



Applied Math for Culinary Management

FCCLA STAR Events Information

(Students Taking Action with Recognition)

Applied Math for Culinary Management, an individual or team event, recognizes participants who use Family and Consumer Sciences skills to demonstrate the application of mathematical concepts in the culinary arts industry using the annual topic. Prior to competition, participants must prepare a file folder, oral presentation, and visuals. On site, participants respond to a case study. *Event is offered to members in the following categories: Occupational (grades 10-12)*

Project Connections

Top 5 Skills Students Report Learning Through Participation

Decision Making or Problem Solving
Public Speaking
Responsibility and Time Management

Communication/Observation/Writing Skills
Self-Confidence

Career Clusters



National Family and Consumer Sciences Standards

Reasoning for Action Comprehensive Standard
8.0 Food Production and Services

10.0 Hospitality, Tourism, and Recreation

Common Career Technical Core/Career Ready Practices

1.0 Act as a responsible and contributing citizen and employee.
2.0 Apply appropriate academic and technical skills.
3.0 Attend to personal health and financial well-being.

4.0 Communicate clearly, effectively, and with reason.
5.0 Consider the environmental, social and economic impacts of decisions.

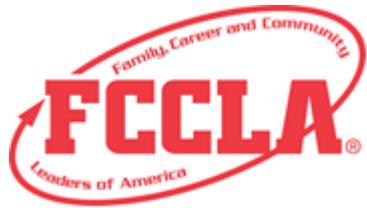
FCCLA Programs



Projects may qualify to compete at the annual National Leadership Conference.

Turn this page over to see examples of projects from across the nation and participation data.

For information on participation in your state, contact your state adviser.



Applied Math for Culinary Management

FCCLA STAR Events Information

(Students Taking Action with Recognition)



Examples of Applied Math for Culinary Management Projects:

"My project is explaining how to price a wedding cake as if I was a baker catering for a wedding. I want to show how to price cakes as if this is my career. I don't want to go bankrupt and close shop." Arizona FCCLA Member

"My objective is to plan a Spaghetti Feed Fundraiser for choir. The goal is to host 100 guests and be able to effectively manage a budget as well as be able to execute use of conversions and ratios with ingredients. The reason for the dinner is to raise money for choir's new music and traveling fees." Idaho FCCLA Member

"Because of the problem with the different measuring scales in the world, we want to simplify things by creating cookbooks with both scales and cups because accuracy is key in foods." Kentucky FCCLA Member

"I compared different cuts of meat to determine which cut makes the best burger and which is the most cost effective." Mississippi FCCLA Member

"Our project is to provide the food for the staff at the Kiwanis Track Meet in Hermiston. We will be planning, preparing, serving, and calculating what ingredients we will be using off a budget. We will also be using some of the recipes provided from our catering class at our high school. Our goal is to create an accurate cost estimate for the food planned for the event in order to make a reasonable profit out of the food we will be providing for our clients." Oregon FCCLA member

Applied Math for Culinary Management by the Numbers: 2017-2018

Participants Nationwide: 99 teams, 154 participants

Type of Event: Career Focused

Categories: Occupational

Nationwide Impact: 3,434 people

To learn more about FCCLA STAR Events, visit the national FCCLA website, www.fcclainc.org, or email starevents@fcclainc.org.