



2023–2024 CALIFORNIA STAR (C-STAR) EVENTS REQUIRED TOPICS & THEMES

<p>Culinary Display Level 1, 2, 3 (see categories) Individual Event</p>	<p>Category A: Appetizers, Levels 2, 3 (Must include 4 different appetizers)</p> <ul style="list-style-type: none"> • Level 2: Farmer’s Market; Locally Sourced • Level 3: South of the Border <p>Category B: Breads, Levels 2, 3 (At least 3 different breads must be included)</p> <ul style="list-style-type: none"> • Level 2: Traditional International Flatbreads (i.e. Tortillas, Naan, Frybread, Focaccia, Crepe, etc.) • Level 3: Stenciled <p>Category C: Creative Cakes, Levels 1, 2, 3 (All cakes in this category must be real cakes)</p> <ul style="list-style-type: none"> • Level 1: Drip Cake • Level 2: Nature • Level 3: Eras (Cake must be sliced, plated, and garnished) <p>Category D: Cupcakes, Level 1 (At least 12 cupcakes must be included)</p> <ul style="list-style-type: none"> • Level 1: Children’s Book or Classic Story (i.e. Snow White and the Seven Dwarfs) <p>Category E: Wedding Cakes, Level 3 (At least 3 tiers must be included)</p> <ul style="list-style-type: none"> • Level 3: Compromise Cake <p>Category F: Patisserie, Level 3 (Minimum of 5 different patisserie)</p> <ul style="list-style-type: none"> • Level 3: Micro-Mini (Miniature versions of standard sized pastries) <p>Best of Show at Region - will be determined by the top ranked of all categories and levels. One Best of Show Award is awarded at Region.</p> <p>Best of Show at State - will be determined by the top ranked in each category at each level. Three Best of Show Awards are awarded at State.</p>
<p>Menu Planning & Table Display Levels 1, 2, 3 Individual Event</p>	<p>Level 1: ¡Fiesta! (Lunch) Level 2: High Tea (Any Country) Level 3: Ultimate Journey (Dinner)</p>
<p>Room Design Level 1 Individual Event</p>	<p>Level 1: A Room for a Pet (10’x10’, Must specify type of pet)</p>
<p>Salad Preparation Levels 1, 2, 3 Individual Event</p>	<p>Level 1: Fruit Salad Level 2: Greek Salad Level 3: Herb Fresh (Must include a fresh herb)</p> <p>No tofu, beef, poultry, pork, fish, seafood, or eggs that <u>require refrigeration can be used</u>. Students may use sealed, canned, or shelf-stable vacuum-packed products including meat, seafood, or poultry. These must be commercially canned/package and must not require refrigeration. Students must open their product in front of the Evaluators.</p>



2023–2024 NATIONAL STAR EVENTS REQUIRED TOPICS & THEMES

STAR EVENTS	REQUIRED THEME
Baking and Pastry (STATE ONLY) Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines at www.ca-fccla.org . All recipes and food will be provided at the site.
Culinary Arts Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines at www.ca-fccla.org . All recipes and food will be provided at the site.
Fashion Design Levels 2, 3	Participants will develop a clothing label, research the intended audience, design the label’s first 2 or 4–piece collection and construct one collection sample.
Food Innovations Levels 1, 2, 3	<p>“The Next Big Snack”: Create an innovative, industry–game–changing snack product. Develop a unique snack product that is delicious, nutritious and has the potential to become a hit among peers. The snack product may be presented in any form, such as bars, bites, chips, smoothies, etc. Ingredients must meet event– level requirements in addition to food safety regulations.</p> <p>Level 1: Develop an innovative, healthy snack containing a maximum of 300 calories and a minimum of 3 grams of dietary fiber per package.</p> <p>Level 2: Develop an innovative, healthy snack containing a maximum of 300 calories, a minimum of 3 grams of dietary fiber and a minimum 5 grams of protein per package.</p> <p>Levels 3: Develop an innovative, healthy snack containing a maximum of 300 calories, a minimum of 3 grams of dietary fiber, a minimum 5 grams of protein and a maximum of 9 grams of fat (saturated/ unsaturated/ trans) per package.</p>
Interior Design Levels 1, 2, 3	“Dog Rescue” (Review event scenario, October 5 webinar scheduled to assist advisor/competitor with project)
National Programs in Action Levels 1, 2, 3	Plan and implement a national program project.
Professional Presentation Levels 1, 2, 3	Make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations
Public Policy Advocate Levels 1, 2, 3	Demonstrate knowledge, skills, and abilities to actively identify a local, state, national or global concern relating to an area concerning Family and Consumer Sciences and/or related occupations, research the topic, identify a target audience and potential partnerships, form an action plan, and advocate for the issue in an effort to positively affect a policy or law.

***Note:** The following National STAR Events: Event Management, FCCLA Leadership, Interior Design, Job Application, Say Yes to FCS Education, and Teach or Train have additional resources available in the advisor portal at www.fcclainc.org.