



## 2018–2019 Competitive Recognition Events (CRE) Program Questions and Answers

Revised 1/23/2019

These questions and answers will be used during the 2018–2019 program year and for competition both at Qualifying Events and State Finals. If you have questions, please submit them to the FCCLA State Advisor, Melissa Webb, via email at [mwebb@cde.ca.gov](mailto:mwebb@cde.ca.gov).

### ALL EVENTS

1. **Does the Hardcopy Portfolio have to be the Official FCCLA Binder?** For Regional and State Competition, students can use any new red or white binder. If the student is going to compete in the FCCLA STAR Event at Nationals, they will lose points if their project is not in the official FCCLA binder.
2. **How many copies of event paperwork needs to be given to the Room Consultant?** Three copies of paperwork in a file folder are needed for the Evaluators. The Room Consultant will provide each Evaluator a copy to score the presentation to ensure the process will be objective and fair. Please read the STAR or CRE event, as some events also require additional criteria.
3. **Will students be provided writing utensils for completing their case study, writing sample, or exam?** No, writing utensils are considered part of the supplies, as specified for the event, and the student will be disqualified per General Disqualifications Rule #6.
4. **Can Qualifying Finalists (1<sup>st</sup> through 7<sup>th</sup> place with a score of 60+) change the concept or topic of their presentation before advancing to the State level competition?** No, an entry may be improved at each level, but the concept of the topic may not be changed. The comments from the Evaluators may be considered to improve the event at each level.
5. **What forms of student identification are required for participation in CREs?** Competitors will be turning in the signed CRE Permission Form at both the Regional and State level competition. Competitors should also have a current photo ID or a good quality color copy of the current photo ID at each level of competition. It is suggested that advisors make a color copy of the ID and carry it with them in case the competitor does not have this before the competition. At State Finals Competition, competitors also are required to wear their competitor ribbon. For events: Chapter Service Project Display, National Programs in Action, and Parliamentary Procedure, advisors will need to submit student names on the CRE WES no later than 30 days prior to the State Leadership Conference.

6. **I have a student who placed first in the State Finals in the Junior Division of an event last year. May he/she compete in the Senior Division of the same event this year?** Yes, as the competitor will be in a new division. However, the student may not use the same project or presentation. If the student placed first in an event, he/she is ineligible to compete in the same event in the same division the following year.
7. **Can a member who placed first in an event at the State level skip a year and then compete in the same event again?** Yes. However, it is expected the member would develop a new presentation.
8. **Will students who wear denim, or other clothing that does not comply with official dress in three or more areas, be allowed to compete?** No.  
Participants who do not demonstrate an effort to comply with official dress for CRE as evidenced by wearing denim or failing to wear at least three parts of official dress will not be allowed to participate at any level of the CRE Program, including competition and the awards program.
9. **Can registered CRE participants who move from the school/chapter where they were members and attend another school that does not have an FCCLA chapter compete with the chapter at their former school?** No.
10. **If a member was incorrectly submitted in the CRE-Entry System (e.g. member was entered in Child Development, but intended to participate in Salad Prep), can this error be corrected?** Yes, a correction can be made only if it is done prior to January 15 and a late fee of \$25.00 must be paid to the FCCLA Financial Services Office.
11. **California FCCLA now has a new emblem. Must competitors have the new emblem on their red blazer?** Yes, but only if they are attending the State Leadership Conference or a National FCCLA event. Competitors can no longer use the FHA-HERO emblem on their blazer.
12. **If a registered CRE competitor cancels his/her participation in an event, can he/she be used as a substitute in a team event without paying the substitute fee?** No, a substitution must be submitted online and the applicable fees paid.
13. **Are competitors from the same school allowed to share equipment or supplies if they are in the same event?** No, competitors are not allowed to share equipment with competitors from the same school in any of the events. Every competitor or team must have his or her own equipment and materials.

14. **In events that require recipes, such as Menu Planning and Table Display and Salad Preparation, must competitors cite the source from the recipe?** Yes, competitors must cite the source where their recipes were copied/modified from.
15. **Can live animals be used in CREs?** No, participants shall not use live animals (including fish) in any CRE. Participants will be disqualified per General Disqualification Rule #9.
16. **Where can we buy the FCCLA official portfolios?** The FCCLA portfolios can be purchased from the National FCCLA website at the [FCCLA Store](#). They cost \$8.00 each. The only time competitors are required to use the FCCLA binder is at the National Leadership Conference. They may use any plain red or white binder at both Regional and State level competitions.
17. **Can you have a person drop at the Region level and still compete at State level?** No. The student must compete at the Region level, place 1<sup>st</sup>–7<sup>th</sup> with a score of 60+, and accept their award at region meeting in order to advance and compete at the State Competition in the CRE event they were registered. Exception: those events that only compete at State which include – Chapter Service Project Display, National Programs in Action, and Parliamentary Procedure.
18. **Who gets to move on to the State and National level?** At the Region Qualifying Competition, all 1<sup>st</sup>–7<sup>th</sup> place finalists with 60 points or higher per event can advance to the State level competition.
19. **Please clarify the awards process.** At Regional competition, 1<sup>st</sup>–7<sup>th</sup> place finalists with 60 points or higher, advance to State Finals. At Regional competitions, 1<sup>st</sup>–3<sup>rd</sup> place finalists will still receive medals. At the State level competition, every event can advance to Nationals, except: Child Development, Culinary Display, Menu Planning and Table Display, and Salad Preparation. Please see [FCCLA STAR Events handout](#) on the FCCLA website to reference all events that advance to Nationals. In all the FCCLA STAR Events, except Culinary Arts, both the 1<sup>st</sup> and 2<sup>nd</sup> place finalists in Senior and Occupational Divisions can advance to Nationals. In Culinary Arts, only the first place team can advance to Nationals.
20. **Is there a Recycle and Redesign Event at the Region level?** Yes, there is now a STAR Event, Recycle and Redesign. It is open to all students at the Junior and Senior level. Students will need to qualify at the Regional Competition to advance to the State Competition. At the State Leadership Conference, there will now be an FCCLA Fashion Show for all CRE participants in Recycle and Redesign, Fashion Construction, and Fashion Design Events.

21. **Occupational Training – please clarify. (Required/which events?)** The following events: Culinary Arts, Teach and Train, and Culinary Display have been designated as Occupational Only events. A chapter is affiliated as either a Comprehensive only chapter, or Comprehensive and Occupational program, or an Occupational only chapter. Students enrolled in an Occupational program are receiving education and job site training in a Family and Consumer Sciences (FCS) capstone course which is an advanced course in a career pathway relative to FCS industry sectors: Education, Child Development, and Family Services; Fashion and Interior Design; and/or Hospitality, Tourism, and Recreation. Students enrolled in an Occupational program are eligible to compete in Occupational Events.
22. **Parliamentary Procedure – how many students? (1–3 or 4–8?)** Per the FCCLA STAR Events rules, the chapter event consists of 4–8 team members. This is currently a state event and advisors will provide member names 30 days prior to the State Competition.
23. **Where are the FCCLA STAR and California State Events located?** All FCCLA STAR Events can be found on the National FCCLA website. Chapter Advisors will have to login to the FCCLA Advisor Portal. There is a tab titled “Resources” which has the entire FCCLA STAR Events Guide with all the events. Only the six [California State Events](#) can be found on the State FCCLA website.
24. **Please describe the judging procedure.** The Evaluators will be provided a rubric to score competitors. Each event will have a Room Consultant (formerly called an Event Chairperson) who will run the event and tally Evaluators’ scores. The Room Consultant is responsible for determining if a disqualification has occurred (please see General Disqualifications), but now instead of penalty points, they will be completing a Room Consultant check sheet which will contribute up to 10 points to the Evaluators’ scores. Each event is scored on a 100-point scale to achieve a rating of Gold 90–100, Silver 70–89.9, and Bronze 1–69.99.
25. **How is dress check being done; what are the requirements?** The CRE Task Force has created an FCCLA CRE Official Dress Policy, which can be found on the State FCCLA website. At Qualifying Competition, Room Consultants for each event will perform the dress check for each student and will allocate a maximum of three points, which will be allocated on the Room Consultant Point Summary Form.
26. **What are the course requirements for CREs?** To be eligible for competitions, students must be an affiliated member who is currently or has been previously enrolled in a FCS course. It is up to the chapter advisor to determine which competitive events to include in their curriculum and to make available to their

students. Typically, advisors allow students to compete in events that are reflective of the courses and career pathways they offer.

27. **Are CRE competitors allowed to do on-site registration for the State Leadership Conference?** No, all CRE competitors must complete their state conference registration at least 30 days prior to State Conference. This includes all chapter, team, and individual events.
28. **What is the procedure if my student needs an accommodation for an event?** The advisor should send an accommodation request to the FCCLA State Advisor referencing the specific accommodations that are needed. This information will be shared with the Region CRE Chairperson to also provide to the CRE Room Consultant and Evaluators. Please see the General Rules and Guidelines, page 5 B.7. Advisors of state competitors needing an accommodation must notify the FCCLA State Advisor a minimum of three weeks prior to the State Leadership Conference. This information will be shared with the State CRE Chairperson and the CRE Room Consultant and Evaluators.
29. **After the score sheets are returned after the awards ceremony, can a score sheet be challenged?** No, all scores are final.
30. **Students who score at Region in places 1–7 with a score of 60 points or higher are allowed to compete at State. If someone decides not to attend, can a lower place move up and compete at State?** No.
31. **Are there examples of event portfolios and presentations that can be referenced?** No, as students keep their projects. At Fall Meetings, it is encouraged for Chapter Advisors to bring in student projects to share. You can google FCCLA Events online for a reference. However, these are typically from previous years and the event rules may have changed and no longer be applicable.
32. **In team events, does each student need to submit an online form or is it one per team?** It is one per team.
33. **Is the FHA-HERO patch acceptable for the Red Blazer?** No. To get a patch, you will have to purchase a blazer with it.
34. **Can a STAR Event project be completed in a previous year?** All STAR Events projects must be developed and completed during a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Conference.

35. **Can a STAR Event project be planned and prepared by someone other than the competitor?** No, all STAR Events projects must be planned and prepared by the participant(s) only. Supporting resources are acceptable as long as participants are coordinating their use and resources are cited appropriately verbally and/or in print during the presentation to avoid false credit. Participants are encouraged to use original materials, items licensed for reuse, or items in which copyright permission has been granted.
36. **Can competitors view another competitor's presentation?** During competitions that have presentations, participants may not view other competitor's presentations until after they have presented.
37. **When should the Online Project Summary Form be submitted?** The Online Project Summary Form must be submitted online prior to the first competition. If necessary, resubmit the form with updated information. Competitors must print the online summary verification form and submit it with their competition materials.
38. **Instead of creating a freestanding or tabletop display, can I create a PowerPoint presentation as my display?** No.
39. **Can I provide three laptops/iPads/devices in my presentation, one for each Evaluator?** No, only one device may be used to present an electronic portfolio. Nothing may be handed to the Evaluators.
40. **Can a student turn in both a hardcopy and present their portfolio in PowerPoint?** No, students must choose one type of portfolio format. For hardcopy portfolios, visuals may be used to support, illustrate, or complement the presentation, if allowed in the event. If using a laptop or tablet as a visual (where allowed) along with a hardcopy portfolio, it may not be used to present information intended to be included in the portfolio.
41. **If a member graduates in December, are they still eligible to compete in STAR Events?** School districts set eligibility requirements for participation in local FCCLA chapter activities, including STAR Events. Upon local and/or state eligibility determination, any nationally affiliated member may participate in STAR Events, based upon individual event eligibility criteria.
42. **Can a member compete in both an online STAR Event and another STAR Event?** No, they may only compete in one STAR Event in any given year.
43. **Can students use FCCLA copyrighted material in STAR Events projects?** Yes, as long as the project is not used for commercial purposes or sold. All FCCLA resources must be cited appropriately.

44. **In an event with a file folder, does it matter what color it is?** No.
45. **In portfolio events, are content divider pages required?** If the event specifications give a range of pages/slides, such as 0–9, then a participant may have zero divider pages, and not be penalized. Please note that Evaluators may include lack of dividers as they determine allocations in the event rubric, related to portfolio appearance and organization.
46. **Can content pages have graphics or decorations?** Yes, any page that does not specify to use plain paper may have graphic or decorative elements.
47. **Is a font considered a graphic?** If the font is a graphic font, then it is a graphic. Unless specified, fonts may be in any color.
48. **Do we have to use the FCCLA templates provided, or can we retype it on our own computer?** The template provided can be modified, but all of the information, including headings, must be in the correct order on any document created and remain within the page limits given in event specifications. The logos are encouraged, but are not required.
49. **Can an iPad be used in place of note cards?** Yes, as long as those devices are not used for recording, publishing, or receiving information during the presentation. They should be placed in airplane mode prior to the start of the event.
50. **How should we address budgets and evaluations when the project has not yet been completed at the time of Regional/State competition?** For presentations prior to National Leadership Conference, participants should give the anticipated numbers (budgets). Evaluation plans should be presented in detail (evaluation methods, instruments, anticipated outcomes). This information should be updated for projects advancing to National competition. Projects are to be developed and completed within a one-year span beginning July 1 and ending June 30 of the school year before National Leadership Conference.
51. **On the Project Identification Page, how should “event name” be listed? Should category be included?** Either “Food Innovation” or “Food Innovation – Junior” will be accepted as correct.
52. **If I have a multi-page document and place it in a sheet protector, is that counted as one content page?** Multiple pages within a sheet protector will count as more than one page, unless the sheet protector is sealed and only one page can be viewed.

- 53. Is the Event Online Orientation available for all levels of completion (Regional and State)?** The online orientation is required for students competing at the 2019 National Leadership Conference. Each entry must complete and submit the STAR Events Online Orientation form to the event Room Consultant at the time of competition. The forms are not to be included within a portfolio, or placed on display. Forms are accepted at the time of completion, and not during or after the presentation. Only one form per entry (team or participant) is required. States may choose to require an onsite orientation, or develop an online orientation. Please confirm state procedures with your state advisor.

## CHAPTER EVENTS

- 1. How many entries are allowed per Chapter in Chapter Events?** Chapter in Review Portfolio may only have one chapter entry. For Chapter Service Project Display, National Programs in Action, and Promote and Publicize FCCLA, chapters can have more than one entry, but students cannot compete in more than one event.
- 2. What is required for the Chapter Service Project Display and National Programs in Action at the Region level?** Chapter Service Project Display and National Programs in Action are State level competitions. At the Region qualifying competition, chapters must provide an update during the 2<sup>nd</sup> General Session about their project.
- 3. On a Chapter Event, we have 3 students registered to present.** If one cannot attend the State Conference, can we replace them with another student who is currently not registered as a competitor? Yes, as long as the student is an affiliated member.
- 4. For a Chapter Event, should the 3 students presenting to the Evaluator be the only ones working on the project?** No, the entire chapter should be working on the project, however the 3 students would present the project to the Evaluators during the competition.

## CULINARY ARTS EVENT

- 1. Are the recipes for 2018–19 Qualifying Competition posted on the FCCLA State website?** Recipes are posted on the FCCLA State website thirty (30) days prior to each level of completion. Advisors can access all three menus on the National FCCLA website under [the Programs tab](#).
- 2. Can only one person compete in Culinary Arts?** Yes, in following the national guidelines for the team event, a team consists of 1–3 students. The chapter can enter 1–3 students. If only one student shows up to the competition from their team, they may still compete.

3. **Do competitors bring their recipes and Time Management Plan with them?** No, teams will be provided all recipes, a time management plan, and all ingredients. Teams will have 30 minutes to organize work area, obtain supplies, and complete their time management plan.
4. **What tools and equipment are provided?** A partial list of suggested equipment was provided with the recipes. Teams may bring additional items. Ranges, counter space, sinks, and refrigeration will be provided for all competitors depending on facilities. Teams must bring all their own tools and equipment to prepare the specified recipes. All tools and equipment should be labeled.
5. **Are kitchen facilities commercial and are stoves gas/electric?** This will depend on region facilities. Please contact your Region CRE Chairperson.
6. **For what violations of the rules will a competitor be disqualified?** A competitor will be disqualified when there is a serious violation of one or more of three critical items that would result in unsafe food. These include:
  - a. Potentially hazardous food is not cooked to correct minimum internal temperature;
  - b. Cross contaminating a hazardous food into a ready-to-eat food; and/or
  - c. Cross contaminating a dirty surface (hard surface or cloth) onto ready-to-eat food. In such an instance, student competitors will be allowed to continue without being made aware of the violation until the conclusion of their preparation of their products. Students would still receive a critique of their performance and have the benefit of the competitive experience. Competitors and advisors need to understand that it is not possible to allow students who have prepared unsafe food the possibility of winning a professionally modeled culinary/cooking competition.
7. **For what types of violations may competitors receive a lower score?** All lesser violations of food safety and sanitation will be noted by Evaluators and result in lower scores based on the rubric criteria. Instances when penalty points should be applied are reflected in the rules and on the rating sheet for the Culinary Event. Examples include, but are not limited to, the following: 1) improper storage of potentially hazardous food; 2) poor hand hygiene not resulting in a critical error; and 3) not washing fruits or vegetables prior to use.
8. **If recipes state optional items, will those items be provided or should we bring them?** The CRE Chairperson will provide a variety of optional ingredients. Teams must not bring their own food items.
9. **Are there specific plates the teams have to use?** No, teams will bring their own plates to serve based on their preference.

10. **If the team finishes before the allotted time, are participants allowed to present their two plates to the Evaluators?** Yes.
11. **How many servings should be served?** Two servings.
12. **What type of shoes should be worn during this event?** According to the Culinary Arts STAR Event rules: closed toe shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). **Note:** At the State Level Competition, the facility used to host this event may have additional requirements.
13. **Can the recipes be substituted for this event?** No, everyone will use the recipes distributed for State Competition.

### **CULINARY DISPLAY EVENT**

1. **What type of pants are participants allowed to wear?** Participants should wear industry-approved pants.
2. **Does the yield for the Culinary Display event have to match the actual portions on the display?** No, the yield does not have to match the display, except for the wedding cakes.
3. **Can students use a torch to crystallize their food product?** No, the student will be disqualified per General Disqualifications Rule #9.
4. **Will students present on a table, and if so, what size?** Participants will be provided a 2-½' X 4' draped table space.

### **FASHION CONSTRUCTION EVENT**

1. **Can participants cut out their fabric prior to orientation?** Yes, participants may cut out and mark their fabric prior to orientation.
2. **Should the students bring their own sewing machine?** Yes, they are required to bring all their own supplies, materials, and equipment.
3. **Can students iron their interfacing onto the fabric prior to the construction period?** Yes, according to the event rules, Procedure #7: Participants may cut out, mark the project, stay stitch, attach interfacing, and pin as needed prior to orientation.

4. **Can students serge their pattern pieces beforehand?** No, according to the event rules, Procedure #2: Serger may be threaded prior to orientation. Serging is not listed as one of the options that can be done prior to construction during the event per Procedure #7.
5. **Can students change their pattern in Fashion Construction – Senior Division from Region to State? Example: Present a skirt at Region, but then present a dress at State.** No, as per the General Rules and Guidelines Letter H. 3. Any entry may be improved at each level, but the concept or the topic may not be changed.
6. **For the Senior Division (using the STAR events rules), should students correct errors in inadequacies before the State Competition?** Students in all events are encouraged to improve their project between Region and State Competition, but may not change the theme or main idea of the project.  
**Reminder:** Fashion Construction – Senior Division will not be sewing at Region or State. They will be following the STAR Event Rules for Fashion Construction. Only Fashion Construction – Junior Division will be sewing at Region and State.

## FASHION DESIGN EVENT

1. **How many sketches does the student need for the portfolio?** Participants prepare four original fashion designs of a line for either a male or a female collection.
2. **How should the students drape their garment sample for display?** The sample should be presented to Evaluators with the portfolio prior to the presentation and should be displayed, with the collection sample pattern, during the presentation. The collection sample may be displayed using a mannequin, dress form, or other method chosen by the participant, but may not be modeled by the participant or another individual during the presentation.

## FOOD INNOVATIONS

1. **For this event, do students need to have the actual food for the Evaluators to taste?** No, they do not need to provide any food for the Evaluators to taste.

## ILLUSTRATED TALK

1. **To show the participants' evidence of presenting their speech, can I take three pictures of them presenting to different classes?** Yes.

## JOB INTERVIEW EVENT

1. **What type of career should the student develop for their portfolio?** Any career related to Family and Consumer Sciences Education for which they currently qualify. Example: a student cannot apply for a teaching position, but may apply for a teacher aide position if qualified.
2. **Does the participant complete the job application prior to or during the event?** The participant includes a completed job application in their portfolio.

## LIFE EVENT PLANNING

1. **Life Event Planning – does the event have to be over and done by Spring Competition on February 10?** The event should be an upcoming event. An upcoming event is defined as a planned event that is taking place during the 2018, 2019, or 2020 calendar year.

## MENU PLANNING AND TABLE DISPLAY

1. **Can students use an open flame such as a lit candle in their display?** No, as this would result in a disqualification since fire (open flame) is not allowed.
2. **Is a MyPlate reference required for the nutritional analysis?** No.
3. **Does the menu card size specification include the frame?** No, the rule states that the menu card cannot exceed 4 x 6 inches. It does not mention the frame.
4. **Does all tableware/place setting need to be provided in the display, or just what is needed for the menu?** As per the event guidelines on page 3: Table Display for Place Settings, it states that all appropriate dishes to match the menu. On the rubric for category Table Display and Oral Presentation, it states that flatware should reflect and match the theme, be appropriately placed, and accurate to the menu. Also, on the rubric for category Place Setting, it states that the place setting reflects and matches theme, be appropriately placed, and accurate to the menu.
5. **Can additional menus be used in the place setting? For example, a cut out paper circle on the plate. These are very popular at weddings right now.** Yes, but the student should also have the complete menu card as specified in the event guidelines.
6. **What information is required on the Menu Planning and Table Display nutritional analysis?** Students should list the ingredients (as on the template) for each recipe for the nutritional analysis. **Note:** This is a revised template with a sample recipe provided.

## RECYCLE AND REDESIGN EVENT

1. **Can tape be used as interfacing in this event?** Yes, as the rules do not indicate that tape cannot be used.

## SALAD PREPARATION EVENT

1. **Are there specific ingredients that participants must utilize when preparing the salad?** Yes, each division, Junior and Senior, has a different primary ingredient that must be included in the salad recipe. Refer to the “Required Topics and Themes for 2018–2019” (dated 1/02/2019) which is available on the State FCCLA website.
2. **Do the participants need to measure all ingredients in front of the Evaluators?** Yes, participants must measure all of the ingredients in front of the Evaluators.
3. **Can students use canned or shelf stable vacuum-packed products?** In the Senior Division, 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.
4. **At the Senior level, the participants can use either canned or shelf stable vacuum-packed products, including meat, seafood, or poultry. Can the participants prepare their own “vacuum-packed” products such a “seal-a-meal?”** The meat, seafood/fish, and poultry used in the preparation of a salad must be commercially packaged. Participants CANNOT prepare their own vacuum-packaged products.
5. **Must the food used in the salad preparation event be kept at safe temperatures as recognized by the food service industry?** Yes, all ingredients that are used for the salad must be stored at safe temperatures as recognized by the food service industry.
6. **Can cheese or tofu be used for the Junior or Senior Salad Preparation Event?** No, as both foods require refrigeration.
7. **Are participants required to include a nutrition analysis and materials list for the Salad Preparation Event?** No.
8. **Are participants allowed to include nuts in salad recipes?** Yes, participants may include nuts in salad recipes.
9. **Are participants required to wear non-latex gloves in this event?** Yes, participants must wear non-latex gloves for safety and sanitation.

10. **What do the competitors wear for the Salad Preparation Event? Can they wear a chef coat and chef hat?** They should wear black pants or skirts, white collared shirt, apron, and hair restraint, which may be a hair net or chef hat. The apron can be any color. They should not wear a chef coat for this event.
  
11. **Can you clarify the Salad Preparation themes for both divisions?** In the Junior Division, participants prepare “Something Pickled.” No tofu, beef, poultry, pork, fish, seafood, or eggs will be permitted. In the Senior Division, the theme is “California Fresh-Farm to Fork.” 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. During competition, students must open canned/packaged product in front of the Evaluators.
  
12. **Can items requiring cooking be done ahead of time?** Yes, but no further food preparation will be allowed.
  
13. **How many servings do they need to prepare for the Evaluators?** It is up to the student to determine how many servings to prepare based on the recipe they are using. Once the salad is completed, the participant will state, “This is my completed product.” The Evaluators will be provided utensils and plates from the facility to sample the salad and dressing.
  
14. **Can my student use a food processor if they bring an extension cord?** Please remember that this event will take place in the exhibit hall. As such, we are not sure how close the electrical source will be. If it is close enough, the student can use the electrical source, but this cannot be guaranteed.
  
15. **Does the competitor serve the salad to the Evaluators at State or do the Evaluators serve themselves?** The competitor will plate the salad for the Evaluators.