



Colorado FCCLA Competitive Events Handbook

2008 - 2009



2008-2009 COLORADO FCCLA COMPETITIVE EVENTS HANDBOOK

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COLORADO FCCLA COMPETITIVE EVENTS

GENERAL RULES EVENT INFORMATION - Each chapter may have the following number of entrants:

INDIVIDUAL OR TEAM EVENT - A team is 1 entry composed of 1-3 individuals, with the exception of Parliamentary Procedure, which can have 4-8 members and the Culinary Arts team is composed of three (3) individuals. Two entries may be any of the following: 2 teams of 1-3 individuals, 2 individuals or 1 team and 1 individual.

STAR Events	Possible Entries per Category	Individual Event	And/Or	Team Event	Chapter Entries Allowed
Foundational					
Applied Technology					
Junior	2	X	or	X	3
Senior	2	X	or	X	
Occupational	2	X	or	X	
Career Investigation					
Junior	2	X			3
Senior	2	X			
Entrepreneurship					
Junior	2	X	or	X	3
Senior	2	X	or	X	
Occupational	2	X	or	X	
Focus on Children					
Junior	1	X	or	X	2
Senior	1	X	or	X	
Occupational	1	X	or	X	
Illustrated Talk					
Junior	1	X	or	X	2
Senior	1	X	or	X	
Occupational	1	X	or	X	
Interpersonal Communications					
Junior	2	X	or	X	3
Senior	2	X	or	X	
Occupational	2	X	or	X	
Job Interview					
Senior	2	X			3
Occupational	2	X			
Life Event Planning					
Junior	2	X			2
Senior	2	X			
Occupational	2	X			
Parliamentary Procedure					
Junior	1			X	2
Senior	1			X	
Occupational	1			X	
Recycle and Redesign					
Junior	2	X			3
Senior	2	X			



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STAR Events	Possible Entries per Category	Individual Event	And/Or	Team Event	Chapter Entries Allowed
Leadership					
Chapter Service Project Display					
Junior	1			X	2
Senior	1			X	
Occupational	1			X	
Chapter Service Project Manual					
Junior	1			X	2
Senior	1			X	
Occupational	1			X	
Chapter Showcase Display					
Junior	1			X	2
Senior	1			X	
Occupational	1			X	
Chapter Showcase Manual					
Junior	1			X	2
Senior	1			X	
Occupational	1			X	
National Programs in Action					
Junior	2	X	or	X	3
Senior	2	X	or	X	
Occupational	2	X	or	X	
Career Preparation					
Culinary Arts					
Occupational	1 Team*			X	1 Team*
Early Childhood					
Occupational	2	X			2
Fashion Construction					
Senior	2	X			2
Occupational	2	X			
Hospitality					
Senior/Occupational	2	X	or	X	2
Interior Design					
Senior	2	X	or	X	2
Occupational	2	X	or	X	
New Events					
Promote and Publicize FCCLA					
Junior	2	X	or	X	3
Senior	2	X	or	X	
Occupational	2	X	or	X	
Teach and Train					
Junior	2	X	or	X	3
Senior	2	X	or	X	
Occupational	2	X	or	X	

***Culinary Arts:** Each chapter may submit one team of three individuals, or a chapter may combine an individual(s) with another chapter(s) to complete a team of three. Teams will be slotted on a first-come, first-served basis.



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COLORADO STATE AND FOOD EVENTS

Colorado Event	Possible Entries Per Category	Individual Event	And/Or	Team Event	Chapter Entries Allowed
Consumer Child Care					
Senior	2	X			2
Occupational	2	X			
Diplomas Before Diapers					
Junior	2	X	or	X	2
Senior	2	X		X	
Occupational	2	X		X	
Fashion Coordination					
Senior	2	X			2
Occupational	2	X			
Habitat for Humanity Interior Design					
Junior	2	X	or	X	2
Senior	2	X		X	
Occupational	2	X		X	
The following food events are open to Occupational Members only					
Baking and Pastry		X			1
Gourmet Food Presentation		X			3
Line Cook		X			3
Pantry		X			3
Team Restaurant Service				1 Team of 2	1
Thematic Table Setting		X			3

EVENT CATEGORIES:

1. An event category is determined by the participant's current or previous enrollment in Family and Consumer Sciences coursework and grade in school during the school year preceding the National Leadership Conference.
2. Event categories are defined as:
 - a. **Junior** - FCCLA Chapter members in grade 9.
 - b. **Senior** - FCCLA chapter members in grades 10-12; who are identified as comprehensive members on the national affiliation form.
 - c. **Occupational** - FCCLA chapter members in grades 10-12 who have been, or are currently enrolled in, occupational Family and Consumer Sciences coursework and who are identified as occupational on the national affiliation form.
3. A team composed of both junior (through grade 9) and senior (grades 10-12) comprehensive or occupational members must enter the senior category.
4. A team composed of both senior (grades 10-12) comprehensive and occupational (grades 10-12) members must enter the senior category.
5. A team composed of both junior (through grade 9) and occupational (grades 10-12) members must enter the senior category.



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COLORADO FCCLA COMPETITIVE EVENTS—GENERAL INFORMATION

INDIVIDUAL OR TEAM EVENTS:

STUDENTS MAY PARTICIPATE IN ONLY ONE EVENT.

A team is 1 entry composed of 1-3 individuals except Team Restaurant Service which must be composed of 2 individuals. Two entries may be any of the following: 2 teams of 1-3 individuals, 2 individuals, or 1 team and 1 individual.

STAR EVENTS:

These events are aligned with the STAR Events Manual for National STAR Events (available on the National website www.fcclainc.org at **no charge**):

Foundational

- Applied Technology
- Career Investigation
- Entrepreneurship
- Focus on Children
- Illustrated Talk
- Interpersonal Communication
- Job Interview
- Life Event Planning
- Parliamentary Procedure
- Recycle and Redesign

Leadership

- Chapter Service Project
- Chapter Showcase
- National Programs in Action

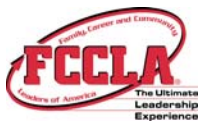
Career Preparation

- Culinary Arts
- Early Childhood
- Fashion Construction
- Hospitality
- Interior Design

NEW STAR EVENTS:

- Promote and Publicize FCCLA!
- Teach and Train

All of the STAR Events will be offered at the National Leadership Conference.



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COLORADO STATE EVENT GUIDELINES (INCLUDED IN THIS DOCUMENT):

- Consumer Child Care – Senior and Occupational
- Diplomas Before Diapers – Junior, Senior, and Occupational
- Fashion Coordination – Senior and Occupational
- Interior Design – Junior, Senior, and Occupational

FOOD EVENTS GUIDELINES (included in this document) - OCCUPATIONAL ONLY:

- Baking and Pastry
- Gourmet Food Presentation
- Line Cook
- Pantry
- Team Restaurant Service (adapted to include some Host/Hostess skills)
- Thematic Table Setting with **SIMPLE** Food Item Preparation

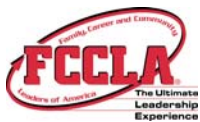
Colorado Rules:

1. The correct and complete registration forms must be utilized for the event entered. Incomplete or missing forms may result in disqualification.
2. Any student who participates in a STAR, State or Food Proficiency Event and receives a gold medal or is a national qualifier is ineligible to compete in the same event again the following year. Gold medal winners must wait out one year, then they can compete again in the same event. Silver or bronze medal winners may compete in the same event the following year.
3. No project can be entered in more than one category of a single event, or in more than one event. However, projects entered in any event may be included in the Chapter Showcase events.
4. Each event participant must be an active FCCLA member with dues paid to National by February 15. Chapter affiliation forms are required to verify student's membership.
5. To enter an Occupational Only Division Event, a participant must be identified as **Occupational** on the national affiliation form and qualify in one of the following areas: be presently enrolled or have been enrolled in the occupationally-related program area aligned with the event. Programs such as a Catering or ProStart in high school or Culinary Programs in area Career and Technical Schools qualify for involvement the Food Events Competition or enrollment in an Early Childhood Program for events related to that area.
6. When a student is qualified to enter events in more than one area, the instructor should give direction to the student in selecting the most appropriate event. Likewise, students are not allowed to enter an event inappropriate to their area; e.g., students in a Food Service program entering a Child Care Event; those in a Child Care program entering Fashion Coordination; or students employed in Fast Food entering Gourmet Food Presentation.
7. There will be no substitutions or alternates allowed in individual events. If the student is unable to attend the event, he/she is automatically eliminated. Team events may have alternates if the alternate's name is listed on the original registration and if they are members in good standing. Exceptions to this rule will be made only in case of medical or family emergencies.
8. All event participants should attend event orientation. *Failure to attend the orientation or being late to orientation may result in a 5-point deduction (in accordance with National rules) for all events except Food Events. Failure to attend orientation for all Food Events will result in disqualification.*

It is recommended that students take their conference programs or agendas with them to their orientation to record their event time.

Please note: A competitive event participant that needs to miss her/his event orientation meeting due to a conflicting school-supported scholastic or athletic activity may be excused (without a point deduction penalty) if written notice is received by the state office at least two weeks in advance of competition day. The notice must have the principal's signature, the parent's signature and the participant's signature. The participant must have a representative at the orientation meeting, either an event participant team member or fellow chapter member.

9. Participants should be dressed according to specific event guidelines. During orientation, students will be given detailed instructions for each event. Advisers may also attend. At the Orientation Session, the Event Chairperson will:
 - a. Take attendance
 - b. Collect any information or materials participants are to submit, information such as summaries, reports, folders, portfolios, etc., as requested in event rules or Call to Conference must be brought to the Orientation Session
 - c. Review the general STAR, State and Food Events schedule
 - d. Review participants' responsibilities
 - e. Describe the evaluation procedure
 - f. Announce order of participation
 - g. Describe event schedule
 - h. Describe what will happen during presentation time
 - i. Clarify any questions about the event rules, procedures or evaluation criteria
 - j. Explain runoffs, if applicable, and review times for runoffs
10. Information (summaries, reports, etc.) requested in specific event guidelines or the Call to Conference must be brought to the Orientation Session.
11. There will be no talking in the event rooms. All instruction should be given prior to the event. Any coaching at the event may result in student disqualification.
12. Event participants assume the responsibility and any costs incurred for providing the technology or rental equipment needed for their projects.
13. Each participant will be judged by individuals from industry or knowledgeable in the skill area. The judges will be present during the entire event and will be allowed to question the participant.
14. The judges will tally the scores and the results of the event will be kept confidential until the awards are given.
15. All decisions of the judges and/or event coordinator(s) and/or state adviser are final.
16. Pictures – Only the professional photographer contracted by the State FCCLA Association will take pictures during the event.
17. These rules and the contest guidelines will apply to all students who represent Colorado at the National STAR Events. During National STAR Events, the National STAR Event guidelines will apply.
18. First and second place plaques and designation will only be given to participants who have earned a gold medal. If no participants earn the gold medal status, no plaques or designation will be given for that event. This also applies to qualification for national competition. National event qualification will not be given to those students who do not earn gold medal status.
19. There may be a need for a runoff. **Explanation of Runoff:** If an event is judged by different judging teams, the two teams or individuals receiving the highest score(s) (has to be gold) from each judging team will be eligible to participate in a runoff. The same number of judges will judge each group. The two teams or individuals will be called back to give a second presentation in the final round. The final round panel of judges will contain at least one judge from each of the original panels. All of the participants in



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the runoff will automatically receive a gold medal even if their score in the final round is in the silver medal range. Winners of the final round will be announced at the awards ceremony.

20. If there are less than five entries in an event, that event will be re-evaluated for inclusion the following year.

DISQUALIFICATION AND POINT DEDUCTIONS:

Disqualification and point deductions are unfortunate for everyone concerned: participants, advisers and event coordinators. To avoid unnecessary disappointment, keep in mind the following:

1. Failure to send dues to national headquarters by February 15 may result in disqualification or a \$20 per person late affiliation fee. Late fee will be assessed to affiliations after February 15 and before March 15. Any change in membership status must be reported by March 1.
2. Failure to attend or being late to event orientation may result in a 5-point penalty for all events except Food Events. **Participants must attend orientation for each of the following Food Events or they will be disqualified:**
 - a. Culinary Arts STAR
 - b. Baking and Pastry
 - c. Gourmet Food Presentation
 - d. Line Cook
 - e. Pantry
 - f. Team Restaurant Service
 - g. Thematic Table Setting

Please note: A competitive event participant that needs to miss her/his event orientation meeting due to a conflicting school-supported scholastic or athletic activity may be excused (without a point deduction penalty) if written notice is received by the state office at least two weeks in advance of competition day. The notice must have the principal's signature, the parent's signature and the participant's signature. The participant must have a representative at the orientation meeting, either an event participant team member or fellow chapter member.

3. **Failure to be on time for event presentation will result in a point deduction.** Participants are encouraged to arrive 30 minutes before their scheduled event presentation.
4. Participation in any behavior that negatively affects the management of events or failure to display a positive image of the FCCLA organization before, during or after participation may result in disqualification.
5. Event chairpersons, judges, event coordinators, and/or state adviser will determine point deductions and disqualifications.

THE FCCLA PLANNING PROCESS

Individual and Team Action

The *Planning Process* is a decision-making tool that supports the organization's overall philosophy about youth-centered leadership and personal growth. It can be used to determine group action in a chapter or class or to plan individual projects.



IDENTIFY CONCERNS

The circle represents a continuous flow of ideas and has no beginning or end. As a target, it symbolizes zeroing in on the one idea around which you would like to build a project.

- Brainstorm to generate ideas, or state the activity or problem you want to address if already determined.
- Evaluate your list and narrow it down to a workable idea or project that interests and concerns the majority or all of your members.



SET A GOAL

The arrow stands for deciding which direction you will take. It points toward the goal or end result.

- Get a clear mental picture of what you want to accomplish, and write your ideas down as your goal.
- Make sure your goal is one that can be achieved and evaluated.
- Consider resources available to you.



FORM A PLAN

The square represents the coming together of ideas—the who, what, where, when, and how of your plan.

- Decide what needs to be done to reach your goal.
- Figure out the who, what, where, when, and how.
- List the abilities, skills, and knowledge required on your part.
- List other available resources, such as people, places, publications, and funds.
- Make a workable timetable to keep track of your progress.
- List possible barriers you might face, and develop plans if necessary.
- Decide ways to recognize your accomplishments along the way.



ACT

The different squares in this symbol represent the activities to be carried out to meet your goal. It represents acting on the plan.

- Carry out your group or individual plan.
- Use *family* and *community* members, advisers, committees, task forces, and advisory groups when needed.



FOLLOW UP

The broken squares suggest examining the project piece by piece. This symbol also represents a "window" through which to review and evaluate the plan.

- Determine if your goal was met.
- List ways you would improve your project or plan for future reference.
- Share and publicize your efforts with others, including the media if appropriate.
- Recognize members and thank people involved with your project.

FCCLA PLANNING PROCESS SUMMARY PAGE

IDENTIFY CONCERNS



SET A GOAL



FORM A PLAN (WHO, WHAT, WHERE, HOW, COST, RESOURCES, AND EVALUATION)

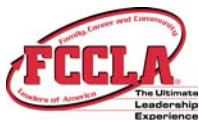


ACT



FOLLOW UP





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CONSUMER CHILD CARE

This *individual* event provides an opportunity for an FCCLA member to demonstrate his/her knowledge of providing substitute child care when necessary. Members should recognize that successful parenting involves providing substitute child care when needed.

EVENT CATEGORIES:

- Senior: grades 10 – 12
- Occupational: grades 10 - 12

PROCEDURE:

1. The participant will prepare a one-page typewritten information sheet of an individual situation requiring substitute child care. The typewritten information sheet should include: Member's name, FCCLA chapter, description of community, lifestyle of parents, number of children and their ages, child care options within the community, child care budget, hours substitute child care is needed, child care option preferred, and criteria important in your selection of substitute child care.
2. Three copies of the information sheet will be turned in at the orientation session to the chairperson for this event in one 9" x 11 3/4" manila folder.

Note: The file folder will have the following information (typed or neatly printed) on the upper left corner:

- a. Name of the event
 - b. Participant name
 - c. Chapter
3. The participant should be prepared to interview a prospective employee (private baby sitter, day-care director, licensed home provider, or nanny) that is applicable to student's situation.
 4. On the day of the event, the participant will conduct a 10-minute interview of the prospective employee in the presence of the evaluators. Interview questions should reflect the criteria given in the student's situation. Written notes may be used when interviewing the prospective employer.
 5. Following the interview, the participant will have 5 minutes to present an employment decision and rationale of the decision verbally to the judges.
 6. The evaluators may then question the participant for 5 minutes about the employment decision and other issues related to substitute child care decisions.
 7. The presentation and interview will be evaluated using the criteria outlined in the following rating sheet.
 8. This event will take approximately 30 minutes.

DISQUALIFICATION AND POINT DEDUCTIONS: (See General Rules)

SAMPLE SITUATION

Date

Lynn Harkalis
Anytown FCCLA Chapter

I am the mother of a 4 year-old girl, Jacquelyn, who needs substitute child care Monday through Friday from 8 a.m. to 4 p.m. I'm employed as a day-care teacher. Unfortunately, the day-care center's enrollment is filled. My husband is a doctor with office hours of 8 a.m. to 4 p.m. We live in Brownsburg where substitute child care options include day-care centers, licensed home care, and a private baby sitter. We would prefer a day-care center for Jacquelyn. We have \$1,000 per month to spend on day care.

Criteria we feel is important in a day-care center are:

- "Child-proof" environment
- Educational program
- Creativity encouraged
- Discipline policy of center and staff is positive
- Complies with government regulations
- Cost
- Hours agree with our schedules
- Child release policy
- Nutritional meals
- Parental involvement encouraged
- Stimulating environment
- Good sanitation practices followed



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CONSUMER CHILD CARE EVENT POINT SUMMARY FORM

Name of Participant _____

District _____ Team # _____ Group# _____

Category Senior Occupational

DIRECTIONS:

1. Make sure all information at top is correct. If a student named is not participating, cross her/his name off and please write "No Show" across the top and return with other forms. Do NOT change team or group numbers.
2. Before student presentation, the room consultants must check participants' file folder using the criteria and standards listed below and fill in the boxes.
3. At the conclusion of presentation, 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 rating sheets and paper clip all items related to the presentation together. Please do NOT staple.
4. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
5. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

EVENT CHAIR			Points
Orientation 0 or 5 points	0 Did not attend/incomplete team attendance	5 The individual or ALL participating members of the team attended	
File Folder 0-2 points	0 No File Folder presented	1 File Folder presented with incorrect labeling/insufficient materials for evaluators (less than 3 copies of contents)	2 File Folder is presented with correct labeling and sufficient evaluators material • Name of Event • Participant Name • Chapter
Information Sheet 0-2 points	0 No information sheet	1 Information sheet presented with incorrect labeling/insufficient materials for evaluators	2 Information Sheet is present and completed correctly • Name and Chapter • Description of Community • Lifestyle of Parents • Number of children and ages -- Child care budget, options/ preferred, criteria important in selection of substitute child care
Punctuality 0-1 points	0 Participant was late for presentation	1 Participant was on time for presentation	

EVALUATORS SCORES

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by number of evaluator = AVERAGE EVALUATOR SCORE

Room Consultant Total
(10 points possible)

Average Evaluator Score
(90 points possible)

Final Score

(Average Evaluator Score plus
Room Consultant Total)

RATING ACHIEVED (circle one) Gold: 90-100 Silver: 70-89.99 Bronze: 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Adult Room Consultant _____ Event Lead Consultant _____



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CONSUMER CHILD CARE RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

Instructions: Write in the appropriate rating under the Score column. Total the points. Make comments to help participants identify their strengths and areas for improvement.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Individual Situation							
Information sheet describes community, lifestyle, children	3	6	9	12	15		
Interview							
Knowledge of substitute child care	3	6	9	12	15		
Professional interviewing style	2	4	6	8	10		
Appropriate questions	3	6	9	12	15		
Utilized time efficiently	1	2	3	4	5		
Presentation to Evaluators							
Decision relates to criteria	3	6	9	12	15		
Organized	1	2	3	4	5		
Appropriate responses to evaluator's questions	2	4	6	8	10		
TOTAL (MAXIMUM = 90)							
MINUS PENALTY POINTS						-	
TOTAL							
REASON FOR DISQUALIFICATION:							
REASON FOR PENALTY: _____ Late or did not attend orientation session. (5 point deduction)							
_____ File folder not completed properly.							
_____ Other:							

Additional Comments:

Verification of Total Score (please initial)

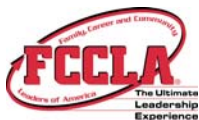
Chairperson _____

Assistant Chairperson _____

Final Verification _____

Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points



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DIPLOMAS BEFORE DIAPERS

Diplomas Before Diapers, an *individual* or *team* event, recognizes members for their ability to write and present a public service announcement (PSA) that will motivate teenagers to postpone pregnancy beyond their high school years or until their education is completed. A PSA is similar to a commercial, but does not sell a product. It's a message designed to promote and publicize an idea or service. The PSA may be presented as a print ad, a Power Point presentation or a video.

EVENT CATEGORIES:

- Junior: 9th grade
- Senior: grades 10-12
- Occupational: grades 10-12

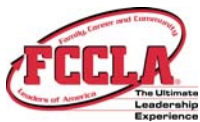
Participants will be judged in event categories, not by the type of PSA they present.

ELIGIBILITY:

1. Each chapter may submit one entry in each category for a total of two entries per chapter.
2. The chapter's entry must be from a state and nationally affiliated chapter.
3. The Diplomas Before Diapers project and all supporting materials must be planned, conducted and prepared by the participant(s) only. However, technical assistance is encouraged for the PSA.

PROCEDURES AND TIME REQUIREMENTS:

1. Participant(s) must attend event orientation. Each entry will submit a file folder with a project identification page, a FCCLA planning process summary sheet and a script of the PSA or printed copies of the Power Point slides or the print ad. (See below for specific file folder requirements)
2. On the day of the event, participant(s) will be given 5 minutes to set-up any equipment necessary to view their PSA before their presentation begins, and 3 minutes to take down equipment when the event is completed.
3. Participant(s) will present an oral presentation. The oral presentation may be up to 4 minutes but not less than 2 minutes in length. A one minute warning will be given at the end of 3 minutes, and participant(s) will be stopped at 4 minutes. The oral presentation may be presented with notes and should address the development of the PSA, intended audience and how the planning process was used for this project.
4. Following the presentation, participant(s) will need to show and/or play their PSA to the evaluators. The PSA introduction or conclusion must state that "the announcement was developed by _____ members of the _____ FCCLA Chapter."
5. Following the PSA presentation, evaluators will have 5 minutes to interview the participant(s).
6. Evaluators will use the rating sheet to score and write their comments for participant(s). The evaluators may confer together to discuss strengths and suggestions for presentation improvement.
7. Participant(s) will be provided feedback with the evaluators to review their strengths and suggestions for presentation improvement.



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DIPLOMAS BEFORE DIAPERS

GENERAL INFORMATION

1. Participant(s) will need to bring **all** electronic equipment necessary to view their PSA (including power strips and extension cords). A computer or screen will **not** be provided, however, judges may view the PSA from a laptop screen.
2. The PSA may be presented as a song or rap, a cartoon, poem slogan, monologue or dialogue.
3. The PSA must be addressed to a certain group of people - teenagers or adult/parents.
4. The PSA must be the work of the student(s); however, technical assistance is encouraged.
5. No spectators may observe the presentation of the event.
6. If not stated here in the requirements, general Colorado State and National STAR Event rules will be used with this event.
7. The winners will NOT compete at the National Leadership meeting, as this is a State Event only.

FILE FOLDER REQUIREMENTS:

1. Participant(s) will submit one letter-sized file folder containing three 8 ½ x 11 identical sets to include: a project identification page, the Planning Process summary page, a copy of the script of the PSA or copies of the Power Point slides or the print ad.
2. The file folder must be labeled at the top left corner with: name of the event, participant's name(s), and chapter name.
3. The project identification page must be on 8 ½ x 11 plain paper with no graphics and include a title, participant name(s), chapter name, and school name.
4. The folder, with all required materials, will be given to the event coordinator at the orientation session.

PSA REQUIREMENTS:

1. The video may not exceed 30 seconds in length and it may include audio.
2. The Power Point presentation will be no more than 3 minutes in length. The Power Point presentation must stand alone, meaning it needs to advance by itself and participant(s) may not add additional comments during the showing of the PSA.
3. The newspaper or print ad must contain information that can be read within 1 minute and fit on an 8 ½ x 11 piece of paper.
4. The PSA introduction or conclusion **must** state, that "the announcement was developed by _____ members of the _____ FCCLA Chapter."



Colorado Competitive Events



DIPLOMAS BEFORE DIAPERS EVENT POINT SUMMARY FORM

Name(s) of Participant(s) _____

District _____ Team # _____ Group# _____

Category Junior Senior Occupational

DIRECTIONS:

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms. Do NOT change team or group numbers.
2. Before student presentation, the room consultants must check participants' file folder using the criteria and standards listed below and fill in the boxes.
3. At the conclusion of presentation, 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 rating sheets and paper clip all items related to the presentation together. Please do NOT staple.
4. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
5. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

EVENT CHAIR			Points
Orientation 0 or 5 points	0 Did not attend/incomplete team attendance	5 The individual or ALL participating members of the team attended	
File Folder 0-2 points	0 No File Folder presented	1 File Folder presented with incorrect labeling/insufficient materials for evaluators (less than 3 copies of content)	2 File Folder is presented with correct labeling and sufficient evaluators material Project ID Page Planning Process Summary PSA Script Copies of PowerPoint slides Print Ad
Project ID Page 0-2 points	0 Project ID page is missing	1 Project ID page is present but includes incorrect information	2 Project ID page is present and completed correctly Title Participant(s) Name(s) Chapter Name School Name
Punctuality 0-1 points	0 Participant was late for presentation	1 Participant was on time for presentation	
EVALUATORS SCORES Evaluator 1 _____ Initials _____ Evaluator 2 _____ Initials _____ Evaluator 3 _____ Initials _____ Total Score _____ divided by number of evaluators = AVERAGE EVALUATOR SCORE			Room Consultant Total (10 points possible) Average Evaluator Score (90 points possible) Final Score (Average Evaluator Score plus Room Consultant Total)
SCORE			

RATING ACHIEVED (circle one) Gold: 90-100 Silver: 70-89.99 Bronze: 1-69.99

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____

Adult Room Consultant _____ Event Lead Consultant _____



Colorado Competitive Events



DIPLOMAS BEFORE DIAPERS RATING SHEET

Participant's Name(s): _____ Judge's Name: _____

Participant's School/Chapter: _____

Category (check one):

- Junior
 Senior
 Occupational

Instructions: Write in the appropriate rating under the Score column. Total the points. Make comments to help participants identify their strengths and areas for improvement.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Originality and creativity	2	4	6	8	10		
Clarity of intended message	4	8	12	16	20		
Appropriate for TV, newspaper, magazine, or PowerPoint- fits time limit, etc.	2	4	6	8	10		
Effective target audience	2	4	6	8	10		
Written documentation	2	4	6	8	10		
Oral summary clear, organized presentation, voice, poise, grammar, sequence of delivery	2	4	6	8	10		
Response to oral questions	2	4	6	8	10		
Use of FCCLA Planning Process	2	4	6	8	10		
TOTAL (MAXIMUM = 90)							
MINUS PENALTY POINTS						-	
TOTAL							
REASON FOR DISQUALIFICATION:							
REASON FOR PENALTY:							

Verification of Total Score (please initial)

Rating 1 _____
 Rating 2 _____
 Rating 3 _____
 Total _____

Evaluator _____
 Room Consultant _____
 Lead Consultant _____
 Final Verification _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points



Colorado Competitive Events



FASHION COORDINATION

Fashion Coordination, an *individual* event, recognizes participants who demonstrate their knowledge of fashion, clothing and textiles by assuming the role of a fashion coordinator/salesperson who works in a clothing or apparel store. Participants will plan and coordinate two outfits for a female customer/model with a specific situation in mind. Their performance during the event will be observed and noted by judges from the clothing industry or Family and Consumer Science professionals.

Participants will demonstrate their understanding of the work skills of a fashion coordinator by preparing an oral presentation, a minimum of four minutes long, covering assisting customers, merchandise selection, garment coordination, etc. and answering several verbal questions relating to that occupation.

EVENT CATEGORIES:

- Senior: grades 10 – 12
- Occupational: grades 10 - 12

PROCEDURE:

Prior to the event, participants will attend a required orientation meeting. The event chairperson will go over the schedule for the day, answer questions about the event, and provide a map of the store layout.

DAY OF EVENT:

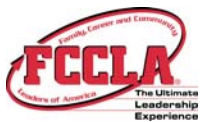
1. Participants will be given a minimum of 30 minutes of supervised time to select the clothing and accessories for their female customer/model given a specific situation.
2. Participants will return to the judging area and be reminded of their contest time. Participants should not discuss their choices; they will be asked to leave the contest area and return at their specified time.
3. The participant will assist model in dressing, then present the outfit(s) to the judges.
4. The event will consist of the following types of questions addressed to the participant about their female customer/model and the outfit they coordinated:
 - How would you assist the customer in selecting garments for a given situation, figure type, and personal characteristics?
 - What is the garment's fiber content? How appropriate is the fiber content for type and style of garment?
 - How would you care for the garment?
 - What other colors could be worn with this outfit?
 - What accessories would be flattering with this outfit?
 - What image does this outfit project? Why?
 - What is appropriate professional dress for an interview?
 - How could this outfit be coordinated into two different outfits?
 - Will this garment wrinkle during travel?
 - How could this outfit be "dressed-up" for evening?
 - What are the current trends in fashion?

SAMPLE SITUATION:

Your client (model) just graduated from college. She is flying to San Diego for the weekend to meet her future in-laws. Consider she is on a limited budget and needs to travel light. She needs to purchase two new outfits for the trip.

1. The first outfit will be work on the plane and sightseeing in San Diego.
2. The second outfit is for the initial meeting with her fiancé's parents at an expensive restaurant.

Use coordinating colors to enhance both outfits.



FASHION COORDINATION

RULES:

1. The event will consist of a simulated situation and the response to an oral question(s). Seventy (70) percent of the score will be on performance and thirty (30) percent on the oral presentation and question and answer session. The presentation should be a minimum of four minutes and cover: assisting customer; merchandise selection, including garment coordination, appropriate for coloring, fiber content, etc.

The participant should be appropriately attired for the position of a fashion coordinator.

ONLY the professional photographer(s) contracted by the State FCCLA Association will take pictures during the event.

Participants must attend the orientation. Participants must show up at the appointed time to compete or they will be disqualified.

PENALTIES: (See General Rules)

DISQUALIFICATION AND POINT DEDUCTIONS: (See General Rules)

SPECTATORS:

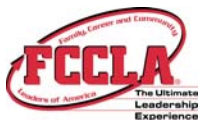
No spectators will be allowed during participant's presentation time unless approved by the State FCCLA Adviser.

REQUIRED EVENT PERSONNEL:

1. One chairperson and one assistant chairperson.
2. Three judges from the clothing industry. Judges will direct questions to the participant. Two models assuming the role of customers will provide the figure type and personal coloring for which the garments must be coordinated.

ROOM ARRANGEMENTS AND EQUIPMENT:

1. This event will take place at a clothing/apparel store or department store. The store must have ample clothing selections for various types of customers.
2. An area will be provided at the business where the event will be held.



Colorado Competitive Events



FASHION COORDINATION EVENT POINT SUMMARY FORM

Name of Participant _____

District _____ Team # _____ Group# _____

Category Senior Occupational

DIRECTIONS:

6. Make sure all information at top is correct. If a student named is not participating, cross her/his name off and please write "No Show" across the top and return with other forms. Do NOT change numbers.
7. At the conclusion of presentation, 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 rating sheets and paper clip all items related to the presentation together. Please do NOT staple.
8. At the end of competition in the room, double check all scores and names to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
9. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

EVENT CHAIR			Points
Orientation 0 or 5 points	0 Did not attend/incomplete team attendance	5 The individual or ALL participating members of the team attended	
Punctuality 0-1 points	0 Participant was late for presentation	1 Participant was on time for presentation	
EVALUATORS SCORES Evaluator 1 _____ Initials _____ Evaluator 2 _____ Initials _____ Evaluator 3 _____ Initials _____ Total Score _____ evaluators divided by number of = AVERAGE EVALUATOR			Room Consultant Total (6 points possible) Average Evaluator Score (94 points possible) Final Score (Average Evaluator Score plus Room Consultant Total)
SCORE			

RATING ACHIEVED (circle one) Gold: **90-100** Silver: **70-89.99** Bronze: **1-69.99**

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Adult Room Consultant _____ Event Lead Consultant _____



Colorado Competitive Events



FASHION COORDINATION RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Personal Appearance							
Appropriate attire	2	4	6	8	9		
Neatness and grooming	1	2	3	4	5		
Merchandise Selection							
Applies to situation presented	3	6	9	12	15		
Coordination of two outfits	3	6	9	12	15		
Suggested accessories	2	4	6	8	10		
Fiber content – care and wearability	2	4	6	8	10		
Oral Presentation							
Audible, grammatically correct	1	2	3	4	5		
Demonstrates positive attitude, professionalism and interest in fashion	2	4	6	8	10		
Ability to answer questions	3	6	9	12	15		
TOTAL (MAXIMUM 94)							
SPECIFY REASON:	MINUS PENALTY POINTS-						
					TOTAL		
REASON FOR DISQUALIFICATION:	_____ Did not appear for interview						
	_____ Other:						
REASON FOR PENALTY:	_____ Late or did not attend orientation session (5-point deduction)						
	_____ Other:						

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points



Colorado Competitive Events



HABITAT FOR HUMANITY INTERIOR DESIGN STATE

This event was written by Peggy Harrison (Cherry Creek High School) in cooperation with Jeanne Fischetti (Habitat for Humanity) and Patti Krattenmaker (FCCLA Colorado State Adviser) with input from Colorado FCCLA Advisers and Interior Design Instructors.

Interior Design, an individual or team event (1-3 participants), will recognize participants' understanding of design, function and their knowledge of Habitat for Humanity International (HFHI).

Participants will design a space utilizing a maximum budget of \$1000 based on the Habitat's family partner (resident) profile. Using Habitat For Humanity of Metro Denver (HFHMD) family profile and floor plan provided each Fall on the FCCLA state website, Advisers' Page: <http://www.fccla.cccs.edu/advisors.htm>, participant(s) will creatively furnish the space demonstrating problem-solving and decision-making skills, and their ability to work with community and/or Internet resources. The participant(s) will incorporate the principles and elements of design, creative solutions, and budgeting while meeting the needs of the Habitat partners.

Participants will research the mission of HFHI, learn about local/county/state efforts and local partner family eligibility, and develop an understanding of the long-term benefits for the families and the community.

Participants must prepare a Habitat for Humanity board, a design board, a budget folder/notebook, and an oral presentation. Participant(s) will present board information during an oral presentation at the Colorado FCCLA state competition.

EVENT CATEGORIES:

3. Junior: 9th grade
4. Senior: grades 10-12
5. Occupational: grades 10-12

PROCEDURES AND TIME REQUIREMENTS:

1. Participants will have five (5) minutes at their designated competition time to set up their display, others may not assist.
2. The oral presentation may be up to ten (10) minutes in length. A one-minute warning will be given at nine (9) minutes. Participants will be stopped at ten (10) minutes.
3. Following the presentation, evaluators will have ten (10) minutes to interview participants.
4. Evaluators will use the rating sheet to score and write comments for participants. Then, evaluators will meet with each other to discuss participants' strengths and suggestions for improvement.
5. The total time required for this event is approximately 25 minutes.

GENERAL INFORMATION:

1. FCCLA participants will learn the significant role a home ownership plays in the lives of a family.
2. FCCLA participants will learn about Habitat For Humanity's mission, agency, services, projects and homeowner.
3. A family profile and floor plan for a typical HFHMD family partner will be provided each Fall on the FCCLA website, Advisers' Page: <http://www.fccla.cccs.edu/advisors.htm>.
4. Participants will demonstrate their knowledge of design principles and elements.
5. Basic home treatments provided with the property are outlined below. Participants will work with these treatments.

HABITAT FOR HUMANITY INTERIOR DESIGN STATE

6. The participants will continue building their knowledge of lifelong community involvement as leaders, volunteers, and neighbors.
7. Participants must be enrolled/or successfully completed a course focused on design principles and elements with an interior design emphasis through the Family and Consumer Sciences department.

Habitat For Humanity Home Specifications Included In Each HFHMD Home:

The following items are factored into the cost of the home at no additional cost to the family partners and should not be reflected in the budget. Changes or additions to these items will appear on the budget (additional window treatment, final wall paint, etc).

Floor Treatment:

Neutral color vinyl flooring (kitchen and bath) will be selected by the student for the homeowner and will appear on the design sample board but should not be included on the budget.

Neutral color carpet will be selected by the participant for the family partner and will appear on the design board but should not appear on the budget. The carpet price is included in the home price.

Wall Treatment:

An off white primer throughout the home is provided. The student will select the final wall color or treatment for the family partner and should appear on the design sample board and budget.

Window Treatment:

White 1" blinds are provided throughout the home and should not appear on the budget.

Bathroom:

White fixtures
No tile -the shower is a drop-in unit

Appliances:

Whirlpool donates the white range and refrigerator for all HFH homes.
The Whirlpool washer and dryer are included in the price of the home along with the laundry hook-ups.

Other Facts:

No furnishings are provided.
Approximate Square Footage
2 Bedrooms - 900 sq. ft
3 Bedrooms - 1050 sq. ft
4 Bedrooms - 1250 sq. ft.

The house has a small front porch and carport or garage appropriate for the neighborhood.
No Air Conditioning.

PARTICIPANT GUIDELINES:

The above specs are furnished in each HFH home. FCCLA members are to use the current year's floor plan and family partner profile found each year in the Colorado FCCLA Fall mailing and on the website.

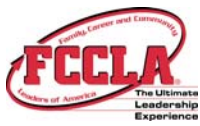
1. Using the provided floor plan, draw the indicated space to scale (1/4") utilizing correct symbols.
2. Review the provided family partner profile and determine the furnishings needed by the family for the identified space.
3. Identify the purchases and rationale for the purchases you will be making for this family to create a desirable interactive, family environment for their circumstances, i.e., ages, limitations, etc.

HABITAT FOR HUMANITY INTERIOR DESIGN STATE

4. All purchases must reflect the printed price from such sources as EBay ("Buy Now Only" pricing, no bidding prices) newspaper ads, online purchases, Goodwill, Target, and/or Wal-Mart. Prices must appear on the design board budget. A three ring folder/notebook will be provided for the evaluators and contain a duplicate copy of the budget followed by the advertisement photo and printed price. Students may not cut and paste items and prices for the notebook. Students should spend the entire \$1000. Exclude shipping cost. The budget notebook should have the business card on the front cover for identification.
5. Donations or purchased garage sale items may not be included
6. Each furnishing will be drawn to scale on the floor plans and numbered to correspond with its photo, optional sample, and budget reflecting the cost.
7. The budget will appear on the design board and in the budget notebook. It will indicate the object number, each expenditure, quantity of items, source, unit price, and total of the purchase. (See sample budget format.)
8. Each board used for presentation has a required layout outlined in these guidelines.
9. A table will be provided. Participants may provide a table or floor easel(s). Wall space may not be used.
10. Use of pointers are allowed in this event. **NO LASER pointers will be permitted.**
11. Project Boards and the budget notebook/folder will be brought to the competition room at the time designated for their competition.

SAMPLE EVALUATOR'S QUESTIONS:

1. How were the principles/elements applied to this project?
2. How did the participant become familiar with the family's circumstances to make appropriate design decisions and adaptations?
3. What considerations influenced the priorities for purchases and budgeting?
4. What did you learn that impressed you most about HFHD and the family partners?
5. How does homeownership create family stability and quality of life for the children and adults?
6. How does the family partner's role contribute to quality neighbors?
7. How might this home reflect the HFHD family's weekend activities or interests?
8. What are the realistic materials and finishes and characteristics for the family partners?
9. Considering function and practicality, what finishes and materials have been selected for this home?
10. How did this family impact your design decisions?



Colorado Competitive Events



HABITAT FOR HUMANITY INTERIOR DESIGN STATE SPECIFICATIONS

PROJECT BOARDS (2) HFH BOARD AND DESIGN BOARD:

The display boards should be mat boards of uniform color, mounted on foam core, and not exceed 20" x 20". Easels can be used for tabletop or floor display, but will not be provided.

Business Card	A standard size business card must include participant(s) name(s), chapter name, school, city, state, and FCCLA national region. The business cards will appear on the lower right corner of each project board and budget notebook.
FCCLA Planning Process Summary Page	One 8.5" x 11" summary page of how each step of the planning process was used to plan and implement the project. Use of the planning process may be described in the oral presentation.
Habitat For Humanity Knowledge and Family Partner Description	The HFH Board will include the FCCLA Planning Process Summary Page, a HFH heading, and business card. Information will reflect the student(s) understanding of Habitat For Humanity International's mission, qualification requirements, the family partner profile, the family's benefits of homeownership, and supporting pictures from the numerous HFH websites. Boards should be MORE VISUAL THAN TEXT
Project Design Board	The Design Board will include the drawn floor plan, samples and pictures as will be seen in the house, an itemized budget and business card. Pictures and samples should reflect the scale and proportion as represented in the room. All items listed and numbered on the budget must have a picture for this board and the budget notebook, printed store price and appear on the floor plan with the corresponding number. Follow the required design board layout included.
Principles and Elements of Design	Participants will focus on the identified project space of the house featuring a color scheme and an aesthetically pleasing environment using the principles and elements learned through Family and Consumer Sciences related courses.
Prioritized Budget and Price Documentation Notebook	Purchases will be prioritized on the budget reflecting the family's needs and encouraging a family environment. The cost of purchases must appear on an itemized budget and be drawn on the floor plan to scale. Identical pictures of purchases will be documented in the budget notebook with printed prices. Internet printed pages will appear "as is" in the budget notebook. Page size: 8.5" x 11".
Design Board Appearance	Boards must be neatly displayed and be typed selecting a professional legible font and size. Use correct grammar and spelling. Maximum size 20" x 20". Boards will have a minimum of a one inch border. See HFH and Design Board required layouts.

ORAL PRESENTATION:

The presentation must demonstrate the participant's knowledge of HFH, family partner needs, function, and interior design. The oral presentation of the project may be up to 10 minutes in length and is delivered to evaluators. The presentation should summarize their knowledge of HFH, family partner's lifestyle, design principles and elements and budgeting. The presentation may not be prerecorded. Evaluators will have up to 10 minutes to ask questions.

Organization	Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize project components.
Knowledge of Habitat For Humanity	Include knowledge of HFH International's mission, agency, services, projects the family partner's role and benefits.
Use of Boards	Use of boards during presentation to support presentation.

Voice, Volume, Body Language, Grammar, Pronunciation	Speak clearly with appropriate pitch, tempo, and volume. Use appropriate body language including gestures, posture, mannerisms, eye contact, and appropriate handling of notes or note cards if used. Use appropriate grammar and pronunciation and design vocabulary/
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding the project. Questions are asked after the presentation.
Rational for Design Solutions	Solutions based on family need, liveability, and comfort.
Practicality of Objects/Materials	Appropriate for function, maintenance and liveability.

EASEL INFORMATION:

Your library and/or art department may have display easels. It is recommended the easels are sturdy, have good balance when holding the boards, and fold up for easy travel. Students may use floor or table easels. .

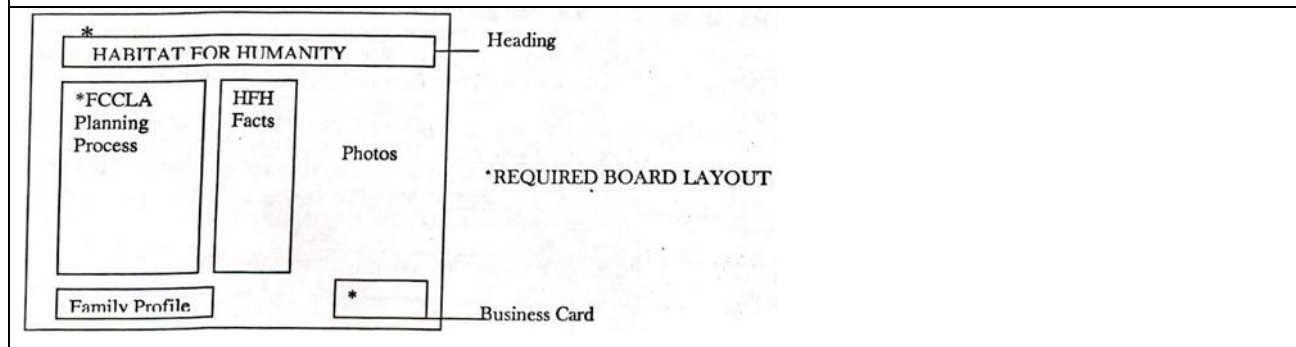
COMPETITION QUESTIONS:

Contact Peggy Harrison at Cherry Creek H.S. with competitions questions at 720-554-2475 or on email at Pharrison@cherrycreekschools.org by March 23rd.

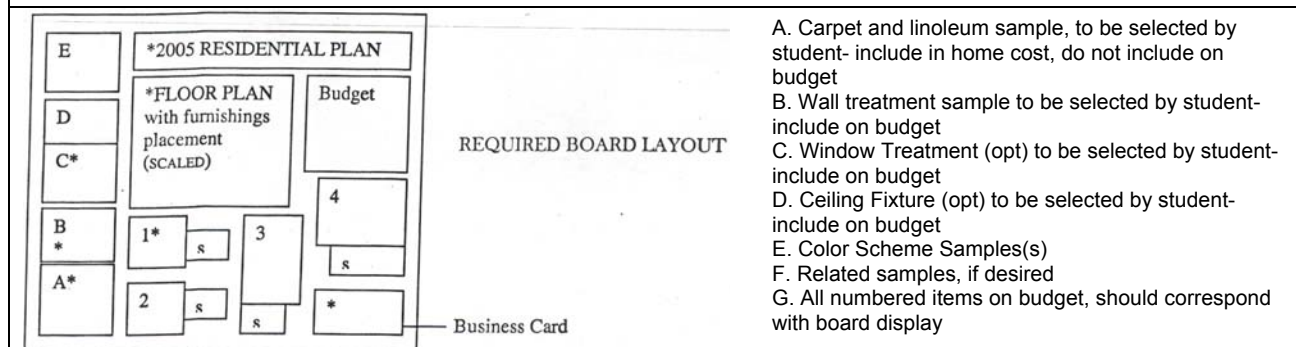
BUDGET FORMAT:

Key #	Item/Quantity	Sample	Source and Brand	Unit Price	Total Cost
1	Kitchen Table	Required	Sam's Club	\$175.00	\$175.00
2	Kitchen Chairs (4)	Required	Target	\$40.00	\$160.00
3	Blue Paint (2 gal.)	Required	Sherwin Williams	\$20.00/gal	\$ 40.00
				Grand Total	\$

RESEARCH BOARD LAYOUT (MAXIMUM SIZE 20" X 20")



DESIGN BOARD LAYOUT (MAXIMUM SIZE 20" X 20")





Colorado Competitive Events



HABITAT FOR HUMANITY INTERIOR DESIGN STATE SUMMARY FORM

Name(s) of Participant(s) _____

District _____ Team # _____ Group# _____

Category Junior Senior Occupational

DIRECTIONS:

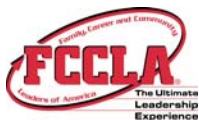
10. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms. Do NOT change team or group numbers.
11. Before student presentation, the room consultants must check participants' file folder using the criteria and standards listed below and fill in the boxes.
12. At the conclusion of presentation, 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 rating sheets and paper clip all items related to the presentation together. Please do NOT staple.
13. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Lead or Assistant Lead Consultant.
14. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

EVENT CHAIR			Points
Orientation 0 or 5 points	0 Did not attend/incomplete team attendance	5 The individual or ALL participating members of the team attended	
Business Card 0-4 points	0 No Business Card presented	2 Business Card presented with incorrect labeling/insufficient materials for evaluators	4 Business Card is presented with correct labeling and sufficient evaluators material <ul style="list-style-type: none"> • Participant's Name • Chapter Name • School • City, State • FCCLA National Region
Punctuality 0-1 points	0 Participant was late for presentation	1 Participant was on time for presentation	
EVALUATORS SCORES Evaluator 1 _____ Initials _____ Evaluator 2 _____ Initials _____ Evaluator 3 _____ Initials _____ Total Score _____ divided by number of evaluators = AVERAGE EVALUATOR			Room Consultant Total (10 points possible) Average Evaluator Score (90 points possible) Final Score (Average Evaluator Score plus Room Consultant Total)
SCORE			

RATING ACHIEVED (circle one) Gold: **90-100** Silver: **70-89.99** Bronze: **1-69.99**

VERIFICATION OF FINAL SCORE AND RATING (please initial)

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____ Adult Room Consultant _____ Event Lead Consultant _____



Colorado Competitive Events



HABITAT FOR HUMANITY INTERIOR DESIGN STATE RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

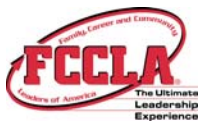
INSTRUCTIONS: Fill in the correct score below. Write the appropriate rating in the "Score" column. Write comments on the back of the rating sheet. Comments should help participants identify their strengths and areas for improvement. Record total points. Verify point total and initial.

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Display Boards							
FCCLA Planning Process Page	1	2	3	4	5		
Habitat For Humanity Board Details	1	2	3	4	5		
Design Board Details	1	2 - 3	4 - 5	6 - 7	8 9 10		
Principles and Elements	1	2	3	4	5		
Prioritized Budget/Price documentation	1	2	3	4	5		
Appearance and Layout of Project Boards	1	2 3	4 5	6 7	8 9 10		
Oral Presentation							
Organization	1 2	3 4	5 6	7 8	9 10		
Knowledge of Habitat for Humanity and Family Partners and Significance of a Home to Family Stability	1	2	3	4	5		
Use of Display	1	2	3	4	5		
Voice, Volume, body Language, Grammar, Pronunciation	1	2	3	4	5		
Responses to Evaluators' Questions	1	2	3	4	5		
Rationale for Design Solutions	1 2	3 4	5 6	7 8	9 10		
Practicality of Objects/Materials	1 2	3 4	5 6	7 8	9 10		
TOTAL (MAXIMUM 90)							
SPECIFY REASON:							
MINUS PENALTY POINTS						-	
TOTAL							

REASON FOR DISQUALIFICATION: _____ Did not appear for interview
 _____ Other:
 REASON FOR PENALTY: _____ Late or did not attend orientation session (5-point deduction)
 _____ Other:
 Additional Comments: _____

Verification of Total Score (please initial)
 Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points



Colorado Competitive Events

BAKING AND PASTRY



SCOPE:

The baking and pastry competition is designed to show each contestant's ability to properly perform the tasks and skills necessary to be successful food service employees. Competencies are focused toward the commercial restaurant, hotel and catering professions. This contest will be 2 hours long. Up to ½ hour will be used to adjust recipes and plan the best way to make the items in the allotted time.

1. Participants will demonstrate their baking and pastry skills by the preparation of a pastry shell and a quick bread, as well as demonstrate basic cake decorating. Their performance during the practical problem will be observed and rated by judges from the food service industry.
2. Participants will demonstrate their understanding of skills of a baker by answering a verbal question(s) related to the occupation.
3. Participants will provide personal uniforms which will consist of:
 - a. Cook's hat or suitable hair covering
 - b. Chef's coat or cook's shirt
 - c. White, black, or checkered pants
 - d. Proper shoes – no sandals or open-toed shoes
 - e. Clean apron

EQUIPMENT AND MATERIALS:

1. Supplied by the event chairperson and co-chairperson:
 - a. Contest problem (recipes and instructions)
 - b. All necessary food items
 - c. Organized contest site (work stations, ranges, refrigeration, and additional equipment)
 - d. All necessary information for judges
2. Supplied by the contestant:
 - a. No. 2 pencil (2 each) note pad for calculations
 - b. Calculator
 - c. Two palette knives (one large and one small)

NOTE: To compete in this event students must understand how to use a bakers' scale.

PROCEDURES:

1. Prior to the event, participants will attend a required orientation meeting at a time and place designated prior to the event. There will also be a tour of the facility at the orientation. This is also the contestant's opportunity to ask any questions they may have.
2. Each participant will prepare two items - one in each category:
 - a. Quick Bread:

Using the standard quick bread method, students will make one of the following:
3. Banana bread/muffins
4. Zucchini bread/muffins
5. Blueberry bread/muffins
6. Coffee cake
 - a. Choux Paste



Colorado Competitive Events



BAKING AND PASTRY

7. Each participant will demonstrate the following basic cake decorating skills:
 - a. Frost tops and sides of 8" cake
 - b. Pipe rosette border around top outer edge of cake
 - c. Place cake on 10" cardboard cake circle
 - d. Pipe shell border around bottom outer edge of cake
 - e. Write "Happy Birthday" on top of cake; writing should be uniform

PENALTIES:

1. The participant does not leave the station in proper order for the next contestant.
2. Chair, adviser or other student coaches the participant. (1-10 points)
3. The participant does not complete on time. (1-10 points)

DISQUALIFICATION AND POINT DEDUCTIONS: (See General Rules)

SAMPLE ORAL QUESTIONS:

1. Name three leavening agents.
2. Why do you remove muffins or quick bread loaves from the pan as soon as possible?
3. Describe the creaming method.
4. Describe the pastry method when baking.
5. What is the leavening agent for cream puff dough?
6. Describe the four-fold method. What baking item does it pertain to?

SPECTATORS:

No spectators will be allowed in the prep area during the participant's competition time unless approved by the State FCCLA Adviser.



Colorado Competitive Events



BAKING AND PASTRY RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excel- lent	Score	Comments
Grooming							
Uniform – dress	2	4	6	8	10		
Performance Skills							
Work organization (efficiency)	2	4	6	8	10		
Used correct baking principles for product made	1	2	3	4	5		
Correctly adjusted recipes	2	4	6	8	10		
Station and equipment cleaned, sanitized, and put away	2	4	6	8	10		
Quick Bread							
Appearance: uniform shape, round even tops	1	2	3	4	5		
Golden brown	1	2	3	4	5		
No tunnels	1	2	3	4	5		
Pate Choux							
Appearance/consistency: uniform browning, rough almost blistered surface	1	2	3	4	5		
Flavor: rich, well blended, properly baked	1	2	3	4	5		
Texture: tender, but free of tendency to crumble	1	2	3	4	5		
Cake Decorating							
Appearance: smooth finished icing, even, no sloping	1	2	3	4	5		
Consistency: uniform shape and size of piping	1	2	3	4	5		
Use of proper tools	1	2	3	4	5		
Writing: straight, evenly spaced	1	2	3	4	5		
Verbal Score							
Ability to answer question(s)	1	2	3	4	5		
TOTAL (MAXIMUM 100)							
SPECIFY REASON:						MINUS PENALTY POINTS-	
TOTAL							
REASON FOR DISQUALIFICATION: _____ Did not appear for event _____ Did not appear for orientation _____ Other:							
REASON FOR PENALTY: _____ Late to orientation session (5-point deduction) _____ Other:							

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points

SAMPLE CONTEST RECIPES

Coffee Cake

YIELD: 1/2 sheet pan or 24 muffins

Amounts	Ingredients
1 lb 4 oz	Pastry flour
10 oz	Sugar
1 1/4 oz	Baking powder
1/4 oz	Salt
4 oz	Eggs, beaten
1 lb 4 oz	Milk
10 oz	Melted butter

Procedure

1. Sift together the dry ingredients.
2. Combine all liquid ingredients, including melted butter.
3. Add the liquids to the dry ingredients and mix just until all the flour is moistened. The batter will look lumpy. Do not over mix.
4. Pour into a greased and parchment lined sheet pan and spread until smooth.
5. Top with apples and/or streusel.
6. Bake at 360° for about 30 minutes.

Streusel Nut Topping

Amounts	Ingredients
2 oz	Butter
3 oz	Sugar
1/4 tsp.	Ground Cinnamon
3 oz	Pastry Flour
1 oz	Pecans, chopped

Streusel Topping Procedure

1. Cut butter into remaining ingredients until cornmeal consistency.

Zucchini Bread

YIELD: 2 loafs or 24 muffins

Amounts	Ingredients
1 lb	Zucchini, grated
5 oz	Oil
5 oz	Eggs
14 oz	Granulated sugar
1 tsp	Baking soda
1 tsp	Baking powder
¼ tsp	Cloves
½ tsp	Cinnamon
1 tsp	Salt
10 oz	Bread flour
2 oz	Pastry flour
3 oz	Pecans

Procedure

2. Prepare pans.
3. Sift all dry ingredients together and combine.
4. Combine all wet ingredients, including zucchini and mix just until combined.
5. Fold in nuts.
6. Bake at 350° for 10-20 minutes for muffins; about 1 hour for loaves.

Banana Bread

YIELD: 2 loaves or 24 muffins

Amounts	Ingredients
5 each	Ripe bananas
4 each	Eggs
1 cup	Shortening
2 ½ cups	Sugar
1 Tbsp	Vanilla
2 ½ cups	Bread flour
1 cup	Cake flour
2 Tsp	Baking soda
1 Tsp	Salt

Procedure

1. Preheat oven to 300°.
2. In a medium bowl, mash banana. Stir in eggs until blended well then set aside.
3. Cream shortening and sugar together until light and fluffy. Stir in vanilla and banana mixture.
4. Sift dry ingredients together and add. Stir just until combined.
5. Pour into prepared 9" x 5" loaf pans and bake for about 1 hour or until done.

Blueberry Muffins

YIELD: 18 muffins

Amounts	Ingredients
1 lbs. 1 1/2 oz	Pastry flour
10 1/2 oz	Sugar
1 oz	Baking Powder
1/2 oz	Salt
10 oz	Milk
1/2 cup	Oil
2 each	Eggs
3/4 tsp.	Almond Extract
3/4 tsp.	Vanilla Extract
6 oz	Blueberries

Procedure

1. Gather the equipment and ingredients.
2. Sift together all dry ingredients in a bowl.
3. Stir all liquids together and add to the dry ingredients.
4. Mix dry and liquid just until combined and there are no dry pockets.
5. Gently fold in blueberries
6. Scoop out into paper lined muffin pans and sprinkle with sugar.
7. Bake at 350° F until done, approximately 20 minutes.

Choux Paste Dough

Amounts	Ingredients
1 lb	Water or milk
1/2 lb	Shortening or butter
1/4 oz	Salt
12 oz	Bread flour
1 lb 4 oz	Eggs

Procedure

1. Combine first three ingredients in saucepan.
2. Bring to rolling boil.
3. Add bread flour to saucepan and blend.
4. Cook until mixture is smooth and rolls free from side of pan.
5. Remove from heat and allow to slightly cool.
6. Add eggs slowly until a medium stiff paste is obtained. Blend well after each addition of eggs.
7. Using 24-portion scoop, place on parchment-lined baking sheet.
8. Using Bake at 400° for 25-30 minutes.

French Cream Icing

Amounts	Ingredients
3 lb 12 oz	Confectioner's sugar
4 ½ oz	Dry milk solids
2 lb 8 oz	High-ratio shortening (Sweetex)
To taste	Vanilla
1 lb	Water

Procedure

1. Gather the equipment and ingredients.
2. Sift together confectioner's sugar and dry milk solids.
3. Place all sifted ingredients in a bowl, and then add shortening. Combine well using a paddle.
4. Cream the mixture until light.
5. Combine vanilla and water into one container.
6. Slowly add the liquids in stages to the creamed mixture.
7. Incorporate well.
8. Whip until light and fluffy.

GOURMET FOOD PRESENTATION

PURPOSE:

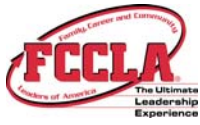
1. Participants will demonstrate their creative abilities during the event through the preparation of foods such as: meat, fish, or fowl; bakery creation, appetizers, hors d'oeuvres, flambé, garde mantee; or other gourmet food. Their performance during the practical problem will be observed and rated by judges from the food industry. This event is designed for students capable of a high level of food preparation and is not suitable for those employed in fast food.
2. Participants will demonstrate their understanding of work skills in the preparation of fine food by answering a verbal question related to their product and presentation.

PROCEDURE:

1. Prior to the event, participants will attend a required orientation meeting at a time and place designated. The event chairperson will go over the schedule for the day and answer any questions about the event. During this meeting, participants will be given their time schedule for the competition.
2. There will be a tour of the kitchen facilities to acquaint the participants with the equipment and preparation area. Cooking equipment will be a range top, an oven, a broiler, a grill, and a deep fat fryer.
3. Each participant will prepare a gourmet food of his/her choice, garnish, and serve it appropriately (e.g., ala carte dishes: Beef Wellington, Pompano en Papillote; pastries: fancy cake decoration; desserts: Baked Alaska; Tableside Flambé dishes: Frog Legs Provencale, Steak Diane; Garde Manger: fancy vegetable carvings, etc.).

RULES:

1. Participant will bring the recipe for their presentation PLUS THREE EXTRA COPIES FOR JUDGES.
2. The event will consist of the completion of the assigned task and the response to an oral question(s). Ninety percent of the score will be based on performance; ten percent on the oral question(s).
3. Participants will provide personal uniforms relative to the training area plus hair restraint, apron, and appropriate work shoes (rubber sole, hard top).
4. **Participant MUST bring all necessary ingredients and equipment to prepare and serve the food they have selected.**
5. If participant does not supply all food required for the food presentation, they will be disqualified.
6. Prior preparation of food necessary for completion of final product is permissible. Final preparation must be completed in a 20-minute time period during competition.
7. Participants will leave the food preparation area when their preparation and clean up are completed.
8. Each participant will have 5 minutes to set up and 20 minutes to complete his/her food preparation. PENALTY POINTS (2) will be assessed if participant does not complete within designated time.
9. Penalty points (1 to 10) will be assessed if participant does not bring recipe.
10. This event is open to secondary students enrolled in an occupational food service program.
11. ONLY the professional photographer(s) contracted by the State FCCLA Association will take pictures during the event.
12. Participants must attend the orientation and show up at appointed time to compete or they will be disqualified.
13. Deliver all food items to the KITCHEN.



Colorado Competitive Events



GOURMET FOOD PRESENTATION

PENALTIES: (Also See General Rules)

1. Participant does not leave station in a sanitary manner: 1 to 10 points
2. Participant does not complete within allotted time: 1 to 10 points
3. Participant receives coaching from an adviser or other student: 1 to 10 points
4. Participant does not bring their recipe: 1 to 10 points

DISQUALIFICATION AND POINT DEDUCTIONS: (Also See General Rules)

Participant needs to bring necessary food, serving dishes, garnish and condiments.

SAMPLE ORAL QUESTIONS:

Will refer to preparation and presentation of product.

SPECTATORS:

No spectators will be allowed during the participant's competition time unless approved by the State FCCLA Adviser.

EVENT PERSONNEL:

1. One chairperson and one assistant chairperson.
2. Three or more judges from the food service industry.

ROOM ARRANGEMENT AND EQUIPMENT:

1. A waiting room will be provided for participants.
2. The event will take place in a commercial kitchen facility.



Colorado Competitive Events



GOURMET FOOD PRESENTATION RATING SHEET

Participant's Name: _____ Judge's Name: _____

Participant's School/Chapter: _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Individual Presentation							
Uniform (hair restrained, apron, appropriate shoes)	1	2	3	4	5		
Grooming and cleanliness	1	2	3	4	5		
Product Presentation							
Work organization	2	3	6	8	10		
Proper use of equipment	1	2	3	4	5		
Use of proper tools/equipment for display	1	2	3	4	5		
Makes total use of product	1	2	3	4	5		
Prepared creatively	2	3	6	8	10		
Artistically presented	2	3	6	8	10		
Presentation of finished product	2	3	6	8	10		
Work area cleaned	2	3	6	8	10		
Level of difficulty	2	3	6	8	10		
Proper cooking or baking procedures	1	2	3	4	5		
Verbal Score							
Ability to answer question related to product and presentation	2	4	5	8	10		
TOTAL (MAXIMUM 100)							
SPECIFY REASON:						MINUS PENALTY POINTS-	
TOTAL							
REASON FOR DISQUALIFICATION: _____ Did not appear for event _____ Did not appear for orientation _____ Other:							
REASON FOR PENALTY: _____ Late to orientation session (5-point deduction) _____ Other:							

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points

THEMATIC TABLE SETTING

PURPOSE:

1. Individual participants will demonstrate their ability to create a thematic table setting and prepare one **simple** item from their menu for two people with maximum efficiency. Their table-setting skills during the event will be observed and rated by judges from the industry.
2. All participants should be ready to answer questions about their table, type of food(s) from their menu, and how they used the FCCLA Planning Process. Participants will demonstrate their understanding and knowledge of table setting by answering at least two questions.

PROCEDURE:

Prior to the event, participants will attend a required orientation meeting at a time and place designated. The event chairperson will go over the schedule for the day and answer any questions about the event. During this meeting, participants will be given their time schedule for competition and turn in their menu.

RULES:

1. Thematic table setting is a one-person event.
2. Participants will bring three typewritten copies of their menu that would have been served at their theme table.
3. All tables must have some type of table covering and napkins. Examples: Place mats, tablecloths, etc.
4. All participants must prepare one simple item from their menu and serve it. The item may be hot or cold, cooked or uncooked. Part of food preparation must be completed during the set-up time, in front of judges.
5. Participants will bring everything they need to set their tables and prepare their food item. This may include salt and pepper shakers, flowers, decorations, dinnerware, glassware, napkins, and eating utensils; anything that relates to the particular theme; and tableside items. They must bring all supplies and culinary equipment (no electric equipment and no electricity provided) to prepare food item.
6. Nice dress and proper shoes or outfit to go with the theme or front of the house uniform or chef attire is acceptable attire.
7. Participants must attend the orientation and show up 10 minutes prior to appointed time to compete or they will be disqualified.
8. Participants will have 30 minutes to demonstrate knowledge of sanitation, organization, and proper set up of theme table and to prepare menu item. Pre-preparation is allowed (such as having tomatoes already diced), but final food item preparation must be done at the table, in a 5 – 10 minute time span.
9. Participants may be required to attend a feedback session at the end of their individual competition.

DISQUALIFICATION AND POINT DEDUCTIONS: (See General Rules)

SAMPLE QUESTIONS:

1. What factors did you consider when choosing your theme?
2. What is unity of the table?
3. Name two types of table settings.
4. Name three types of meal service.



Colorado Competitive Events



THEMATIC TABLE SETTING RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excel- lent	Score	Comments
Personal Appearance							
Dress (uniform/appearance)	1	2	3	4	5		
Hair properly groomed for front of the house	1	2	3	4	5		
Table Setting and Theme							
Proper placement of silverware, water glasses, coffee cups, etc.	1	2	3	4	5		
Proper placement and/or use of tablecloths, napkins and/or place mats	1	2	3	4	5		
Napkin fold	1	2	3	4	5		
Appearance and Creativity – all items used in the table setting support chosen theme	2	4	6	8	10		
Food Item							
Simple, appropriate and off the menu	1	2	3	4	5		
Attitude							
Shows interest and pride in work	1	2	3	4	5		
Organization							
Works speedily but quietly and efficiently and finishes in allotted amount of time	2	4	6	8	10		
Wisely uses space, provides necessary equipment, neat work area during preparation and at clean-up time	2	4	6	8	10		
Brought a typed and complete menu for each judge	1	2	3	4	5		
Effectiveness of theme: Does menu match theme?	2	4	6	8	10		
Sanitation and Safety							
Used proper sanitation/safety techniques	2	4	6	8	10		
Verbal Score							
Ability to answer questions effectively	2	4	6	8	10		
TOTAL (MAXIMUM 100)							
SPECIFY REASON: MINUS PENALTY POINTS-							
TOTAL							
REASON FOR DISQUALIFICATION: _____ Did not appear for event _____ Did not appear for orientation _____ Other:							
REASON FOR PENALTY: _____ Late to orientation session (5-point deduction) _____ Other:							

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points

LINE COOK

PURPOSE:

1. Participants will demonstrate their cooking skills by the preparation of food to order: Deep fat fried, grilled, broiled, or sautéed. Their performance during the practical problem will be observed and rated by judges from the food service industry.
2. Participants will demonstrate their understanding of line cooking by answering a verbal question related to the occupation.

PROCEDURE:

1. Prior to the event, participants will attend a required orientation meeting at a time and place designated. The event chairperson will go over the schedule for the day and answer any questions about the event. During this meeting, participants will be given their time schedule for the competition.
2. There will be a tour of the kitchen facilities to acquaint the participants with the equipment and preparation area.
3. Cooking equipment will be a grill, deep fat fryer, range, and broiler. When entering the event area, participants will introduce themselves to the judges and then proceed as the waiter/waitress turns in the order.
4. Each participant will prepare three of the following ala carte menu items:

Featured Breakfast Entrees:

Sautéed Ham and Eggs (Any Style) with Hash Browns, Buttered Toast, and Fruit Garnish

Breakfast Burrito – Scrambled Eggs on a Tortilla with Bell Pepper, Cheese, and Chorizo. Served with Hash Browns and Fruit Garnish.

Hot Sandwiches:

Grilled Bacon Cheese Burger – Served on a Sesame Bun with Garnishes and French Fries

Steak Sandwich – Cooked to Temperature and Served on a Hoagie Bun with Fries and Garnishes

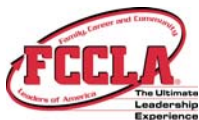
Entrees:

Rainbow Trout Meneure– Sautéed in Butter and Finished with Lemon and Parsley. Served with Rice and Vegetable

Steak AuPoivre – Steak Sautéed with Butter and Shallots. Finished with Brandy and Peppercorn Sauce.

RULES:

1. The event will consist of the completion of the assigned task and the response to an oral question(s). Eighty percent of the score will be based on performance; twenty percent on the oral question(s).
2. Participants will provide personal uniforms which will consist of:
 - a. Chef's coat or cook's shirt
 - b. White, black, or checkered pants
 - c. Apron
 - d. Appropriate work shoes (rubber sole, hard top)
 - e. Cook's hat and hair net, if needed
3. Participants will leave the food preparation area when their preparation and clean up are completed.
4. Participants will prepare three entrees. Food WILL BE PROVIDED for each participant.
5. Participants will have 20 minutes to prepare assigned food. PENALTY POINTS (1 TO 10) will be assessed if participant does not complete within designated time.
6. 5 minutes will be allowed to prepare for the event. 5 minutes at the end for feedback.



Colorado Competitive Events



LINE COOK

7. Participants are not allowed to discuss the menu and items prepared.
8. ONLY the professional photographer(s) contracted by the State FCCLA Association will take pictures during the event.
9. Participants must attend the orientation and show up at appointed time to compete or they will be disqualified.

PENALTIES: (Also See General Rules)

1. Participant does not leave station in a sanitary manner: 1 to 10 points
2. Participant does not complete within allotted time: 1 to 10 points
3. Participant receives coaching from an adviser or other student: 1 to 10 points

DISQUALIFICATION AND POINT DEDUCTIONS: (See General Rules)

SAMPLE ORAL QUESTIONS:

1. Bacteria that cause food-borne illness need certain conditions to grow and multiply. Name them.
2. What temperature should be maintained to hold foods in a steam table? Why?
3. What is the holding temperature for cold foods?
4. When reheating foods, what temperature should foods be heated to? Why?

SPECTATORS:

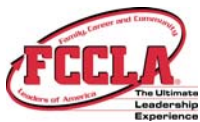
No spectators will be allowed during the participant's competition time unless approved by the State FCCLA Adviser.

EVENT PERSONNEL:

1. One chairperson and one assistant chairperson.
2. Two or more judges from the food service industry.

ROOM ARRANGEMENT AND EQUIPMENT:

1. A waiting room will be provided for participants.
2. The event will take place in a commercial kitchen facility. Orders will be turned in to the pantry cook from the dining room. The line cook participant will prepare the menu items listed on the guest check and place them for pickup.



Colorado Competitive Events



LINE COOK RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excellent	Score	Comments
Personal Appearance							
Dress (uniform/appearance)	1	2	3	4	5		
Grooming	1	2	3	4	5		
Work Habits							
Work organization	1	2	3	4	5		
Speed and efficiency	1	2	3	4	5		
Proper use of equipment	2	4	6	8	10		
Works clean/controls waste	2	4	6	8	10		
Finished Product							
Prepared and cooked properly	2	4	6	8	10		
Arranged and garnished attractively	2	4	6	8	10		
Finished on time*	2	4	6	8	10		
Clean up							
Work area clean	2	4	6	8	10		
Verbal Score							
Ability to answer question effectively	4	8	12	16	20		
TOTAL (MAXIMUM 100)							
SPECIFY REASON:						MINUS PENALTY POINTS-	
TOTAL							
REASON FOR DISQUALIFICATION: _____ Did not appear for event _____ Did not appear for orientation _____ Other:							
REASON FOR PENALTY: _____ Late to orientation session (5-point deduction) _____ Other:							

*For every 2 minutes past allotted time, 2 points may be subtracted.

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points

PANTRY

PURPOSE:

1. Participants will demonstrate their pantry skills by the preparation for foods to order: Salad, sandwich, and fountain items. Their performance during the practical problem will be observed and rated by judges from the food service industry.
2. Participants will demonstrate their understanding of skills for a pantry worker by answering a verbal question related to the occupation.

PROCEDURE:

1. Prior to the event, participants will attend a required orientation meeting at a time and place designated. The event chairperson will go over the schedule for the day and answer any questions about the event. During this meeting, participants will be given their time schedule for the competition.
2. There will be a tour of the facility to acquaint the participants with the kitchen arrangements.
3. Each participant will prepare three of the following ala carte menu items:

Sandwiches:

Triple Decker Club –Ham, Turkey, Bacon and Swiss Cheese layered on Toast with Tomato and Lettuce. Served with Chips and Garnish

Marinated Sliced Beef Wrap with Provolone –Marinated Beef, Cheese, Sautéed Peppers and Peppercini wrapped in a tortilla. Served with Chips and Fruit Garnish

Featured Entrée Salads:

Teriyaki Chicken Salad on a bed of shredded cabbage with Pineapple, fried wontons and Sesame-Ginger Vinaigrette.

Classic Cobb Salad. Diced Chicken, Bacon, Tomato and Avocado on crisp butter lettuce.

Accompaniment Salads:

A side accompaniment salad will be assembled from pre-selected ingredients to include: Mixed Field Greens, Assorted Vegetables, Fruit and other Condiments.

A dressing will be selected from the following list and student will prepare the dressing from selected ingredients. Dressing choices are: Raspberry Vinaigrette, Honey Mustard, or Sesame Ginger Vinaigrette.

RULES:

1. The event will consist of the completion of the assigned task and the response to an oral question(s). Eighty percent of the score will be based on performance; twenty percent on the oral question(s).
2. Participants will provide personal uniforms which will consist of:
 - a. Cook's hat or suitable hair covering
 - b. Chef's coat or cook's shirt
 - c. White, black, or checkered pants
 - d. Proper work shoes – no sandals or open toed shoes
 - e. Clean apron
3. Participants will leave the food preparation area when their preparation and clean up are completed.
4. FOOD needed to prepare pantry items WILL BE PROVIDED for each participant.
5. Participants will have 20 minutes to prepare assigned food. PENALTY POINTS (1 to 10) will be assessed if participant does not complete within designated time.
6. ONLY the professional photographer(s) contracted by the State FCCLA Association will take pictures during the event.



Colorado Competitive Events



PANTRY

7. Participants must attend the orientation and show up at appointed time to compete or they will be disqualified.

PENALTIES: (Also See General Rules)

1. Participant does not leave station in a sanitary manner: 1 to 10 points
2. Participant does not complete within allotted time: 1 to 10 points
3. Participant is coached by adviser or other student: 1 to 10 points

DISQUALIFICATION AND POINT DEDUCTIONS: (See General Rules)

SAMPLE ORAL QUESTIONS:

1. Why is proper hand washing a most important factor in pantry preparation?
2. Harmful bacteria grow and multiply under certain favorable conditions. Name at least three.
3. The proper temperature of a walk-in refrigerator is _____ degrees Fahrenheit.
4. What is the holding temperature for cold foods?

SPECTATORS:

No spectators will be allowed during the participant's competition time unless approved by the State FCCLA Adviser.

EVENT PERSONNEL:

1. One chairperson and one assistant chairperson.
2. Three or more judges from the food service industry.

ROOM ARRANGEMENT AND EQUIPMENT:

1. A waiting room will be provided for participants.
2. The event will take place in a dining room adjacent to a commercial kitchen facility. Orders will be turned in to the pantry cook from a waiter/waitress competing in the dining room. The pantry participant will prepare the menu items listed on the guest check and place them for pickup by the waiter/waitress.



Colorado Competitive Events



PANTRY RATING SHEET

Participant's Name _____ Judge's Name _____

Participant's School/Chapter _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excel- lent	Score	Comments
Personal Appearance							
Dress (uniform/appearance)	1	2	3	4	5		
Grooming	1	2	3	4	5		
Work Habits							
Work organization	1	2	3	4	5		
Speed and efficiency	2	4	6	8	10		
Proper use of equipment	2	4	6	8	10		
Works clean/controls waste	2	4	6	8	10		
Finished Product							
Prepared properly	3	6	9	12	15		
Plates clean and garnished attractively	1	2	3	4	5		
Clean up							
Finished on time*	2	4	6	8	10		
Leave pantry clean	1	2	3	4	5		
Verbal Score							
Ability to answer question effectively	4	8	12	16	20		
TOTAL (MAXIMUM 100)							
SPECIFY REASON:						MINUS PENALTY POINTS-	
TOTAL							
REASON FOR DISQUALIFICATION: _____ Did not appear for event _____ Did not appear for orientation _____ Other:							
REASON FOR PENALTY: _____ Late to orientation session (5-point deduction) _____ Other:							

**For every 2 minutes past allotted time, 2 points may be subtracted.*

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____
 Assistant Chairperson _____
 Final Verification _____
 Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points



Colorado Competitive Events

TEAM RESTAURANT SERVICE EVENT

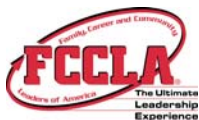


PURPOSE:

1. Participants will work as a team of two to demonstrate their table service skills by serving and refilling beverages, waiting on customers, taking meal orders, serving food, and clearing and resetting the table properly. Participants will also demonstrate their front of the house skills by PREPARING the TABLESIDE DESSERT – Bananas Foster.
2. Participants will demonstrate their understanding of the work skills of a server by answering verbal questions related to that occupation.

PROCEDURE:

1. Prior to the event, participants will attend a required orientation meeting at a time and place designated. The event chairperson will go over schedule for the day and answer any questions about the event. During this meeting, participants will be given their time schedule for the competition.
2. There will be a tour of the facility to acquaint the participants with the location of equipment, kitchen pickup stations and dining room management.
3. The team will consist of a front server and a back server.
 - The front servers will perform the following duties.
 - A. Approach table, greet guests and suggest special for the day.
 - B. Take orders. Turn orders into kitchen
 - C. Serve entrees when they come from the kitchen
 - D. Prepare and serve tableside dessert.
 - E. Clear and reset tables with back server.
 - F. Napkin fold.
 - G. Upon completion of serving contestant will answer an oral question (individual)
 - The back server will perform the following duties by assisting the front server by doing the following:
 - A. Fill water glasses. (remove glass from table to fill)
 - B. Serve beverages from beverage line. (tray service)
 - C. Pre-bus entrée.
 - D. Refill beverages (removing from table to refill)
 - E. Assist server in preparation in tableside dessert. (team will decide what tasks individuals will perform)
 - F. Pre-bus dessert.
 - G. Clear and reset tables with front server.
 - H. Napkin fold.
 - I. Upon completion of serving contestants will answer an oral question. (individual)



Colorado Competitive Events



TEAM RESTAURANT SERVICE EVENT

RULES:

1. The event will consist of serving a total of five guests at two tables and responding to an oral question(s). Ninety (90%) percent will be based on performance (50% serving, 40% tableside) and 10% will be based on oral questions.
2. Participants will provide personal uniform and proper shoes. If no uniform is worn at school, wear black skirt or pants and white blouse or shirt, server apron, bib or bistro apron or chef coat (NOT A KITCHEN APRON -for tableside preparation only) and black shoes. No chef hat is required, but hair must be restrained off shoulders. No piercing or jewelry (except wedding ring) allowed and no visible tattoos.
3. **Contestants will be required to prepare Bananas Foster (recipe follows.) Ingredients, as well as, alcohol for flaming and ice cream will be provided and monitored by chairpersons.**
4. Participants will need to bring a pen to write the order.
5. All participants will use the same menu, recipes and guest checks.
6. Standard abbreviations will be used. (see list and recipes that follow).
7. Three or more judges will be assigned to each participant. The judge will be on the floor following the servers to observe. Each server will be judged separately and a team score will be determined from their individual scores.
8. Only the professionally contracted photographer will be allowed to take pictures during the event.
9. No observers will be allowed in event room other than customers.
10. Participants must attend the orientation and show up at appointed time to compete or they will be disqualified.
11. **All participants must take a turn in the scullery area immediately following their competition for ½ hour.**
12. All participants must return at the assigned time to clean the dining room at the end of the day.

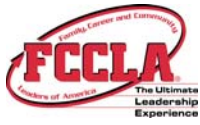
PENALTIES: (Also see general rules)

1. Participant does not leave station in proper order. (1-10 points deducted)
2. Participant does not take turn in scullery station (10 point deduction)
3. Participant does not return to help clean contest area at appointed time (5 point deduction)
4. Participants coached by advisor, customer or other student (1-10 points)

DISQUALIFICATION AND POINT DEDUCTIONS – (see general rules)

SAMPLE ORAL QUESTIONS:

1. What is up selling and how does it benefit your restaurant?
2. What qualities does an employer look for in a server?
3. What does a customer want most from a server?
4. What are the safe temps to keep tableside preps at?
5. How close is a tableside cart set next to a customer? Why is that?



Colorado Competitive Events



TEAM RESTAURANT SERVICE EVENT

GIVE AN EXAMPLE OF AN IMPORTANT SAFETY PRECAUTION WHEN PREPARING TABLESIDE ITEMS.

EVENT PERSONNEL:

1. One chairperson and one assistant chairperson.
2. Three or more judges from the food service industry.
3. People to serve as guests.

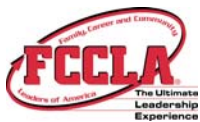
ROOM ARRANGEMENT AND EQUIPMENT:

1. A waiting room will be provided for participants.
2. The event will take place in a dining room adjacent to a commercial kitchen facility.
3. Participants will turn in orders from guests at two tables to the kitchen where students competing in line and pantry will prepare the food to be served.
4. **Participants will prepare tableside dessert for two people.**

Banana Foster Recipe

2 Tbsp chunked butter
1 lemon cut in half and seeded
4 Tbsp white sugar
1 banana
1 Tbsp rum
1 Tbsp banana liqueur
1 tsp cinnamon
Ice Cream

- A. Add 2 tbsp butter to pan, melt
- B. Peel banana and slice into quarters
- C. Add 4tbsp sugar to melted butter
- D. Stir with lemon
- E. Allow to caramelize
- F. Add banana
- G. Coat banana with caramel
- H. Remove pan from flame
- I. Add rum,
- J. Ignite with fire from burner
- K. Sprinkle cinnamon over fire
- L. Remove pan from flame
- M. Add Banana Liqueur
- N. Ignite with fire from burner
- O. Pour caramel and bananas over scooped ice cream in two separate bowls



Colorado Competitive Events



MENU POSSIBILITIES

Featured Breakfast Entrees:

Sautéed Ham and Eggs (Any Style) with Hash Browns, Buttered Toast, and Fruit Garnish \$6.50

Breakfast Burrito – Scrambled Eggs on a Tortilla with Bell Pepper, Cheese, and Chorizo. Served with Hash Browns and Fruit Garnish. \$7.00

Sandwiches:

Grilled Bacon Cheese Burger – Served on a Sesame Bun with Garnishes and French Fries \$7.50

Steak Sandwich – Cooked to Temperature and Served on a Hoagie Bun with Fries and Garnishes

Triple Decker Club –Ham, Turkey, Bacon and Swiss Cheese layered on Toast with Tomato and Lettuce. Served with Chips and Garnish

Marinated Sliced Beef Wrap with Provolone –Marinated Beef, Cheese, Sautéed Peppers and Peppercini wrapped in a tortilla. Served with Chips and Fruit Garnish \$8.50

Featured Entrées

Rainbow Trout Meneure– Sautéed in Butter and Finished with Lemon and Parsley. Served with Rice and Vegetable \$9.00

Steak AuPoivre – Steak Sautéed with Butter and Shallots. Finished with Brandy and Peppercorn Sauce \$10.50

Accompaniment Salads:

Mixed Field Greens, Assorted Vegetables, Fruit and other Condiments assembled with your Choice of Dressings: Raspberry Vinaigrette, Honey Mustard, or Sesame Ginger Vinaigrette \$3.25

Entrée Salads:

Teriyaki Chicken Salad on a bed of shredded cabbage with Pineapple, fried wontons and Sesame-Ginger Vinaigrette \$6.00

Classic Cobb Salad. Diced Chicken, Bacon, Tomato and Avocado on crisp butter lettuce \$7.50

Dessert:

Bananas Foster for Two \$8.50

Beverages:

Coffee - Regular or Decaffeinated \$1.25

Tea - Hot or Iced \$1.25

MENU ABBREVIATIONS

Temperatures

Rare	R
Medium Rare	MR
Medium	M
Medium Well	MW
Well	W

Breakfast

Sautéed Ham and Eggs (Any Style) preparation:	Ham and E OE for over easy, OM over medium, OH over hard, SC is scrambled.
Breakfast Burrito	Brkfst bur

Sandwiches

Bacon Cheese Burger	Bac/ch burg
Steak Sandwich	stk san
Triple Decker Club	club
Marinated Sliced Beef Wrap	Bf wrap

Salads

Mixed Field Greens	F greens SS
Teriyaki Chicken	Teri Chx
Classic Cobb	Cobb

Dressings

Raspberry Vinaigrette	Rasp Vin
Honey Mustard	Hon Must
Sesame Ginger Vinaigrette	Ses ginger

Entrees:

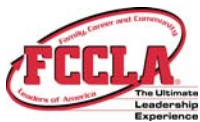
Rainbow Trout Meneure	Trt
Steak AuPoivre	stk

Dessert:

Bananas Foster for Two	foster
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Beverages:

Coffee – Regular	Cof
Decaffeinated Coffee	Decaf
Tea – Hot or Iced	Tea H or I



Colorado Competitive Events



TEAM RESTAURANT SERVICE RATING SHEET

Participant's Name: _____ Judge's Name: _____

Participant's School/Chapter: _____

Evaluation Criteria	Poor	Fair	Good	Very Good	Excel- lent	Score	Comments
Personal Appearance							
Dress (uniform/appearance)	1	2	3	4	5		
Grooming	1	2	3	4	5		
Customer Relations							
Approach, greeting, smile, communication with customer	2	4	6	8	10		
Customer Service							
Menu knowledge	1	2	3	4	5		
Taking the order and suggestive selling	1	2	3	4	5		
Handles dishes properly, refills glasses, serves and clears properly	2	4	6	8	10		
Sequence of service and timing	2	4	6	8	10		
Kitchen Duties							
Food sanitation (washes hands, handles dishes and food properly, leaves work area clean)	1	2	3	4	5		
Organization (places orders properly, utilizes step saving)	1	2	3	4	5		
Proper placement of silverware, water glasses, coffee cups, salt and pepper, etc.	1	2	3	4	5		
Serving duties, napkin fold	1	2	3	4	5		
Organization (places orders properly, utilizes step-saving techniques)	2	4	6	8	10		
Verbal Score							
Ability to answer question effectively	4	8	12	16	20		
TOTAL (MAXIMUM 100)							
SPECIFY REASON:						MINUS PENALTY POINTS-	
						TOTAL	
REASON FOR DISQUALIFICATION: _____ Did not appear for event _____ Did not appear for orientation _____ Other:							
REASON FOR PENALTY: _____ Late to orientation session (5-point deduction) _____ Other:							

Additional Comments:

Verification of Total Score (please initial)

Chairperson _____

Assistant Chairperson _____

Final Verification _____

Judges (please initial after rating event) _____

Circle rating achieved: **Gold** 90-100 points **Silver** 70-89.99 points **Bronze** 1-69.99 points