

2018–2019 REQUIRED TOPICS AND THEMES

| COMPETITIVE RECOGNITION EVENTS (CRE) | Topics and Themes for 2018–2019 |
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| Culinary Arts Team Event (1 to 3 students) | A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the CRE Rules and Guidelines. All recipes for up to 3 food products and food will be provided at the site. |
| Culinary Display Individual Event | <ul style="list-style-type: none"> A. Appetizers: “Polynesian Luau” B. Breads: “International Flavor” – To include fancy breads, rolls, and whole grains C. Decorated Wedding Cakes: “Nautical Wedding” – Minimum of 3 tier stacked cakes. Competitors must demonstrate by hand the technique of creating a 3D form by using modeling chocolate. Modeling chocolate must be premade. D. Advanced Presentation Cakes: “1960’s Flower Power” E. Tortes: “Linzer Torte” F. Patisserie: “Berry Festival” G. Art Display: “Day at the Beach” |
| Fashion Construction Jr. Division Individual Event | NEW: Competitors are allowed to select their own pattern for this event. They should make sure the pattern selected meets the competitive event rules and guidelines. \$0.99 patterns can be found at: http://www.sewcoolinschool.com/ |
| Interior Design Jr. Division Individual Event | “College Dorm Room”, 15’x15’ |
| Interior Design Sr. Division Team Event (1 to 3 students) | Interior Design Scenario can be found on the national FCCLA website under STAR Event Resources: http://fcclainc.org/programs/resources.php |
| Menu Planning & Table Display Jr. Individual Event | “Seasons” Examples: Fall, Winter, Spring, Summer–Lunch |
| Menu Planning & Table Display Sr. Individual Event | “Family Heritage”– Dinner |
| Salad Preparation Jr. Division Individual Event | “Something Pickled” No tofu, beef, poultry, pork, fish, seafood, or eggs permitted. |
| Salad Preparation Sr. Division Individual Event | “California Fresh-Farm to Fork” No tofu, beef, poultry, pork, fish, seafood, or eggs permitted. |