level 1 category):

- 6 standard size cupcakes
- 2 pounds of prepared buttercream icing (recipe follows)
- Gel or paste icing colors as needed
- Small mixing bowls
- Spoons for mixing
- Regular and offset spatulas
- Rubber scrapers
- Pastry bags (at least 4; disposable is acceptable)
- Pastry tips: Star and Straight (choice of size)
- Paper towels
- Plate(s) to present cupcakes
- Hair covering
- Gloves

Equipment/Supply List (Level 2 & 3 category):

- 2 8" round cakes, at least 1" high
- 3 pounds of prepared buttercream icing (recipe follows)
- Gel or paste icing color set
- Small mixing bowls
- Spoons for mixing
- Bowl scrapers
- Regular and offset spatulas
- Cake comb (if desired)
- Measuring cup for hot water (if desired)
- Pastry bags (at least 4; disposable is acceptable)
- Pastry tips: Straight(round) tip (#1-6), Star tip (#18-19), Leaf tip (#67 ,# 352) and Rose tip (#104) Rose nail
- Rose scissors
- Wax paper squares Paper towels
- Plate or cake circle to present cake
- Hair covering
- Gloves

Cake Decorating Recipe:

Buttercream Icing

Buttercream icing has a firm, yet creamy consistency that is ideal for decorating. It can be stored for a week in an airtight container in the refrigerator; just whip up again before using.

Ingredients:

1/2 cup solid vegetable shortening
1/2 cup butter or margarine
1 lb. (about 4 cups) sifted confectioners' sugar
1 tsp. vanilla extract

Directions:

Cream shortening and butter; add sugar, and vanilla. Blend on medium speed until all ingredients are well mixed. Blend an additional minute or so, until creamy. (Note: Liquid may be added 1 tablespoon at a time to reach desired consistency.)

To Ice Cake:

You must use thin consistency icing. Beat 2 teaspoons of milk into 1 cup of stiff icing. Do not overbeat!

To Decorate Cake:

You must use stiff or medium consistency icing. For medium icing, beat 1 teaspoon of milk into 1 cup of stiff icing. Do not overbeat!

**** NOTE: This recipe MAY be used for the competition for icing and decorating purposes**

New York State FCCLA STAR Events

Cake Decorating Scoring Rubric – Level 1 Category (Cupcakes)

Name of Participant: _____ Chapter: _____ District: _____

ORIENTATION					POINTS
Orientation (0-5 Points)	0 Did not attend Orientation	2 Signed in and attended Orientation late	3 – 4 Signed in or attended Orientation late	5 Registered and attended Orientation on time	
HANDWASHING/SANITATION					
Handwashing Steps/Sanitatio n (0-5 Points)	0 Missed all of the handwashing steps	1 – 2 Missed 2+ handwashing steps or sanitation principles	3 – 4 Missed one of the handwashing steps or sanitation principles	5 Followed all handwashing steps and sanitation principles	
Food Handler Gloves (0-5 Points)	0 Gloves not worn at all	1 – 2 Gloves worn sometimes	3 – 4 Gloves worn most of the time	5 Gloves worn all of the time	
APPEARANCE					
Proper Dress/Groomin g (0-5 Points)	0 – 1 Non-professional appearance, attire and/or grooming	2 – 3 Neat appearance, attire and grooming, but lacks polish	4 – 5 Professional appearance, attire and grooming		
Workstation (0-5 Points)	0 Poorly set up workstation	1 – 2 Workspace not well maintained during activity	3 Maintained moderately clean workspace	4 – 5 Maintained clean and sanitary workspace	
WORK HABITS					
Work Habits (0-10 Points)	0 – 1 – 2 Consistent touching of the face and hair	3 – 4 Frequent touching of the face and hair	5 – 6 Occasional touching of the face and hair	7 – 8 Minimal touching of the face and hair	9 – 10 No touching of the face or hair
Time Management (0-10 Points)	0 – 1 – 2 Large amount of wasted time and/or inactivity; activity not completed	3 – 4 Did not complete in the allotted time due to ineffective use of time	5 – 6 Average organization; completed activity	7 – 8 Well organized; completed activity	9 – 10 Exceptionally organized, completed activity ahead of time
Speed (0-5 Points)	0 – 1 Was not able to finish within allotted time	2 – 3 Finished within the allotted time	4 – 5 Finished before the allotted time		
DECORATING OF THE CAKE					
Cupcakes with Own Design (0-10 Points)	0 Did not complete task	1 – 2 – 3 Messy appearance	4 – 5 Clean & presentable, few flaws	6 – 7 – 8 Quality work, clean and presentable	9 – 10 Professional appearance
Cupcakes with Drop Flowers (0-10 Points)	0 Did not complete task	1 – 2 – 3 Messy appearance	4 – 5 Clean & presentable, few flaws	6 – 7 – 8 Quality work, clean and presentable	9 – 10 Professional appearance
Cupcakes with Beehive Design (0-10 Points)	0 Did not complete task	1 – 2 – 3 Messy appearance	4 – 5 Clean & presentable, few flaws	6 – 7 – 8 Quality work, clean and presentable	9 – 10 Professional appearance
Appearance of Finished Product (0-10 Points)	0 Did not complete task	1 – 2 – 3 Messy appearance	4 – 5 Clean & presentable, few flaws	6 – 7 – 8 Quality work, clean and presentable	9 – 10 Professional appearance
EVALUATOR INTERVIEW					
Response to Evaluator Questions (0-10 Points)	0 – 1 – 2 Questions not answered properly	3 – 4 Few questions answered properly	5 – 6 Some questions answered properly	7 – 8 Most questions answered properly	9 – 10 All questions answered properly

Evaluator's Comments on Back
TOTAL SCORE

Evaluator's Initials



NEW YORK
Name of Participant: _____

New York State FCCLA STAR Events

Cake Decorating Scoring Rubric – Level 2 & 3 Category (Cake)

Chapter: _____

District: _____

ORIENTATION					POINTS
Orientation (0-5 Points)	0 Did not attend Orientation	2 Signed in and attended Orientation late	3 – 4 Signed in or attended Orientation late	5 Registered and attended Orientation on time	
HANDWASHING/SANITATION					
Handwashing Steps/Sanitation (0-5 Points)	0 Missed all of the handwashing steps	1 – 2 Missed 2+ handwashing steps or sanitation principles	3 – 4 Missed one of the handwashing steps / sanitation principles	5 Followed all of the handwashing steps and sanitation principles	
Food Handler Gloves (0-5 Points)	0 Gloves not worn at all	1 – 2 Gloves worn sometimes	3 – 4 Gloves worn most of the time	5 Gloves worn all of the time	
APPEARANCE					
Proper Dress/Grooming (0-5 Points)	0 – 1 Non-professional appearance, attire and/or grooming		2 – 3 Neat appearance, attire and grooming, but lacks polish		4 – 5 Professional appearance, attire and grooming
Workstation (0-5 Points)	0 Poorly set up workstation	1 – 2 Workspace not well maintained during activity	3 Maintained moderately clean workspace	4 – 5 Maintained clean and sanitary workspace	
WORK HABITS					
Work Habits (0-10 Points)	0 – 1 – 2 Consistent touching of the face and hair	3 – 4 Frequent touching of the face and hair	5 – 6 Occasional touching of the face and hair	7 – 8 Minimal touching of the face and hair	9 – 10 No touching of the face or hair
Time Management (0-10 Points)	0 – 1 – 2 Large amount of wasted time and/or inactivity; activity not completed	3 – 4 Did not complete in the allotted time due to ineffective use of time	5 – 6 Average organization; completed activity	7 – 8 Well organized; completed activity	9 – 10 Exceptionally organized, completed activity ahead of time
Speed (0-5 Points)	0 – 1 Was not able to finish within allotted time		2 – 3 Finished within the allotted time		4 – 5 Finished before the allotted time
DECORATING OF THE CAKE					
Make Flower Stem(s) with Writing Tip (0-5 Points)	0 Did not attempt task		1 – 2 – 3 Task attempted but not completed		4 – 5 Task completed
Make Flower with Rose Tip (0-10 Points)	0 Did not complete task		1 – 2 – 3 – 4 – 5 Flower(s) partially completed		6 – 7 – 8 – 9 – 10 Flowers completed successfully
Transfer Flower using Rose Nail (0-5 Points)	0 Did not attempt task		1 – 2 – 3 Flowers transferred with limited success		4 – 5 Flowers transferred successfully
Change Tip on Frosting Bag to Leaf Tip and Make Leaves (0-5 Points)	0 Did not attempt task		1 – 2 – 3 Tip changed and leaves incomplete		4 – 5 Tip changed correctly and leaves complete
Decorate Top Edge of Cake w/ Shell Tip (0-5 Points)	0 Did not attempt task		1 – 2 ¼ of cake edge decorated	3 ½ of cake edge decorated	4 – 5 Full cake edge decorated and stays in place
Appearance of Finished Product (0-10 Points)	0 Did not complete task	1 – 2 – 3 Messy appearance	4 – 5 Clean & presentable, few flaws	6 – 7 – 8 Quality work, clean and presentable	9 – 10 Professional appearance
EVALUATOR INTERVIEW					
Response to Evaluator Questions (0-10 Points)	0 – 1 – 2 Questions not answered properly	3 – 4 Few questions answered properly	5 – 6 Some questions answered properly	7 – 8 Most questions answered properly	9 – 10 All questions answered properly



New York State FCCLA STAR Events

Cake Decorating – Point Summary Form

Name of Participant: _____

Chapter _____ District _____ Participant # _____ Level _____

Directions:

1. Make sure all information at the top is correct. If the participant does not show, please write “NO SHOW” across the top and return with other forms.
2. At the conclusion of scoring verify evaluator scores and fill in information below. Calculate the final score and ask for the evaluator's verification. Place this form in front of the completed rubrics and paper clip all items for the participant together. Please do NOT staple.
3. At the end of competition in the room, double check all scores, names, and participant numbers to ensure accuracy.
4. Please check with the New York State-Only STAR Events Coordinator if there are any questions regarding the evaluation process.

New York State FCCLA STAR Events Cake Decorating Scoring Rubric –

ROOM CONSULTANT CHECK			POINTS
Event Room (- 5 or 0 Points)	- 5 Did not arrive on time for participant event	0 Arrived on time for participant event	
Evaluators' Scores:			ROOM CONSULTANT TOTAL (-10 Points possible)
Evaluator 1 _____	Initials _____		
Evaluator 2 _____	Initials _____		
Evaluator 3 _____	Initials _____		
Total Score _____			AVERAGE EVALUATOR SCORE (100 Points possible)
AVG EVALUATOR SCORE: _____			FINAL SCORE (Average Evaluator Score plus Room Consultant Total)
			MEDAL STATUS

VERIFICATION OF FINAL SCORE AND MEDAL (please initial):

Gold 90.00-100
Silver 70.00-89.99
Bronze 1.00-69.99

Culinary Arts (Comprehensive)

Culinary Arts, a team event, recognizes participants enrolled in Family and Consumer Science programs for their ability to work as members of a team to produce a quality meal using culinary arts techniques and equipment. Teams of participants must develop a plan for the time allotted, prepare menu items given to them at the time of the event, and present their prepared items to evaluators.

Event Categories: Level 1 (Grades 6-8)
Level 2 (Grades 9-10)
Level 3 (Grades 11-12)

Eligibility:

1. Chapters are allowed to enter two (2) teams for each Category level.
2. Each team should be made up of up to two (2) participants from the same chapter.
3. Participants must be, or have been enrolled in a food and nutrition course or Home and Career Skills program in a Family and Consumer Science comprehensive program.
4. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants will be given all directions at the Event Orientation Session. All participants must attend.
2. Each participant must complete the Online Project Summary Form located on the "Surveys" tab of the FCCLA Student Portal and provide signed proof of submission at the assigned participation time.
3. Participants must attend the Orientation Session prior to competing.

Participants will report to the designated event room at the specified time with all required equipment and wearing appropriate, clean chef attire. Teams will be given a menu and all required recipes and ingredients.

4. Teams will have thirty (30) minutes for equipment check and organize their work area, obtaining supplies.
5. **Level 1 teams** will have 75 minutes to prepare the required food products according to recipe specifications
6. **Level 2 & 3** teams will have sixty (60) minutes to prepare required food products according to recipe specifications.
7. After (75) (60) minutes, participants will present two (2) plates for evaluation of appearance, taste and temperature.
8. Participants will then have fifteen (15) minutes to clean up their workstations and return unused food to the central station.
9. Evaluators will use the scoring rubric to score and write comments for each participant throughout the session by observing their work habits, techniques, development and use of planning sheet, product presentation, appearance, taste and creativity. Then, evaluators will meet with each other and discuss participants' strengths and suggestions for improvement.
10. The total time allotted for this event is **2 hours/ 1 hour and 45 minutes**.

General Information:

1. The selected menu for competition at the State Leadership Conference will be posted below or on the New York State FCCLA website (www.nysfccla.org) by November 1.
2. Commercial food service equipment will be provided. All other equipment must be provided by the participants. The required equipment list is included with the recipes.
3. All food will be provided. Identical food items will be available to each team. No other food products, garnishes or condiments may be brought to the event.
4. Participants will receive team scores on their personal appearance and food production

Safety and Appearance:

Participants will be well-groomed and wear appropriate, clean uniforms, including an apron, chef hat or hair covering and closed-toed shoes. Facial jewelry must be 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 to be properly restrained with a hairnet, if hair extends past the neck line. Minimal makeup, no cologne/perfume or nail polish. Hand washing should be done frequently.

The workstation should be kept neat, clean and organized in a safe and sanitary manner. Food contact surfaces must be cleaned and sanitized frequently. Proper knife safety is demonstrated and small equipment is handled properly, according to industry standards. Complete a final cleanup and return supplies after the event within the designated time period.

Team Organization:

Participants will have thirty (30) minutes after receiving recipes to obtain supplies and organize their work area. Evaluators will do equipment checks during this time. All team members should work as an effective, contributing team with the workload evenly distributed amongst its members. Each member will display technical and leadership skills; mise en place is well executed.

Food Production:

Participants for Level 1 seventy five (75) minutes ,Levels 2 & 3 sixty (60) minutes to prepare food products and garnish.). Participants will demonstrate industry standards in the proper use of equipment, tools, products, vocabulary and techniques. Participants will follow directions and recipes to prepare food products that meet industry standards for appearance and taste. Participants should use proper amounts of product in food production and incorporate usable by-products or return them to safe storage. Teams will complete all tasks efficiently and within the time allowed. Recipe directions will be followed in proper sequence. Members should work as an efficient, contributing team and display leadership skills.

Food Taste and Presentation:

Each team will prepare two (2) identical plates that are consistent, creatively displayed, appropriately portioned and have been attractively and appropriately garnished. The team will present all plates for evaluation of appearance, appropriate taste and temperature at the end of the sixty-minute period. Plates or bowls used should be at the proper temperature when the food is served.

There will be no extra time allowed to complete preparation or presentation. All work will stop at the sixty-minute time limit.

Culinary Arts (Comprehensive)



Time Management Plan (optional use, copy as needed)

Team Members:

_____ level _____

<i>Time</i>	<i>Activity</i>	<i>Member Responsible</i>	<i>Food/Equipment Needed</i>

<i>Time</i>	<i>Activity</i>	<i>Member Responsible</i>	<i>Food/Equipment Needed</i>



NYS Culinary Arts Menu

To be posted on NYS website and

sent to advisors by Nov. 1

Equipment List may change. There will be updates sent with menus and recipes

Dry Measuring cups
Measuring spoons
Liquid measuring cup
Chef knife
2 2 Quart sauce pans
1 1 Quart sauce pan
cutting boards
wooden/ silicone spoons
colander
med fry pan
mixing bowl
2 plates
flatware
scale

CULINARY STAR EVENTS POINT SUMMARY FORM

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

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a student does not show, write "No Show" across the top and return with other forms. Do NOT change student or station numbers.
2. At the conclusion of evaluation, 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 presentation together.
3. At the end of competition, double check all scores, names and student numbers to ensure accuracy. Sort results by *team* order and turn in to the Lead Consultant.
4. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK				POINTS
Uniform & Appearance 0-3 points	<div style="text-align: center;">0</div> Unprofessional uniform/attire or includes uncovered graphics/logo not permitted in event	<div style="text-align: center;">1 2 3</div> Unprofessional appearance or attire as marked below: <input type="checkbox"/> Hair/beard restraints missing <input type="checkbox"/> Kitchen shoes not worn <input type="checkbox"/> Jewelry uncovered <input type="checkbox"/> Personal grooming does not meet guidelines	<div style="text-align: center;">4 5</div> Professional attire worn: <input type="checkbox"/> Hair/beard restraints <input type="checkbox"/> Kitchen shoes <input type="checkbox"/> No visible jewelry <input type="checkbox"/> Personal grooming meets guidelines	
EVALUATORS' SCORES Evaluator 1: _____ Initials: _____ Evaluator 2: _____ Initials: _____ Evaluator 3: _____ Initials: _____ Total Score: _____ <i>Divided by # of Evaluators</i> = AVERAGE EVALUATOR SCORE <i>Rounded only to the nearest hundredth (i.e., 79.99 not 80.00)</i>				ROOM CONSULTANT TOTAL (5 points possible)
RATING ACHIEVED (circle one) Gold: 90-100 Silver: 70-89.99 Bronze: 1-69.99				AVERAGE EVALUATOR SCORE (95 points possible)
VERIFICATION OF FINAL SCORE & RATING (please initial)				FINAL SCORE (Average Evaluator Score plus Room Consultant Score)

Evaluator 1: _____ Evaluator 2: _____ Evaluator 3: _____

LEVELS 1,2& 3 RUBRIC

Participant Name: _____

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

SAFETY & SANITATION						POINTS
Safety 0–5 points	0 Station is disorganized, safety is disregarded	1 2 Station is lacking neatness and organization, questionable knife and small equipment safety	3 4 Station is neat and organized, knife safety is good and most small equipment is handled safely and properly	5 Station is very neat and organized, all knives and small equipment are handled safely and properly		
Sanitation 0–5 points	0 Disregards safety and created unsafe and unsanitary conditions	1 2 Shows minimal safety and sanitation practices, surfaces inconsistently cleaned and sanitized, inconsistent hand washing	3 4 Inconsistently follows most safety and sanitation practices, food contact surfaces are cleaned and sanitized occasionally, occasional hand washing	5 Follows all safety and sanitation practices, food contact surfaces are cleaned and sanitized frequently, frequent hand washing		
Clean-up 0–4 points	0 Participant did not complete station clean-up with-in allotted 20 minutes	5 Participant completed station clean-up with-in allotted 20 minutes				

FOOD PRODUCTION						POINTS
Equipment, Tools & Techniques 0–10 points	0 Selection and usage of tools/equipment lacks understanding and demonstration of skills	1 2 3 4 Selection and usage of tools/equipment demonstrate some industry techniques	5 6 7 8 Selection and usage of tools/equipment demonstrates most industry techniques	9 10 Selects and uses all tools/equipment correctly and safely following industry techniques		
Mise en Place 0–5 points	0 Mise en Place is poorly executed and displays unacceptable organizational skills	1 2 Mise en Place is fairly organized and displays marginal organizational skills	3 4 Mise en Place is organized and displays sufficient organizational skills	5 Mise en Place is well executed and displays excellent organizational skills		
Use of Products 0–5 points	0 Excess amount of products are prepared and used in each preparation. Useable by-products are not incorporated in the recipes or returned to safe storage	1 2 Uncalculated amounts of product are prepared and used in each preparation. Usable by-products are not incorporated properly into the recipes or returned to safe storage	3 4 Proper amount of product is prepared and used in most preparations. Some usable by-products are incorporated properly into the recipes or returned to safe storage	5 Proper amount of product is prepared and used in each preparation. Usable by-products are incorporated properly into the recipes or returned to safe storage		

LEVELS 1,2& 3 RUBRIC

FOOD ITEM #1					POINTS
Plating & Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0-5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
Cooking Methods & Technique 0-10 points	0 Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/ dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	1 2 3 4 Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	5 6 7 8 Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is executed, if required	9 10 Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/ dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required	

FOOD ITEM #2					POINTS
Plating & Presentation 0-5 points	0 Items are visually unappealing. Use of non-functional garnish	1 2 Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	3 4 Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5 Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0-5 points	0 Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2 Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	3 4 Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5 Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	
Cooking Methods & Technique 0-10 points	0 Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	1 2 3 4 Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	5 6 7 8 Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	9 10 Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required	

LEVELS 1,2& 3 RUBRIC

FOOD ITEM #3					POINTS
Plating & Presentation 0–5 points	0	Items are visually unappealing. Use of non-functional garnish	1 2	Obvious over or under sized portions. Improper size and/or stained plate is used with smudges	
	3 4	Slightly over or under portion size. Proper size plate with some smudges. No evidence of non-functioning garnish	5	Clean plate, appropriate portion size. No evidence of non-functional garnishing. Visually appealing	
Taste, Texture & Seasoning 0–5 points	0	Poor use of contrasting colors and visible texture. All food items are seasoned incorrectly and out of balance with one another	1 2	Fair use of contrasting colors, visible texture, flavor and mouth feel. Most foods are seasoned incorrectly and are out of balance with one another	
	3 4	Good use of contrasting color, visible texture, flavor and mouth feel. Most foods are seasoned correctly and in balance with one another	5	Excellent use of contrasting colors, visible texture, flavor and mouth feel. Food items are all seasoned correctly and in balance with one another	

Cooking Methods & Technique 0–10 points	0	Improper cooking methods and techniques used. Food served at unsafe temperatures. All sauces/dressings are served at incorrect temperature or consistency. Maillard reaction is poorly executed, if required	1 2 3 4	Improper cooking methods and techniques used to produce food. Some food served at an unsafe or improper temperature. Most sauces/dressings are served at the incorrect temperature and consistency. Maillard reaction is improperly executed, if required	
	5 6 7 8	Proper cooking methods and techniques mostly used to produce quality food. Most food is served at a safe and proper temperature. Most sauces/dressings are served at the correct temperature and consistency. Maillard reaction is mostly properly executed, if required	9 10	Proper cooking methods and techniques used to produce quality food. Served at safe and proper temperatures. All sauces/dressings are served at the correct temperature and consistency. Maillard reaction is properly executed, if required	

Evaluator's Comments—Include two things done well and two opportunities for improvement:	TOTAL (95 Points Possible)
	Evaluator #: _____ Evaluator Initials: _____ RC Initials: _____

Fashion Sketch, an individual event, recognizes members for their ability to design and sketch a croquis based upon a provided design scenario.

Event Categories: Level 2 (Grades 9-10)
Level 3 (Grades 11-12)

Eligibility:

1. Each chapter may submit up to three (3) entries/participants in each category of this event.
2. Participation is open to any Nationally-affiliated New York State FCCLA member.
3. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants must attend the Event Orientation session, where they will:
 - a. Be given a brief overview of the event,
 - b. Draw an identification number indicating the order of participation, and
 - c. Review the time schedule.
2. Participants will report to the designated event room at the specified time with all required supplies.
3. At the designated participation time, the Event Consultant will give the participant a design scenario. Once instructed, participants will have five (5) minutes to brainstorm. Using the design scenario, participants will have thirty-five (35) minutes to design, sketch, color croquis and complete the Elements and Principles of Design worksheet.
4. At the designated time, participants will then deliver an oral presentation of up to five (5) minutes in length, using the completed croquis and completed Elements and Principles of Design worksheet. A one-minute warning will be given prior to time expiring. Participants will be asked to stop their presentation at five minutes. Following the oral presentation, the participant will provide the completed croquis and worksheet to evaluators in the file folder (not provided).
5. Evaluators will have up to five (5) minutes to ask questions, score and write comments for each entry. The decision of the evaluators is final.
6. Contents of the file folder will be returned to the participants with the scored rubrics.
7. Total time required for participation in this event (excluding Orientation and testing) is approximately **50 minutes**, including brainstorming, design, sketching, croquis, completion of the Elements and Principles of Design worksheet, oral presentation and evaluator scoring.

General Information:

1. Participants are required to bring the following supplies: one (1) file folder (plain, of any color); colored pencils, crayons and/or markers; erasers; pencil sharpener(s) and ruler(s).
2. A table will be provided, as well as a 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 genders, ages and body sizes will be provided.
3. No reference materials will be allowed.
4. Spectators are allowed to observe the oral presentation portion of this event, as space allows. Participants may only observe after they have already presented.
5. Participants are not allowed to discuss the event with other participants or to receive coaching from any spectators. Doing so will result in disqualification.
6. Presentations may not be recorded or photographed, except by the official FCCLA photographer.
7. Participants should follow the approved conference dress code for participation in this event.

Fashion Sketching:

At the designated time, each participant will receive a design scenario. Participants will have five (5) minutes to brainstorm about an outfit to incorporate into the scenario, thirty-five (35) minutes to design, sketch and color one (1) outfit on a croquis. Participants will complete the Elements and Principles of Design worksheet.

Sketching Techniques	Produce a design that is neatly rendered, sketched, colored and includes extra details (zippers, stitching, buttons, seam lines, etc.)
Design Scenario	Make appropriate choices to meet the design scenario
Elements of Design	Evidence that all four (4) parts of the elements of design are included in the sketch: color, line, texture and shape
Principles of Design	Evidence that all five (5) parts of the principles of design are included in the sketch: proportion, balance, rhythm, emphasis and harmony
Accessories	Incorporate accessories into the sketch, such as jewelry, gloves, hats, sunglasses, scarves, handkerchiefs, etc.
Creative and Original Designs	Execute original thought and planned out designs of croquis
Craftsmanship	Croquis is clean and crisp with no excessive eraser marks. Outline the croquis in black pen or pencil

Oral Presentation:

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

Organization/Delivery	Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize the project. This delivery will need to explain the use of elements and principles of design in the sketch
Content Knowledge	Show evidence of fashion design knowledge and skills. Participants may use the Elements and Principles of Design worksheet, if desired
Voice	Speak with appropriate force, pitch and articulation
Body Language/Clothing Choice	Use appropriate body language including gestures, posture and mannerisms. Wear clothing that meets the conference dress code
Grammar/Word Usage/Pronunciation	Use proper grammar, word usage and pronunciation
Responses to Evaluator Questions	Provide clear and concise answers to evaluators' questions regarding the project. Questions are asked after the presentation

Fashion Sketch

Elements and Principles of Design Worksheet

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

ELEMENTS OF DESIGN:

ELEMENT	Explain Element and how it has been incorporated in the sketch
<i>Line</i>	
<i>Shape</i>	
<i>Texture</i>	
<i>Color</i>	

PRINCIPLES OF DESIGN:

PRINCIPLE	Explain Principle and how it has been utilized in the sketch
<i>Proportion</i>	
<i>Balance</i>	
<i>Emphasis</i>	
<i>Rhythm</i>	
<i>Harmony</i>	



New York State FCCLA STAR Events

Fashion Sketch Scoring Rubric

Name of Participant: _____ Chapter: _____ District: _____ Level: _____

SKETCH					POINTS
Sketching Technique (0-15 points)	0 – 1 – 2 – 3 No attempt 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 – 15 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 (0-3 Points)	0 The situation was not taken into consideration when planning the outfit	1 – 2 Situation was somewhat considered, but not fully realized in the planning of the outfit		3 Situation was taken into consideration when planning this outfit	
Elements of Design (0-15 Points)	0 – 1 – 2 – 3 Only one element was utilized in the outfit	4 – 5 – 6 – 7 Only two of the four elements were visible in the outfit	8 – 9 – 10 – 11 Only three of the four elements were visible in the outfit	12 – 13 – 14-15 It was evident that color, shape, texture and line all played a role in designing the outfit	
Principles of Design (0-15 Points)	0 – 1 – 2 – 3 Only one principle was utilized in the outfit	4 – 5 – 6 – 7 Only two or three out of five elements were visible in the outfit	8 – 9 – 10 – 11 Only four of the five elements were visible in the outfit	12 – 13 – 14-15 It was evident that balance, rhythm, proportion, emphasis and harmony all played a role in designing the outfit	
Accessories (0-3 Points)	0 No evidence of accessories	1 One accessory was used	2 Accessories were used to complement the outfit, but were not various in assortments	3 Accessories were creatively used to complement the basic outfit. Various types of accessories were included	
Creative and Original Design (0-4Points)	0 Design shows little or no evidence of original thought	1 Design lacks sincere originality	2 Design demonstrates originality	3-4 Design demonstrates a unique level of originality	
Craftsmanship (0-4 Points)	0 Final sketch is not outlined. There are excessive erase marks. Lacks neat and clean presentation	1 Final figure somewhat outlined. There are some eraser marks on sketch. It is neat and somewhat clean presentation.	2 Final figure mostly outlined with eraser marks not apparent. There are some small scuffs or other markings on the paper. It is a neat and clean presentation	3-4 Final figure outlined with eraser marks not apparent. There are no scuffs or other markings on the paper. It is a neat and clean presentation	

ORAL PRESENTATION					
Organization/Delivery (0-10 Points)	0 – 1 – 2 Presentation is not completed or does not explain the elements and principles of design	3 – 4 – 5 Presentation covers all project elements and principles of design, however with minimal explanation	6 – 7 – 8 Presentation gives complete information of 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 shows nervousness and unease; inappropriate clothing	1 – 2 Body language shows minimal amount of nervousness; appropriate conference attire	3 – 4 Body language portrays participant at ease; appropriate conference attire	5 Body language enhances the presentation; appropriate conference attire	
Grammar/Word Usage/Pronunciation (0-5 Points)	0 Extensive (more than 5) grammatical and pronunciation errors	1 – 2 Some (3-5) grammatical and pronunciation errors	3 – 4 Few (1-2) grammatical and pronunciation errors	5 Presentation had no grammatical or pronunciation errors	

EVALUATOR INTERVIEW					
Response to Evaluator 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 on Back

Evaluator's Initials

TOTAL



New York State FCCLA STAR Events

Fashion Sketch – Point Summary Form

Name of Participant: _____

Chapter _____

Level: _____

District: _____

Participant #: _____

Directions:

1. Make sure all information at the top is correct. If the participant does not show, please write "NO SHOW" across the top and return with other forms.
2. At the conclusion of scoring verify evaluator scores and fill in information below. Calculate the final score and ask for the evaluator's verification. Place this form in front of the completed rubrics and paper clip all items for the participant together. Please do NOT staple.
3. At the end of competition in the room, double check all scores, names, and participant numbers to ensure accuracy.
4. Please check with the New York State-Only STAR Events Coordinator if there are any questions regarding the evaluation process.



Fashion Sketch

ROOM CONSULTANT CHECK			POINTS
Orientation Session (0 or 3 Points)	0 Competitor did not arrive on time for participant orientation	3 Competitor arrived on time for participant orientation	
Event Room (0 or 3 Points)	0 Competitor did not arrive on time for event	3 Competitor arrived on time for event	
ROOM CONSULTANT TOTAL (6 Points possible)			
AVERAGE EVALUATOR SCORE (94 Points possible)			
FINAL SCORE (Average Evaluator Score plus Room Consultant Total)			
MEDAL STATUS			

Evaluators' Scores:

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____

AVG EVALUATOR SCORE: _____

VERIFICATION OF FINAL SCORE AND MEDAL (please initial):

Gold 90.00-100
Silver 70.00-89.99
Bronze 1.00-69.99

FCCLA Creed Speaking and Interpretation,

an individual event, recognizes first-year members through Grade 10 for their ability to recite the FCCLA Creed and interpret it 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.

Event Categories: Level 1 (Grades 6-8)
Level 2 (Grades 9-10)

Eligibility:

1. Each chapter may submit up to three (3) individual participant entries per category.
2. Participation is open to any **first-year** Nationally-affiliated New York State FCCLA member.
3. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants must attend an Event Orientation Session where they will:
 - a. Be given a brief overview of the event,
 - b. Draw an identification number indicating the order of participation, and
 - c. Review the time schedule.
2. Participants will report to the designated event room at the specified time.
3. At the designated time, an Event Volunteer will introduce each participant by number and name only. The participant may not offer introductory or concluding remarks. The participant may greet the evaluators prior to, or thank the evaluators after their event presentation with a handshake.
4. 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 begins reciting the Creed, he/she may not stop and start over.
5. Participants may not use note cards. No other presentation elements, such as music or visuals, are allowed.
6. At the conclusion of the Creed presentation, the evaluators will ask the participant to answer three (3) questions concerning the meaning of the Creed and how the Creed fits the participant's personal philosophy. There will be a three-minute time limit for questions and answers.
7. Evaluators will score and write comments for each entry for approximately five (5) minutes. The decision of the evaluators is final.
8. Total time required for participation in this event is approximately **10 minutes** including presentation, questions and evaluator scoring.

General Information:

1. A corded microphone may be provided if the conference facility can provide this at no additional cost. No additional set-up is provided.
2. Spectators are allowed to observe this event, as space allows. Participants may only observe after they have already presented.
3. Participants are not allowed to discuss the event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
4. Participants should follow the approved conference dress code for participation in this event.

FCCLA Creed Speaking and Interpretation Specifications:

Presentation and Interview:

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

The individual participant will recite the Creed from memory to the evaluators. There is a maximum of 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 three (3) minute time limit for questions and answers.

Creed Memorization	Orally deliver the FCCLA Creed in the correct order and with all the correct words.
Stage Presence/ Professionalism	Deliver the Creed and interpretation with poise, confidence and ease. Greet or thank the evaluators and shake their hands in a professional manner.
Gestures/Mannerisms	Use appropriate gestures or movements that enhance the presentation.
Posture	Stand straight and face the audience in a relaxed and natural way.
Eye Contact	Maintain eye contact with the 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 places the answers in context of their personal philosophy.

New York State FCCLA STAR Events

FCCLA Creed Speaking and Interpretation

ROOM CONSULTANT CHECK			POINTS
Orientation Session (0 or 5 Points)	0 Did not arrive on time for participant orientation/holding room	5 Arrived on time for participant orientation/holding room	
Event Room (0 or 5 Points)	0 Did not arrive on time for participant event	5 Arrived on time for participant event	
Evaluators' Scores:			ROOM CONSULTANT TOTAL (10 Points possible)
Evaluator 1 _____	Initials _____	AVERAGE EVALUATOR SCORE (90 Points possible)	
Evaluator 2 _____	Initials _____	FINAL SCORE (Average Evaluator Score plus Room Consultant Total)	
Evaluator 3 _____	Initials _____	MEDAL STATUS	
Total Score _____			
AVG EVALUATOR SCORE: _____			

VERIFICATION OF FINAL SCORE AND MEDAL (please initial):

Gold 90.00-100
Silver 70.00-89.99
Bronze 1.00-69.99

New York State FCCLA STAR Events

FCCLA Creed Speaking and Interpretation Scoring Rubric

Name of Participant: _____ Chapter: _____ District: _____ Level: _____

PRESENTATION						POINTS
Creed Memorization (0-15 points)	0 – 1 – 2 Attempted to recite the Creed, started but did not finish	3 – 4 – 5 – 6 Recited the Creed but omitted one or more sentences	7 – 8 – 9 Recited the Creed but not in the correct order	10 – 11 – 12 Recited the Creed in correct order, with two errors or omissions	13 – 14 – 15 Recited the Creed in correct order with no more than one error or omission	
Stage Presence/ Professionalism (0-15 Points)	0 – 1 – 2 Delivery and interpretation was shaky, overly nervous or overaggressive; did not greet or thank evaluators and shake hands	3 – 4 – 5 – 6 Fair delivery and interpretation, somewhat nervous, poise and confidence, and interaction with evaluators needs improvement	7 – 8 – 9 Good delivery, interpretation and poise, though did not greet or thank evaluators	10 – 11 – 12 Good delivery and interpretation, speaks with poise, confidence and ease. Greeted or thanked evaluators and shook hands in a professional manner	13 – 14 – 15 Excellent delivery and interpretation, speaks with poise, confidence and ease. Greeted or thanked evaluators and shook hands in a professional manner	
Gestures/ Mannerisms (0-5 Points)	0 None used	1 – 2 Overuse of hand motions, too much movement	3 – 4 Limited use of gestures	5 Gestures appear natural and are appropriate		
Posture (0-5 Points)	0 Poor posture, turns away from audience	1 – 2 Leans, sways, slouches or posture is very tense	3 – 4 Generally good posture and faces audience	5 Straight posture, relaxed and faces audience		
Eye Contact (0-5 Points)	0 No eye contact with evaluators or audience	1 – 2 Limited eye contact with evaluators or audience	3 – 4 Inconsistent eye contact with evaluators or audience	5 Good eye contact with evaluators and 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 and body language are used to try to generate enthusiasm but seems somewhat forced	5 Facial expressions and body language sometimes generates a strong enthusiasm about the topic in others		
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		
Tempo (0-5 Points)	0 Tempo or pauses used in such a way that they were very distracting	1 – 2 Tempo or pauses were not used to improve meaning or dramatic impact	3 – 4 Tempo or pauses were intentionally used but were not effective in improving meaning or dramatic impact	5 Tempo or pauses were helpful in improving meaning or dramatic impact		
Volume (0-5 Points)	0 Unable to hear the presentation	1 – 2 Volume often too soft to be heard by all	3 – 4 Volume is loud enough to be heard 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 conference dress code	1 – 2 Appropriate conference attire but clothing wrinkled, ill-fitting, stained	3 – 4 Appropriate conference attire	5 Appropriate conference attire, fits well and gives best impression		
Grammar/Word Usage/Pronunciation (0-5 Points)	0 Extensive (>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		
EVALUATOR INTERVIEW						
Interpretation and 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, or 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	

Total Score _____

Evaluators comments on back

Evaluators Initials _____

Interviewing Skills

Interviewing Skills, an individual event, recognizes members for their ability to prepare employment materials and utilize job interviewing skills for an entry-level position in an area of Family and Consumer Sciences and/or related occupations utilizing Family and Consumer Sciences knowledge and skills. This event provides an opportunity for members to gain self-confidence and demonstrate job-seeking skills.

Event Categories: Level 1 (Grades 6-8)
Level 2 (Grades 9-10)
Level 3 (Grades 11-12)

Eligibility:

1. Each chapter may submit up to three (3) entries in each category of this event.
2. Participation is open to any Nationally-affiliated New York State FCCLA member. Members must be affiliated at the time of event registration.
3. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants must attend an Event Orientation Session where they will:
 - a. Be given a brief overview of the event,
 - b. Draw an identification number indicating the order of participation,
 - c. Review the time schedule, and
 - d. Hand in three (3) file folders containing their cover letter and resume.
2. At the designated time, an Event Volunteer will direct the participant to the interview table.
3. The individual participant will provide a complete resume and cover letter to the evaluator. No other presentation elements are allowed.
4. The evaluator has five (5) minutes to review the documents and five (5) minutes to conduct the interview, using a combination of common interview questions and questions generated by a review of the individual resume and cover letter.
5. Evaluators will score and write comments for each entry for approximately five (5) minutes. The decision of the evaluators is final.
6. Total time required for participation in this event is approximately **10 minutes** including presentation, questions and evaluator scoring.

General Information:

1. Participants must apply for an entry-level position in an area of Family and Consumer Sciences and/or related occupations utilizing the participant's current Family and Consumer Sciences knowledge and skills, and the position must match the participant's current level of education.
2. A table and two chairs will be provided (one for the participant, one for the evaluator). Multiple interviews will take place in the same room.
3. Spectators are not allowed during this event.
4. Participants are not allowed to discuss the event with other participants after competing. Doing so will result in disqualification.
5. Presentations may not be recorded or photographed, except by the official FCCLA photographer.
6. Participants should follow the approved conference dress code for participation in this event.

Interviewing Skills Specifications:

Cover Letter and Resume:

Each participant will provide three (3) file folders containing their cover letter and resume, reflecting their current skills and education. The job applied for must be for an entry-level position in an area of Family and Consumer Sciences and/or related occupations utilizing the participant's current Family and Consumer Sciences knowledge and skills, and the position must match the participant's current level of education.

Cover Letter	Maximum of one (1) 8 ½" x 11" page in length, using appropriate layout, spacing, alignment and letter format. Includes opening paragraph indicating position for which the participant is applying, and what is included with the letter; middle paragraph with strengths, skills, knowledge and personality characteristics highlighted; closing paragraph with request for interview, providing contact information.
Resume	Maximum of two (2) 8 ½" x 11" pages in length, using appropriate layout, spacing, alignment and formatting, using reverse chronological order (most recently listed first). References are not required.
Overall Appearance and Neatness	Use consistent font style and appropriate font size for readability. Resume is typed, clean and in good condition.
Resume Criteria	Includes the following information: <ul style="list-style-type: none"> • Participant name and school contact information • Career objective • Education and training • Work and volunteer experience, relevant skills • Activities, honors and awards
Spelling and Grammar	Use proper spelling, punctuation, capitalization, word usage and grammar.

Interview:

The interview will be up to five (5) minutes in length, using common interview questions and questions generated by review of the individual cover letter and resume.

Introduction and First Impression	Create a positive first impression by greeting evaluator with firm handshake, appropriate eye contact and smile, and initiates introduction. Include the name of the position in the introduction.
Gestures/Mannerisms	Use natural and appropriate gestures and movement during the interview.
Posture	Maintain appropriate posture during the interview.
Eye Contact	Maintain eye contact with the evaluator throughout the interview.
Voice	Speak with appropriate volume and articulation.
Appearance	Clothing meets the conference dress code and is neat, pressed, clean and fits properly. Professional appearance and grooming.
Grammar/Word Usage/Pronunciation	Use proper grammar, word usage and pronunciation in interview responses.
Responses to Evaluator Questions	Provide clear and concise answers to interview questions.

<i>Interview skills</i>		POINTS
ROOM CONSULTANT CHECK		
Orientation/Holding Room (0 or 5 Points)	0 Did not arrive on time for participant orientation/holding room	5 Arrived on time for participant orientation/holding room
Event Room (0 or 5 Points)	0 Did not arrive on time for participant event	5 Arrived on time for participant event
		ROOM CONSULTANT TOTAL (10 Points possible)
		AVERAGE EVALUATOR SCORE (90 Points possible)
		FINAL SCORE (Average Evaluator Score plus Room Consultant Total)
		MEDAL STATUS

Evaluators' Scores:

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____

AVG EVALUATOR SCORE: _____

New York State FCCLA STAR Events

Interviewing Skills Scoring Rubric

Name of Participant: _____ Chapter: _____ District: _____ Level: _____

COVER LETTER AND RESUME						POINTS
Cover Letter (0-10 points)	0 None provided	1 – 2 – 3 Does not use appropriate layout, spacing/alignment or format, or missing opening, middle or closing paragraph content	4 – 5 – 6 Minimal information is provided but letter is not well written or organized; inconsistent formatting	7 – 8 – 9 Appropriate layout, spacing/alignment and format. Opening, middle and closing paragraphs contain required information	10 Appropriate layout, spacing/alignment and format. Opening, middle and closing paragraphs contain required information, is well written and organized and presents participant as strong candidate for position	
Resume Organization (0-10 Points)	0 None provided	1 – 2 – 3 Name or contact information missing/unclear, sections not clear or missing, no clear patterns in how experiences are listed	4 – 5 – 6 Name and contact information incomplete, inconsistent section titles/dates/locations, inconsistent use of reverse chronological order	7 – 8 – 9 Name and contact information listed on top, titles/dates/locations listed, reverse chronological order followed	10 Name and contact information listed on top, section titles/dates/locations consistent and clear, experiences listed in reverse chronological order	
Resume Content (0-10 Points)	0 None provided	1 – 2 – 3 Education section incomplete, no use of outcomes/accomplishments, too wordy, information irrelevant to position	4 – 5 – 6 Education section unclear, statements repetitive or not well developed, ineffective descriptions, not targeted to position	7 – 8 – 9 Education section complete, accomplishments included, concise wording, keywords/skills somewhat targeted to position	10 Education section complete, well developed accomplishment statements, concise and descriptive wording used, keywords/skills targeted to position	
Overall Appearance and Neatness (0-5 Points)	0 Damaged and unprofessional documents	1 – 2 Documents are not neat, having inconsistent formatting, or illegible	3 – 4 Neat and legible; inconsistent formatting	5 Consistent style and formatting; neat, legible and professional		
Resume Criteria (0-5 Points)	0 Contains 3 or less of listed criteria	1 – 2 Contains 4-6 of the listed criteria	3 – 4 Contains 7-8 of the listed criteria	5 Contains name, address, contact information, objective, education and training, qualification highlights, work history and relevant experience, activities, honors and awards		
Spelling/Grammar (0-5 Points)	0 Extensive (5+) errors	1 – 2 Some (3-5) errors	3 – 4 Few (1-2) errors	5 No errors		
INTERVIEW						
Introduction and First Impression (0-5 Points)	0 No introduction or greeting	1 – 2 Does not shake hands, minimal eye contact, does not initiate introduction	3 – 4 Weak or overly strong handshake, adequate eye contact and smile, initiates introduction	5 Firm handshake, good eye contact and smile, initiates introduction and includes name of position		
Gestures/Mannerisms (0-3 Points)	0 Inappropriate use of gestures or mannerisms	1 Overuse of gestures or mannerisms	2 Appropriate use of gestures and mannerisms	3 Natural and appropriate use of gestures and mannerisms		
Posture (0-3 Points)	0 Inappropriate use of posture, not professional	1 Too stiff or too relaxed in posture	2 Posture is appropriately used	3 Posture indicates interest in interview and is professional		
Eye Contact (0-3 Points)	0 Little or no eye contact	1 Aggressive or unnatural eye contact throughout interview	2 Inconsistent eye contact throughout interview	3 Maintains appropriate eye contact throughout entire interview		
Voice (0-3 Points)	0 Voice qualities not used effectively	1 Voice quality is overly loud or quiet, not well articulated	2 Voice quality is inconsistent in volume and articulation	3 Voice quality is appropriate in volume and articulation		
Appearance (0-3 Points)	0 Meets dress code, clothing wrinkled or dirty, personal appearance/grooming not professional	1 Meets dress code, clothing clean but not pressed or fits improperly, or inconsistent personal appearance/grooming	2 Meets dress code, clothing clean and pressed, personal appearance/grooming is mostly professional	3 Meets dress code, clothing clean and pressed, fits well, personal appearance/grooming is professional		
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 had no grammatical or pronunciation errors		
EVALUATOR INTERVIEW						
Response to Evaluator Questions (0-20 Points)	0 Did not answer questions or participate in interview	1 – 2 – 3 – 4 – 5 Interview is brief, participant does not carry on a conversation or is unable to answer questions, does not understand position	6 – 7 – 8 – 9 – 10 Participant answers most questions well, but without ease or accuracy	11-12-13-14-15 Participant is poised, answers questions well and gives appropriate responses	16-17-18-19-20 Participant is confident and poised, personable, answers questions appropriately and without hesitation	

Evaluator's Comments on Back

Evaluator's Initials

TOTAL SCORE

Thematic Table Setting, an individual event, recognizes members for their ability to create a table setting based on a given theme or topic, while applying their understanding of the FCCLA Planning Process.

Event Categories: Level 1 (Grades 6-8)
Level 2 (Grades 9-10)
Level 3 (Grades 11-12)

Eligibility:

1. Each chapter may submit up to three (3) individual participants in each category of this event.
2. Participation is open to any Nationally by March 1 2025,
3. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants must sign in at the State Leadership Conference and attend an Orientation Session where they will:
 - a. Be given a brief overview of the event,
 - b. Receive a designated time and location for their event,
 - c. Review the time schedule for the event, and
 - d. Turn in three (3) file folders containing typewritten copies of the FCCLA Planning Process used to plan their theme, as well as three (3) typewritten copies of their menus that would be served at their theme table.
2. Participants are required to report to the event location ten (10) minutes prior to the appointed competition time.
3. Participants will have fifteen (15) minutes to demonstrate and complete their thematic table setting, while demonstrating knowledge of sanitation, organization and proper setup of the theme table. Participants will be stopped at the 15-minute time limit. All work will stop at the time limit.
4. After the demonstration, evaluators will ask the participants questions to determine the knowledge level of the participant. Participants MAY be required to attend a feedback session after the competition (to be determined during the Orientation Session).
5. Total participation time for this event is approximately **25 minutes**, including setting up their tables and questions from the evaluators.

General Information:

1. Participants will use the preassigned theme as determined by the New York State FCCLA State-Only STAR Events Coordinator. Space dimensions/table size will be given to participants prior to attendance at the State Leadership Conference.
2. Participants will be required to bring everything they need to completely set up their individual table setting. All tables must have some type of covering (tablecloths, placemats, etc.) and napkins/linens. Other items to consider include salt and pepper shakers, flowers, decorations, dinnerware, glassware and flatware; anything that relates to the particular theme.
3. Participants will be expected to present themselves in a nice dress or outfit and proper shoes that reflect the theme, or in a “front of the house” uniform.
4. Participants are invited to leave their thematic table settings in place to allow State Leadership Conference attendees the opportunity to enjoy their creative endeavors. All thematic table settings must be removed by the end of the conference or they will be discarded.

Thematic Table Setting Specifications (2025):

Theme: Garden Party

Planning Process and Budget:

All participants will be required to complete the FCCLA Planning Process to demonstrate their mastery of the components of the Process and to provide detailed information regarding the planning of the participant's thoughts, preparations, element collection and execution of their plan.

Within this plan, the participant is to create an itemized budget that explains all costs associated with their plan and presentation elements. The budget may be incorporated within the FCCLA Planning Process or submitted as a separate document (typewritten).

Participants will need to submit three (3) typewritten copies of their completed FCCLA Planning Process and budget to the Event Coordinator at the Orientation Session.

Menu Selection:

Participants will also be required to create a plan for a menu that would be served in cooperation with and cohesive to the theme of the table setting. The plan must be created for a served, plated meal (not for a buffet or a "stations" meal service).

Participants will not be required to prepare nor provide any food items for this event.

Table : Must include a tablecloth ,centerpiece, proper cover (glasses, silverware, napkin,)

New York State FCCLA STAR Events

Thematic Table Setting Scoring Rubric

Name of Participant: _____ Chapter: _____ District: _____ Level: _____

APPEARANCE / PERSONAL PRESENCE				POINTS
Appearance (0-10 points)	0 – 1 – 2 – 3 Non-professional appearance, attire and/or grooming. Carries self poorly, seems doubtful	4 – 5 – 6 – 7 Neat appearance and attire, but lacks professionalism. Displays some elements of poise and confidence	8 – 9 – 10 Professional appearance, attire and grooming. Poised, polished and confident	
TABLE COVER, THEME ELEMENTS AND TIME MANAGEMENT				
Placement (0-10 Points)	0 – 1 – 2 – 3 Disregard for placement of table setting. 1" rule not followed	4 – 5 – 6 – 7 One to four items are out of place. Some pieces more/less than 1" from edge of table	8 – 9 – 10 All items are in proper place. 1" rule followed	
Cleanliness (0-10 Points)	0 – 1 – 2 – 3 More than four pieces are soiled or spotted.	4 – 5 – 6 – 7 One to four pieces are soiled or spotted.	8 – 9 – 10 All pieces are spotless	
Tablecloth, Napkins and Folds (0-10 Points)	0 – 1 – 2 – 3 Many noticeable wrinkles. Did not demonstrate any napkin folds; napkin improperly placed	4 – 5 – 6 – 7 Very few wrinkles. Napkin folds are present, a bit sloppy, improperly placed	8 – 9 – 10 No wrinkles seen. There is an artistic fold on all napkins and all are properly placed.	
Centerpiece (0-5 Points)	0 – 1 Little to no items within the centerpiece support the table theme	2 – 3 Most of the items within the centerpiece support the table theme	4 – 5 All items within the centerpiece support the table theme	
Time Management (0-10 Points)	0 – 1 – 2 – 3 – 4 Does not work within time constraints and/or does not work efficiently or quietly	5 – 6 – 7 Works within time limits but does not work efficiently or quietly	8 – 9 – 10 Works quickly, quietly and efficiently. Finishes task in allotted time	
SANITATION / SAFETY TECHNIQUES				
Sanitation and Safety Techniques (0-10 Points)	0 – 1 – 2 – 3 – 4 Disregard of safety and sanitation practices, creating unsafe situation during preparation	5 – 6 – 7 Shows minimal safety and sanitation concerns during preparation	8 – 9 – 10 Follows all safety and sanitation practices	
PLANNING / BUDGET				
FCCLA Planning Process (0-5 Points)	0 – 1 Planning Process was not provided or it was not used correctly	2 – 3 Evidence provided that the Planning Process was utilized but steps are briefly summarized	4 – 5 Planning Process is complete and each step is explained fully	
Budget (0-5 Points)	0 No budget provided	1 – 2 – 3 Budget provided but is poorly written or not fully developed	4 – 5 Budget provided, is organized, fully developed and well written	
Menu Selection (0-10 Points)	0 – 1 – 2 – 3 – 4 Menu was not typed/professional or not provided. Food selections not appropriate for theme or guests. Menu and theme not cohesive	5 – 6 – 7 Menu provided but not enough copies or were not complete. Lacked some professionalism. A few menu selections not cohesive with the theme	8 – 9 – 10 Typed complete menu with adequate copies provided. Menu professional looking. All selections are appropriate and cohesive with the table theme	
EVALUATOR INTERVIEW				
Response to Evaluator Questions (0-5 Points)	0 – 1 Did not answer evaluator questions or unable to answer some questions	2 – 3 Responded to all questions, but without ease or accuracy	4 – 5 All questions are answered correctly, with detail and without hesitation	

Evaluator's Comments:

Evaluator's Initials

TOTAL SCORE



New York State FCCLA STAR Events

Thematic Table Setting – Point Summary Form

Name of Participant: _____
 Chapter _____ District: _____ Participant #: _____ Level: _____

Directions:

1. Make sure all information at the top is correct. If the participant does not show, please write “NO SHOW” across the top and return with other forms.
2. At the conclusion of scoring verify evaluator scores and fill in information below. Calculate the final score and ask for the evaluator's verification. Place this form in front of the completed rubrics and paper clip all items for the participant together. Please do NOT staple.
3. At the end of competition in the room, double check all scores, names, and participant numbers to ensure accuracy.
4. Please check with the New York State-Only STAR Events Coordinator if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Orientation (0 or 5 Points)	0 Did not arrive on time for participant orientation and/or competition	5 Arrived on time for participant orientation and/or competition	
Event Room (0 or 5 Points)	0 Did not arrive on time for participant event	5 Arrived on time for participant event	
ROOM CONSULTANT TOTAL (10 Points possible)			
AVERAGE EVALUATOR SCORE (90 Points possible)			
FINAL SCORE (Average Evaluator Score plus Room Consultant Total)			
MEDAL STATUS			

Evaluators' Scores:

Evaluator 1 _____ Initials _____
 Evaluator 2 _____ Initials _____
 Evaluator 3 _____ Initials _____

Total Score _____
 AVG EVALUATOR SCORE: _____

Gold 90.00-100
Silver 70.00-89.99
Bronze 1.00-69.9

VERIFICATION OF FINAL SCORE AND MEDAL (please initial):

Toys That Teach

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

Event Categories: Level 1 (Grades 6-8)
Level 2 (Grades 9-10)
Level 3 (Grades 11-12)

Eligibility:

1. Each chapter may submit up to three (3) entries in each category of this event.
2. Participation is open to any Nationally-affiliated New York State FCCLA member. Member must be affiliated at the time of event registration.
3. Participants must pre-register using the New York State FCCLA STAR Events online registration.

Procedures and Time Requirements:

1. Participants must attend an Event Orientation Session where they will:
 - a. Be given a brief overview of the event,
 - b. Draw an identification number indicating the order of participation,
 - c. Review the time schedule, and
 - d. Hand in three (3) completed typewritten copies of the Toy Design Worksheet (these copies will NOT be returned to you).
2. Participants will have up to five (5) minutes to set up their toy demonstration if needed. The oral presentation may be up to five (5) minutes in length. A one-minute warning will be given after four minutes have elapsed. Participants will be asked to stop at five minutes.
3. Participants may use note cards. Items required for demonstration of the toy are permitted.
4. Evaluators will score and write comments for each entry for approximately five (5) minutes. The decision of the evaluators is final.
5. Total time required for participation in this event is approximately **20 minutes**, including testing, set up, presentation and evaluator scoring.

General Information:

1. A corded microphone may be provided if required by the event facility set up. A table will be provided. Participant must bring any necessary supplies for the demonstration of the project. Wall space and electrical access will not be provided.
2. Spectators are allowed to observe the event as space allows. Participants may only observe after they have already presented.
3. Participants are not allowed to discuss the event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
4. Presentations may not be recorded or photographed, except by the official FCCLA photographer.
5. Participants should follow the approved conference dress code for participation in this event

Toys That Teach Specifications:

Toy Design:

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

Name of Toy	Choose a creative name for the original toy.
Age Group	Design and construct an original toy to meet the developmental needs of one of the following age groups: <ul style="list-style-type: none"> • Birth to 12 months • 12 to 24 months • 2 to 4 years • 5 to 7 years
Category of Play	Select an applicable category of play, such as: quiet play, active play, cooperative play, manipulative play, make-believe play, creative play and learning play.
Design and Construction	Construct a toy using common everyday items. Items may include, but not limited to, paper goods, containers, household objects, sewing and craft items and wood. The toy should be creative, stimulate play, is visually appealing and is well made.
Safety, Sanitation and Storage	Design and construct the toy to meet safety and sanitation needs for the selected age group.

Oral Presentation:

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

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

Toys That Teach

Toy Design Worksheet

This worksheet is to be completed by the participant prior to attendance at the State Leadership Conference. Three (3) typewritten copies of the completed worksheet are to be turned in to the Event Coordinator at the Event Orientation Session prior to competition (they will not be returned).

Name of Toy	Child Age Group	Category of Play
Development and Educational Needs: <i>How does this toy meet the developmental and educational needs of the selected age group?</i>		
Appeal: <i>Describe how this toy will appeal to children of the selected age group, and to adults who may recreate or purchase this toy for a child.</i>		
Supplies: <i>List the common everyday items used to create the toy.</i>		
Safety: <i>What safety concerns did you address in design and construction?</i>		
Suggested Storage and Care:		



New York State FCCLA STAR Events Toys That Teach Scoring Rubric

Name of Participant: _____ Chapter: _____ District: _____ Level: _____

DESIGN WORKSHEET					POINTS
Toy Design Worksheet (0-15 points)	0 – 1 – 2 – 3 Did not provide or not completed	4 – 5 – 6 – 7 Minimal information is provided, many grammar or spelling errors	8 – 9 – 10 – 11 Completed with all required information, lacking detail, minor grammar or spelling errors	12 – 13 – 14 – 15 Completed with all required information, details given, correct grammar and spelling	
TOY DESIGN					
Age Appropriateness/ Play Category (0-15 Points)	0 – 1 – 2 – 3 Not age appropriate or does not address play category	4 – 5 – 6 – 7 Limited age appropriateness or application to play category	8 – 9 – 10 – 11 Generally age appropriate and addresses the selected play category	12 – 13 – 14 – 15 Toy is age appropriate and correctly addresses the selected play category	
Design and Construction (0-10 Points)	0 – 1 – 2 Little creativity shown, does not stimulate play, not appealing, poorly made	3 – 4 – 5 Inconsistent in efforts of creativity, play, appeal and construction	6 – 7 – 8 Generally creative, stimulates play, appealing, well-made	9 – 10 Used a variety of materials, is creative, stimulates play, visually appealing and well-made/durable	
Safety, Sanitation and Storage (0-10 Points)	0 – 1 – 2 Toy does not meet safety, sanitation or storage needs for selected age group	3 – 4 – 5 Toy needs multiple changes to meet safety standards, be easy to clean/sanitize and store	6 – 7 – 8 With minor changes, toy would pose no known safety hazard, would be easy to clean/sanitize and store	9 – 10 Toy poses no known safety hazards, is easy to clean/sanitize and store	
Appeal of Toy to Children or Adults (0-5 Points)	0 Toy is not appealing	1 – 2 Toy is minimally appealing	3 – 4 Toy is generally appealing	5 Toy has high appeal	
PRESENTATION					
Knowledge of Child Development (0-10 Points)	0 – 1 – 2 None shared or information shared was incorrect	3 – 4 – 5 Minimal knowledge shared during presentation	6 – 7 – 8 Knowledge of child development is evident and shared at times in the presentation	9 – 10 Knowledge of child development is evident and incorporated throughout the presentation	
Toy Demonstration (0-5 Points)	0 Did not demonstrate toy	1 – 2 Demonstrated toy but did not point out unique features	3 – 4 Toy use, safety and unique aspects demonstrated	5 Toy use, safety, unique aspects and adaptive uses demonstrated	
Voice (0-5 Points)	0 Voice qualities not used effectively	1 – 2 Voice quality is adequate	3 – 4 Voice quality is good but could improve	5 Voice quality is outstanding and is pleasing to listen to	
Body Language/ Clothing Choice (0-3 Points)	0 Body language shows nervousness and unease; inappropriate attire	1 – 2 Body language shows minimal amount of nervousness; appropriate conference attire	3 – 4 Body language portrays participant at ease; appropriate conference attire	5 Body language enhances the presentation; appropriate conference attire	
Grammar/Word Usage/ Pronunciation (0-5 Points)	0 Extensive (more than 5) grammatical and pronunciation errors	1 – 2 Some (3-5) grammatical and pronunciation errors	3 – 4 Few (1-2) grammatical and pronunciation errors	5 Presentation had no grammatical or pronunciation errors	
EVALUATOR INTERVIEW					
Response to Evaluator 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:

Evaluator's Initials

TOTAL SCORE



New York State FCCLA STAR Events

Toys That Teach – Point Summary Form

Name of Participant: _____

Chapter _____

Level: _____

District: _____

Directions:

1. Make sure all information at the top is correct. If the participant does not show, please write “NO SHOW” across the top and return with other forms.
2. At the conclusion of scoring verify evaluator scores and fill in information below. Calculate the final score and ask for the evaluator's verification. Place this form in front of the completed rubrics and paper clip all items for the participant together. Please do NOT staple.
3. At the end of competition in the room, double check all scores, names, and participant numbers to ensure accuracy.
4. Please check with the New York State-Only STAR Events Coordinator if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Orientation/Event Check-In (0 or 5 Points)	0 Did not arrive on time for participant Orientation/event check-in	5 Arrived on time for participant Orientation/event check-in	
Event Room (0 or 5 Points)	0 Did not arrive on time for participant event	5 Arrived on time for participant event	
ROOM CONSULTANT TOTAL (10 Points possible)			
AVERAGE EVALUATOR SCORE (90 Points possible)			
FINAL SCORE (Average Evaluator Score plus Room Consultant Total)			
MEDAL STATUS			

Evaluators' Scores:

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____

AVG EVALUATOR SCORE: _____

Gold 90.00-100
Silver 70.00-89.99
Bronze 1.00-69.99

VERIFICATION OF FINAL SCORE AND MEDAL (please initial):

