



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.



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Examples of Culinary Art Projects:

"My team and I practiced the menu options several times to get a feel for not only the recipes, but also each other. We had to learn all of our strong and weak points as individuals and as a team so we could work together more efficiently. We learned responsibility and a considerable amount of communication skills that will definitely help us in our futures." Arizona FCCLA Members

"In order to prepare for our project, we have practiced as a team 2-3 times a week. We have divided the menu responsibilities, leaving one member in charge of the entree while the other member prepares the salad and dessert." Missouri FCCLA Members

"We work in a group of three to complete the Culinary Arts project. We will need to make three courses in a certain amount of time. We need to demonstrate the kitchen skills that we have learned. We have been practicing weekly to help us achieve our goal." Pennsylvania FCCLA Members

Culinary Arts by the Numbers: 2019-2020

Participants Nationwide: 341 teams, 867 participants

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

Type of Event: Career Focused

Nationwide Impact: 10,693 people

92% of Culinary Arts participants indicated this event is extremely or very useful to their future.

65% 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 and Members should download the complete Competitive Events Guide in the FCCLA Adviser and Student Portals.

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.