Montana FCCLA Competitive Events Manual



Rules and Guidelines

Updated October, 2026

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Note: Throughout the manual, the term **entrant** refers to an individual or a team.

Note: Policies and events offered are determined by the MT FCCLA Board of Directors. Events offered will be based on the number of entrants from previous years, offerings by National FCCLA, Family & Consumer Sciences content and available resources. Any questions or suggestions should be sent via email to the Board President and State Director.

FCCLA®
MONTANA
STATE ASSOCIATION



Explore Career Clusters Through FCCLA
COMPETITIVE EVENTS

Career Ready Practices

	STAR Event	Skill Demonstration Event	Challenge Test	Other	Arts & Design	Hospitality & Tourism	Financial Services	Education & Training	Human Services	Public Service
Artificial Intelligence (AI) for Impact	•				•	•	•	•	•	•
Baking and Pastry	•					•				
Career Investigation	•				•	•	•	•	•	•
Chapter in Review Display	•				•	•	•	•	•	•
Chapter in Review Portfolio	•				•	•	•	•	•	•
Chapter Service Project Display	•				•	•	•	•	•	•
Chapter Service Project Portfolio	•				•	•	•	•	•	•
Culinary Arts	•					•				
Digital Stories for Change	•				•	•	•	•	•	•
Early Childhood Education	•							•	•	
Entrepreneurship	•				•	•	•	•	•	•
Event Management	•					•		•	•	•
Fashion Construction	•				•					
Fashion Design	•				•					
FCCLA Chapter Website	•				•	•	•	•	•	•
Focus on Children	•					•		•	•	
Food Innovations	•					•				
Hospitality, Tourism, and Recreation	•				•	•				
Instructional Video Design	•				•	•	•	•	•	•
Interior Design	•				•					
Interpersonal Communications	•				•	•	•	•	•	•
Job Interview	•				•	•	•	•	•	•
Leadership	•							•	•	
National Programs in Action	•				•	•	•	•	•	•
Nutrition and Wellness	•					•		•	•	
Parliamentary Procedure	•				•			•	•	
Personal Finance, presented by EVERFI	•						•		•	
Professional Presentation	•				•	•	•	•	•	•
Promote and Publicize FCCLA	•				•			•		
Public Policy Advocate	•				•	•	•	•	•	•
RED Talks on Education	•							•		
Repurpose and Redesign	•				•					
Say Yes to FCS Education	•				•	•	•	•	•	•
Sports Nutrition	•					•			•	
Sustainability Challenge	•					•		•	•	
Teach or Train	•							•		
Teaching Strategies	•							•		
Culinary Food Art		•				•				
Culinary Knife Skills		•				•				
Fashion Sketch		•			•					
FCCLA Creed Speaking & Interpretation		•			•				•	
Impromptu Speaking		•			•	•	•	•	•	•
Interior Design Sketch		•			•			•		
Interviewing Skills		•			•	•	•	•	•	•
Lesson Plan Development and Modifications		•						•		
Pastry Arts Technical Decorating Skills		•				•				
Speak Out for FCCLA		•			•	•	•	•	•	•
#TeachFCS		•						•	•	
Technology in Teaching		•						•		
Toys that Teach		•						•		
Apparel: Fashion Design & Construction Challenge			•		•					
Child Development Challenge			•					•	•	
Counseling and Mental Health Services Challenge			•						•	
Culinary Math Challenge			•			•				
Entrepreneurship Challenge			•				•			
Fashion Marketing & Merchandising Challenge			•		•					
FCCLA Knowledge Challenge			•		•	•	•	•	•	•
Guide to Good Food Challenge			•			•			•	
Hospitality Services Challenge			•							
Housing and Interior Challenge			•		•					
Interpersonal Relationships Challenge			•						•	
Journalism: Publishing Across Media Challenge			•		•					•
Math for Financial Literacy Challenge			•				•			
Nutrition & Wellness for Life Challenge			•			•			•	
Parents and Their Children Challenge			•					•		
Principles of Food Science Challenge			•			•				
Principles of Human Services Challenge			•						•	
School to Career Challenge			•		•	•	•	•	•	•
Teaching Challenge			•					•		
Working with Young Children Challenge			•					•		
FCCLA/LifeSmarts Knowledge Bowl				•	•	•	•	•	•	•
Virtual Business Challenge - Entrepreneurship				•			•			
Virtual Business Challenge - Hospitality				•		•				

For more information, visit fcclainc.org or email *competitiveevents@fcclainc.org.*

Major Changes to the 2026-27 Competitive Events Manual

Please carefully review the entire document for updates and changes. Major changes to note include:

Rule Category	Brief Description (read the full description within the manual)	Page Number
Culinary Food Art and Pastry Arts Technical Decorating Skills	Culinary Food Art is not offered this year; Pastry Arts Technical Decorating Skills is	9
Entry fees	Entry fees are now $10 per entrant per event	9
AI for Impact	A new STAR Event, AI for Impact, has been added	13
Event Name Change	Chapter Service Project (both Display and Manual) is now called Community Service Project.	13
Skill Demonstration Events	Changes to National Skill Demonstration Events Offered	18-42

Competitive events are updated annually by National FCCLA; it is recommended to review the Changes to the 2026-27 Competitive Events as well as the most current versions of guidelines for each group of events available through the National FCCLA Membership Portal.

Competitive Events:

Involvement in FCCLA's Competitive Events programs offers members the opportunity to expand their leadership potential and develop skills for life necessary in families, communities, and workplaces. Members can demonstrate Family and Consumer Sciences skills, career skills, and interpersonal skills through the following competitive events:

- **Skill Demonstration Events** provide opportunities for members to demonstrate college and career-ready skills in Family and Consumer Sciences and related occupations. Within the Skill Demonstration Event umbrella, there are two opportunities for members:
    - Participation at the **Montana FCCLA State Leadership Conference** is available through a limited number of events, either designed by Montana FCCLA or National FCCLA. Participants at the State Leadership Conference DO NOT advance to competition at the National Leadership Conference. Interested members will register when they register for the Montana State Leadership Conference. Specifications regarding these competitions are found in the Montana FCCLA Competitive Events Manual.
    - Members may choose to participate in Skill Demonstration Events at the **FCCLA National Leadership Conference**. These competitions have no qualifying events, are open to all members registering for the National Leadership Conference, and are offered on a first-come, first-served basis. Interested members will register for these competitions when they register for the National Leadership Conference.

- **National STAR Events** (Students Taking Action with Recognition) are competitive events in which members are recognized for proficiency and achievement in chapter and individual projects, leadership skills, and career preparation. *Students compete at the State Leadership Conference to qualify to compete at the National Leadership Conference*.

- **National Online STAR Events** are competitive events conducted by National FCCLA online only. Applications must be submitted electronically directly to National FCCLA. Top entries are invited to present annually at the National Leadership Conference.

- **National FCCLA/LifeSmarts Knowledge Bowl** is a three-level, team competition that challenges students' knowledge of all aspects of Family and Consumer Sciences. Chapters must qualify through online competition to compete at the National Leadership Conference.

- **FCCLA Challenge Tests**, presented by G-W Publisher, provide opportunities for FCCLA Members to demonstrate college- and career-readiness skills in Family and Consumer Sciences and related occupations. Members will demonstrate skills learned in FCS courses and through their involvement in FCCLA by taking one of many challenge tests covering state and national FCS standards. Members have the option to participate online in the Fall of 2025, or may register and compete at the National Leadership Conference in July.

Preparation Checklist for Advisers

This checklist is designed to give you, the adviser, an organized view of Competitive Events and to ensure all requirements for the students have been met. Please read the information carefully and completely to ensure you and your students understand all requirements.

Tip: Have students review this checklist early to avoid missing deadlines and opportunities.

- Ensure participants are affiliated chapter members in the portal at fcclainc.org
- Review pages 12-15 of this document to identify available events at the State Leadership Conference. Access the appropriate document for the event:
    - FCCLA Membership Portal (Login required)
        - STAR Events Guidelines
        - Online STAR Events
    - Montana FCCLA Competitive Events Manual
        - Montana Skill Demonstration Events
- Review the eligibility information for the specific event as well as overall competition policies.
- Review the eligibility policies specific to Montana FCCLA as outlined in this manual.
- Provide students with access to event specifications and rubrics. **Note**: After November 1, resources located in the FCCLA membership portal are available to only chapters who have completed the affiliation process. It is recommended to review the documents within the portal prior to the competition, as information may be updated after initial access.
- Register students for participation in the State Leadership Conference using the online system, indicating in which event(s) they will be participants.

Additional resources to support STAR Event project development include:

- STAR Event Demonstration Videos
- Guide to Getting Started with STAR Events
- For chapters utilizing the Top 25 or Big Sky Unlimited membership packages, additional STAR Events resources, including videos and lesson plans, are available in the portal Knowledge Hub. The Knowledge Hub is available to purchase for chapters affiliating with a different membership option.
- Affiliated Montana FCCLA chapters may also access lessons supporting STAR Events project development by accessing the Montana FCCLA Integration Resource Folder.

Competitive Event Information

Event Categories:

1. An event category is determined by the entrant's grade in school during the school year preceding the National Leadership Conference, and in some cases, enrollment in a specific course of program, as outlined in the event eligibility section.
2. Event categories are defined as:
    - **Level 1** – FCCLA chapter members through grade 8
    - **Level 2**– FCCLA chapter members in grades 9-10
    - **Level 3** – FCCLA chapter members in grades 11-12
3. Team events may have one, two **or** three participants from the same chapter (with the exception of the Culinary Arts, Baking & Pastry, and Parliamentary Procedure STAR Events).
4. Event categories for teams are defined as:
    - A team composed of members of mixed grade levels must enter at the grade level of the **highest** participating member.
    - Team events with eligibility only for Level 2 (grades 9-10) or Level 3 (grades 11-12) may not include members through grade 8.
    - Team events with eligibility only for Level 3 (grades 11-12) may not include members through grade 10.

Award System:

The following award system is followed in Montana.

Entrants will be evaluated using a point system. Each Entrant will demonstrate proficiency to the degree that points are accumulated sufficient to earn a certificate of participation, bronze, silver, or gold.

Gold	90-100
Silver	70-89.99
Bronze	69.99 and below

Student Accommodations:

Students with a 504 plan or IEP are **encouraged** to participate in Skill Demonstration and/or STAR Events.
FCCLA members with disabilities, as properly identified by a valued team of professionals (such as an IEP team, Section 504 coordinator, certified psychologist, or physician) will be reasonably accommodated in national events. During the online registration process, advisers will email the State Director to identify suggested modifications that can be made to the event facilitation process and rubric scoring process. The State Director will then formalize a plan with the adviser that follows FERPA guidelines while supporting the student. The written plan will then be communicated to the event lead and assistant.

Final rubric scoring for the event will be at the judges' discretion.

Competitive Events Rules – Montana State Leadership Conference

Entrant: refers to an individual or a team.

Eligibility:

1. Entrants must be paid members of a nationally affiliated FCCLA chapter in good standing (all financial obligations at the district and state level have been met) prior to registering for the State Leadership Conference.

2. A chapter may have a maximum of:

    a. Two entrants **per** event **per** category in any STAR Competitive Event with the following exceptions per National FCCLA policy:
        i. Chapter in Review may only have **one** entrant per chapter (edited June 2016)
        ii. Online STAR Events may only have **one** entrant per chapter (edited June 2016)
        iii. Culinary Arts event, only **one** entrant is permitted per chapter. (November 2023).
    b. Three entrants in any Skill Demonstration Event. (added February 2015)

3. Individual members may enter a maximum of: (edited September 2018)

    a. One STAR Competitive Event with the exception of Parliamentary Procedure. Members competing in Parliamentary Procedure may compete in two STAR events;
    b. One STAR Competitive Event **and** one Skill Demonstration Event; or,
    c. Two Skill Demonstration Events.

4. Once an entrant wins 1st place in a Skill Demonstration Event, he/she may not compete in any level in the same event again.

5. Once a member has competed in an individual or team STAR Event at the FCCLA National Leadership Conference, they may not enter the same event, under any category, again, with the exception of Parliamentary Procedure. (edited June 2015)

6. Parliamentary Procedure event: at least 50% of the team must **not** have competed previously at the National Leadership Conference in the same event, in any level.(edited October, 2025)

7. Students who register for and compete in a STAR or Skill Demonstration Event at the Montana FCCLA State Leadership Conference may also participate in an online National STAR Events. Montana FCCLA does not prohibit participation in both types of events simultaneously. Per National FCCLA policy, any student qualifying for the National Conference in more than one event will be required to choose one event to participate in at the national level. (edited October 2025)

8. To be eligible for the Baking and Pastry and Culinary Arts events, additional verification is required:
    a. Entrants for these events must submit documentation of completion of the ServSafe Food Handler Certification to director@mtfccla.org at the time of registration.
    b. Entrants for these events must submit a Work Based Experiences log to director@mtfccla.org at the time of registration.

9. Montana FCCLA can only accept a limited number of participants for the following events due to event space restrictions. Registration for these events will be on a first-come, first-served basis. Registrants will be offered an opportunity to be placed on a waitlist once participation slots are filled. Should participation slots open for waitlisted events, the registering chapter adviser will be notified via email and have 24 hours to confirm participation in that slot. Should the opportunity be declined or no response received within 24 hours, staff will offer the open position to the next adviser with a student on the waitlist. All participation slots for the wait list will conclude two weeks prior to the competition. For the 2026-27 year, the events with limited participation opportunities include:
    Baking and Pastry STAR Event
    Culinary Arts STAR Event
    Pastry Arts Technical Decorating Skills Skill Demonstration Event
    Cupcake Decorating Skills Montana Skill Demonstration Event
    Salad Plating Skills Montana Skill Demonstration Event

Online Conference & Event Registration Process:

10. Chapter advisers must register competitors in the online registration system by the posted deadline to be eligible for participation at the SLC. All technical issues should be directed to director@mtfccla.org immediately for resolution.

11. **FCCLA Chapter Advisers are responsible for confirming participant events and team structures during the conference registration process**. Montana FCCLA will not be held responsible for any qualification issues, scheduling conflicts, or event errors at the State Leadership Conference that result from inaccurate registrations. Entrants not registered online for the appropriate event, category or entrant structure (team or individual) will be disqualified. (Edited October, 2025)

12. Each individual registering to compete in a Skill Demonstration or STAR Event will pay a non-refundable Event Registration Fee. Entrants in the Baking and Pastry and Culinary Arts STAR Events participants will pay a $20 fee to offset the cost of required supplies. The registration fee for all other events is $10 per participant. (edited October 2026)

13. The entrant's grade level must match their event category registration (see page 7) for the grade levels and team policies. (edited January 2020)

14. Notification of participation cancellations/event drops should be given to Montana FCCLA at the earliest possible date prior to the competition.

15. In the event that a student is registered for competitive events at the State Leadership Conference but becomes unable to participate, the adviser may substitute an alternate student by notifying the State Director via email **up to one week** prior to the start of the State Leadership Conference. (edited October 2025)

16. The following events will be facilitated on Thursday of the State Leadership Conference; potentially before conference registration officially begins. Chapters will be notified of the schedule two weeks before the conference and are responsible for making the appropriate travel arrangements. (edited October 2025)

    a. Parliamentary Procedure
    b. STAR Culinary Events: Baking and Pastry, Culinary Arts
    c. Skill Demonstration Culinary Events: Cupcake Decorating, Salad Plating, Pastry Arts Technical Decorating Skills

Preparing Competition:

17. Although not required, participants and advisers are strongly encouraged to view the Montana Competitive Events video located on the Montana FCCLA website. During this presentation, the participant's responsibilities, general event schedule, and evaluation procedure will be reviewed. All rules apply even if the participant decides not to complete the orientation session. Montana FCCLA does not assume responsibility for any problems resulting from participants who choose not to complete and document their participation. (edited October 2025)

18. Entrants must supply all equipment and supplies unless otherwise specified for the event.

19. Entrants MUST be appropriately dressed for each event following the Montana FCCLA Dress Code or the Competitive Events Manual guidelines. (edited June 2016)

20. Entrants must follow the event competition guidelines within the online manual as of the day of competition or risk possible disqualification or loss of points. If national regulations vary from state event rules, entries at the Montana State Leadership Conference must comply with Montana FCCLA guidelines.

21. All work submitted must be reflective of the students' own effort. If Artificial Intelligence Tools (AI) are used, they must be clearly cited and acknowledged in the participants' project. Failure to cite the use of AI or any external resources, may result in disqualification. (edited October 2025)

22. When applicable, event testing for all STAR events will occur online **in advance** of the State Leadership Conference during the designated time. Failure to take the test during the specified time frame will result in a test score of zero. (edited September 2018)

Onsite Event Registration Process:

23. The adviser must pick up the registration materials and confirm the participation of each entrant during the designated State Leadership Conference registration time for *Registration Packet* points to be awarded on the Point Summary Form. Chapter advisers will be responsible for confirming events entries when receiving registration materials at the State Leadership Conference. When confirming schedules, advisers should verify:

    a. Competitors are listed on the correct team.

    b. Competitors are in the correct event.

    c. Competitors are in the correct level.

    Once a chapter adviser has signed off, during chapter registration, that the entries are accurate, no changes will be allowed.(edited October 2025)

During the Competition:

24. Entrants must be on time for the assigned competition. If an entrant is more than 15 minutes late, they will be disqualified. Any conflicts with another FCCLA conference responsibility must be addressed with the state staff at conference registration pickup. Competitive Event competition is a scheduling priority over all other FCCLA activities. (edited September 2018)

25. Participants who do not follow the event guidelines or the definition of the event, or if they create an item that does not align with the current event scenario, their sample/display/project will not be considered as a qualifier for

National Leadership Conference. However, the participant can still participate in the competition by giving an oral presentation and will only be evaluated using the rubric matching the event they are registered for, based on that presentation.

26. Only project materials available onsite at the competition are eligible for review. Any project materials lost or not in hand by the participants during the competition will not be considered for evaluation.

27. Entrants waiting to compete must be respectful of others in the event area.

28. No cell phone use, video taping and/or audio recording during any competitive event.

29. There will be no talking in the event rooms. All instruction should be conducted prior to the event. Any coaching at the event will disqualify the student. No spectators are allowed during any Events.

30. Multiple entrants for an event category may compete in the same competition room simultaneously.

Competitive Event Awards and National Qualifiers:

31. The top STAR Event entrants, per event per category who score at least an 85, based upon the average evaluator scores prior to standard deviation, will be eligible to qualify for National FCCLA. National FCCLA event guidelines will be used to determine the number of entrants eligible to represent Montana at National FCCLA per event. Final ranking of entrants per event per category to qualify for National FCCLA will be determined using standard deviation. . (edited September 2018)

32. During the awards ceremony, the National FCCLA qualifiers per category who score an 85 or higher for STAR Events will be recognized on stage and receive a plaque. (edited October 2025)

33. The highest scoring, using standard deviation, Skill Demonstration Event entrants will receive a trophy if they received a gold or silver from the initial average evaluator scores. (edited September 2018)

34. The top entrant per event per category for Skill Demonstration Events who score an 80% or higher will be recognized on-stage (edited October 2025)

35. Scores and results of the event will be kept confidential until the designated awards ceremony.

36. Chapter advisers may pick up the competitive event rubrics and medals immediately at the conclusion of State Leadership Conference.

37. The decision of the evaluators is final. (edited October 2025)

38. To qualify for National FCCLA, the entrant must compete at the State Leadership Conference. (edited October 2025)

39. No substitutes or alternates will be allowed to take the original entrant's place in individual events at the National Leadership Conference. The only time a team substitute is allowed is to replace the fourth member of a 4-member Parliamentary Procedure Team. (edited June 2015)

Concerns or Appeals:

40. Any questions or concerns regarding competitive events should be submitted following the Concerns/Special Considerations policy found on pages 16-17 of this document. Requests must be submitted in writing, following the policy, to the State Director and Headquarters Chair within 10 working days of the conference. (edited October 2024)

Montana State Leadership Conference: Skill Demonstration Events*

Purpose: Provide opportunities for members to demonstrate college and career-ready skills in Family and Consumer Sciences and related occupations.
Events offered: The Skill Demonstration Events are new events unique to Montana **or** events from the National FCCLA Skill Demonstration Competitive Events offerings based on annual state-offering eligibility determined National FCCLA.
Competition levels: Montana FCCLA members may compete in Skill Demonstration Events at the State Leadership Conference. This is a non-qualifying competition and does not culminate in participation at the National Leadership Conference.
Award: Gold, Silver, Bronze medals at the Montana SLC. Trophy for 1st place finisher who scores at least a silver or gold.
Individual: All Skill Demonstration Events are individual events.
Event information and policies: See the Montana FCCLA Competitive Events Manual (below).

*This chart indicates **only** events offered by Montana FCCLA at the State Leadership Conference.*

Event	Description	Location of Event Guidelines & Rubric	Membership Category		
			Level 1	Level 2	Level 3
Cupcake Decorating Skills	An individual event, allows students to demonstrate their creativity, precision, and technical decorating skills while applying proper sanitation and safety practices. Students will create cupcake designs that reflect and are suitable for a pre-established scenario.	Pages 19-24 of this document		★	★
Salad Plating Skills	An individual event, allows students to demonstrate their technical knife skills, culinary knowledge, and creativity in demonstrating classical knife cuts and incorporating them into a visually-appealing plated salad. Participants will deliver an oral presentation, describing the four knife cuts selected, justifying the ingredients selected and arrangement method of the salad, and describing the recommended dressing	Pages 25-32 of this document		★	★
FCCLA Knowledge Event	An individual event, this written knowledge and skill test allows participants to demonstrate their knowledge of FCCLA's programs, activities, leadership and chapter management.	Pages 33-34 of this document	★	★	★
Pastry Arts Technical Decorating Skills	An individual event, recognizes participants for their ability to demonstrate their skills producing cake decorations using pastry arts equipment and techniques. Participants will prepare and present a sample board based on event specifications.	Pages 35-42 of this document		★	★

**Subject to change based on Skill Demonstration Event changes made by National FCCLA annually.*

National STAR Events:
Montana State Leadership Conference

Purpose: (Students Taking Action with Recognition) are competitive events in which members are recognized for proficiency and achievement in chapter and individual projects, leadership skills, and career preparation.

Events offered at Montana State Leadership Conference: All events are offered at the State Leadership Conference.

Competition levels: Students compete at the State Leadership Conference to qualify to represent Montana at the FCCLA National Leadership Conference.

Award: Gold, Silver, Bronze or Certificate of Participation at the Montana SLC. Students may qualify for National Leadership Conference.

Event information and policies: See the Montana FCCLA Competitive Events Manual and National FCCLA Competitive Events Guide for event rubrics, Q/A and policies.

Event	Description	Category			Individual and/or Team	
		Level 1	Level 2	Level 3	Individual	Team
AI for Impact	An individual or team event that challenges participants to apply Family and Consumer Sciences and AI literacy to address specific, real-world challenges through the ethical and responsible use of artificial intelligence (AI).		★	★	★	★
Baking & Pastry	Recognizes participants who demonstrate their baking and pastry skills through the preparation of a quick bread, choux pastry, cookie, and shaped yeast bread.			★	★	
Career Investigation	Recognizes participants for their ability to perform self-assessments, research and explore a career, set career goals, create a plan for achieving goals, and describe the relationship of Family and Consumer Sciences coursework to the selected career.	★	★	★	★	
Chapter in Review Portfolio	Recognizes chapters that develop and implement a well-balanced program of work and promote FCCLA and Family and Consumer Sciences and/or related occupations and skills to the community.	★	★	★	★	★
Chapter in Review Display	Recognizes chapters that develop and implement a well-balanced program of work and promote FCCLA and Family and Consumer Sciences and/or related occupations and skills to the community.	★	★	★	★	★
Community Service Project Display	Recognizes chapters that develop and implement an in-depth service project that makes a worthwhile contribution to families, schools, and communities. Students must use Family and Consumer Sciences content and skills to address and take action on a community need.	★	★	★	★	★
Community Service Project Portfolio	Recognizes chapters that develop and implement an in-depth service project that makes a worthwhile contribution to families, schools and communities. Students must use Family and Consumer Sciences content and skills to address and take action on a community need.	★	★	★	★	★
Culinary Arts	An individual event - 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.			★	★	
Early Childhood Education	Recognizes participants who demonstrate their ability to use knowledge and skills gained from their enrollment in an occupational early childhood program.			★	★	
Entrepreneur-ship	Recognizes participants who develop a plan for a small business using Family and Consumer Sciences skills and sound business practices. The	★	★	★	★	★

	business must relate to an area of Family and Consumer Sciences education or related occupations.					
Event Management	Recognizes participants who apply skills used in Family and Consumer Sciences courses to plan an event for an educational institution, community or non-profit organization, business, or government institution.	★	★	★	★	★
Fashion Construction	Recognizes participants who apply fashion construction skills learned in Family and Consumer Sciences courses to create a display using samples of their skills.		★	★	★	
Fashion Design	Recognizes participants who apply fashion design skills learned in Family and Consumer Sciences courses to design and market clothing styles.		★	★	★	★
Focus on Children	Recognizes participants who use Family and Consumer Sciences skills to plan and conduct a child development project that has a positive impact on children and the community.	★	★	★	★	★
Food Innovations	Recognizes participants who demonstrate knowledge of the basic concepts of food product development by creating an original prototype formula, testing the product through focus groups and developing a marketing strategy.	★	★	★	★	★
Hospitality, Tourism and Recreation	Recognizes participants who demonstrate their knowledge of the hospitality, tourism, and recreation industries and ability to translate their knowledge into a hypothetical or real business. Project must relate to culinary, lodging, recreation, tourism or event coordination.		★	★	★	★
Interior Design	Recognizes participants who apply interior design skills learned in Family and Consumer Sciences courses to design interiors that meet the living needs of clients.		★	★	★	★
Interpersonal Communica-tions	Recognizes participants who use Family and Consumer Sciences and/or related occupations skills and apply communication techniques to develop a project designed to strengthen communication.	★	★	★	★	★
Job Interview	Recognizes participants who use Family and Consumer Sciences and/or related occupations skills to develop a portfolio, participate in an interview and communicate a personal understanding of job requirements.		★	★	★	
Leadership	Recognizes participants who actively evaluate and grow in their leadership potential. Participants use the *Student Leadership Challenge* and supporting materials, to investigate their leadership ability and develop a mentorship relationship to further their leadership development.		★	★	★	
National Programs in Action	Recognizes participants who explain how the FCCLA Planning Process was used to implement a national program project.	★	★	★	★	★
Nutrition and Wellness	Recognizes participants who track food intake and physical activity for themselves, their family, or a community group and determine goals and strategies for improving their overall health.	★	★	★	★	★
Parliamentary Procedure	Recognizes chapters that develop a working knowledge of parliamentary law and the ability to conduct an FCCLA business meeting.	★	★	★		★
Personal Finance Presented by Everfi	Challenges students to apply Family and Consumer Sciences and financial literacy knowledge from EVERFI to real-life financial scenarios. Participants will set SMART financial goals, create budgets, track spending, and adjust plans.	★	★	★	★	
Professional Presentation	Recognizes participants who make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations. Participants use visuals to illustrate content of the presentation.	★	★	★	★	★
Promote and Publicize FCCLA	Recognizes participants who use communications skills and techniques to educate their schools and communities about FCCLA with the	★	★	★	★	★

	intention of growing chapters and strengthening FACS and FCCLA programs.					
Public Policy Advocate	Recognizes participants who demonstrate their knowledge, skills, and ability to actively identify a local, state, national, or global concern, research the topic, identify a target audience and potential partnerships, form an action plan, and advocate for the issue in an effort to positively affect a policy or law.	★	★	★	★	★
Repurpose and Redesign	Recognizes participants who select a used fashion or home apparel item to recycle into a new product.	★	★	★	★	★
Say Yes to FCS Education	An individual event, recognizes participants who demonstrate the knowledge and skills needed to explore and experience the career of being a Family and Consumer Sciences educator. Participants must prepare a portfolio, conduct classroom observations, plan and execute a lesson, develop an FCCLA integration plan, and deliver an oral presentation.		★	★	★	
Sports Nutrition	Recognizes participants who use Family and Consumer Sciences skills to plan and develop an individualized nutritional plan to meet the needs of a competitive student athlete in a specific sport.	★	★	★	★	★
Sustainability Challenge	Recognizes participants that address environmental issues that adversely impact human health and well-being and who actively empower others to get involved.	★	★	★	★	★
Teach or Train	Recognizes participants for their exploration of the education and training fields through research and hands-on experience.	★	★	★	★	
Teaching Strategies	Recognizes participants who exhibit knowledge, expertise and competency in incorporating research–based teaching strategies into an original Lesson Plan Activity for any grade level and content area. Participants prepare a portfolio and a resource container to justify their teaching strategy selections through an in–person role–play where the participant acts as the teacher and the evaluator acts as the student.	★	★	★	★	

This list and related information is subject to change based on STAR Event changes made by National FCCLA.

Concerns/Special Requests Policy

Policy Overview:

Montana FCCLA recognizes that unforeseen circumstances may arise which could impact a chapter or member's ability to comply with established competition policies. This policy allows advisers to submit special requests for exceptions to these policies to support students experiencing exceptional situations. Such requests must be submitted electronically using the Concerns/Special Requests Form to the State Director within ten days of the conclusion of the Montana FCCLA State Leadership Conference. Upon receipt of the request, the Board of Directors will review the request and the Board President will notify the adviser of the decision within ten business days. The decision of the Board is final.

Review Process:

1. The State Director will confirm receipt of the request within 24 hours. If a request is submitted and an email confirmation is not received within 48 hours, the original email request is to be forwarded to director@mtfccla.org to ensure receipt.
2. The State Director will anonymize the information and share with the full Board of Directors.
3. The Board will meet via Zoom and review all requests submitted within the deadline, with all voting members casting a vote regarding the request.
4. Decisions will be communicated within five business days by the State Director.
5. The decision of the Board is final.

Contact Information:

For any questions regarding this policy or the submission process, please contact the State Director at director@mtfccla.org

Concerns/Special Request Form

Adviser Information:

- **Name:**
- **Email:**
- **Phone Number:**
- **School:**

Member Information:

- **Member Name:**
- **STAR Events or Skill Demonstration Event Category and Level:**

Special Circumstance Details:

Description of Circumstance: Please provide a detailed description of the special circumstance and how it impacted the student's ability to participate as per established policy. Include any relevant dates, events, and documentation if available.

Requested Action: Please specify the action you are requesting from the Board (e.g., waiver of policy, reconsideration of scores, etc.):

Supporting Documentation: Please attach any supporting documentation that will help in the review of this request (e.g., medical notes, communication regarding emergencies, score calculations, etc.).

Signature:

- **Adviser's Signature:** _____
- **Date:** _____

Submission Instructions: Submit this completed form to the State Director via email at director@mtfccla.org within ten days of the state competition.

Montana FCCLA Skill Demonstration Events Specifications, 2026-27

Cupcake Decorating Skills

Salad Plating Skills

FCCLA Knowledge Event

Pastry Arts Technical Decorating Skills

(Sourced from the National FCCLA Skill Demonstration Guidelines, 2026-27, September, 2026)

CUPCAKE DECORATING SKILLS

Cupcake Decorating Skills allows students to demonstrate their creativity, precision, and technical decorating skills while applying proper sanitation and safety practices. Students will create cupcake designs that reflect and are suitable for a **pre-established scenario**. The scenario for 2026-27 participation is:

You are decorating cupcakes for FCCLA's 81st birthday celebration; any colors may be used, although red and white are suggested.

ELIGIBILITY INFORMATION

- Each chapter may submit up to three (3) entries in each level of this event. Entries will be available on a first-come, first-served basis.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary pathway, as determined by Montana's Office of Public Instruction. Students enrolled in general food and nutrition courses not preparing them for a career or employment in the culinary pathway are not eligible.

GENERAL INFORMATION

- Trash receptacles, paper towels, plates for presentation, and table space will be provided. Each participant will have approximately 6' of workspace. Participants will supply their own equipment and supplies for this event.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Participants are not allowed to discuss this event with other participants; doing so will result in disqualification.
- Presentations may not be recorded or photographed during competition except by the official FCCLA photographer.

CAREER PATHWAYS ALIGNMENT			
Human Services	**Hospitality & Tourism**	**Education & Training**	**Visual Arts & Design**
	■		

EVENT LEVELS			
Level 1: Through Grade 8	**Level 2: Grades 9-10**	**Level 3: Grades 11-12**	**Level 4: Postsecondary**
	■	■	

GENERAL INFORMATION			
Number of Participants per Entry	**Prepare Ahead of Time**	**Equipment Provided for Competition**	**Competition Dress Code**
1	Equipment and ingredients	Table – Yes Wall Space – No Supplies – No	Conference Dress Code

PRESENTATION ELEMENTS ALLOWED								
Audio	**Easel(s)**	**File Folder**	**Flip Chart(s)**	**Portfolio**	**Props/ Pointers**	**Skits**	**Presentation Equipment**	**Visuals**

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVEL 2	LEVEL 3
Participants must check in to the event holding room where they will be given a brief overview of the event and present tools and equipment for an equipment check, including the properly stored food items. Participants will bring all necessary tools and equipment for this event, as listed in the Supply Check-In Form at the end of the event specifications. Additional items are not allowed. Participants may not bring reference materials for use in the holding room. Participants will remain in the holding room until their assigned presentation time and following the presentation may not return to the holding room. **FCCLA will provide trash receptacles, paper towels, plates for presentation, and table space. Each participant will have approximately 6' of workspace.**		
Evaluators will score participants as they work and must have scoring complete within the 5-minute clean-up time period.		
5 minutes	Participants will have 5 minutes to set up the workstation and review the decorating scenario	
25 minutes	The participant will have 25 minutes to apply a buttercream base coat to four cupcakes, then decorate those four cupcakes with designs that meet the needs of the client in the scenario.	
5 minutes	The participant will have 5 minutes to clean up the workspace used during the competition. Participants may wish to bring a container that can store equipment for later cleaning, in the event that additional time may be needed.	
Total Time: 35 Minutes		

SPECIFICATIONS

EVENT FORMAT	
Safety and Appearance	Participants are required to wear an appropriate and clean chef's uniform which includes professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers; canvas shoes are not appropriate). Facial jewelry is to be concealed with bandages. No jewelry, with the exception of a watch, is allowed. Long and/or artificial nails are not permitted. Facial hair is permitted only if appropriate covering is used. Hair must be properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish are permitted. Acceptable graphics on the uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. In the event that any of the requirements listed in this section are not met, students will not be permitted to participate in the event.

SPECIFICATIONS	LEVEL 2	LEVEL 3
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Participants have 5 minutes to clean the work area upon completion of the cupcakes.	

EVENT FORMAT	
Equipment/Product	Participants may bring only the items listed below to the event. No other equipment will be permitted. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques.

SPECIFICATIONS	LEVEL 2	LEVEL 3
Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. Only the equipment identified on the Equipment Check In list are allowed. Participants must supply equipment identified in the Supply Check In Form at the end of the event specifications.	
Food Product	The participant will prepare a minimum of four decorated cupcakes using information provided in the Decorating Scenario Document. This document will be provided at the time of competition. Competitors must demonstrate **safe and sanitary practices** throughout the competition. All cupcakes must have a buttercream base coat before decorating and all decorations must be edible. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit.	

EVENT FORMAT	
Food Production	Participants will produce samples as requested in the event scenario located at the beginning of the event specifications. Participants are encouraged to creatively address requests in the scenario in order to decorate the cupcakes. While additional elements may be used to decorate the cupcakes, no less than 75% of the decorations on the cupcake are required to be created with buttercream frosting. All decorations must be edible. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit.

SPECIFICATIONS	LEVEL 2	LEVEL 3
Decorating Skills and Techniques	Upon completion of the decorating portion of the competition, the participant will select four of the decorated cupcakes to place on the judging plate. Judging will emphasize precision of piping/decorating, creativity, and appropriateness of design for the given scenario.	
Overall Product Appearance and Presentation	Appropriate sizing of elements used for size of product, clean workmanship and display of techniques.	

CUPCAKE DECORATING SKILLS

POINT SUMMARY FORM

Participant Name:
_____ **Chapter:**
_____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all information at top is correct. If the participant does not show, write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition, double check all scores and participant information to ensure accuracy.
4. Check with the Event Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Check-in 0 or 5 points	**0** Did not arrive on time for participant check-in	**5** Arrived on time for participant check-in	
File Folder and Supplies 0 or 5 points	**0** Did not bring all required supplies participant	**5** Brought all required supplies per participant	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	**ROOM CONSULTANT TOTAL** (10 points possible)	
Evaluator 2: _____	Initials: _____	**AVERAGE EVALUATOR SCORE** (90 points possible)	
Total Score: _____ _____	*Divided by # of Evaluators* **= AVERAGE EVALUATOR SCORE**	**FINAL SCORE** (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE & RATING _____(please initial)		**FINAL SCORE**	

Event Consultant/Volunteer Initials: _____

CUPCAKE DECORATING SKILLS

EVENT RUBRIC: LEVELS 2 AND 3

Participant Name: _____ **Chapter:** _____

State: _____ **Team #:** _____ **Station #:** _____ **Level:** _____

SAFETY AND APPEARANCE						POINTS
Safety and Sanitation 0–10 points	**0 1 2 3 4** Disregard of safety and sanitation practices, creating unsafe situation during preparation	**5 6 7 8** Shows minimal safety and sanitation concerns during preparation	**9 10** Follows all safety and sanitation practices			
Clean Up 0 or 5 points	**0** Work area not completed cleaned upon completion of event	**5** Work area completely cleaned upon completion of event				
Clothing and Appearance 0–10 points	**0 1 2 3 4** Non-professional appearance, attire and/or grooming	**5 6 7 8** Neat appearance, attire, and grooming, but lacks professionalism	**9 10** Professional appearance, attire and grooming			

FOOD PRODUCTION						POINTS
Equipment, Tools, and Techniques 0-10 points	**0 1 2 3 4** Selection and usage of tools/equipment lacks understanding and demonstration of skills	**5 6 7 8** Selection and usage of tools/equipment occasionally lacks appropriate industry techniques	**9 10** Selects and uses all tools and equipment correctly			

DECORATING SKILLS/FOOD PRESENTATION						POINTS
Overall Product Appearance and Presentation 0-15 points	**0 1 2 3** Lacks workmanship, some of the display unacceptable proportions	**4 5 6 7** Ordinary quality of workmanship.	**8 9 10 11** Competent workmanship, acceptable proportions	**12 13 14 15** Extremely high-quality workmanship, accurate proportions		
Design Creativity and Elements 0-10 points	**0 1** Cupcakes appear random or disorganized; no unifying theme or design connection.	**2 3 4** Some elements tie together, but theme or design is inconsistent across cupcakes.	**5 6 7** Clear theme and cohesive design; cupcakes relate to one another with minor inconsistencies.	**8 9 10** Professional-level cohesiveness; all cupcakes clearly fit together as a unified, polished set.		
Design Appropriateness for Scenario 0-10 points	**0 1** Cupcakes do not match or reflect the assigned scenario.	**2 3 4** Minimal alignment with the scenario; unclear theme.	**5 6 7** Cupcakes generally reflect the assigned scenario with some creativity.	**8 9 10** Cupcakes strongly reflect and enhance the scenario; highly creative and appropriate		

Evaluator's Comments – Include two things done well and two opportunities for improvement:	**TOTAL (70 Points Possible)**	
	Evaluator #: _____	
	Evaluator Initials: _____	
	RC Initials: _____	

CUPCAKE DECORATING SKILLS

SUPPLIES CHECK-IN FORM

Participant Name:
_____ **Chapter:**
_____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Only the following items are allowed in Cupcake Decorating Skills. Any additional items will not be allowed for competition and must be removed from the participant's supplies.
2. Each student must have their own set of equipment and may not share items during the competition.
3. Participants bringing all items as required will earn 5 points on the Point Summary Form.

REQUIRED EQUIPMENT, TOOLS AND SUPPLIES:				
3# White Icing in One Container (No Icing Will Be Provided Or Available Onsite)	**Towels or Paper Towels**	**Gloves**	**Prepared Sanitizer**	**Gel or Paste Icing Color Set (Participant's Choice Of Brand)**
Spatulas and/or Mixing Spoons	**Flower Nail(s)**	**Brush for Brushed Embroidery**	**Pastry Bags and Couplers, Any Size/Type (Bags May Be Preassembled With Couplers But May Not Be Filled With Icing)**	**Containers for Mixing Colors**
Pastry Tips (Participants May Choose From The Following Sizes) **• Round (#3, #7, #10, #12)** **• Open Star (#14, #17, #20, #172)** **• Closed Star (#27, #28, #30, #35)** **• Basket Weave (#46, #47, #48)** **• Leaf (#68, #69, #112)** **• Drop Flower (#107, #109, #190, #2C, #1C, #1F)** **• Petal (#60, #104, #116)** **• Ruffle (#87, #340, #353)** **• Four to six pre-baked cupcakes; the flavor choice are at the discretion of the participant**				

SALAD PLATING SKILLS

SALAD PLATING SKILLS provides culinary arts students an opportunity to demonstrate their technical knife skills, culinary knowledge, and creativity. Competitors will prepare a lettuce-based green salad plate showcasing and incorporating a minimum of *four* different classical knife cuts from the list provided. Cuts must be *incorporated into the salad* and presented in an appealing manner. Participants will have up to 5 minutes to deliver an oral presentation, describing the four knife cuts selected, justifying the ingredients selected and arrangement method of the salad, and describing the recommended dressing

ELIGIBILITY INFORMATION

- Each chapter may submit up to three (3) entries in each level of this event. Entries will be available on a first-come, first-served basis.
- Eligible participants are members who are currently or have been enrolled in a Family and Consumer Sciences culinary pathway, as determined by Montana's Office of Public Instruction. Students enrolled in general food and nutrition courses not preparing them for a career or employment in the culinary pathway are not eligible.

GENERAL INFORMATION

- Trash receptacles, paper towels, plates for presentation, and table space will be provided. Each participant will have approximately 6' of workspace. Participants will supply their own equipment and supplies for this event.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Participants are not allowed to discuss this event with other participants; doing so will result in disqualification.
- Presentations may not be recorded or photographed during competition except by the official FCCLA photographer.

CAREER PATHWAYS ALIGNMENT			
Human Services	**Hospitality & Tourism**	**Education & Training**	**Visual Arts & Design**
	■		

EVENT LEVELS			
Level 1: Through Grade 8	**Level 2: Grades 9-10**	**Level 3: Grades 11-12**	**Level 4: Postsecondary**
	■	■	

GENERAL INFORMATION			
Number of Participants per Entry	**Prepare Ahead of Time**	**Equipment Provided for Competition**	**Competition Dress Code**
1	Equipment and ingredients	Table – Yes Ice - Yes Wall Space – No Supplies – No	Chef's Attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	**Easel(s)**	**File Folder**	**Flip Chart(s)**	**Portfolio**	**Props/ Pointers**	**Skits**	**Presentation Equipment**	**Visuals**

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVEL 2	LEVEL 3
Participants must check in to the event holding room where they will be given a brief overview of the event and present tools and equipment for an equipment check, including the properly stored (washed, uncut) food items. Participants will bring all necessary tools and equipment for this event, as listed in the event specifications. Additional items are not allowed. Participants may not bring reference materials for use in the holding room. Participants will remain in the holding room until their assigned presentation time and following the presentation may not return to the holding room. **FCCLA will provide trash receptacles, paper towels, plates for presentation, table space and ice. Each participant will have approximately 6' of workspace.** Presentation must be clear, professional, and demonstrate culinary knowledge. Creativity, balance, and cohesion of ingredients are key scoring factors.		
Evaluators will score participants as they work and must have scoring complete within the 5-minute clean-up time period.		
40 minutes	The participant will have 40 minutes to organize the workspace, complete the selected cuts, and arrange the salad as desired.	
5 minutes	Participants will have 5 minutes to deliver an oral presentation, describing the four knife cuts selected, justifying the ingredients selected and arrangement method of the salad, and describing the recommended dressing . A 1-minute warning will be given at 4 minutes. Participants will be asked to stop at 5 minutes.	
5 minutes	Evaluators have up to 5 minutes to ask questions, score, and write comments for each entry. The decision of the evaluators is final.	
5 minutes	The participant will have 5 minutes to clean up the workspace used during the competition. Participants may wish to bring a container that can store equipment for later cleaning, in the event that additional time may be needed.	
Total Time: 55 Minutes		

SPECIFICATIONS

EVENT FORMAT	
Safety and Appearance	Participants are required to wear an appropriate and clean chef's uniform which includes professional chef attire (chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers; canvas shoes are not appropriate). Facial jewelry is to be concealed with bandages. No jewelry, with the exception of a watch, is allowed. Long and/or artificial nails are not permitted. Facial hair is permitted only if appropriate covering is used. Hair must be properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish are permitted. Acceptable graphics on the uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted. In the event that any of the requirements listed in this section are not met, students will not be permitted to participate in the event.

SPECIFICATIONS	LEVEL 2	LEVEL 3
Safety and Sanitation	Keep work area clean and organized, and demonstrate appropriate safety and sanitation procedures according to industry standards. Participants have 5 minutes to clean the work area upon completion of the salad plate.	

EVENT FORMAT	
Food Production	Participants may bring only the items listed below in the event specifications to the event. No other equipment will be permitted. Additional items will be removed from the participants until after they have finished competing. Participants will demonstrate industry standards in use of equipment, tools, and techniques.

SPECIFICATIONS	LEVEL 2	LEVEL 3
Equipment, Tools, and Techniques	Use proper equipment, tools, products, vocabulary, and techniques. Only the following tools are allowed:	
	• **Paring knife** • **8" or 10" French Knife** • **Vegetable Peeler** • **Cutting board and Mat** • **Prepared Sanitizer (in a jar or bucket)** • **Towels** • **Gloves** • **Small Compost/Waste Bucket or Bowl** • **Ingredients for salad (vegetables, fruits, greens, garnishes)** • **Bowl for leftover ingredients** • **Mise en place container**	
Food Product	Participants must bring the ingredients necessary to demonstrate their four knife cuts and assemble the salad plate. All items must be uncut, whole, and unpeeled. No pre-processed items are allowed.	
Time Management/	Demonstrate careful planning for completing tasks with minimal waste. All scraps will be presented	

Scraps and Wasting of Supplies	for evaluation of product waste.

EVENT FORMAT	
Knife cuts and salad plating	The participant will present all food items for evaluation of appearance and waste at the end of the competition. There will be no extra time allowed to complete preparation or presentation. All work must stop at the time limit. Evaluation will be based on industry standards

SPECIFICATIONS	LEVEL 2 LEVEL 3
Knife Cuts	A salad is assembled which incorporates uniform and appropriate pieces demonstrating four (4) of the following list: Julienne; fine julienne; brunoise; fine brunoise; small, medium, large dice; paysanne; batonnet; rondelle; peel and small dice. Competitors will identify which four cuts are incorporated during the oral presentation. Dimensions are based on the basic classical knife cuts described in American Culinary Federation (ACF) published guidelines.
Overall Product Appearance and Presentation	Prepare knife cuts consistently, with appropriate proportions. Demonstrate a high quality of workmanship.

EVENT FORMAT	
Oral Presentation	The oral presentation may be up to five (5) minutes in length and is delivered to evaluators. Evaluators will ask questions following the presentation.

SPECIFICATIONS	LEVEL 2 LEVEL 3
Organization/Delivery	Deliver oral presentation in an organized, sequential manner; concisely and thoroughly summarize four (4) cuts demonstrated, the justification for selection of the salad ingredients and arrangement method, and the dressing recommendation for the salad.
Content Knowledge	Show evidence of professional culinary skills, including safety and sanitation practices.
Voice	Speak with appropriate force, pitch, and articulation.
Grammar/Word Usage/ Pronunciation	Use proper grammar, word usage and pronunciation.
Responses to Evaluators' Questions	Provide clear and concise answers to evaluators' questions regarding the project.

SALAD PLATING SKILLS

POINT SUMMARY FORM

Participant Name:
_____ **Chapter:**
_____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all information at top is correct. If the participant does not show, write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition, double check all scores and participant information to ensure accuracy.
4. Check with the Event Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Check-in 0 or 5 points	**0** Did not arrive on time for participant check-in	**5** Arrived on time for participant check-in	
File Folder and Supplies 0 or 5 points	**0** Did not bring all required supplies participant	**5** Brought all required supplies per participant	
EVALUATORS' SCORES Evaluator 1: _____	Initials: _____	**ROOM CONSULTANT TOTAL** (10 points possible)	
Evaluator 2: _____	Initials: _____	**AVERAGE EVALUATOR SCORE** (90 points possible)	
Total Score: _____ _____	*Divided by # of Evaluators* **= AVERAGE EVALUATOR SCORE**	**FINAL SCORE** (Average Evaluator Score plus Room Consultant Score)	
VERIFICATION OF FINAL SCORE & RATING	(please initial)	**FINAL SCORE**	

Event Consultant/Volunteer Initials: _____

SALAD PLATING SKILLS

EVENT RUBRIC LEVELS 2 AND 3

Participant Name: _____**Chapter:**_____

State: _____ **Team #:** _____ **Station #:** _____ **Level:** _____

SAFETY AND APPEARANCE						POINTS
Clothing and Appearance 0–10 points	**0 1 2 3 4** Non-professional appearance, attire and/or grooming	**5 6 7 8** Neat appearance, attire, and grooming, but lacks professionalism	**9 10** Professional appearance, attire and grooming			
Safety and Sanitation 0–10 points	**0 1 2 3 4** Disregard of safety and sanitation practices, creating unsafe situation during preparation	**5 6 7 8** Shows minimal safety and sanitation concerns during preparation	**9 10** Follows all safety and sanitation practices			
Clean Up 0 or 5 points	**0** Work area not completed cleaned upon completion of event	**5** Work area completely cleaned upon completion of event				

FOOD PRODUCTION						POINTS
Equipment, Tools, and Techniques 0-10 points	**0 1 2 3 4** Selection and usage of tools/equipment lacks understanding and demonstration of skills	**5 6 7 8** Selection and usage of tools/equipment occasionally lacks appropriate industry techniques	**9 10** Selects and uses all tools and equipment correctly			
Mise en place, Time Managemen t Scraps and Waste 0–10 points	**0 1 2 3 4** Did not manage time or utilize Mise en Place to complete each task, excessive waste	**5 6 7 8** Managed time and Mise en Place to complete most tasks on time, some waste	**9 10** Utilized time and Mise en Place to complete each task on time, minimum waste			

KNIFE SKILLS/FOOD PRESENTATION						POINTS
Overall Product Appearance and Presentation Consistent, correct proportions 0-15 points	**0 1 2 3** Lacks workmanship, some of the display unacceptable proportions	**4 5 6 7** Ordinary quality of workmanship, improvement needed in proportions	**8 9 10 11** Competent workmanship, acceptable proportions	**12 13 14 15** Extremely high-quality workmanship, accurate proportions		
Knife Cut #1: 0-10 points	**0 1** Incorrect cut or not uniform in size or shape	**2 3 4** Correct but pieces inconsistent in size and shape	**5 6 7** Correct cut, nearly all consistent in size and shape	**8 9 10** Correct cut, identical in size and shape		

Knife Cut #2: 0-10 points	**0 1** Incorrect cut or not uniform in size or shape	**2 3 4** Correct but pieces inconsistent in size and shape	**5 6 7** Correct cut, nearly all consistent in size and shape	**8 9 10** Correct cut, identical in size and shape		
Knife Cut #3: 0-10 points	**0 1** Incorrect cut or not uniform in size or shape	**2 3 4** Correct but pieces inconsistent in size and shape	**5 6 7** Correct cut, nearly all consistent in size and shape	**8 9 10** Correct cut, identical in size and shape		
Knife Cut #4: 0-10 points	**0 1** Incorrect cut or not uniform in size or shape	**2 3 4** Correct but pieces inconsistent in size and shape	**5 6 7** Correct cut, nearly all consistent in size and shape	**8 9 10** Correct cut, identical in size and shape		

ORAL PRESENTATION					**POINTS**
Content Knowledge 0-5 points	**0** None shared or information shared was incorrect	**1 2** Minimal knowledge shared during presentation	**3 4** Knowledge of fashion design concepts is evident and shared at times during the presentation	**5** Knowledge of fashion design concepts is evident and incorporated throughout the presentation	
Voice 0-5 points	**0** No voice qualities are used effectively	**1 2** Voice quality is adequate	**3 4** Voice quality is good, though could improve	**5** Voice quality is outstanding and pleasing to listen to	
Body Language/ Clothing Choice 0- 5points	**0** Body language shows nervousness and unease/inappropriate clothing	**1 2** Body language shows minimal amount of nervousness/ appropriate conference attire	**3 4** Body language portrays participant at ease/ appropriate conference attire	**5** Body language enhances the presentation/ appropriate conference attire	
Grammar/ Word Usage Pronunciation 0-5 points	**0** Extensive (more than 5) grammatical and pronunciation errors	**1 2** Some (3-5) grammatical and pronunciation errors	**3 4** Few (1-2) grammatical and pronunciation errors	**5** Presentation has no grammatical or pronunciation errors	
Responses to Evaluators' Questions 0-5 points	**0** Did not answer evaluators' questions	**1 2** Responses to questions did not indicate adequate understanding of skills needed	**3 4** Responses to questions were appropriate and reflect good understanding of skills needed	**5** Responses to questions were appropriate and reflect excellent understanding of skills needed	

Evaluator's Comments – Include two things done well and two opportunities for improvement:	**TOTAL (125 Points Possible)**	
	Evaluator #: _____ **Evaluator Initials: _____** **RC Initials: _____**	

SALAD PLATING SKILLS

SUPPLIES CHECK-IN FORM

Participant Name:

_____ **Chapter:**

_____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Only the following items are allowed in Salad Plating Skills. Any additional items will not be allowed for competition and must be removed from the participant's supplies.
2. Each student must have their own set of equipment and may not share items during the competition.
3. Participants bringing all items as required will earn 5 points on the Point Summary Form.

REQUIRED EQUIPMENT, TOOLS AND SUPPLIES:				
Vegetable Peeler	**Paring Knife**	**8" or 10" French Knife**	**Cutting Board and Mat**	**Prepared Sanitizer**
Towels	**Gloves**	**Small Compost/Waste Bucket or Bowl**	**All necessary ingredients to assemble the salad**	

FCCLA KNOWLEDGE EVENT

An individual event, this written knowledge and skill test allows participants to demonstrate their knowledge of FCCLA's programs, activities, history, traditions, leadership and chapter management. This event offers members the opportunity to highlight their understanding of the core missions and values of FCCLA, as well as opportunities available to chapter members and advisers. Montana FCCLA's Knowledge Event was established to encourage members to learn more about the FCCLA organization and reinforce knowledge learned in Family and Consumer Sciences (FCS) courses. This activity culminates at the State Leadership Conference.

ELIGIBILITY INFORMATION

• Any chapter member affiliated and registered by the established deadlines for the State Leadership Conference is eligible to participate.

• There is no limit to the number of participants per chapter registered for this event.

GENERAL INFORMATION

• Participants are not allowed to discuss this event with other participants; doing so will result in disqualification.

•Participants are required to bring their own writing materials to the event.

EVENT LEVELS			
Level 1: Through Grade 8	**Level 2: Grades 9-10**	**Level 3: Grades 11-12**	**Level 4: Postsecondary**
■	■	■	

GENERAL INFORMATION			
Number of Participants per Entry	**Prepare Ahead of Time**	**Equipment Provided for Competition**	**Competition Dress Code**
1	Equipment and ingredients	Table – Yes Wall Space – No Supplies – No	Conference Dress Code

COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVEL 1	LEVEL 2	LEVEL 3
Participants must check in to the event holding room where they will be given a brief overview of the event. Participants will bring their own writing instruments. Additional items are not allowed. Participants may not bring reference materials for use in the holding room. Participants will remain in the holding room until the completion of the FCCLA Knowledge Event. **FCCLA will provide paper copies of the exam for the FCCLA Knowledge Event for each participant. Participants are encouraged to prepare for the event by studying the resources available at the national FCCLA website (fcclainc.org) and the Montana FCCLA website (mtfccla.org).**			
5 minutes	The event Lead Consultant will distribute the exams to all participants. No writing instruments will be provided.		
30 minutes	The participant will have 30 minutes to complete the written exam in the testing room. No speaking will be allowed and no reference materials may be accessed until the completion of the exam. This includes but is not limited to books, printed papers or copies, notes, other people, and/or smart devices.		
5 minutes	The event Lead Consultant will score the exams as participants finish. Once a student submits the exam as completed, he/she will leave the testing area. No changes or updates to the exam are permitted once it is submitted to the Lead Consultant.		

Total Time: 40 Minutes

SPECIFICATIONS

EVENT FORMAT
The exam will consist of 25 multiple choice, matching, true/false and/or fill in the blank questions regarding FCCLA's structure, history and tradition, programs, meetings, events, opportunities, sponsors and partners. Participants are encouraged to study both the national FCCLA website (fcclainc.org) and the Montana FCCLA website (mtfccla.org) to prepare for the event.

PASTRY ARTS TECHNICAL DECORATING SKILLS

PASTRY ARTS TECHNICAL DECORATING SKILLS

An *individual* event recognizes participants for their ability to demonstrate their skill in producing cake decorations using pastry arts equipment and techniques. Participants will prepare and present a sample board based on event specifications.

ELIGIBILITY INFORMATION

- Each chapter may submit up to three (3) entries in each level of this event. Entries will be available on a first-come, first-served basis. The conference facility and schedule will determine the number of entries.
- Participation is open to any nationally affiliated FCCLA member.
- Each state is responsible for determining eligibility and prerequisites for participation in the Pastry Arts Technical Decorating Skills event based on their Family and Consumer Sciences program structure, safety protocols, and student experience expectations. Participants must be registered to attend the National Leadership Conference and must stay at one of the official conference hotels. Hotel reservations will be verified prior to the meeting.

GENERAL INFORMATION

- Table space will be provided. Each participant will have approximately 6 feet of workspace.
- Entries will be scored by industry standards, and participants must follow proper sanitation procedures.
- Spectators **may be allowed** to observe this event as space allows. **Participants may only observe after they have already presented.**
- Participants are **not** allowed to discuss this event with other participants or receive coaching from any spectators. Doing so will result in disqualification.
- Presentations may not be recorded or photographed during competition except by the official FCCLA photographer.
- Participants must follow the approved conference dress code for participation in this event.

CLICK TO VIEW NATIONAL DEADLINES

CAREER CLUSTERS ALIGNMENT		
Arts & Design	**Education & Training**	**Financial Services**
Hospitality & Tourism	**Human Services**	**Public Service**
■		

EVENT LEVELS			
Level 1: Through Grade 8	**Level 2: Grades 9-10**	**Level 3: Grades 11-12**	**Level 4: Postsecondary**
	■	■	
Review the "Event Description and Levels" section of the policies in the front of the guidelines for more information on event levels.			

GENERAL INFORMATION			
Number of Participants per Entry	**Prepare Ahead of Time**	**Equipment Provided for Competition**	**Competition Dress Code**
1	Equipment	6' of Table Space – Yes Wall Space – No Supplies – No	Chef's Attire (as described)

PRESENTATION ELEMENTS ALLOWED								
Audio	**Easel(s)**	**File Folder**	**Flip Chart(s)**	**Portfolio**	**Props/ Pointers**	**Skits**	**Presentation Equipment**	**Visuals**

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COMPETITION PROCEDURES & TIME REQUIREMENTS

TIME	LEVEL 2	LEVEL 3
▪ Participants are responsible for bringing all required equipment, tools, supplies, and icing as outlined in the event specifications and Equipment Check-In Form. Additional items are not allowed. **No equipment, tools, supplies, or icing will be provided for participants**. ▪ Participants are responsible for bringing and setting up their own equipment, tools, supplies at their table. **Others may not assist.**		
Total event time per rotation is 40 minutes.		
5 minutes	Participants will have five (5) minutes to set up the workstation.	
30 minutes	Participants will have 30 minutes to produce the requested samples.	
5 minutes	Participants will have five (5) minutes to clean the work area at the completion of the event.	
	Evaluators will score participants as they work and complete the scoring within the five (5) minute clean-up time.	
Total Time: 40 Minutes		

PROJECT FORMAT

EVENT FORMAT	
Safety and Appearance	Wear clean and appropriate uniform including professional chef attire, including chef coat/jacket; industry pants or commercial uniform pants; apron; hair covering or chef hat; closed-toe, low-heeled, kitchen shoes made with non-slip soles and sealed non-melting uppers (**CANVAS, MESH, or CLOTH SHOES ARE NOT PERMITTED**). Facial jewelry must be concealed with bandages. No additional jewelry, with the exception of a watch, is allowed. Facial hair is permitted if adequately covered. All hair must be restrained with a chef or skull hat, and any hair past the neckline must be pulled above the collar. Keep makeup minimal and avoid using cologne. In cases where nail polish or artificial nails are worn, gloves are required. Chef attire may feature acceptable graphics, including the FCCLA logo; school, chapter, or state name/logo, and the participant's name. Additional logos are not permitted and must be covered with cloth tape. **Failure to wear the required footwear will be reflected in the Clothing and Appearance rubric score due to noncompliance with competition safety requirements.**

CONTENTS OF EVENT

SPECIFICATIONS	LEVEL 2	LEVEL 3
Clothing and Appearance	Wear appropriate professional chef attire, head covering, and present a well-groomed appearance.	
Safety and Sanitation	Maintain a clean and organized work area and demonstrate appropriate safety and sanitation procedures according to industry standards throughout the event.	

EVENT FORMAT	
Equipment/Product	Participants may bring **only** the items listed below to the event. Participants will demonstrate the required techniques on the sample board; an actual cake, cupcake, or cookie product will not be prepared or decorated. No other equipment is allowed on the competition site. Additional items will be removed from the participant's supplies and held until the participant has finished competing. Participants will demonstrate industry-standard use of equipment, tools, and decorating techniques throughout the event.

SPECIFICATIONS	LEVEL 2	LEVEL 3
Equipment, Tools, and Techniques	Use proper equipment, tools, products, and techniques according to industry standards. Only equipment listed on the Equipment Check-in Form is allowed in this event. No additional products or supplies will be available on site.	

EVENT FORMAT	
Sample Board Production	The participant will prepare a sample board using information provided in the Client Sample Request Document. This document will be provided at the time of competition. There will be no additional time allowed to complete the requested samples. All work must stop at the time limit. Evaluation will be based on the quality of techniques as compared to acceptable commercial cake decorating.

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CONTENTS OF EVENT (CONTINUED)

SPECIFICATIONS	LEVEL 2 LEVEL 3
Client Sample Request Document	At the time of the competition, participants will be given the Client Sample Request Document. This document will give participants the following information: ▪ Type of Event ▪ Intended Product Type (Cake, Cupcakes or Cookies), Size, and Shape ▪ Icing Colors to be Used ▪ Number Sample ▪ Script Writing Sample ▪ Block Writing Sample ▪ Flower Sample ▪ Border Sample ▪ Additional Required Element ▪ Design Element(s)
Decorating Skills and Techniques	**Decorating Skills and Techniques:** Participants will produce all samples identified in the Client Sample Request Document. The request will include numbers, script writing, block writing, flowers, a border, an additional required element, and design element(s). **Additional Required Element**: Complete the specific additional decorating technique identified in the Client Sample Request Document. **Design Element:** Demonstrate appropriate execution of decorative elements such as balloons, bows, baby booties, or other basic figures identified in the Client Sample Request Document.
Overall Appearance and Presentation	Appropriate sizing of elements relative to the product, clean workmanship, and effective display of techniques.

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PASTRY ARTS TECHNICAL DECORATING SKILLS

EQUIPMENT CHECK-IN FORM

Participant Name: _____

Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Only the following items are allowed in Pastry Arts Technical Decorating Skills. Any additional items will not be allowed for competition and must be removed from the participant's supplies.
2. Each student must have their own set of equipment and may not share items during competition.
3. Participants bringing all items as required will earn five (5) points on the Point Summary Form.
4. Only the participant(s) may carry their equipment to their table. **Others may not assist.**

REQUIRED EQUIPMENT, TOOLS AND SUPPLIES:					
3 lb. of White Icing in One Container (No icing will be provided or available onsite)	**Towels or Paper Towels**	**Gloves**	**Prepared Sanitizing Solution**	**Gel or Paste Icing Colors** (Participant's Choice of Brand)	**Spatulas and/or Mixing Spoons**
Flower Nails	**Brush for Brushed Embroidery**	**Pastry Bags and Couplers, Any Size/Type** (Bags may be preassembled with couplers, but may not be filled with icing)	**Containers for Mixing Colors**	**19" x 14" Greaseproof Cake/Sample Board**	**Non-Slip Mat to Place Under Sample Board**
Pastry Tips (Participants may choose what size from the following)	• **Round** (#3, #7, #10, #12) • **Open Star** (#14, #17, #20, #172) • **Closed Star** (#27, #28, #30, #35) • **Basket Weave** (#46, #47, #48) • **Leaf** (#68, #69, #112) • **Drop Flower** (#107, #109, #190, #2C, #1C, #1F) • **Petal** (#60, #104, #116) • **Ruffle** (#87, #340, #353)				

Event Consultant/Volunteer Initials: _____

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PASTRY ARTS TECHNICAL DECORATING SKILLS

POINT SUMMARY FORM

Participant Name: _____

Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

1. Make sure all information at top is correct. If the participant does not show, write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and staple all items related to the participant together.
3. At the end of competition, double-check all scores and participant information to ensure accuracy.
4. Check with the Lead Consultant if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK			POINTS
Check-in 0 or 5 points	**0** Did not arrive on time for participant check-in	**5** Arrived on time for participant check-in	
Required Equipment 0 or 5 points	**0** Did not bring all required equipment per participant	**5** Brought all required equipment per participant	
EVALUATORS' SCORES		**ROOM CONSULTANT TOTAL** (10 points possible)	
Evaluator 1: _____	Initials: _____		
Evaluator 2: _____	Initials: _____	**AVERAGE EVALUATOR SCORE** (90 points possible)	
Total Score: _____	*Divided by # of Evaluators*	**FINAL SCORE** (Average Evaluator Score plus Room Consultant Score)	
Total Score: _____	**= AVERAGE EVALUATOR SCORES**	**FINAL SCORE**	
VERIFICATION OF FINAL SCORE & RATING (please initial)			

Event Consultant/Volunteer Initials: _____

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PASTRY ARTS TECHNICAL DECORATING SKILLS

EVENT RUBRIC

Participant Name: _____

Chapter: _____ **State:** _____ **Team #:** _____ **Station #:** _____ **Level:** _____

SAFETY AND APPEARANCE						POINTS
Clothing and Appearance 0–10 points	0 1 2 3 4 Non-professional appearance, attire and/or grooming	5 6 7 8 Neat appearance, attire, and grooming, but lacks professionalism	9 10 Professional appearance, attire and grooming			
Safety and Sanitation 0–10 points	0 1 2 3 4 Disregard of safety and sanitation practices, creating an unsafe situation during preparation	5 6 7 8 Demonstrates inconsistent safety and sanitation practices during preparation	9 10 Consistently follows all safety and sanitation practices according to industry standards			
Cleanup 0–10 points	0 Work area not organized, not cleaned upon completion of event, time limits not met	5 Work area mostly organized, completely cleaned upon completion of event within time limits	10 Work area organized, completely cleaned upon completion of event within time limits			

EQUIPMENT AND TOOLS						POINTS
Equipment, Tools, and Techniques 0-10 points	0 1 2 3 4 Selection and use of tools/equipment demonstrate limited understanding of appropriate techniques	5 6 7 8 Selects and uses tools/equipment appropriately but demonstrates inconsistent use of industry-standard techniques	9 10 Selects and uses all tools/equipment correctly and consistently demonstrates appropriate industry-standard techniques			

SAMPLE BOARD						POINTS
Numbers 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial quality expectations	3 4 Demonstration of skill meets acceptable commercial quality expectations	5 Demonstration of skill exceeds commercial-quality expectations		
Script Writing 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial-quality expectations	3 4 Demonstration of skill meets acceptable commercial-quality expectations	5 Demonstration of skill exceeds commercial-quality expectations		
Block Writing 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial quality expectations	3 4 Demonstration of skill meets acceptable commercial quality expectations	5 Demonstration of skill exceeds commercial-quality expectations		
Flowers 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial quality expectations	3 4 Demonstration of skill meets acceptable commercial quality expectations	5 Demonstration of skill exceeds commercial-quality expectations		
Border 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial quality expectations	3 4 Demonstration of skill meets acceptable commercial quality expectations	5 Demonstration of skill exceeds commercial-quality expectations		
Additional Required Element as Defined by Client Request 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial quality expectations	3 4 Demonstration of skill meets acceptable commercial quality expectations	5 Demonstration of skill exceeds commercial-quality expectations		
Design Elements 0-5 points	0 Did not attempt	1 2 Demonstration of skill is below acceptable commercial-quality expectations	3 4 Demonstration of skill meets acceptable commercial-quality expectations	5 Demonstration of skill exceeds commercial--quality expectations		

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Overall Appearance and Presentation 0-15 points	**0 1 2 3** Major deficiencies in appearance, presentation, color, size, and/or workmanship; significantly below acceptable commercial-quality expectations	**4 5 6 7** Noticeable deficiencies in appearance, presentation, color, size, and/or workmanship; somewhat below acceptable commercial-quality expectations	**8 9 10 11** Meets acceptable commercial-quality expectations for appearance, presentation, color, size, and workmanship	**12 13 14 15** Exceeds commercial-quality expectations for appearance, presentation, color, size, and workmanship		

Evaluator's Comments – Include two strengths and two opportunities for improvement:	**TOTAL (90 Points Possible)**	
	Evaluator #: _____ **Evaluator Initials: _____** **RC Initials: _____**	

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