

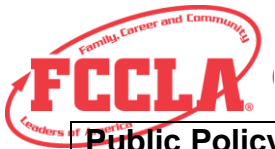
## 2024-2025 REQUIRED TOPICS AND THEMES

C-STAR EVENTS	CALIFORNIA STAR EVENTS Topics and Themes for 2024-2025
<p><b>Culinary Display</b> Level 1,2,3 (see categories) Individual Event</p>	<p><b>Category A: Appetizers:</b> (Levels 2, 3) *At least 4 different appetizers must be included</p> <ul style="list-style-type: none"> <li>• <b>Level 2: Hawaiian Luau</b></li> <li>• <b>Level 3: Spanish Tapas</b></li> </ul> <p><b>Category B: Breads</b> (Levels 2, 3) *At least 3 different breads must be included</p> <ul style="list-style-type: none"> <li>• <b>Level 2: Dinner Rolls</b></li> <li>• <b>Level 3: Old World Classic-Rustic/Artisan Breads</b></li> </ul> <p><b>Category C: Creative Cakes</b> (Level 1, 2, 3) *All cakes in this category must be real cakes and must show slice</p> <ul style="list-style-type: none"> <li>• <b>Level 1: Sports</b></li> <li>• <b>Level 2: Galaxy</b></li> <li>• <b>Level 3: Disney</b></li> </ul> <p><b>Category D: Cookies</b> (Level 1) *At least 12 cookies must be included</p> <ul style="list-style-type: none"> <li>• <b>Frosted Sugar Cookies</b></li> </ul> <p><b>Category E: Wedding Cakes</b> (Level 3) *At least 3 tiers must be included</p> <ul style="list-style-type: none"> <li>• <b>Vintage Cakes</b></li> </ul> <p><b>Category F: Patisserie:</b> (Level 3) *Minimum of 5 different patisseries</p> <ul style="list-style-type: none"> <li>• <b>Rustic Farmhouse</b></li> </ul> <p><b>Best of Show at Region</b> - will be determined by the top ranked of all categories and levels. One Best of Show Award is awarded at Region.</p> <p><b>Best of Show at State</b> - will be determined by the top ranked in each category at each level. Three Best of Show Awards are awarded at State.</p>
<p><b>Menu Planning &amp; Table Display</b> Levels 1, 2, 3 Individual Event</p>	<p><b>Level 1: Picnic</b> <b>Level 2: New Orleans</b> <b>Level 3: Regency Era</b></p>
<p><b>Salad Preparation</b> Levels 1,2,3 Individual Event</p>	<p><b>Level 1: Fruit Salad</b> <b>Level 2: Root Vegetables</b> <b>Level 3: Citrus Celebration</b></p> <p><b>Note:</b> This event has changed for 2024-2025: <b>Evaluators will NOT taste the completed salads</b> <b>Emphasis is on Knife Skills, Safety and Sanitation and Plating. Please see event rules for details.</b></p>



**STAR EVENTS**  
**2024-2025 Event Themes:**

<b>STAR EVENTS</b>	<b>REQUIRED THEME</b>
<b>Baking and Pastry (STATE) ONLY</b> 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. All recipes and food will be provided at the site.
<b>Culinary Arts</b> 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. All recipes and food will be provided at the site.
<b>Fashion Design</b>	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.
<b>Food Innovations</b>	Superfoods are gaining popularity for their nutritional benefits. Your challenge in this Food Innovations event is to develop a diverse line of nutritional drinks each featuring a unique superfood ingredient while focusing on strict nutritional guidelines and appealing to students of all ages. <b>Event Criteria: Level 1:</b> Develop an innovative, healthy superfood drink including at least one (1) superfood ingredient limiting added sugars to 10% of total daily calories. <b>Level 2:</b> Develop an innovative, healthy superfood drink including at least one (1) superfood ingredient limiting added sugars to 10% of total daily calories and has an added health benefit (e.g., energy boost, immune support, digestion aid) <b>Level 3:</b> Develop an innovative, healthy superfood drink including at least one (1) superfood ingredient limiting added sugars to 10% of total daily calories with an added health benefit (e.g., energy boost, immune support, digestion aid) and does not include artificial coloring or flavors..
<b>Interior Design</b>	Airbnb Transformation. Students will design a 20'x40' house into a fun and inviting Airbnb. The design style and theme are to be chosen by the student. The goal is to create a space that is not only visually appealing but also highly functional for short-term guests
<b>National Programs in Action</b>	Plan and implement a national program project.
<b>Professional Presentation</b>	Make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations



**Public Policy Advocate**

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 .

**Events with Resources available on the National or California FCCLA Website**

**All Events(on National website):** Planning Process

**STAR Events( on National Website):**

- Baking and Pastry
  - Recipes for State Competition will be available on the CA-FCCLA website
- Culinary Arts
  - Recipes for Region Competition and for State Competition on CA-FCCLA website
- Event Management
- FCCLA Leadership
- Interior Design
- Job Application
- Personal Finance
- Say Yes to FCS Education
- Teach or Train

**California Events (on CA-FCCLA website) :**

- Culinary Display
- Menu Planning & Table Display