



Culinary Math Management

FCCLA STAR Events Information

(Students Taking Action with Recognition)

Culinary Math Management, an individual or team event, recognizes participants who use Family and Consumer Sciences skills to create an oral presentation 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.

Project Connections

Top 5 Skills Students Report Learning Through Participation

- | | |
|------------------------------------|------------------------------------------|
| Decision Making or Problem Solving | Communication/Observation/Writing Skills |
| Public Speaking | Self-Confidence |
| Responsibility and Time Management | |

Career Clusters



National Family and Consumer Sciences Standards

- | | |
|---------------------------------------------|-------------------------------------------|
| Reasoning for Action Comprehensive Standard | 10.0 Hospitality, Tourism, and Recreation |
| 8.0 Food Production and Services | |

Common Career Technical Core/Career Ready Practices

- | | |
|-----------------------------------------------------------------|---------------------------------------------------------------------------|
| 1.0 Act as a responsible and contributing citizen and employee. | 4.0 Communicate clearly, effectively, and with reason. |
| 2.0 Apply appropriate academic and technical skills. | 5.0 Consider the environmental, social and economic impacts of decisions. |
| 3.0 Attend to personal health and financial well-being. | |

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.



Culinary Math Management FCCLA STAR Events Information (Students Taking Action with Recognition)



Examples of Culinary Math Management Projects:

In my project I determined the costing of a chicken pot pie that was to be used for a catering event. To determine the pricing, it was first necessary to determine the percent yield for each of the separate ingredients. Once finished, the price could be determined. – Utah FCCLA Member

In our project, we compared yield between pre-made shredded lettuce and a head of lettuce prepped by employees. We incorporated time management and money into our total costs and compared the advantages and disadvantages of both methods. – Texas FCCLA Member

The project explains how to find the percent yield, from the as-purchased cost, and the edible-portion cost. It shows how to do yield testing, along with comparing two products. - Ohio FCCLA Member

Culinary Math Management by the Numbers: 2019-2020

Participants Nationwide: 67 teams, 105 participants

Type of Event: Career Focused

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

Nationwide Impact: 2,958 people

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.