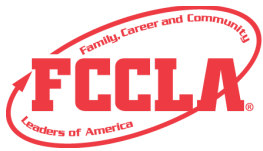


2020–2021 REQUIRED TOPICS AND THEMES

C-STAR EVENTS (CALIFORNIA EVENTS)	Topics and Themes for 2020-2021
Culinary Display Individual Event Level 1,2,3 (see categories)	<ul style="list-style-type: none"> ● Category A: Appetizers: (Levels 2,3): <ul style="list-style-type: none"> ● Level 2: Quarantine/Pantry ● Level 3: Farm to Fork ● Category B: Breads (Levels 1,2) <ul style="list-style-type: none"> ● Level 1: Quick Bread ● Level 2: Sweet Breads ● Category C: Creative Mini (6-8”) Cake (Level 2): <ul style="list-style-type: none"> ● Baby’s First Birthday Smash Cake ● Category D: Cupcakes: (Level 1): Ocean ● Category E: Decorated Wedding Cakes (Level 3): <ul style="list-style-type: none"> ● Non-traditional wedding cake ● Category F: Patisserie: (Level 3): <ul style="list-style-type: none"> ● California Inspired
Menu Planning & Table Display Levels 1,2,3 Individual Event	Level 1: Tropical Island Level 2: Spring Garden Party Level 3: Around the World
Room Design Individual Event Level 1	Level 1: Home Office/Homeschool Room
Salad Preparation Levels 1,2,3 Individual Event	Level 1: California Citrus (use citrus in the salad) Level 2: Mediterranean Salad Level 3: Micro-Greens No tofu, beef, poultry, pork, fish, seafood, or eggs that <u>require refrigeration can be used.</u> Students may use sealed, canned, or shelf-stable vacuum-packed products including meat, seafood, or poultry. These must be commercially canned/packaged and must not require refrigeration. Students must open their product in front of the Evaluators.



**2020–2021 REQUIRED TOPICS AND THEMES
(to be determined by National FCCLA; will be sent in
September 2020)**

STAR EVENTS	REQUIRED THEME
Baking and Pastry (STATE) ONLY Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines. All recipes and food will be provided at the site.
Culinary Arts Individual Event Level 3	A list of equipment, tools, and recipes will be provided 30 days prior to competition in accordance with the STAR Rules and Guidelines. All recipes and food will be provided at the site.
Fashion Design	Develop a clothing label, research the intended audience, design the label's first 4-piece collection, and construct one collection sample using an original flat pattern designed by the participant.
Food Innovations	Vintage Baking Recipes to Modern Mixes Level 1: Bar Cookies: Update flavor profile Level 2: Cakes/Cupcakes/Pastries: Include optional preparation ingredients to reduce fat, sugar, sodium, or calories. Include optional preparation instructions on product packaging for healthier preparation. Level 3: Quick Breads/Yeast Breads: Include two preparation recipes on product packaging - the intended preparation and one additional product use recipe and instructions.
Interior Design	Scenario will be posted by October 1
National Programs In Action	Plan and implement a national program project
Professional Presentation	.Make an oral presentation about issues concerning Family and Consumer Sciences and/or related occupations
Public Policy Advocate	Identify a target audience and potential partnerships, form an action plan, and advocate for the issue in an effort to positively affect policy or law
Sustainability Challenge	Base project on one of the following topics: <ol style="list-style-type: none"> 1. Efforts to reduce food waste; 2. Efforts to reduce childhood exposure to lead; 3. Efforts to protect drinking water; 4. Efforts to reduce household hazardous waste; 5. Efforts to promote appropriate use of pesticides.