

Basic Food Production, Terminology and Mathematics Event

Rules (8/11)

(State Event Only)

Basic Food Production, Terminology and Mathematics, an individual event, recognizes participants who are or have been enrolled in a FACS exploratory or introductory foods course, and who, through a written examination, demonstrate knowledge and understanding terminology, equipment & tools, abbreviations associated with food production and consumption, skill in calculating measurements, equivalents, converting recipes, food storage, and sanitation.

Event Category

Junior—through grade 9

Senior—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 exploratory or introductory foods course or program.

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 are not to write on or mark the test. An answer sheet will be provided.
5. 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.
6. Participants will not talk, share pencils, or interact with other event participants.
7. All testing materials are to be collected, counted, and returned to the Tab Room at the conclusion of the event.
8. 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. 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.**

Basic Food Production, Terminology and Mathematics Specifications

Participants will have 60 minutes to answer a written test. Return the completed test to the event coordinator. If there is time, the check list 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 equipment & tools, preparation terminology, measurements, conversions, equivalents and abbreviations commonly used in the food preparation by correctly answering questions and problems.

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

Basic 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	