

### **TEAM EVENTS (1–3 students)**

#### **❑ Chapter In Review Portfolio(State Only)**

Recognizes chapters that develop and implement a well-balanced program of work and promote FCCLA and Family and Consumer Sciences and/or related occupations and skills to the community.

**(Levels 1,2,3, +)**

#### **❑ Chapter Service Project Display**

Recognizes chapters that develop and implement an in-depth service project that makes a worthwhile contribution to families, schools, and communities. **(Levels 1, 2, 3, +)**

#### **❑ Entrepreneurship**

Recognizes participants who develop a plan for a small business using FCS skills and sound business practices. The business must relate to an area of FCS education. **(Levels 1, 2, 3, +)**

#### **❑ Event Management**

Recognizes participants who apply skills learned in FCS courses to plan an event for an educational institution, community or non-profit organization, business, or governmental institution. Levels 2 and 3 include an event volunteering experience. **(Levels 1, 2, 3 +)**

#### **❑ Fashion Design**

Recognizes participants who apply fashion design skills learned in FCS courses to design and market clothing styles with a 4-piece collection. **(Levels 2, 3, +)**

#### **❑ Focus on Children**

Recognizes participants who plan and conduct a child development project that has a positive impact on children and the community.

**(Levels 1, 2, 3, +)**

#### **❑ Food Innovations**

Recognizes participants who apply food product development by creating an original prototype formula, testing the product through focus groups, and developing a marketing strategy based on an annual topic.

**(Levels 1, 2, 3, +)**

#### **❑ Hospitality, Tourism, and Recreation**

Recognizes participants who demonstrate their knowledge into a hypothetical or real business. Project must relate to culinary,

lodging, recreation, tourism, or event coordination. **(Levels 1, 2, 3, +)**

#### **❑ Interior Design**

Recognizes participants who apply interior design skills to meet the living space needs of clients base on the current national design scenario **(Levels 1, 2, 3, +)**

#### **❑ National Programs in Action**

Represented by a team who explains how the FCCLA Planning Process was used to implement a national program project.

**(Levels 1, 2, 3, +)**

#### **❑ Nutrition and Wellness**

Recognizes participants who track food intake and physical activity for themselves, their family, or a community group and determine goals and strategies for improving their overall health.

**(Levels 1, 2, 3, +)**

#### **❑ Parliamentary Procedure (State Only)**

Represented by a team of 4–8 members who develop a working knowledge of parliamentary law and the ability to conduct a business meeting. **(Levels 1, 2, 3, +)**

#### **❑ Professional Presentation**

Recognizes participants who make an oral presentation about issues concerning FCS and/or related occupations and provide visuals to illustrate the presentation. **(Levels 1, 2, 3, +)**

#### **❑ Public Policy Advocate**

Recognizes participants who identify a local, state, national/global concern, research the topic, identify a target audience, potential partnerships, form action plan, and advocate to affect a policy or law. **(Levels 1, 2, 3, +)**

#### **❑ Repurpose and Redesign**

Recognizes participants who apply recycling and redesign skills learned in FCS courses to create a display with a used fashion, home, or other post-consumer items to repurpose into a new product. **(Levels 1, 2, 3, +)**

#### **❑ Sports Nutrition**

Recognizes participants who use FCS skills to plan and develop an individualized nutritional plan to meet the needs of a competitive student-athlete in a specific sport. **(Levels 1, 2, 3, +)**

## **INDIVIDUAL EVENTS**

### **☐ Baking and Pastry (State Only)**

Recognizes participants who are enrolled in an occupational food service training program and demonstrate skills through the preparation of a quick bread, choux pastry, cookie, and shaped yeast bread. **(Level 3, \*\*, +)**

### **☐ Culinary Arts**

Recognizes participants enrolled in an occupational food service training program for their ability to work to produce a quality meal using industrial culinary arts/food service techniques and equipment.

**(Level 3, \*\*, +)**

### **☐ Fashion Construction**

Recognizes participants who apply Fashion Construction skills and create a display using samples of their skills. Participants construct a garment or ensemble in advance. The project must include eight fashion construction techniques. The display must include the sample garment, file folder, and an oral presentation. **(Levels 1, 2, 3, +)**

### **☐ Job Interview**

Recognizes participants who use FCS skills to develop a portfolio, participate in an interview, and communicate a personal understanding of job requirements. **(Levels 1, 2, 3, +)**

### **☐ Leadership**

Recognizes participants who actively evaluate and grow in their leadership potential. Participants read a leadership book and develop and implement a plan to further their leadership development. **(Levels 1, 2, 3, +)**

### **☐ Personal Finance presented by Everfi**

An individual STAR Event that challenges students to apply FCS and financial literacy knowledge from EVERFI to real-life financial scenarios **(Levels 1,2,3 +)**

### **☐ Say Yes to FCS Education**

Recognizes participants who demonstrate the knowledge and skills needed to explore and experience the career of being an FCS teacher. Participants will observe, plan and implement a lesson and deliver an oral presentation **(Levels 1, 2, 3, +)**

### **☐ Teach or Train**

Recognizes participants as they prepare a portfolio of the teaching/training career, prepare and execute a complete

lesson/workshop plan, and an oral presentation. **(Levels 1, 2, 3, +)**

### **☐ Teaching Strategies**

Recognizes participants who select and use teaching strategies and resources through an in-person role play as the teacher with the evaluators as the students. **(Levels 2,3, +)**

## **C-STAR: INDIVIDUAL EVENTS**

### **☐ Culinary Display**

Recognizes participants for their ability to demonstrate their skills in presenting foods for a buffet table/or fine restaurant dining. State themes will be provided, and categories will include: appetizers, breads, creative mini cakes, cupcakes, decorated wedding cakes, and patisserie. **(Levels 1, 2, 3—Category Dependent) Category A:** Appetizers, Levels 2,3; **Category B:** Breads, Levels 2, 3; **Category C:** Creative Cakes, Levels 1, 2, 3 **Category D:** Cookies: Level 1; **Category E:** Wedding Cakes: Level 3; **Category F:** Patisserie: Level 3

### **☐ Menu Planning and Table Display**

Recognizes participants who demonstrate their skill in menu planning, plan a lunch or dinner menu based on the state theme for two people and provide a nutritional analysis. **(Levels 1,2,3 \*)**

### **☐ Salad Preparation**

Recognizes participants who demonstrate knife skills/safety and sanitation skills and plating skills developed in FCS courses to prepare a salad and salad dressing for home use based on state theme. **(Levels 1, 2, 3, \* )**

**KEY:** Level 1, grades 6–8  
Level 2, grades 9–10  
Level 3, grades 11–12

\* Event is not intended for a Capstone level course

\*\* Event is intended for an Advanced Capstone level course

\*\*\* Event gives students opportunities to develop skills for a Skills Demonstration Event at the National Leadership Competition.

+ Event advances to the National Leadership Competition

#### **Mixed Level Teams:**

- Team Events with only Level 2 or Level 3 may not include members through grade 8.
- Team events with only Level 3 may not include members through Grade 10.
- Events that have all three levels can have a mixed team of any level but must enter at the level of the highest participant member's grade level.



2024-2025  
Students Taking Action with Recognition  
(STAR) and California (C-STAR) Events

