





**TOP 5 SKILLS STUDENTS REPORT LEARNING THROUGH PARTICIPATION**

Leadership	Teamwork
Creativity	Responsibility and Time Management
Self-Confidence	

**CHAPTER SERVICE PROJECT PORTFOLIO BY THE NUMBERS: 2022 - 2023**

Participants Nationwide	Type of Event	Nationwide Impact
540	Career Focused	8,933

81% of Culinary Arts participants indicated this event is extremely or very useful to their future.  
 57% of Culinary Arts participants indicated they would pursue higher education related to the career chosen in their project.

**PARTICIPANT TESTIMONIALS**

*“In order to complete this project, I effectively managed time in order to have enough time to cook and plate all of the food. In addition to this, I cooked according to the recipe accurately. I made sure to follow standard sanitary measures in the kitchen to safely prepare the food. I also made sure that all food was cooked to the correct temperature and properly measured using kitchen tools and techniques. I used creativity to plate food that was pleasing to the eye.” -Tennessee FCCLA Members*

*“I will prepare a menu of three dishes, two plating’s each. I will follow best practices in sanitation, safety, technique, and cooking methods to execute my competition. I will display the best professionalism through dress, attitude, responses to judges, and execution of the menu.” -Michigan FCCLA Member*

*“In order to prepare for our project, I practiced studying and memorizing the recipes for the culinary arts menu thoroughly. To prepare all menu items in the time allowed without looking at the recipes during food preparation was one of my goals. With this project I was able to improve on memorization, responsibility, and time management skills.” – California FCCLA Member*

**SCHOLARSHIPS**

Each year FCCLA’s collegiate partners award over 13 million in scholarships to the Top 3 placing Level 3 teams/individuals annually at the National Leadership Conference. Scholarship details can be found on the FCCLA Website.