



Culinary Arts

FCCLA STAR Events Information

(Students Taking Action with Recognition)

An individual event, **Culinary Arts** recognizes participants enrolled in occupational culinary arts/food service training programs for their ability to produce a quality meal using industrial culinary arts/food service techniques and equipment. Participants must develop a plan for the time allotted, prepare menu items given to them at the time of the event, and present their prepared items to evaluators.

Project Connections

Top 5 Skills Students Report Learning Through Participation

- Creativity
- Teamwork
- Responsibility and Time Management
- Leadership
- Self-Confidence

Career Clusters



National Family and Consumer Sciences Standards

- Reasoning for Action Comprehensive Standard
- 1.0 Career, Community and Family Connections
- 2.0 Consumer and Family Resources
- 8.0 Food Production and Services
- 9.0 Food Science, Dietetics, and Nutrition
- 10.0 Hospitality, Tourism, and Recreation
- 13.0 Interpersonal Communications

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.
- 6.0 Demonstrate creativity and innovation.
- 7.0 Employ valid and reliable research strategies.
- 8.0 Utilize critical thinking to make sense of problems and persevere in solving them.
- 9.0 Model integrity, ethical leadership and effective management.
- 10.0 Plan education and career path aligned to personal goals.
- 11.0 Use technology to enhance productivity.
- 12.0 Work productively in teams while using cultural/global competence.

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 state participation, please contact your state adviser.



Culinary Arts

FCCLA STAR Events Information

(Students Taking Action with Recognition)



Examples of Culinary Art Projects:

"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

Culinary Arts by the Numbers:

2020-2021

Participants Nationwide: 145 teams, 169 participants

Level: 3 (grades 11-12), 4 (Postsecondary)

Type of Event: Career Focused

Nationwide Impact: 2423 people

85% of Culinary Arts participants indicated this event is extremely or very useful to their future.

58% of Culinary Arts participants indicated they would pursue higher education related to the career chosen in their project.

This information sheet does NOT include the guidelines for competition. To prepare for competition, Affiliated FCCLA Chapters should download the most recent STAR Events Guidelines.

Adviser Login: <https://affiliation.registermychapter.com/fccla#>

Student Login: <https://affiliation.registermychapter.com/fccla/members#>

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