



Basic Food Production, Terminology and Mathematics-State Event Only

Basic Food Production, Terminology and Mathematics, an *individual event*, recognizes participants who are or have been enrolled in a Family & Consumer Sciences exploratory or introductory foods course who demonstrate knowledge and understanding of 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

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 Tab Room 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.

Basic 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

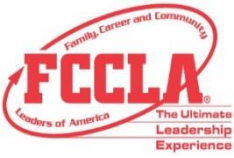
Participants will demonstrate their knowledge and understanding of measures, conversions, equivalents, terminology and abbreviations commonly used in the food service industry by correctly answering questions and problems. Terminology will pertain to all aspects of food preparation, service and cuisine,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

Criteria		Yes	No
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.		

Application of Knowledge

Using the case study provided, participants will apply their skill and knowledge of standardized recipes; applying safety and sanitation, and using problem solving in scenarios.

Criteria		Yes	No
Safety and Sanitation	Knowledge of safety and sanitation in a kitchen.		
Recipe calculation	Calculate changes in ingredients and amounts to accommodate the situation described in the case study provided.		
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 Basic 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
Registration/Orientation 0 or 10 points	No 0 Yes 10	
Test Score 0-90 points	Total Score (90 possible points)	
FINAL SCORE (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 _____

