2024-2025 Students Taking Action with Recognition (STAR) Event Program
Frequently Asked Questions (FAQ)

These FAQs may be helpful during the 2024–2025 program year and for competition, both at Qualifying Events and at State Finals. If you have further questions, please submit them to the FCCLA State STAR Chairperson, Pat Peck, via email at patpeck47@gmail.com.

ALL EVENTS

1. **Is there a specific timeline for STAR Events?**

   Here is the timeline:
   January 10: Deadline to enter competitors in events. Advisors have until January 17 to reconcile any difficulties in registration.
   See information on Deadlines page on CAFCCLA website: Deadline to reconcile any difficulties with registration.
   January 17: Deadline for payment of fees for competition.
   See information on Deadlines page on CAFCCLA website: Deadline for changes to mistakes made in entering students in wrong competition; late fee is $15.
   Day Before Spring Region Meeting: Deadline for advisor to certify via shared Google form they have all STAR Permission Forms in their possession for Region Competition
   March 15: Deadline to enter students for Baking & Pastry Competition and the names for competitors for Parliamentary Procedure (these events are competed at the state level only). Deadline to enter students in Chapter In Review Portfolio
   April 27: Advisor must have certified via shared Google form they have all STAR Permission Forms in their possession for State Competition
   the state level only).

2. **If a student's email is incorrect, is that a problem?** Yes, it is a problem. Student's email address should be accurate.

3. **Do students need to bring the STAR permission form to region/state competition?** No; students will complete the paper permission form, turning it in to the student's advisor. The advisor will complete the online advisor form stating the advisor has all permission forms and will bring them in a folder to both

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region and state competition.   The URL is
https://forms.gle/SBXMPwB8AKgqiF3HA The advisor will submit the permission form if requested at each competition level.

4. **Do students have to wear black nylons as part of their uniform if they wear a skirt?** No.

5. **Can region officers compete?** Yes.

6. **What forms of student identification are required for participation in STAR Events S**tudents must submit their completed permission form to the chapter advisor, but must also bring and show their photo ID.

7. **My student placed first in the State Finals in Level 2 of an event last year. Is he/she allowed to compete in the Level 3 of the same event this year?** Yes, however, the student may not use the same project or presentation. If the student was in Level 1 last year, the student may compete in the same event in Level 2 this year.

8. **Can a member who placed first in an event at the state level skip a year and then compete in the same event again?** Yes. However, it is expected the member would develop a new presentation.

9. **Can registered STAR participants who move from the school/chapter where they were members and attend another school that does not have an FCCLA chapter compete with the chapter at their former school?** No.

10. **If a member was incorrectly submitted in the STAR Web Entry System (e.g. member was entered in Child Development, but intended to participate in Salad Prep), can this error be corrected?** Yes, a correction can be made only if it is done prior to January 17, and a late fee of $15.00 must be paid to the FCCLA Financial Services Office**.**

11. **If a registered STAR competitor cancels his/her participation in an event, can he/she be used as a substitute in a team event without paying the substitute fee?** No, a substitution must be submitted online, and the applicable fees paid.

12. **In events that require recipes, such as Menu Planning and Table Display, and Salad Preparation, must competitors cite the source from the recipe?**

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Yes, competitors must cite the source where their recipes were copied/modified from.

13. **Can live animals be used in STAR Events?** No, participants shall not use live animals (including fish) in any STAR Event. Participants will be disqualified per *General Disqualification Rule #9.*

14. **Where can we buy the FCCLA official portfolio binders?** The FCCLA portfolios can be purchased from the National FCCLA website at the https://fccla.mybrightsites.com/. he binders are be found at: https://fccla.mybrightsites.com/products/STAREventsBinders_two The cost is $9.00 each. The only time competitors are required to use the FCCLA binder is at the National Leadership Conference. They may use any plain red or white binder at both Regional and State level competitions.

15. **How can my student compete at the National level?** At the STAR Event, competitors who place 1st or 2nd at the State Competition with a score of 60 points or higher are eligible to advance to National Competition. In addition to this, students in the following events who place in the top three at SLC are eligible to compete:
    - Baking and Pastry
    - Culinary Arts
    - Job Interview
    - Leadership
    - Say Yes to FCS Education
    - Teach or Train

    The only events that **do not** advance to National Competition are Culinary Display, Menu Planning and Table Display, and Salad Preparation.

16. **Is there a fashion show at the State Leadership Conference this year?** Yes, this year, all STAR participants in Fashion Construction, Fashion Design and Repurpose and Redesign Events can participate in the fashion show. Students can sign-up for the fashion show after the State Leadership Conference registration.

17. **Please clarify Occupational Training. What are the requirements and associated events?** A chapter must be affiliated as either a Comprehensive-only chapter, Comprehensive and Occupational program, or an Occupational-only chapter. For Culinary Arts and Baking and Pastry,

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Students enrolled in an Occupational program receive education and job-site training in a Family and Consumer Sciences (FCS) capstone course. A capstone course is an advanced course in a career pathway relative to FCS industry sectors: Education, Child Development, and Family Services; Fashion and Interior Design; and/or Hospitality, Tourism, and Recreation.

The following events have been designated as Occupational-only events: Baking and Pastry, and Culinary Arts.

18. **Parliamentary Procedure – how many students? (1–3 or 4–8?)** Per the FCCLA STAR Events rules, the chapter event consists of 4–8 team members. Advisors must register those students by March 15 in the registration portal.

19. **Where can I find more information about FCCLA STAR and C-STAR events?** All FCCLA STAR Events are located on the National FCCLA website. Chapter Advisors must login to the FCCLA Advisor portal; the FCCLA *STAR Events Guide* and all of the event information is located under the *Resources* tab. The State FCCLA Website only details the six California State Events

20. **Please describe the judging procedure.** The Evaluators will be provided a rubric to score competitors. Each event will have a Room Consultant who will be in charge of the event and tally Evaluators' scores. The Room Consultant is responsible for determining if a disqualification has occurred (please see General Disqualifications), and completes a Room Consultant check sheet which will contribute up to 10 points to the Evaluators' scores. Each event is scored on a 100-point scale. To achieve a Gold, 90–100; Silver, 70–89.9; and Bronze, 1–69.99.

Judging will take place at region in February(region level) and SLC (for State level) at the SLC in April. Region awards will be announced at the region meeting; State awards will be announced at the State Leadership Conference in April.

21. **What are the requirements for dress?** Competitors are encouraged to wear the official FCCLA uniform as outlined in the *FCCLA Official Dress Policy*, which can be found in the *STAR Event General Rules and Guidelines* on the State FCCLA website. For state and national level competition, competitors must wear the uniform and FCCLA blazer.

22. **What are the course requirements for STAR Events?** To be eligible for competitions, competitors must be affiliated members who are currently, or have

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been previously, enrolled in an FCS course. It is up to the chapter advisor to determine which competitive events to include in their curriculum and to make *available* to their students. Typically, advisors allow students to compete in events that are reflective of the courses and career pathways they offer. For Baking and Pastry and Culinary Arts, competitors must be enrolled in the capstone course in Culinary.

23. **Are STAR Event competitors required to register for the State Leadership Conference?** Yes, competitors are required to register for the State Leadership Conference.

24. **What is the procedure if my student needs an accommodation for an event?** The advisor should send an accommodation request to the FCCLA State Advisor referencing the specific accommodations that are needed. This information will be shared with the STAR Event Chairperson who will provide it to the STAR Room Consultant and Evaluators. For more information, please see *General Rules and Guidelines, page 5, B.7.* Advisors of competitors who need an accommodation must notify the FCCLA State Advisor a minimum of 30 days prior to competition. This information will be shared with the STAR Chairperson and the STAR Room Consultant and Evaluators.

25. **After the scores are finalized, can a score be challenged?** No, all scores are final.

26. **Are there examples of event portfolios and presentations that can be referenced?** No, as students keep their projects.

27. **In team events, does each student need to submit an online project summary form or is it one per team?** It is one per team. However, all competitors must submit permission forms to compete.

28. **Is the FHA-HERO patch acceptable for the Red Blazer?** No. To get an FCCLA patch, you will have to purchase a blazer with it.

29. **Can a STAR Event project be completed in a previous year?** All STAR Events projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the school year prior to the National Leadership Conference.

30. **Can a STAR Event project be planned and prepared by someone other than the competitor?** No, all STAR Events projects must be planned and

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prepared by the participant(s) only. Supporting resources are acceptable as long as participants are coordinating their use, and resources are cited appropriately verbally and/or in print during the presentation to avoid false credit. Participants are encouraged to use original materials, items licensed for reuse, or items in which copyright permission has been granted.

31. **When should the Online Project Summary Form be submitted?** The *Online Project Summary Form* must be submitted online prior to the first competition. If necessary, resubmit the form with updated information. Competitors must submit the online summary verification form with their competition materials.

32. **Instead of creating a freestanding or tabletop display, can I create a PowerPoint presentation as my display?** Not unless specifically stated in the event rules.

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

34. **Can a member compete in both a virtual STAR Event and another STAR Event?** No. A member can only compete in an online national STAR event or other STAR event. The online national STAR events are: FCCLA Chapter Website, Digital Stories for Change, Instructional Video Design, and Red Talks on Education.

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

36. **In an event with a file folder, does it matter what color it is?** No.

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

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

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

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

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

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

43. **Is the Event Online Orientation required for competition?** Yes. Only one form per entry (team or participant) is required.

44. **Are competitors required to bring a permission form and ID for competition?** Competitors are required to submit a permission form to the chapter advisor.. Competitors must bring to the competition either a real photo ID, current or previous year's school ID, or a clean copy of their photo ID, for all levels of competition. Electronic forms of school ID are acceptable.

45. **I have a brother/sister team doing a team event. One is a freshman and the other is a junior. Do they sign up for Level 2 or Level 3? They are doing the presentation as a team**. They will sign up as Level 3.

46. **How many entries are allowed per Chapter in Baking and Pastry, Culinary Arts, National Programs in Action, and Parliamentary Procedure?** Chapters may have more than one entry in National Programs in Action, but each entry must be about a different project. Chapters may only have one entry in Parliamentary Procedure. Baking and Pastry and Culinary Arts competitors are not limited per school.

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47. **There are three online STAR Events: Digital Stories for Change, FCCLA Chapter Website, Instructional Video Design and Red Talks on Education. Can students enter those?** Yes. These are additional Chapter Events and are completed online. The registration date is TBD. The chapter will submit the entry to the National FCCLA site and the top 15 will be invited to compete at the National Leadership Conference in June. They will be asked to present their project at the State Leadership Conference and will be recognized with a certificate there.

48. **Where is the STAR video that participants are required to watch?** Here is the video: (2024-2025 video link coming soon)

49. **Can a competitor change the project between region and state level of competition to a new theme?** No, as per the *General Rules and Guidelines, H.3.* Any entry may be improved at each level, but the concept or the topic may not be changed.

50. **Can a student compete in an online STAR event AND a C-STAR or STAR Event in the same year**? Yes but if the student qualifies in both events to compete at NLC, the student must choose only one for NLC level competition.

51. **Which events can be viewed and by whom?**
The following events allow an audience during the presentation:
(please note that a competitor in the event listed may observe the event after the competitor has presented): Chapter Service Project Display; Chapter In Review Portfolio They state that the shoe must be closed toe and closed heel. It can be found in the Code of Conduct Form; Entrepreneurship; Event Management; Fashion Construction; Fashion Design; Focus On Children; Food Innovations; Hospitality,Tourism and Recreation; Interior Design; Leadership; National Programs In Action; Nutrition & Wellness; Personal Finance;Professional Presentation; Public Policy Advocate; Repurpose & Redesign; Salad Preparation; Say YES to FCS Education Sports Nutrition; Teach or Train; Teaching Strategies.

The following events have displays that can be viewed after all judging is completed: Culinary Display, Menu Planning & Table Display; Fashion Construction; Fashion Design; Repurpose and Redesign.
Competitors in other events are invited to add their display boards to the display area after competition. . Please note that the Salad Preparation final project can be viewed until 8 p.m. on Sunday evening.

52. Can students wear closed toed sling backs?

The Board of Driectors states that the shoe must be closed toe and closed heel. It can be found in the Code of Conduct Form.

Baking and Pastry and Culinary Arts

1. **Are the rules for Culinary Arts and Baking and Pastry national or California rules?** They are national rules, but each State Advisor has the responsibility of qualifying the teams for national competition. In California, our Culinary Committee chose the recipes for region and state competition.

2. **Are the recipes for 2024-25 Qualifying Competition posted on the FCCLA State website?** The recipes will be posted 30 days prior to competition**.**

3. **How many competitors from each school can compete in Culinary Arts and Baking and Pastry.** These are now individual events and there is no limit on the number of entries from each school.

4. **Can only one person(not a team of more than one) compete in Baking and Pastry and Culinary Arts?** Yes, they are individual events.

5. **Can students measure ingredients before the competition in Baking and Pastry and Culinary Arts?** The rubrics require that some ingredients be measured during the competition to demonstrate measuring skills. The following must be demonstrated in measuring: dry ingredients, wet ingredients, and (if possible) brown sugar.

6. **For what violations of the rules will a competitor be disqualified**? A competitor will be disqualified when there is a serious violation of one or more of three critical items that would result in unsafe food. These include:
   a. Potentially hazardous food which is not cooked to correct minimum internal temperature.

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b. Cross-contaminating a hazardous food into a ready-to-eat food; and/or

c. Cross-contaminating a dirty surface (hard surface or cloth) onto ready-to-eat food. In such an instance, student competitors will be allowed to continue without being made aware of the violation until the conclusion of their preparation of their products. Students would still receive a critique of their performance and have the benefit of the competitive experience. Competitors and advisors need to understand that it is not possible to allow students who have prepared unsafe food the possibility of winning a professionally modeled culinary/cooking competition.

7. **For what types of violations may competitors receive a lower score?** All lesser violations of food safety and sanitation will be noted by Evaluators and result in lower scores based on the rubric criteria. Instances when penalty points should be applied are reflected in the rules and on the rating sheet for the Culinary Event. Examples include, but are not limited to, the following:

   a. Improper storage of potentially hazardous food.
   b. Poor hand hygiene not resulting in a critical error; and
   c. not washing fruits or vegetables prior to use.

8. **If the team finishes before the allotted time, are participants allowed to present their two plates to the Evaluators?** Yes.

9. **How many servings should be served?** Two servings.

10. **What type of shoes should be worn during this event?** According to the Culinary Arts STAR Event rules: closed toe shoes made with non-slip soles and sealed non-melting uppers. Canvas shoes are not acceptable

11. **Can the recipes be substituted for this event?** No, everyone will use the recipes distributed for Competition.

12. **Where can I find the STAR Orientation Video?** It is on the CA-FCCLA website: : https://www.youtube.com/watch?v=bnLvJmcE2d0

13. **Do students purchase their own food for competition?** No, food is provided for competition. The exception is the frosting for decorating the cake in Baking and Pastry—the competitor provides that.

CULINARY DISPLAY EVENT

1. **What type of pants are participants allowed to wear?** Participants should wear industry-approved pants.

2. **Does the yield for the Culinary Display event have to match the actual**

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portions on the display? No, the yield does not have to match the display, except for the wedding cakes.

3. **Will students present on a table, and if so, what size?** Participants will use a 2½' X 4' draped table space.

4. **Are photos of the project required?** They are optional. Competitors will not be penalized if they do not have them in their folder.

5. **Can the Flat Breads in Culinary Display be decorated with seeds, spices, veggies, etc?** Yes; examples would include Lebanese Flat Bread dusted with sumac, etc.

6. **Is pizza considered an Old World Classic-Rustic/Artisan for this competition?** No, pizza is not included in this competition

7. **For Creative Cakes, does the student have to plate and garnish a slice?** Skewers will be used to determine that it is a real cake for levels 1 and 2. The student will plate and garnish a slice for level 3 only.

8. **For Culinary Display, Breads, the category is Old World Classic-Rustic/Artisan Breads. Is it acceptable for competitors to have spreads and dips to accompany the breads on the display or should it just be the breads?** No; the display should not include "extra" food, just what is described in that category.

EVENT MANAGEMENT

1. **This event requires "participants to have completed a course or a unit in consumer management or financial education in an FCS course or must have completed a unit of the FCCLA Financial Fitness national program". How should this be documented?** The competitor should have completed a unit of instruction in Financial Management in any FCS course. This could be a broad unit, or it could be subject specific (i.e., Interior Design cost breakdowns for projects, Fashion Construction cost breakdown for projects, Foods and Nutrition food costing for recipes or catering/serving events, Child Development cost of childcare, cost of a baby). It should be described by the student, signed by the teacher, and included in the competitor's portfolio immediately after the FCCLA evidence of online orientation documentation. It will be verified by the

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FASHION CONSTRUCTION EVENT

1. **Can students change their pattern in Fashion Construction – from State to National? Example: Present a skirt at Region, but then present a dress at State.** No, as per the *General Rules and Guidelines, H.3.* Any entry may be improved at each level, but the concept or the topic may not be changed.

2. **Should students correct errors in inadequacies before the National Competition?** Students in all events are encouraged to improve their project between Region and State Competition and between State and National Competition but may not change the theme or main idea of the project.

FASHION DESIGN EVENT

1. **How many sketches does the student need for the portfolio?** Participants prepare four original fashion designs of a line for either a male or a female collection.

2. **How should the students drape their garment sample for display?** The sample should be presented to Evaluators with the portfolio prior to the presentation and should be displayed, with the collection sample pattern, during the presentation. The collection sample may be displayed using a mannequin, dress form, or other method chosen by the participant, but may not be modeled by the participant or another individual during the presentation.

3. **In Fashion Design, do students need to draft their own pattern?** The guidelines for the Fashion Design event do not say that students have to draft their own pattern, but they will have to modify it to their design.

FOOD INNOVATIONS EVENT

1. **Should the file folder have all the information that is on the display board as well as the planning process, project summary page, and project identification page or should it the information just be on the display board and not in the folder?** The file folder must contain the online orientation form, the project identification page, and proof of submission of the project summary form. the project summary form. Everything else can be found on the display board.

HOSPITALITY, TOURISM AND RECREATION EVENT

1. **In the event Hospitality, Tourism and Recreation, could students choose something related to children as their target business? In other words, could they choose a hotel as some are related to children (i.e. Art of Animation in DisneyWorld, etc)** As long as the project meets the guidelines/criteria, there is no reason it cannot be a hotel/resort with a children's theme, keeping in mind that the project must be somewhat local, so if they are recreating the business, it must attract children to the local destination. The project may create a new hospitality, tourism and recreation focused business or it may rejuvenate an existing one. The project must be relatively local to the participant(s). The project focus area must be one of the following:
    •   Culinary— Catering or Restaurant (Food Truck, Brick and Mortar, Boat, etc.)
    •   Lodging—Hotel, Resort or Short Term Rental (including Airbnb)
    •   Recreation—Amusement or Leisure Services and Facilities
    •   Tourism—City, County, Regional or State Tourism Organization
    •   Event Coordination—Organization Providing Corporate Meeting Planning, Conference Services or Special Events Management

 INTERIOR DESIGN EVENT

1 . Was the interior design webinar recorded? Unfortunately, the internet connection   was lost at one point during the Interior Design Webinar, and we were not able to upload the recording. We did have a list of questions that had been sent to us ahead of time, it can be found on the National Site under resources.

 JOB INTERVIEW EVENT

1. **What type of career should the student develop for their portfolio?** Any career related to Family and Consumer Sciences Education for which they currently qualify. Example: a student cannot apply for a teaching position but may apply for a teacher aide position if qualified.

2. **Does the participant complete the job application prior to, or during the event?** The participant includes a completed job application in their portfolio.

MENU PLANNING AND TABLE DISPLAY

1. **Can students use an open flame such as a lit candle in their display?** No, as

this would result in a disqualification since fire (open flame) is not allowed.

2. **Is a MyPlate reference required for the nutritional analysis?** No.

3. **Does the menu card size specification include the frame?** No, the rule states that the menu card cannot exceed 4 x 6 inches. It does not mention the frame.

4. **Does all tableware/place settings need to be provided in the display, or just what is needed for the menu?** The *Event Guidelines on Page 3*, *Table Display for Place Settings*, states that all appropriate dishes match the menu. The rubrics for Table Display and Oral Presentation state that flatware should reflect the theme, be appropriately placed, and be accurate to the menu. On the rubric for the category Place Setting, it states that the place setting reflects the theme, be appropriately placed, and be accurate to the menu.

5. **Can additional menus be used in the place setting? For example, a cut-out paper circle on the plate. These are very popular at weddings right now.** Yes, but the student should also have the complete menu card as specified in the event guidelines.

6. **What is the size of the table space for Menu Planning and Table Display? The size of the table space is 36 x 48 inches.** This is the same size as a common trifold display board used in presentations.

7. **What information is required on the Menu Planning and Table Display nutritional analysis?** Students should list the ingredients (as on the template) for each recipe for the nutritional analysis. **Note:** A template with a sample recipe is provided.

8. **In the Menu Planning and Table Display event, should the competitor total all of the columns in the nutritional menu analysis?** Yes, a sample is provided.

PARLIAMENTARY PROCEDURE

1 **Does Parli Pro advance to Nationals?** Yes, if they meet the minimum score of 60 points.

2 **Where can my students get help in preparing for Parli Pro?** The Riverside Parliamentarian Society will provide resource materials and training. Contact Bob Palmer at **judd3@aol.com**

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REPURPOSE AND REDESIGN

1. **Can noncompetitors submit designs for the recycled fashion show?** No, the fashion show is designed for competitors.

2. **Can tape be used as interfacing in this event?** Yes, as the rules do not indicate that tape cannot be used.

3. **Does the design project have to be a garment?** No, the rules for this event instruct competitors to select a used fashion, home, or other post-consumer product, to repurpose.

4. **Do they just need to have the Skills Selection Chart on their display board? Or should a copy of this go in their file folder, along with the pictures of the display board?** A copy of both should go in their file folder

SALAD PREPARATION

1. **Are there specific ingredients that participants must utilize when preparing the salad?** Yes, in Levels 1, 2 and 3, there are different primary ingredients that must be included in the salad recipe. Please refer to the themes page as there is a specific them for each level..

2. **Do the participants need to measure all ingredients in front of the Evaluators?** Yes, participants must measure all of the ingredients in front of the Evaluators.

3. **Can students' use canned or shelf stable vacuum-packed products?** Yes, students may use sealed canned or shelf stable vacuum-packed products, including meat, seafood, or poultry. Since Evaluators will NOT be tasting the salad, the previous limitations of ingredients have been removed. No one should be tasting the salads.

4. **Can the participants prepare their own "vacuum-packed" products such a "seal-a- meal?"** Yes; see the answer for question 3, above

5. **Must the food used in the salad preparation event be kept at safe temperatures as recognized by the food service industry?** Yes, all ingredients that are used for the salad should be stored at safe temperatures as recognized by the food service industry. Since there is no consumption of the food used in preparing the salad, there are less limitations on what is

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used in preparing the salad. See the rules for the event for more information.

6. **Does the title card size specification include the frame?** No, the rule states that the menu card cannot exceed 4 x 6 inches. It does not mention the frame.

TEACH OR TRAIN EVENT:

1. **Does a competitor have to be in a capstone course to compete in this event?** No.

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