

Advanced Food Production, Terminology and Mathematics Event

Rules (8/11)

(State Event Only)

Advanced Food Production, Terminology and Mathematics, an individual event, recognizes participants who are or have been enrolled in a FACS advanced level foods or occupational food service course or program, and who, through written examination, demonstrate knowledge in food service specific terminology and mathematics. Math for business operations will include menu pricing and basic accounting in purchasing and inventory. Case studies will be included.

Event Category

Senior—grades 10—12

Occupational—grades 10—12

Eligibility

1. A participant's grade is determined by grade placement during the current school year.
2. Participation is open to any nationally affiliated FCCLA chapter member.
3. Participants must have paid dues prior to participation in the Regional STAR Events; chapters must meet postmark or fax deadlines to assure participation in Regional STAR Events.
4. Participants must be or have been enrolled in a FACS advanced level foods or occupational food service course or program. Advanced level foods courses extend beyond exploratory or Foods I courses or programs.

Procedures and Time Requirements

1. Participants will report to the designated room at the specified time with 2—#2 pencils.
2. Prior to competition, the event coordinator will assign seating to ensure optimal testing.
3. Participants will be briefed in the testing process.
4. Participants will have 60 minutes to complete the written test. It consists of two parts: *Knowledge and Understanding* and *Application of Knowledge*.
5. Participants are not to write on or mark the test in any way. An answer sheet will be provided.
6. 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.
7. Participants will not talk, share pencils, or interact in any way with other event participants.
8. All testing materials are to be collected, counted, and returned to the Tab Room at the conclusion of the event.
9. The total time required for participation in this event is approximately 70 minutes, 10 minutes for instructions and questions, 60 minutes for testing.

General Information

1. Spectators are not allowed to observe this event.
2. All calculations must be performed by the participant. Notes or any other resources or materials are not allowed for this event.
3. Scratch paper and calculator will be provided.
4. Participants are responsible for supplying their own #2 pencils for test-taking. Writing utensils will not be supplied to participants.

Advanced Food Production, Terminology and Mathematics 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.		

Advanced Food Production, Terminology and Mathematics Rating Sheet

(State Event Only)

Name of Chapter			Test Score ____/100	
Name of School				
Name of Participant				
Category (Circle one)	Senior	Occupational		
Instructions: Score written test. Enter the points correct in the "Test Score" box.				
Room Consultant			Verification of Total Score <i>Initials</i>	
Check Rating Achieved (Circle one)	Gold: 90-100	Silver: 70-89.99	Bronze: 1-69.99	