

FOOD ART

(State Event Only) Individual Event - Does NOT advance to Nationals

Skills Demonstration: Food Art, An individual state event, will showcase the best of participants' creative and artistic skills in utilizing an assortment of fruits and vegetables to design and create an interesting food art item.

EVENT CATEGORIES

Level 1, 2, 3: grade 6th - 12th grade

PROCEDURES & TIME REQUIREMENTS

- Participants will be required to bring their own materials. Participants are not allowed to use any type of electric cooking utensil. Acceptable tools include but are not limited to:
 - a. Any kind of hand carving utensil
 - b. Kitchen knives
 - c. Cutting board
 - d. Garnishing tools
 - e. Toothpicks, etc.
- Participants will have a total of 1 hour to create their Food Art. This is split into 5 minutes of preparation time, 50 minutes of working time, and 5 minutes of clean up time. Following the event, participants will exit the room while judges evaluate each piece.
- Participants will use prior knowledge to create their type of fruit or vegetable art. Creations must be made with various produce items.
- 4. Students should title their project and bring the 5 x7 card with them for their display.

ELIGIBILITY & GENERAL INFORMATION

- 1. Participation is open to any nationally affiliated member.
- 2. Spectators ARE allowed to view this event.
- 3. Participants must be or have been enrolled in a Family and Consumer Sciences course or program.

FOOD ART (State Event Only) Does NOT advance to Nationals Specifications



File Folder

A letter-size 8 ½ X 11 paper with one fold on the lower horizontal edge and open on the other 3 sides; may have a tab on the top or may be straight cut. The file folder must be labeled in the top corner with event name, participant(s) name, chapter and school name, competition level, and title.

| Project Identification Page | 8 ½" x 11" project identification page includes: Participant name, chapter name, city and state, event level, category of event (Food Art). |
|-----------------------------|---|
| Summary Submission | 8 ½" x 11" National FCCLA online summary submission form. |
| Placement Tag | 5 x 7 Printed placement tag with your name, school, level and title of your food art. |
| Food Art Description | 8 ½" x 11" description of the food art you chose to create and why. |

Presentation

| Knowledge of Food Art Techniques | Competitor's final product shows clear knowledge of Food Art techniques. |
|-------------------------------------|--|
| Time Management | Competitor finishes on time and does not seem rushed. Uses their time well and efficiently. Competitor has 60 minutes to complete this event including preparation and clean up. |
| Creativity | Competitor's final product was well thought out, very detailed, and creatively shows the Food Art aspect. Students are only allowed to use fruit or vegetables. |
| Presentation | Display reflects the artist's intentions very well and a complete idea has been presented. |

STAR Events Point Summary Form

FCCLA FOOD ART (State Event Only)

Does NOT advance to Nationals

| Name of Participant | |
|---------------------|-------|
| Chapter | State |
| DIRECTIONS: | |

- 1. Make sure all the information at the top is correct. If an individual does not show, please write "No Show" across the top and return with other forms. Do **NOT** change team or station numbers.
- 2. Before a student presentation, the room consultants must check participants' portfolio using the criteria and standards listed below and fill in the boxes.
- 3. At the conclusion of the presentation, 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 presentation together.
- 4. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by individual order and turn in to the Tabulations Center.

| ROOM CONSULTANT CHECK-POINTS | | | | Points |
|------------------------------|--|-------------------------------|--------------------------------------|--------|
| | | | | |
| Registration/Orientation | Did not arrive on time for orientation | | Arrived on time | |
| 0 <i>or</i> 5 points | No 0 | | Yes 5 | |
| File Folder | 0-2 points | | 3-5 points | |
| 0-5 points | File Folder is missing pages or in | ncorrect | File Folder has all four items in it | |
| o o pomio | labeling of file folder. | | | |
| EVALUATORS' SCORE | ROOM CONSULTANT TOTA | | | |
| | | | (10 points possible) | |
| | | | AVERAGE EVALUATOR SCORE | |
| | Initials | | (90 points possible) | |
| Evaluator 1 | | | (30 points possible) | |
| | | | FINAL SCORE | |
| Evaluator 2 | Initials | (Average Evaluator Score plus | | |
| | | | Room Consultant Total) | |
| | Initials | | | |
| Evaluator 3 | | | | |
| | | | | |
| Total Scores | divided by number of evaluators | | | |
| | | | | |
| · | = AVERAGE EVALUATOR SCORE Rounded only to the nearest hundredth (i.e. 79.99 not 80.00) | | | |
| | | | | -, |

RATING ACHIEVED (circle one) Gold: 90-100 Silver: 70-89.99 Bronze: 1-69.99 VERIFICATION OF FINAL SCORE AND RATING (please initial below)

____ Adult Room Consultant_____ STAR Events Coordinator_

_____ Evaluator 3_____

___ Evaluator 2___

FCCLA FOOD ART (State Event Only Rubric) Does NOT advance to Nationals

| Name of Participant | |
|---------------------|-----------|
| Chapter | Level |

| Evaluation Criteria | Fair | Good | Very Good | Excellent | Score |
|-------------------------------------|--|---|---|---|-------|
| File Folder | | | | | |
| Project Identification Page | 1 - 2 - 3 | 4 - 5 - 6 | 7 - 8 - 9 | 10 | |
| Summary Submission | 1 - 2 - 3 | 4 - 5 - 6 | 7 - 8 - 9 | 10 | |
| Placement Tag | 1 - 2 - 3 | 4 - 5 - 6 | 7 - 8 - 9 | 10 | |
| Food Art Description | 1 - 2 - 3 | 4 - 5 - 6 | 7 - 8 - 9 | 10 | |
| Oral Presentation | | | | | |
| Knowledge of Food Art Techniques | 1-3 Competitor's final product shows little to no knowledge of Food Art techniques. | 4-5 Competitor's final product does not clearly show knowledge of Food Art techniques. | 6-8 Competitor's final product shows knowledge of Food Art techniques. | 9-10 Competitor's final product shows clear knowledge of Food Art techniques | |
| Time Management | 1-3 Competitor does not finish on time and is rushed while competing. Uses time inefficiently. | 4-5 Competitor finishes on time but is rushed. Does not use time well nor efficiently. | 6-8 Competitor finishes on time, although they may seem rushed. Uses their time well. | 9-10 Competitor finishes on time and does not seem rushed. Uses their time well and efficiently. | |
| Creativity | 1- 5 Competitor's Project seems rushed, very little detail, very broad, shows very little amount of the Food Art aspect. | 6 - 9 Competitor's final product contains little detail, is broad, and shows little amount of the Food Art aspect. | 10 - 12 Competitor's final product was thought out, detailed, and shows the Food Art aspect. | 13 - 15 Competitor's final product was well thought out, very detailed, and creatively shows the Food Art aspect. | |
| Presentation | 1-5 Display does not reflect the artist's intentions and an idea has not been presented. | 6 - 9 Display somewhat reflects the artist's intentions and an incomplete idea has been presented. | 10 - 12 Display reflects the artist's intentions and the artist's idea has been presented. | 13 - 15 Display reflects the artist's intentions very well and a complete idea has been presented. | |

Evaluator's Comments:

| TOTAL F | POINTS |
|---------|--------|
|---------|--------|

| Evaluator Initials | |
|----------------------------------|--|
| Room Consultant Initials | |
| STAR Events Coordinator Initials | |