Competitive Events Updates for Virtual Competition

2021 National Leadership Conference

FCCLA/LifeSmarts Knowledge Bowl

All Nationally qualified teams will compete in virtual competition on May 13-14, 2021. Four teams are assigned to each competition pool, and each team plays one head-to-head match again every other team in their pool.

Day 1

Virtual Room 1	9 AM	Team 1 vs Team 2
	9:30 AM	Team 3 vs Team 4
	10 AM	Team 1 vs Team 3
	10:30 AM	Team 2 vs Team 4
	11 AM	Team 1 vs Team 4
	11:30 AM	Team 2 vs Team 3
Virtual Room 2	9 AM	Team 5 vs Team 6
	9:30 AM	Team 7 vs Team 8
	10 AM	Team 5 vs Team 7
	10:30 AM	Team 6 vs Team 8
	11 AM	Team 5 vs Team 8
	11:30 AM	Team 6 vs Team 7
Virtual Room 1	1 PM	Team 9 vs Team 10
	1:30 PM	Team 11 vs Team 12
	2 PM	Team 9 vs Team 11
	2:30 PM	Team 10 vs Team 12
	3 PM	Team 9 vs Team 12
	3:30 PM	Team 10 vs Team 11
Virtual Room 2	1 PM	Team 13 vs Team 14
	1:30 PM	Team 15 vs Team 16
	2 PM	Team 13 vs Team 15
	2:30 PM	Team 14 vs Team 16
	3 PM	Team 13 vs Team 16
	3:30 PM	Team 14 vs Team 15

4:15 pm Group Session: Announce Top 8 Teams

Day 2

Virtual Room 1	9 AM	Winner 1 vs Top Score 4
Virtual Room 2	9 AM	Winner 2 vs Top Score 3
Virtual Room 1	9:30 AM	Winner 3 vs Top Score 2
Virtual Room 2	9:30 AM	Winner 4 vs Top Score 1
Virtual Room 1	10 AM	Semifinals
Virtual Room 2	10 AM	Semifinals
Virtual Room 1	10:30 AM	Third and Fourth Place Match
Virtual Room 2	10:30 AM	First and Second Place Match

Teams will be ranked to determine the national champion, 2nd place and 3rd place finishers. Each of the top three placing teams will receive a plaque mailed to their school.

National LifeSmarts staff will be contacting the chapter adviser for each qualifying team to confirm the time of the live video (Zoom) competition and to verify participation.   All awards will be announced during a National Leadership Conference general session.

STAR Events Virtual Competition Update

DISQUALIFICATION
1. Failure to provide publicly accessible documents for virtual competition.
2. Failure to register for the competition by the established deadline.

FREQUENTLY ASKED QUESTIONS

When do we need to have our project URL and documents ready? The one link (Project URL) where the documents will be posted must be received and all documents active by the registration deadline of April 30. It is the responsibility of the chapter to make sure that the documents are publicly accessible so that evaluators can view them for scoring.

Will FCCLA let us know if our link or documents are unable to be opened? No. It is the responsibility of the participants to make sure that all documents are viewable to anyone with the link. The file owner must give permission to view all files prior to the competition. Test the URL link with someone outside of your chapter to make sure the document is publicly accessible or accessible to anyone with the link. Evaluators will not request access to files.

Do we upload documents or email them to anyone? No. All project files should be uploaded to your project website (your school, chapter, adviser, or personal website or online folder such as Google Drive or Dropbox). It is essential that all documents are available for viewing to anyone with that link. Take care that not only is the website or folder accessible, but the files located on that site are also able to be opened.

In my event we are to present to clients in our role as student (designer, event manager, dietitian). How do we do this in a recording? For oral presentations where students are expected to take on the role of a student (designer, dietitian, event manger, etc.) and present to the evaluators as if they are the client, they should still present in that manner. Since the recorded presentations will not allow for any two-way dialogue, participants may want to include potential questions that a client may ask as part of their presentation. This will show the evaluators that you are proactively providing responses to potential questions, as you may in a face-to-face client conversation. Consider the following example for the Sports Nutrition event: *Participant: "Now that you've seen the tool that I suggest you use to track your food intake, you may wonder how to input foods that don't come with a nutrition label. In those cases, you will want to ....."*

My students would like to use a projector for their presentation or use a large TV monitor during their oral presentation. Is this acceptable? Participants should still follow the guidelines for equipment as listed in the General Information and Presentation Elements Allowed charts. If wall space, electrical access, or another piece of equipment is not allowed during an in-person competition, it should not be used for a virtual presentation delivery. At the national competition, competition setups would not allow for wall space or electrical access (for most STAR Events).

For the two questions at the end of each oral presentation, should the adviser ask those questions off camera? No, the intent was not to have it done in this way, nor for the students to include these responses during their "regular" oral presentation. Ideally, students would complete their oral presentation as outlined in the event specifications, and then include their responses to the two questions in the additional minute provided for virtual presentations. In a team event, each student does not have to answer each question.

We competed with a video for our state competition. Can we use that same video? Participants are encouraged to use feedback from the state competition and update their project and re-record their oral presentation. Some events have updates included in this document, which would require a new oral presentation video.

My event requires a display. Can we create a digital display or do we need to create a physical display? Because you are to film your presentation as if you are presenting in person, all events which require physical displays still require physical displays.

What is the dress code for virtual competition? Please refer to the dress policy on page 71 of the 2020-2021 Competitive Events Guide.

What kind of recognition is being offered for virtual events? All members who compete in the national competition will receive gold, silver, or bronze ratings and medals. Medals will be sent to participants at the address they provide upon conference registration. Chapter advisers may download and print certificates of participation from the FCCLA Portal, if desired.

How will we know our results? Will we receive our scored rubrics? All medal results will be made available in the FCCLA virtual platform. Instructions will be shared with chapters after NLC on how to obtain the scoring files.

Will scholarships still be awarded for national STAR Events? At this time, there are a limited number of partners who are sponsoring scholarships. This information will be posted on the national FCCLA website as available.

REQUIREMENTS/POLICIES (REFER ALSO TO PAGES 71-85 OF THE COMPETITIVE EVENTS GUIDE)
Chapter Substitution Policy
No substitutions will be allowed after April 30, 2021.

National Recognition, Awards and Scoring
When applicable, FCCLA will use standard deviation to determine placement in events which require more than five competition stations. The use of the standard deviation formula helps balance differences in scoring between evaluators in competition stations. The use of the formula does not eliminate the possibility of ties.

National STAR Events Registration Deadlines and Fees
The deadline to register to compete in National STAR Events is April 30, 5:00 PM ET. No late registrations will be allowed. Substitutions will not be permitted after registration ends.

Baking and Pastry Update

All National Leadership Conference participants will take a general Baking and Pastry test online during the testing window of May 10-14, 2021. **Tests must be proctored either in-person or virtually.**

	Each participant will post the required documents (as specified below). Each recording should be done in one take (no editing, starting over, etc.) and should show the work areas in its entirety and the student at all times. Items to include in the video are sanitation and technical skills. The video should include only the work of the student and actual sound.
Documentation 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. This file should include: 1 - Proof of Project Summary Form Submission 1 - Time Schedule 1 – Photo of Participant showing complete chef's attire (including shoes) 12 – Photos of Food Products. Three (3) clear photos of each food product, one side view, one bird's eye view, and one with product cut in half to show the interior.
Equipment and Mise en place Video	This video may be up to 15 minutes in length. Each participant must verbally introduce themselves by name and chapter. Participant will organize their work area and obtain supplies. Stations may be already set up with equipment and products to be used, but no products may be cut, peeled, sliced, etc. No other food products, garnishes, or condiments may be utilized other than what is listed on the official menu.
Food Production Video	The food production video may be up to 2 hours 45 minutes in length, preparing products according to recipe specifications. Video recordings are to me made of participants as they prepare their food products.
Presentation and Clean Up Video	The product presentation and clean up video may be up to 15 minutes in length. Participants will provide a 360 degree, close up view of each product in the video. Participants will clean up their work stations.
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: Registration Packet, Event Online Orientation Documentation, Punctuality, Taste and Texture.

In order to test, students must have their membership ID. Students will log into the testing site – https://www.answerwrite.com/fccla/na-star - and use their membership ID and the password "NLCTesting21" to log in to begin the test.

During the testing process, students must be proctored by a teacher or administrator. Please follow these instructions:

- The proctor must supervise the students throughout the entire testing time.
- Only the registered student may take the exam.
- One calculator is allowed per participant for the test, but devices such as tablets or phones with calculator apps are <u>not</u> allowed. Blank paper and a pencil for calculations are allowed for all tests.
- If a student has a question about a test item, proctors can repeat the question for the student, but cannot help the student come up with the answer. The proctor must ensure that the student is not using resources during the exam. Participants may not bring reference materials for use during testing.
- Students will need computer and internet access. Students can test simultaneously with the only limitation being the number of computers that are available at the testing location.
- For a Student to take a test, they will need their Membership ID number and the password "NLCTesting21". All students will use the same password in conjunction with their unique Membership ID number.
- Once the student has logged on to the Student Testing Site, the student must NOT leave the testing window until they have submitted their test.
- All unfinished answers are scored as incorrect answers.
- The test has a 30-minute time limit - the timer is located in the upper right-hand corner of the screen once the student starts the test.
- When the test is completed, the student **must click the "SUBMIT" button** at the bottom of the test in order for the test to be scored and recorded.
- If a student has an emergency, they must select the "X" in the upper right-hand corner of the screen. Once the Student is able to return to finish the test, the student will logon with their Membership ID and the password.

After all students have completed the test, the proctor must sign the Test Verification document, scan and email it to competitiveevents@fcclainc.org, or you can fax it to 703-439-2662. Please return the form no later than Friday, May 14.

Baking and Pastry

Blueberry Scones with Vanilla Icing

Chocolate Eclairs

Challah Bread Rolls

Cake Decorating

Plate items on solid white entrée plates (size of participant choice)

Only the necessary equipment, supplied and tools required to demonstrate industry standards should be used by participants. No additional food products, garnishes, or condiments may be used other than what is listed on the official menu.

Blueberry Scones

Yield: 8 scones

Ingredients

2 cups	All-purpose flour
½ cup	Granulated sugar
2½ tsp	Baking powder
1 tsp	Cinnamon
½ tsp	Salt
½ cup	Unsalted butter
½ cup + 2 Tbsp	Heavy cream
1 ea.	Egg
1½ tsp	Vanilla extract
1 cup	Fresh blueberries

Procedure

1. Preheat the oven to 400ºF. Line a large baking sheet with parchment paper or a silicone mat.
2. Wash blueberries and set aside.
3. Combine the flour, sugar, cinnamon, baking powder, and salt.
4. Cut in the butter into the flour mixture until it resembles pea-sized crumbs.
5. Whisk together the ½ cup heavy cream, egg, and vanilla in small bowl. Combine with the flour mixture and blueberries just until the dough comes together.
6. Shape the dough into a 8-inch round disk. Cut the dough into 8 equal sized wedges. Place the scones on the prepared baking sheet. Brush the tops with remaining heavy cream.
7. Bake for 20-25 minutes or until golden brown. Transfer the scones to a wire rack to cool slightly and top with vanilla icing.

Vanilla Icing

Yield: 1 cup

Ingredients

1 cup	Powdered sugar
2-3 Tbsp	Heavy cream
½ tsp	Vanilla extract

Procedure

1. Combine the powdered sugar, 2 tablespoons of heavy cream, and vanilla in small bowl. Adjust the heavy cream based on desired consistency.
2. Cover and set aside for scones.

Chocolate Eclairs

Yield: 6-8 eclairs

Ingredients

365 grams	Milk or water
155 grams	Unsalted butter
2 grams	Salt
4 grams	Granulated sugar
232 grams	All-purpose flour
365 grams	Eggs

Procedure

1. Preheat the oven to 400ºF.
2. Combine milk, butter, sugar and salt in a pan over medium heat; bring to a boil, stirring occasionally.
3. At a full boil, remove the pan from the heat; add the flour all at once. Stir vigorously removing any lumps of flour to a smooth consistency.
4. Return to the heat and cook, stirring constantly, until the paste forms a ball and a skin forms on the bottom of the pot.
5. Transfer the paste to the bowl of an electric mixer; beat on lowest speed with the paddle to cool the paste slightly, about 20 seconds. Add eggs gradually making sure to scrape down the bowl often.
6. Pipe paste into 6-8 equal sized strips.
7. Bake at 400ºF for 10 minutes. Reduce heat to 350ºF and bake until golden brown. Let cool.
8. Pipe pastry cream into cream puffs.
9. Dip filled cream puff into chocolate glaze.

Pastry Cream

Ingredients

50 grams	Cornstarch
530 grams	Milk
125 grams	Granulated sugar
55 grams	Eggs
75 grams	Egg yolks
60 grams	Salted butter
6 grams	Vanilla extract

Procedure

1. Dissolve cornstarch in some of the milk. Add approximately ½ of the sugar, all the eggs and yolks, and whisk to combine.
2. Combine the remaining milk with the other half of the sugar in saucepan; bring to a boil.
3. Temper the corn starch mixture with some of the boiling milk.
4. Return the remaining milk mixture to a boil. Whisk the corn starch mixture into the boiling milk, whisking until the pastry cream thickens and returns to a boil.
5. Boil the pastry cream and continue whisking for 1 minute or as instructed. Remove from heat and whisk in the butter and vanilla. Transfer to a bowl and cool over ice. Or spread thinly on a plastic lined sheet pan. Press plastic wrap directly on the surface. Chill immediately.

Chocolate Glaze

Ingredients

112 grams	Water
85 grams	Light corn syrup
285 grams	Semi-sweet chocolate

Procedure

1. Bring water and corn syrup to a boil.
2. Pour over chopped chocolate. Whisk until smooth.

Challah Bread Rolls

Yield: 12 rolls

Ingredients

2 ¼ tsp	Active dry yeast
½ cup	Warm water
1/3 cup	Honey
¼ cup	Unsalted butter
3 ea.	Large eggs
3 – 3½ cups	Bread flour
¾ tsp	Salt
1 tsp	Water
TT	Poppy seeds

Procedure

1. Preheat the oven to 350ºF. Line a large baking sheet with parchment paper or a silicone mat.
2. Combine warm water and yeast and let sit for 5 minutes till foamy.
3. Combine the yeast mixture, honey, butter, and 2 eggs. Add 2 1/2 cups of the flour and the salt.
4. Mix until it comes together to make a wet dough. Continue adding remaining flour 1/4 cup at a time until dough no longer sticks to your fingers when touched. Dough should be able to be handled, but still very soft. It will not clear the bowl.
5. Continue kneading until smooth and elastic or about 5 more minutes.
6. Proof for 1 hour. Gently punch down dough and gather back into a ball. Divide into 12 equal pieces.
7. Working with one piece at a time, roll out into a 6-inch long rope and tie into a knot. Place on a baking sheet.
8. Proof again for 30 minutes.
9. Whisk together 1 egg and 1 teaspoon of water to create egg wash.
10. Brush rolls with egg wash and sprinkle with poppy seeds. Bake until golden brown for 15-17 minutes.

Cake Decorating

1 - 8" cake round (prebaked)
3# Prepared white icing
Gel or Paste Icing colors (participant's choice)
Pastry bags and couplers, any size/type
Grease-proof cake board
Pastry tips of participants' choice
Cake turntable
Icing spatulas
Plastic spatulas
Rose Nail
Serrated knife
Scissors
Bowls or containers for mixing colors

Size: (1) 8-inch round cake, cut into 2 layers with white icing as filling

Icing: Use up to 3# white icing - premade or purchased.

Colors: multi-colored roses, green leaves, white borders (top and bottom borders)

Flower Type: Spray of roses- 3 to 5

Inscription: Beyond Measure 2021

Special instructions:

1. Scale no more than 3 lbs of icing.

2. Prepare colors and bags.

3. Piped border of your choosing.

4. Do not comb sides or pattern sides of cake, besides piped border.

Chapter in Review Portfolio - Update

Page 111 – the portfolio content (beginning with Membership Campaigns and ending at Portfolio Appearance) should be up to 35 8½" x 11" pages or 45 slides.

Culinary Arts Update

All National Leadership Conference participants will take a general Culinary Arts test online during the testing window of May 10-14, 2021. **Tests must be proctored either in-person or virtually.**

Each participant will post the required documents (as specified below). Each recording should be done in one take (no editing, starting over, etc.) and should show the work areas in its entirety and the student at all times. Items to include in the video are sanitation and technical skills. The videos should record only the work of the student and actual sound.	
Documentation 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. This file should include: 1 - Proof of Project Summary Form Submission 1 - Time Schedule 1 – Photo of Participant showing complete chef's attire (including shoes) 9 – Photos of Food Products. Three (3) clear photos of each food product, one side view and one bird's eye view.
Equipment and Mise en place Video	This video may be up to 20 minutes in length. Each participant must verbally introduce themselves by name and chapter. Participant will organize their work area and obtain supplies. Stations may be already set up with equipment and product to be used, but no products may be cut, peeled, sliced, etc. No other food products, garnishes, or condiments may be utilized other than what is listed on the official menu.
Food Production Video	The food production video may be up to 60 minutes in length, preparing products according to recipe specifications. Video recordings are to me made of participants as they prepare their food products.
Presentation and Clean Up Video	The product presentation and clean up video may be up to 15 minutes in length. Participants will provide a 360 degree, close up view of each product in the video. Participants will clean up their work stations.
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: Registration Packet, Event Online Orientation Documentation, Punctuality, and Taste, Texture and Seasoning.

In order to test, students must have their membership ID. Students will log into the testing site – https://www.answerwrite.com/fccla/na-star - and use their membership ID and the password "NLCTesting21" to log in to begin the test.

During the testing process, students must be proctored by a teacher or administrator. Please follow these instructions:

- The proctor must supervise the students throughout the entire testing time.
- Only the registered student may take the exam.
- One calculator is allowed per participant for the test, but devices such as tablets or phones with calculator apps are <u>not</u> allowed. Blank paper and a pencil for calculations are allowed for all tests.
- If a student has a question about a test item, proctors can repeat the question for the student, but cannot help the student come up with the answer. The proctor must ensure that the student is not using resources during the exam. Participants may not bring reference materials for use during testing.
- Students will need computer and internet access. Students can test simultaneously with the only limitation being the number of computers that are available at the testing location.
- For a Student to take a test, they will need their Membership ID number and the password "NLCTesting21". All students will use the same password in conjunction with their unique Membership ID number.
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- The test has a 30-minute time limit - the timer is located in the upper right-hand corner of the screen once the student starts the test.
- When the test is completed, the student **must click the "SUBMIT" button** at the bottom of the test in order for the test to be scored and recorded.
- If a student has an emergency, they must select the "X" in the upper right-hand corner of the screen. Once the Student is able to return to finish the test, the student will logon with their Membership ID and the password.

Pan Roasted Chicken Breast with Velouté

Sautéed Green Beans

Risotto

Plating Requirement:

2 Solid White Entrée Plates (size of participant choice)

Only the necessary equipment, supplied and tools required to demonstrate industry standards should be used by participants. No additional food products, garnishes, or condiments may be used other than what is listed on the official menu.

PAN ROASTED CHICKEN BREAST WITH VELOUTÉ

Ingredients

2 ea.	Chicken breasts, skin-on
To taste	Salt
To taste	Black pepper
2 Tbsp.	Olive oil
2 Tbsp.	Fresh thyme sprigs
1 ½ cups	Chicken stock
4 Tbsp.	Unsalted butter
2 Tbsp.	All-purpose flour

Procedure

1. Heat the oven to 400ºF.
2. Pat the chicken breasts dry and season generously with salt and pepper.
3. Heat oil in an oven-safe skillet over medium-high heat.
4. Place chicken breasts into hot skillet skin side down. Cook without moving until skin is crisp or approximately 6 minutes.
5. Flip the chicken then add 2 tablespoons of butter and thyme. Spoon melted butter it over the chicken several times.
6. Transfer skillet to the oven. Cook chicken until reaches proper internal temperature.
7. While the chicken is in the oven, warm stock in a small pot.
8. Melt the the remaining butter in a small pan. Whisk in flour to form a roux. Cook for two minutes.
9. Whisk in the warm stock and simmer until sauce thickens. Season with salt and pepper.
10. Serve chicken breast and velouté with risotto and green beans.

Culinary Arts Update

RISOTTO

Ingredients

2 cups	Chicken stock
2 Tbps.	Unsalted butter
¼ cup	Onion, diced
1 cup	Arborio or short grain rice
To taste	Salt
To taste	Black pepper
¼ cup	Parmesan cheese, grated

Procedure

1. Warm stock in a small pot.
2. Heat butter in a pot. Sauté onions for 2 minutes.
3. Add rice and toast for 3 minutes.
4. Add ¼ cup of warm stock to rice ans stir until almost completely absorbed.
5. Continue adding broth, ¼ cup at a time, until the rice is tender.
6. Season with salt and pepper and add Parmesan cheese.

Sauteed Green Beans

Ingredients

6 oz.	Green beans
1 Tbps.	Olive oil
1 clove	Garlic, minced
To taste	Salt
To taste	Black pepper

Procedure

1. Blanche green beans in a skillet with 1-2 inches of water.
2. Heat olive oil in skillet over medium heat.
3. Sauté garlic in oil for 1-2 minutes.
4. Add green beans to pan and sauté for 2-3 minutes.
5. Season with salt and pepper.

Culinary Math Management Update

All National Leadership Conference participants will take the Culinary Math Management test online during the testing window of May 10-14. 2021. **Tests must be proctored either in-person or virtually.**

In order to test, students must have their membership ID. Students will log into the testing site – https://www.answerwrite.com/fccla/na-star - and use their membership ID and the password "NLCTesting21" to log in to begin the test.

During the testing process, students must be proctored by a teacher or administrator. Please follow these instructions:

- The proctor must supervise the students throughout the entire testing time.
- Only the registered student may take the exam.
- One calculator is allowed per participant for the test, but devices such as tablets or phones with calculator apps are <u>not</u> allowed. Blank paper and a pencil for calculations are allowed for all tests.
- If a student has a question about a test item, proctors can repeat the question for the student, but cannot help the student come up with the answer. The proctor must ensure that the student is not using resources during the exam. Participants may not bring reference materials for use during testing.
- Students will need computer and internet access. Students can test simultaneously with the only limitation being the number of computers that are available at the testing location.
- For a Student to take a test, they will need their Membership ID number and the password "NLCTesting21". All students will use the same password in conjunction with their unique Membership ID number.
- Once the student has logged on to the Student Testing Site, the student must NOT leave the testing window until they have submitted their test.
- All unfinished answers are scored as incorrect answers.
- The test has a 30-minute time limit - the timer is located in the upper right-hand corner of the screen once the student starts the test.
- When the test is completed, the student **must click the "SUBMIT" button** at the bottom of the test in order for the test to be scored and recorded.
- If a student has an emergency, they must select the "X" in the upper right-hand corner of the screen. Once the Student is able to return to finish the test, the student will logon with their Membership ID and the password.

After all students have completed the test, the proctor must sign the Test Verification document, scan and email it to competitiveevents@fcclainc.org, or you can fax it to 703-439-2662. Please return the form no later than Friday, May 14.

Digital Stories for Change Update

	Each entry will post the required documents (as specified on pages 149-151 of the 2020-2021 Competitive Events Guide) to their chapter or school website.
Oral Presentation Video (to include Question Responses)	The presentation video may be up to 11 minutes in length. - Up to 5 minutes running time of the digital story as part of the oral presentation. - Up to 6 minutes or presentation time, including the responses to the two questions listed below. Each participant must introduce themselves by name, chapter, and level. Video recordings are to be made of participants as they present their STAR Events projects, as if they were presenting at an in-person competition. A voiceover of the video recording or presentation is not allowed as the oral presentation. 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. Include responses to the following questions at the end of the oral presentation: 1. What is one skill that you learned or improved upon during your project that you will use in school next year or in your future career? 2. What obstacles caused challenges in your work, and how did you address them?
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: Registration Packet, Event Online Orientation Documentation, and Punctuality.

Early Childhood Education Update

All participants should prepare their activity using the following prompt:

Setting: You are planning an activity for a 30-minute library program.

Children: Classroom of (2-3, 4-5, or 6-8 year-olds) students, following local social-distancing requirements.

Task: Plan a reading/literacy activity that will support the lesson theme of **"Community Helpers."**

FCCLA Chapter Website Update

	Each entry will post the required documents (as specified on pages 206-208) of the 2020-2021 Competitive Events Guide) to their chapter website.
Oral Presentation Video (to include Question Responses)	The presentation video may be up to 11 minutes in length, including the responses to the two questions listed below. Participants will present their website as part of their oral presentation. Each participant must introduce themselves by name, chapter, and level. Video recordings are to be made of participants as they present their STAR Events projects, as if they were presenting at an in-person competition. A voiceover of the video recording or presentation is not allowed as the oral presentation. 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. Include responses to the following questions at the end of the oral presentation: 1. What is one skill that you learned or improved upon during your project that you will use in school next year or in your future career? 2. What obstacles caused challenges in your work, and how did you address them?
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: Registration Packet, Event Online Orientation Documentation, and Punctuality.

Instructional Video Design Update

	Each entry will post the required documents (as specified on pages 238-240 of the 2020-2021 Competitive Events Guide) to their chapter or school website.	
Oral Presentation Video (to include Question Responses)	The presentation video may be up to 11 minutes in length. - Up to 5 minutes running time of the instructional video(s) as part of the oral presentation. - Up to 6 minutes or presentation time, including the responses to the two questions listed below. Each participant must introduce themselves by name, chapter, and level. Video recordings are to be made of participants as they present their STAR Events projects, as if they were presenting at an in-person competition. A voiceover of the video recording or presentation is not allowed as the oral presentation. 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. Include responses to the following questions at the end of the oral presentation: 1. What is one skill that you learned or improved upon during your project that you will use in school next year or in your future career? 2. What obstacles caused challenges in your work, and how did you address them?	
Automatic Scoring	Participants will automatically receive full points on the Point Summary Form and the Rubric for the following items: Registration Packet, Event Online Orientation Documentation, and Punctuality.	

Job Interview Update

	Each entry will post the required documents (as specified below) following instructions from the state or national organization prior to the competition.
Portfolio Files	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 /Interview Video	The oral presentation/interview video may be up to 20 minutes in length. Each participant must introduce themselves by name, chapter, and level. Video recordings are to be made of participants as they participate in an interview using their portfolio during the interview process, as if they were presenting in-person at the national competition. The interview should be conducted between the participant and up to three (3) adults (teacher, administrator, counselor, or community member). **The interviewer should not be the FCCLA chapter adviser or a family member of the participant.** The video should include the participant and interviewers seated, and the participant's presentation and reactions should be clearly visible as questions are asked. The questions and responses must be audible. The recording should be done in one take (no editing, starting over, etc.). The video recording is to be made of the participant as if they were presenting an in 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: Registration Packet and Event Online Orientation Documentation.

Potential Interview Questions: These questions are provided as a resource only and are not required for use during the interview. Interviewers are encouraged to ask questions pertinent to the position the participant has prepared.

1. Tell me about yourself.
2. What skills do you bring to this job?
3. Why is our company interesting to you?
4. Why are you looking for a job?
5. What are your goals for the future and how does this job fit into those goals?
6. What skills do you hope to learn from this job?
7. Tell me about a difficult work or school situation and how you overcame it.
8. Describe a time you went above and beyond.
9. Do you have any commitments that would limit your work hours?
10. How do you handle stress and pressure?
11. How do you manage work, school, family and social activities?
12. How do you keep yourself organized?
13. Describe a time when your work (school work, volunteer work, employment, etc.) was criticized.
14. Describe a time when an adult (boss, parent, teacher, etc.) was wrong. How did you handle the situation?
15. Give me an example of a time that you failed, and what you learned from it.
16. What is your proudest achievement?
17. What is your biggest pet peeve?
18. What do you do in your spare time?
19. What causes are you passionate about?
20. Who is your hero, and why?
21. How would you handle a complaint from a customer?
22. How would you handle an emergency situation?
23. What's your favorite class in school, and why?
24. What volunteer experience do you have?
25. If you saw something done incorrectly by a supervisor, how would you handle the situation?

Parliamentary Procedure

All National Leadership Conference participants will take the Parliamentary Procedure test online during the testing window of May 10-14. 2021. **Tests must be proctored either in-person or virtually.**

In order to test, students must have their membership ID. Students will log into the testing site – https://www.answerwrite.com/fccla/na-star - and use their membership ID and the password "NLCTesting21" to log in to begin the test.

During the testing process, students must be proctored by a teacher or administrator. Please follow these instructions:

During the testing process, a school administrator will serve as the test proctor. Please follow these instructions:

- The proctor must supervise the students throughout the entire testing time.
- Only the registered student may take the exam.
- Blank paper and a pencil for calculations are allowed for all tests.
- If a student has a question about a test item, proctors can repeat the question for the student, but cannot help the student come up with the answer. The proctor must ensure that the student is not using resources during the exam. Participants may not bring reference materials for use during testing.
- Students will need computer and internet access. Students can test simultaneously with the only limitation being the number of computers that are available at the testing location.
- For a Student to take a test, they will need their Membership ID number and the password "NLCTesting21". All students will use the same password in conjunction with their unique Membership ID number.
- Once the student has logged on to the Student Testing Site, the student must NOT leave the testing window until they have submitted their test.
- All unfinished answers are scored as incorrect answers.
- The test has a 30-minute time limit - the timer is located in the upper right-hand corner of the screen once the student starts the test.
- When the test is completed, the student **must click the "SUBMIT" button** at the bottom of the test in order for the test to be scored and recorded.
- If a student has an emergency, they must select the "X" in the upper right-hand corner of the screen. Once the Student is able to return to finish the test, the student will logon with their Membership ID and the password.

After all students have completed the test, the proctor must sign the Test Verification document, scan and email it to competitiveevents@fcclainc.org, or you can fax it to 703-439-2662. Please return the form no later than Friday, May 14.

PARLIAMENTARY PROCEDURE

<u>AGENDA</u>
April __, 2021

1. Reading and Approval of Minutes

2. Reports
   a. Officers
   b. Boards
   c. Standing Committees
   d. Reports of Special Committees

3. Special Orders

4. Unfinished Business/General Orders

5. New Business

6. Closing Ceremony

7. Adjournment

_____ FCCLA Chapter Minutes
March 26, 2021

The regular monthly meeting of the _____ FCCLA Chapter was held Friday, March 26, 2021 via video conferencing. The meeting was called to order at 1:30 p.m. by President _____. _____ served as secretary pro tem. The minutes of the Wednesday, March 10 meeting were approved as read.

The president verified the presence of a quorum. There were 20 members present.

Treasurer _____ reported a balance on hand of $358.50.

STANDING COMMITTEES

The STAR Events Committee reported that 10 members had qualified for National FCCLA competition.

The Recognition committee chair reported that 10 members had submitted Power of One applications and plans are being made for local recognition.

The Fundraising committee chair reported that 3 donations of $25 each had come in from local businesses.

UNFINISHED BUSINESS/GENERAL ORDERS

It was moved by _____ to create a membership video that could be sent to all students and parents through the virtual learning system. The motion, having been postponed to the March 26 meeting, was taken up. With further debate, the motion was approved and _____volunteered to be the chairman of the project.

NEW BUSINESS

_____ moved to recognize graduating senior members during the week prior to graduation. _____ moved to refer the motion to a committee of three, appointed by the president, to make plans and report at the next meeting. The president appointed _____ chairman, _____ and _____.

Secretary

_____

Date of Approval _____

_____FCCLA CHAPTER

Financial Report
_____(date)_____, 2021

Balance on Hand April __, 2021   **$358.50**

Receipts

    Business Donations $50.00

                Total Receipts   **$50.00**

Disbursements

    State Conference Expenses $60.00

                Total Disbursements   **$60.00**

Balance on Hand, April ___, 2021   **$348.50**

Treasurer

_____

NEW BUSINESS TOPICS
(CHOOSE ANY TWO FOR YOUR DEMONSTRATED MEETING)

1. What can your chapter do to promote FCS and FCCLA actives in your community and on social media?

2. Many community volunteers are retirees who are hesitant to volunteer during COVID restrictions. How can your FCCLA chapter encourage youth and young adults to volunteer in the community to fill this gap?

3. Your chapter needs to plan a chapter fundraiser to help pay for member registrations to attend the 2022 National Leadership Conference in San Diego, CA.

4. Your chapter has been asked to plan a youth involvement day during your community's October Fall Festival.

5. Your chapter would like to organize a summer initiative for the national program, Families Acting for Community Traffic Safety.

6. Your chapter is looking to rebuild membership for the next school year. Determine who will be in charge of this effort and a tentative timeline for fall membership recruitment.

FOR PROCTOR USE ONLY

NATIONAL FCCLA ONLINE TESTING VERIFICATION FORM

FCCLA Chapter Name: _____

FCCLA Chapter ID Number: _____State: _____

Proctor Name and Title:_____

By signing this document you verify that:
• I personally observed the student throughout the entire testing process
• I did not provide assistance beyond reading the question to the student
• I did not allow resources, besides a pencil, blank paper, and a calculator
• Students completed their own work and did not talk to or receive assistance from anyone other than the proctor during testing
• Only students registered to compete in the STAR Event took part in the testing

Proctor Signature: _____

Date:_____

STAR Event Name and Category

STUDENT NAME	EVENT	CATEGORY (JR, SR, OCC)

Submit this form no later than Friday, May 14, via email to competitiveevents@fcclainc.org or by fax to 703-439-2662. Questions? Contact Christine Hollingsworth, Senior Competitive Events Manager, at 703-716-1301.