



## Advanced Food Production, Terminology and Mathematics-State Event Only

**Advanced Food Production, Terminology and Mathematics**, an *individual event*, recognizes participants who are or have been or enrolled in a Family & Consumer Sciences advanced comprehensive or occupational food service course or program who demonstrates knowledge in food service terminology, math for business operations, menu pricing and basic accounting in purchasing and inventory.

### EVENT CATEGORY

**Senior:** grades 10-12

**Occupational:** grades 10-12

### CAREER CLUSTERS

- Hospitality and Tourism
- Human Services
- Health Sciences

### PROCEDURES & TIME REQUIREMENTS

1. Each participant will report to the event room consultant at the designated participation time with two #2 pencils.
2. The participant will have 5 minutes to set up the event. Other persons may not assist.
3. Participants will be briefed in the testing process and be assigned seating.
4. Participants will have 60 minutes to complete the written test. It consists of two parts:
  - 1) Knowledge and Understanding
  - 2) Application of Knowledge.
5. Scratch paper will be provided.
6. Participants are not to write on or mark the test in any way. An answer sheet will be provided.

7. Following the signal to begin, the participant will have one hour to complete the written examination. A warning will be given when 5 minutes remain for testing.
8. Participants will not talk, share pencils, or interact in any way with other event participants.
9. All testing materials are to be collected, counted, and returned to the Tabulations Center at the conclusion of the event.
10. The total time required for participation in this event is approximately 70 minutes, 10 minutes for instructions and questions, 60 minutes for testing.

### ELIGIBILITY & GENERAL INFORMATION

1. Participation is open to any nationally affiliated member through grade 12 prior to regional and state competition.
2. Spectators are not allowed to view this event.
3. Participant's grade is determined by grade placement during the current school year.

## Advanced Food Production, Terminology and Mathematics-State Event Only Specifications

Participants will have 60 minutes to complete the written test. Return the completed test to the event coordinator. The test is based on the following criteria. If there is time, the check lists below might be used to help participants identify their strengths and areas that need improvement.

### Knowledge and Understanding

Participants will demonstrate their knowledge and understanding of measures, conversions, equivalents, terminology and abbreviations commonly used in the food service industry by correctly answering questions and problems. Terminology will pertain to all aspects of food preparation, service and cuisine, including safety and sanitation, cooking and baking, techniques, measurements, tools and equipment used.

Criteria		Yes	No
Equivalents and Measures	Calculate measurements and equivalents commonly used in the food service industry.		
Conversions	Convert amounts of ingredients and cooking times found in standardized recipes. Quantities must be converted into most simplistic measurement (i.e., $\frac{3}{4}$ c. rather than 12 T.).		
Terminology and Abbreviations	Define, provide and/or identify terminology and abbreviations commonly used in the food service industry.		

### Application of Knowledge

Using the case study provided, participants will apply their skill and knowledge by converting standardized recipes from original yield to desired yield; applying conversion factors; calculating recipe cost and cost per serving; and providing an overall assessment of the case study that includes any recommendations and considerations pertinent to the situation described.

Criteria		Yes	No
Yield conversion	Convert original yields to those appropriate for the situation described in the case study.		
Recipe calculation	Calculate changes in ingredients and amounts to accommodate the situation described in the case study provided.		
Recipe calculation	Calculate cost per recipe and per serving costs for the menu provided in the case study.		
Overall assessment and recommendations	Provide an overall assessment of the case study and include any recommendations and considerations critical to addressing the situation described.		



## STAR Events Point Summary Form Advanced Food Production, Terminology & Mathematics

Name of Participant \_\_\_\_\_

Chapter \_\_\_\_\_ State \_\_\_\_\_ Team # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

**Directions:**

1. Make sure all information at top is correct. If a student named is not participating, cross their name(s) off. If a team does not show, please write "No Show" across the top and return with other forms. Do **NOT** change team or station numbers.
2. At the conclusion of testing, verify the score and fill in information below. Calculate the final score.
3. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy. Sort results by team order and turn in to the Tabulations Center.
4. Please check with the STAR Event Coordinator or State Adviser if there are any questions regarding the evaluation process.

ROOM CONSULTANT CHECK		Points
<b>Registration/Orientation</b> 0 or 10 points	No <b>0</b> <span style="float: right;">Yes     <b>10</b></span>	
<b>Test Score</b> 0-90 points	Total Score (90 possible points)	
<b>FINAL SCORE</b> (Score plus Room Consultant Total)		

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

Adult Room Consultant \_\_\_\_\_ STAR Event Coordinator \_\_\_\_\_

