



# FCCLA AFFILIATION AND EVENT UPDATES!

Presented by Pat Peck, FCCLA State STAR Chairperson  
and Melissa Webb, FCCLA State Advisor

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# WELCOME SARAH SULLIVANT, ENVIRONMENTAL PROTECTION AGENCY, (EPA)

FCCLA STAR Event: Sustainability Challenge EPA Resources

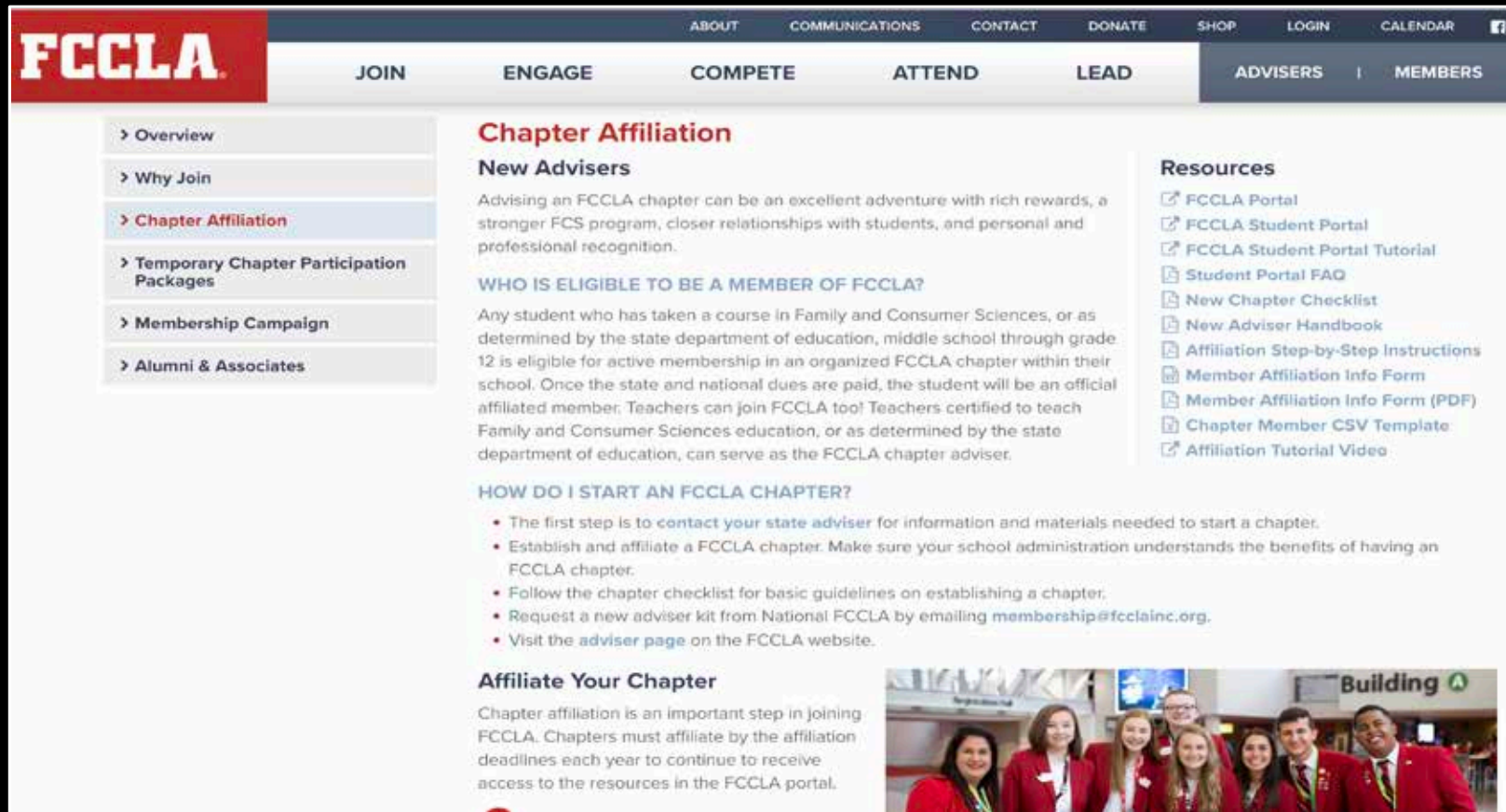
Email: [sullivant.sarah@epa.gov](mailto:sullivant.sarah@epa.gov)

# SUSTAINABILITY STAR EVENT EPA RESOURCES

- Efforts to reduce food waste: <https://www.epa.gov/sustainable-management-food>
- Efforts to reduce childhood exposure to lead: <https://www.epa.gov/lead>
- Efforts to protect drinking water: <https://www.epa.gov/ground-water-and-drinking-water/drinking-water-activities-students-and-teachers>
- Efforts to reduce household hazardous waste: <https://www.epa.gov/hw/household-hazardous-waste-hhw>
- Efforts to promote appropriate use of pesticides: <https://www.epa.gov/safepestcontrol>
- General Children's Health: <https://www.epa.gov/children>
- General Healthy Schools: <https://www.epa.gov/schools>

# FCCLA CHAPTER AFFILIATION

- <https://fcclainc.org/join/chapter-affiliation>



The screenshot displays the FCCLA website's navigation and content. The top navigation bar includes links for ABOUT, COMMUNICATIONS, CONTACT, DONATE, SHOP, LOGIN, and CALENDAR. Below this is a secondary menu with JOIN, ENGAGE, COMPETE, ATTEND, LEAD, ADVISERS, and MEMBERS. The main content area is titled "Chapter Affiliation" and includes a sidebar with a table of contents, a central text block with sub-sections, and a resources list on the right.

> Overview
> Why Join
> <b>Chapter Affiliation</b>
> Temporary Chapter Participation Packages
> Membership Campaign
> Alumni & Associates

## Chapter Affiliation

### New Advisers

Advising an FCCLA chapter can be an excellent adventure with rich rewards, a stronger FCS program, closer relationships with students, and personal and professional recognition.

### WHO IS ELIGIBLE TO BE A MEMBER OF FCCLA?

Any student who has taken a course in Family and Consumer Sciences, or as determined by the state department of education, middle school through grade 12 is eligible for active membership in an organized FCCLA chapter within their school. Once the state and national dues are paid, the student will be an official affiliated member. Teachers can join FCCLA too! Teachers certified to teach Family and Consumer Sciences education, or as determined by the state department of education, can serve as the FCCLA chapter adviser.

### HOW DO I START AN FCCLA CHAPTER?


- The first step is to **contact your state adviser** for information and materials needed to start a chapter.
- Establish and affiliate a FCCLA chapter. Make sure your school administration understands the benefits of having an FCCLA chapter.
- Follow the chapter checklist for basic guidelines on establishing a chapter.
- Request a new adviser kit from National FCCLA by emailing [membership@fcclainc.org](mailto:membership@fcclainc.org).
- Visit the **adviser page** on the FCCLA website.

### Affiliate Your Chapter

Chapter affiliation is an important step in joining FCCLA. Chapters must affiliate by the affiliation deadlines each year to continue to receive access to the resources in the FCCLA portal.

### Resources

- FCCLA Portal
- FCCLA Student Portal
- FCCLA Student Portal Tutorial
- Student Portal FAQ
- New Chapter Checklist
- New Adviser Handbook
- Affiliation Step-by-Step Instructions
- Member Affiliation Info Form
- Member Affiliation Info Form (PDF)
- Chapter Member CSV Template
- Affiliation Tutorial Video



# FCCLA MENTOR PROGRAM

- We will provide new advisors with a Mentor Advisor
- Are you a new advisor who would like to work with an experienced advisor?
- Are you an experienced advisor who would like to serve as a mentor advisor?
- Contact Pat Peck with either of the above:  
[patpeck47@gmail.com](mailto:patpeck47@gmail.com)

# 2020 NATIONAL FCCLAL VIRTUAL LEADERSHIP EXPERIENCE (VLE)

- Date: December 8-11, platform access available through February 12, 2021
- Cost: \$150 per chapter
- VLE is an enrichment program for students to get involved in FCCLA and advisors to integrate FCCLA into curriculum
- Skills Demonstration Events registration and event video URL are due by October 26, 2020
- All Individual and performance based or testing challenges, shorter and less time consuming than STAR Events
- Link to all the Skill Events: <https://fcclainc.org/compete/skill-demonstration-events>



# FCCLA FALL NATIONAL CONFERENCE

- California and Texas are managing the Culinary Knife Skills Competition
- Your help is needed in finding judges and running the competition
- Please sign up in the chat if you can help. Send judge contact info to Pat([patpeck47@gmail.com](mailto:patpeck47@gmail.com)) by October 25



## SPRING REGION MEETINGS— VIRTUAL

- All Spring Region Meetings will be Virtual this year, unless the Region is able to meet in person
- Competitions will be virtual and take place in March and competitions will be uploaded by February 15
- We will need Evaluators to judge March 1-15
- Winners will be announced at the FCCLA State Leadership Conference, April 24





# VIRTUAL COMPETITION

- All STAR events have virtual segments written in the rules.
- The state qualifying competition for Baking and Pastry and Culinary Arts will be run in California virtually. We would like to get your suggestions on this event so that we can make it relevant to classroom learning and equitable for all.



# CULINARY EVENTS....HOW TO DO IN A VIRTUAL WORLD

- Written Exam
- Written Exam with highest 5 making a video of food preparation
- Video of food preparation (the video can be sped up (time condensed) so that production is condensed to no more than a given time)
- Video of food preparation prepared at home
- Video of food preparation prepared in school
- In person food preparation competition by region with local judges then apply the differential to determine state winners

## 2020–2021 REQUIRED TOPICS AND THEMES

C-STAR EVENTS (CALIFORNIA EVENTS)	Topics and Themes for 2020-2021
<b>Culinary Display</b> Individual Event Level 1,2,3 (see categories)	<ul style="list-style-type: none"> <li>• <b>Category A: Appetizers:</b> (Levels 2,3):                             <ul style="list-style-type: none"> <li>• <b>Level 2:</b> Quarantine/Pantry</li> <li>• <b>Level 3:</b> Farm to Fork</li> </ul> </li> <li>• <b>Category B: Breads</b> (Levels 1,2)                             <ul style="list-style-type: none"> <li>• <b>Level 1:</b> Quick Bread</li> <li>• <b>Level 2:</b> Sweet Breads</li> </ul> </li> <li>• <b>Category C: Creative Mini (6-8") Cake</b> (Level 2):                             <ul style="list-style-type: none"> <li>• Baby's First Birthday Smash Cake</li> </ul> </li> <li>• <b>Category D: Cupcakes: (Level 1):</b> Ocean</li> <li>• <b>Category E: Decorated Wedding Cakes (Level 3):</b> <ul style="list-style-type: none"> <li>• Non-traditional wedding cake</li> </ul> </li> <li>• <b>Category F: Patisserie:</b> (Level 3):                             <ul style="list-style-type: none"> <li>• California Inspired</li> </ul> </li> </ul>
<b>Menu Planning &amp; Table Display</b> <b>Levels 1,2,3</b> Individual Event	<b>Level 1:</b> Tropical Island <b>Level 2:</b> Spring Garden Party <b>Level 3:</b> Around the World
<b>Room Design</b> Individual Event Level 1	<b>Level 1:</b> Home Office/Homeschool Room
<b>Salad Preparation</b> <b>Levels 1,2,3</b> Individual Event	<b>Level 1:</b> California Citrus (use citrus in the salad) <b>Level 2:</b> Mediterranean Salad <b>Level 3:</b> Micro-Greens No tofu, beef, poultry, pork, fish, seafood, or eggs that <u>require refrigeration can be used</u> . Students may use sealed, canned, or shelf-stable vacuum-packed products including meat, seafood, or poultry. These must be commercially canned/packaged and must not require refrigeration. Students must open their product in front of the Evaluators.

# CA STAR EVENT (C-STAR) THEMES

# STAR EVENTS THEMES

STAR EVENTS	REQUIRED THEME
<b>Baking and Pastry (STATE) ONLY</b> Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines. All recipes and food will be provided at the site.
<b>Culinary Arts</b> Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines. All recipes and food will be provided at the site.
<b>Fashion Design</b>	Develop a clothing label, research the intended audience, design the label's first 4-piece collection, and construct one collection sample using an original flat pattern designed by the participant.
<b>Food Innovations</b>	<b>Vintage Baking Recipes to Modern Mixes</b> <b>Level 1:</b> Bar Cookies: Update flavor profile <b>Level 2:</b> Cakes/Cupcakes/Pastries: Include optional preparation ingredients to reduce fat, sugar, sodium, or calories. Include optional preparation instructions on product packaging for healthier preparation. <b>Level 3:</b> Quick Breads/Yeast Breads: Include two preparation recipes on product packaging - the intended preparation and one additional product use recipe and instructions.
<b>Interior Design</b>	Scenario will be posted by October 1
<b>National Programs In Action</b>	Plan and implement a national program project
<b>Professional Presentation</b>	.Make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations
<b>Public Policy Advocate</b>	Identify a target audience and potential partnerships, form an action plan, and advocate for the issue in an effort to positively affect policy or law
<b>Sustainability Challenge</b>	Base project on one of the following topics: <ol style="list-style-type: none"> <li>1. Efforts to reduce food waste;</li> <li>2. Efforts to reduce childhood exposure to lead;</li> <li>3. Efforts to protect drinking water;</li> <li>4. Efforts to reduce household hazardous waste;</li> <li>5. Efforts to promote appropriate use of pesticides.</li> </ol>

# FILE FOLDER CONTENTS

- Varies by STAR Event
- May include a Project Identification Page: one 8 ½ x 11 page of participant's name, chapter name, school, city state, event name, and project title
- FCCLA Planning Process
- Evidence of Online Project Summary Submission (Form located on the "Surveys" tab of the student portal and must be signed by the advisor)
- Other specifications as outlined by the event such as Works Cited/Bibliography, Time log, Skill Area Chart, etc.

# DISPLAY SPECIFICATIONS

- Varies by STAR Event
- May include a Project Identification Page: one 8 ½ x 11 page of participant's name, chapter name, school, city state, event name, and project title
- FCCLA Planning Process
- Evidence of Online Project Summary Submission (Form located on the "Surveys" tab of the student portal and must be signed by the advisor)
- Other specifications as outlined by the event such as Product Testing Method, Process Storyboard, etc.

# CHILD DEVELOPMENT

<https://www.ca-fccla.org/cstar/event-descriptions/>

## Procedures and Time Requirements for Virtual Competition

Each entry will post the required documents (as specified below) following instructions from the state organizations prior to the competition.

Folder Contents File	Upload one (1) PDF file, designed so that viewers are able to scroll through the digital document. This must be an online file and not require the viewer to download it. The document should include one page for each of the file folder contents as described below.
Oral Presentation Video (to include Question Responses)	The oral presentation video may be up to 8 minutes in length, including the responses to the two questions listed in the specifications. Each participant must introduce themselves by name, chapter, and level. Video recordings are to be made of participant as they present their C-STAR Events projects as though presenting at an in-person competition. A voiceover of the video recording or presentation is not allowed. The video file can be an embedded video, video link to YouTube, Vimeo, or Google Drive, but must not require the viewer to download it.
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: <b>Registration Packet, Event Online Orientation Documentation and Punctuality.</b>



YOUR SUGGESTIONS?