



FAMILY, CAREER AND COMMUNITY LEADERS OF AMERICA
AT THE GEORGIA NATIONAL FAIR

Family, Career and Community Leaders of America is a national student organization which functions as an integral part of the Family and Consumer Sciences curriculum in Georgia schools. FCCLA encourages personal growth, prepares students for careers, fosters family and community involvement and helps students become leaders. Through programs such as Career Connection, students prepare for the world of work. Programs such as Families First and Families Acting for Community Traffic Safety reinforce the importance of a strong home life. The Leadership in Action program, STOP the Violence program and the Japanese Exchange Program provide incentives to developing local, national, and even global community ties. The Power Of One, Student Body and Financial Fitness programs encourage members to make positive lifestyle choices and practice goal setting. Leadership skills are enhanced through opportunities to serve as local, state and national officers. Events such as state and national leadership conferences and regional cluster meetings provide intense leadership training and the chance to network with teens who have similar interests and concerns. Through the STAR Events program, members are recognized for proficiency and achievement in leadership and career skills. FCCLA is The Ultimate Leadership Experience!

The mission of FCCLA is to promote personal growth and leadership development through Family and Consumer Sciences education. Focusing on the multiple roles of family member, wage earner and community leader, members develop skills for life through character development, creative and critical thinking, interpersonal communication, practical knowledge and career preparation.

These events are open to all affiliated FCCLA members in the state of Georgia. Entries may be made as individuals or teams, as specified in the rules for each competition and must be submitted through the club advisor.

UP **Unlimited**
Possibilities

FCCLA SCHEDULE OF EVENTS

Deadline for entry registration - Sept. 21.

Wed. Sept. 28 - Sat., Oct. 1

Chapter Booth Setup (MMH Bldg.)

Weekdays 10:00 a.m. - 5:00 p.m.

Saturday 10:00 a.m. - 3:00 p.m.

Tue., Oct. 11

1:00 P.M. Chili Cook-off Middle School
Miller-Murphy-Howard Building, North End of Building

3:00 P.M. Chili Cook-off High School
Miller-Murphy-Howard Building, North End of Building

Wed., Oct. 12

9:45 A.M. Middle School Georgia Peanut Recipe Contest
Junior (Grades 9 - 10) Georgia Peanut Recipe Contest
Senior (Grades 11 - 12) Georgia Peanut Recipe Contest
Miller-Murphy-Howard Building Culinary Area (East Side of Building)

1:15 P.M. Culinary Competition
Miller-Murphy-Howard Building, North End of Building

2:00 P.M. Knowledge Bowl Finals
Miller-Murphy-Howard Building, West Conference Rooms

Tues., Oct. 18, 12:00 P.M. - Release of entries begins
There will be no early release of entries.

All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations found at <http://www.georgianationalfair.com/youth-educational-exhibits/>. Once the page opens scroll down to the Information tab and click on Youth Educational Exhibits General Rules.

Advisors should call 800-987-3247, ext. 555 or email contests@gnfa.com to obtain required password, which must be obtained by Sept. 19, 2016. Enter online at <http://www.georgianationalfair.com/youth-educational-exhibits/> by September 21, 2016. No substitutions allowed. Late entries will not be processed.

Exhibitors will be required to turn in a copy of their online registration confirmation to check-in for competitions.

Chapters must have submitted and paid affiliation through the FCCLA system to be eligible to participate. Find affiliation information online at:
www.gafccla.com

GEORGIA NATIONAL FAIR FCCLA SUPERIOR CHAPTER AWARD

**1st Place - Superior Chapter - \$500
2nd Place - Reserve Superior Chapter - \$250**

Sponsored by the Georgia National Fair

All placings will be put on a point system: 1st place=20 pts., 2nd place=15 pts., 3rd place=10 pts., 4th place=5 pts. These points will be calculated by chapter and the chapter with the highest accumulated points after the last competition will receive a GNF Superior Chapter Award plaque and \$500. The second place chapter will receive a GNF Reserve Superior Chapter Award plaque and \$250.

FCCLA CHAPTER BOOTH

Enter online at www.GeorgiaNationalFair.com

(<http://www.georgianationalfair.com/youth-educational-exhibits/>) by September 21, 2016.

Chapter Booth Setup: September 28 - October 1; weekdays 10 A.M. - 5 P.M., Saturday, 10 A.M. - 3 P.M. THE MILLER-MURPHY-HOWARD BUILDING. **Please allow ample time for set-up. The Building will close at 5 P.M. on weekdays and 3 P.M. on Saturday. You will not be able to stay past closing time, nor will you be allowed access to the building before 10 A.M.**

*****NO SUNDAY DELIVERY*****

The educational exhibits of the Georgia National Fair are designed to promote better understanding of the focus of Family and Consumer Sciences and the mission of the Georgia Association of Family, Career and Community Leaders of America.

DIVISION 20103 FCCLA CHAPTER BOOTH MIDDLE SCHOOL
DIVISION 20104 FCCLA CHAPTER BOOTH HIGH SCHOOL (GRADES 9-12)

CLASS
01 Chapter Booth

First Place.....	\$125 Publix Bonus Award; GNF \$375 & Rosette
Second Place.....	\$125 Publix Bonus Award; GNF \$325 & Rosette
Third Place.....	\$125 Publix Bonus Award; GNF \$275 & Rosette
Fourth Place.....	\$125 Publix Bonus Award; GNF \$225 & Rosette

A copy of the online registration confirmation will be required to check-in for competition.

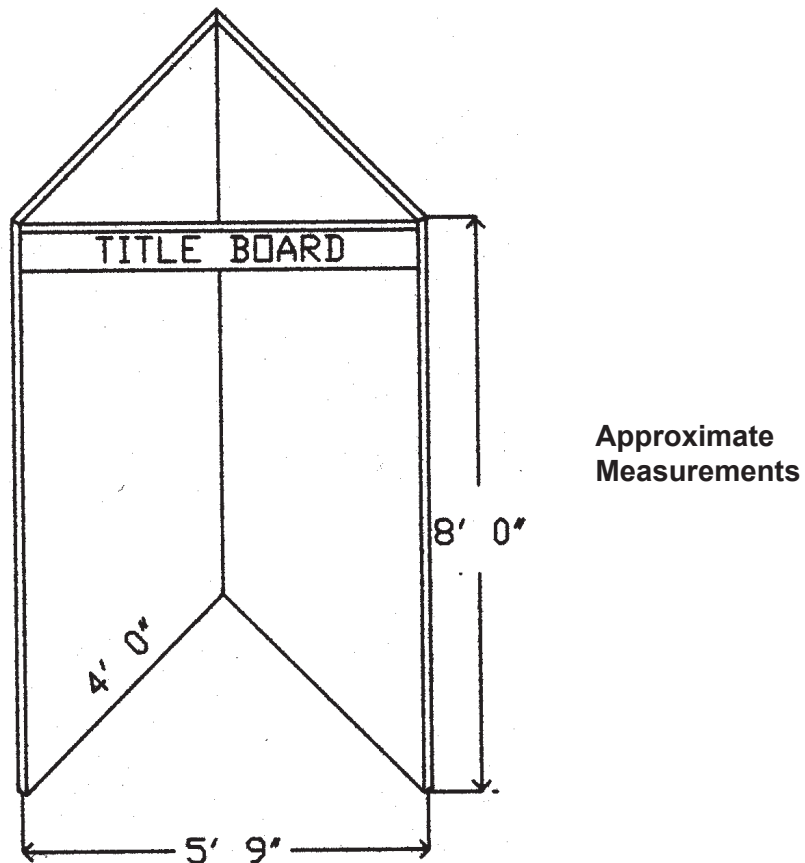
This is a chapter event and should be entered in the club name (ex. Smith High School FCCLA).

CONTEST RULES:

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations found at <http://www.georgianationalfair.com/youth-educational-exhibits/>.** Once the page opens, scroll down to the Information tab and click on Youth Educational Exhibits General Rules. PLEASE NOTE: IT IS THE ADVISOR AND COMPETITOR'S RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at gafccla@gmail.com or contests@gnfa.com. Please help us prevent entry disqualifications.
2. All Georgia affiliated FCCLA chapters are eligible to participate. **Please see box on page 3 for additional instructions.**
3. A chapter may enter only one exhibit.
4. Application for exhibit space should be submitted by chapters registering online at <http://www.georgianationalfair.com/youth-educational-exhibits/> by **September 21, 2016.**
5. Exhibits should be based on current FCCLA state or national programs or areas of skill development. The exhibit should be informative and well organized. Animation is encouraged to promote dramatization. Projects should be developed into an exhibit to accommodate a triangular space 4'x4'x5'6", with a two-sided backdrop of 4'x8' plywood panels hinged together, so that decorations of your choice may be stapled or thumb tacked to them. (Do not use glue or paint.) No alterations or cutting of booths will be permitted. Height of the exhibit should not exceed the height of the booth. These panels will be supplied by the Fair and will be in place ready for use by September 28. Use of the floor space within the triangle to create a three-dimensional exhibit is strongly encouraged. **The 12"x5'6" title board must be displayed across the top.** See sketch on next page. You are encouraged to pre-make displays designed to slide into the booth, but keep in mind that they may not extend outside of the stated measurements. We recommend that any pre-made elements be made slightly smaller than approximate measurements of booth. Any spaces can be filled with borders, etc.

6. **Please bring no more than five students to set up exhibit.**
7. All electrical or mechanical equipment included in the exhibit to create motion or action should be so well constructed that it will operate for the duration of the Fair. Electricity will be available; please be sure to indicate on your space application if you need booth electricity. (Electricity for glue gun, stapler, etc. will be provided.)
8. Title sign should state the theme of the exhibit, and all things used in the exhibit should contribute to the theme.
9. Signs announcing the name of the chapter must be covered until after the exhibits are judged.
10. **There will be a 2 point deduction for not following the guidelines.**
11. **Chapters entering must assume all responsibility for placing and removing their exhibits.** All display apparatus such as placards, models and other articles are to be provided by the exhibitor.
12. **Booth space will be assigned upon arrival. Clubs will not be allowed to choose their own booth space.**
13. **Miller-Murphy-Howard Building will be open: September 28 - October 1, Weekdays, 10 A.M. - 5 P.M., Saturday 10 A.M. - 3 P.M., for the arrangement of exhibits. There will be no set-up outside of these hours. ***NO SUNDAY SETUP*** CLUBS WILL BE ALLOWED TO SET UP ON ONE DAY ONLY; RETURN TRIPS TO MODIFY/COMPLETE DISPLAYS WILL NOT BE ALLOWED. Exhibits must be in place, ready to be judged by 3 P.M., October 1.**
14. **There will be no Sunday evening exhibit release.** Exhibits must be removed Tuesday, October 18 between 12 P.M. and 8 P.M., Wednesday, October 19 between 10 A.M. and 4 P.M. or Saturday, October 22 between 10 A.M. and 3 P.M. **All exhibits left after Saturday, October 22, 3 P.M. deadline will be discarded.** If for some reason you are unable to return to dismantle your display, please make arrangements with another advisor/volunteer to do so or notify GNF staff.
15. **CANCELLATIONS:** Please!! If you see that your chapter will not use the space you have reserved by preregistration, call the Fair (800-987-3247 ext. 553) and leave a message for the FCCLA coordinator. Large exhibit spaces are difficult to deal with when left empty at Fair time. Thanks for your cooperation.
16. We appreciate your help in telling your story to the Fair visitor in an effective and dramatic way. Judges will be asked to award \$50.00 and a Georgia National Fair Rosette to those exhibits of merit that do not place in the top 5 exhibits in each category. Please let us know if you will not be able to pick up your display.

Chapter Booth Dimensions



NOTE: The 12"x5'6" title board must be displayed across the top. Exhibits may not extend outside of the stated measurements.

There will be a 2 point deduction for not following guidelines.

The FCCLA Chapter Booth rating information: Each of the five main categories listed below receive equal weight, with a maximum of 5 points. Judges are asked to use decimal points in their scoring, e.g., 4.4, 3.8, to help avoid ties. **Note: There will be a 2 point deduction for not following guidelines.**

<p>Presentation of Theme: *Used current national theme: "FCCLA: Unlimited Possibilities" *Use of theme evident in all parts of the exhibit *Effective use of theme</p>	<p>Relationship to State or National Programs: *Use of current state or national programs evident. Chapters may choose whether to spotlight one state and/or national program or to showcase more than one or all of the programs. Judges are instructed not to penalize chapters for limiting the booth to one or a few of the programs and not to award additional points for showcasing many programs.</p> <p>State Programs: <input type="checkbox"/> Adopt-A-Chapter <input type="checkbox"/> Camp Participation <input type="checkbox"/> Chapter Contributions <input type="checkbox"/> Chapter Leadership Training <input type="checkbox"/> Foundation <input type="checkbox"/> Legislative Connections <input type="checkbox"/> Membership <input type="checkbox"/> Say Yes to FCS <input type="checkbox"/> Scholarships <input type="checkbox"/> State Outreach Project</p> <p>National Programs: <input type="checkbox"/> Advisor Recognition <input type="checkbox"/> Alumni and Associates <input type="checkbox"/> Career Connection <input type="checkbox"/> Dynamic Leadership <input type="checkbox"/> FACTS <input type="checkbox"/> Financial Fitness <input type="checkbox"/> Families First <input type="checkbox"/> Japanese Exchange Program <input type="checkbox"/> Leadership Service in Action <input type="checkbox"/> Power of One <input type="checkbox"/> STAR Events <input type="checkbox"/> Step 1 <input type="checkbox"/> STOP the Violence <input type="checkbox"/> Student Body</p>
<p>Creativity of Presentation: *Attractive *Animated *Use of media and technology</p>	
<p>Neatness: *Balanced *Legible *Attractive *Colors Coordinate</p>	
<p>Educational Value: *Promotes FCCLA *Provides information to the public</p>	
<p>Don't miss the FCCLA Leadership Rally at the Georgia National Fair! Wednesday, October 12, 2016, in Reaves Arena. All affiliated members and chapters are invited to participate.</p> <p>Registration begins - 8:30 A.M. Leadership Rally begins - 10:30 A.M.</p> <p>See www.gafcccla.com for complete details!</p>	

2016 Sponsor for the
 FCCLA Bonus Awards



PUBLIX SUPER MARKETS
CHARITIES



FCCLA Chapter Booth Rubric

School: _____ Exhibit Number: _____

Criteria	Poor 0 1	Average 2 3	Excellent 4 5	Score
Presentation of Theme	<i>Theme not used</i>	<i>Theme used, but not effectively</i>	<i>Use of theme evident in all parts of the booth</i>	
Creativity of Presentation	<i>Little to no creativity</i>	<i>Attractive booth, little to no animation or media/technology used</i>	<i>Attractive booth, animation used, and excellent use of media and technology</i>	
Neatness	<i>Not neat</i>	<i>Average balance, color choice, neatness</i>	<i>Booth is legible, balanced and color coordinated</i>	
Educational Value	<i>Doesn't promote FCCLA or provide information to the public</i>	<i>Promotes FCCLA</i>	<i>Excellent use of booth to promote, explain and provide FCCLA information to the public</i>	
Relationship to State Projects or National Programs	<i>No relationship to state projects or national programs</i>	<i>Shows relationship of booth to FCCLA State Projects/National Programs</i>	<i>Excellent use of booth to promote one or more FCCLA State Projects and/or National Programs</i>	
Score				
Point Deduction for not following guidelines (2 points)				
Total Score (out of 25 points)				

BROCHURE COMPETITION

678-735-0091 • gafccla@gmail.com

Enter online at www.GeorgiaNationalFair.com

(<http://www.georgianationalfair.com/youth-educational-exhibits/>) by September 21, 2016.

BROCHURES MUST BE POSTMARKED BY SEPTEMBER 21. ONLY HARD COPIES WILL BE ACCEPTED. School Name, Category and Level must be on a separate sheet of paper. Only one entry per school total. Mail brochures to the Georgia FCCLA office at 283 Swanson Drive, Suite 204, Lawrenceville, GA 30043 - must be postmarked by September 21. No late entries will be accepted for any reason.

DIVISION 20203 FCCLA BROCHURE MIDDLE SCHOOL
DIVISION 20204 FCCLA BROCHURE HIGH SCHOOL (GRADES 9-12)

CLASS

- 01 Male Recruitment
- 02 One National Program or State Program
- 03 Alumni & Associates Recruitment
- 04 General FCCLA Information (to provide to business and industry partners)

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>	Rosette to Division Champion
\$100	\$75	\$50	\$25	

This is a chapter event and should be entered in the club name (ex. Smith High School FCCLA).

CONTEST RULES:

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations found at <http://www.georgianationalfair.com/youth-educational-exhibits/>.** Once the page opens, scroll down to the Information tab and click on Youth Educational Exhibits General Rules. PLEASE NOTE: IT IS THE ADVISOR AND COMPETITOR'S RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may e-mail us at gafccla@gmail.com or contests@gnfa.com. Please help us prevent entry disqualifications.
2. Entries are limited to one entry total per chapter
3. Entries must be the original work of the local chapter. Copy-ready brochures provided by the state or national offices are not acceptable. Official logos may be used.
4. Entries must be printed on 8 1/2 x 11 inch paper. They may be trifold brochures or they may be duofold (booklet type) brochures. Each brochure is limited to ONE sheet of paper. No multipage brochures will be accepted.
5. Brochures may be color or black and white. Preprinted brochures are acceptable as are brochures on colored paper.
6. Brochures will be judged on:
 - a. Effectiveness of the message
 - b. Incorporation of the current National Theme "FCCLA: Unlimited Possibilities"
 - c. Page layout, principles used in design, clip art selection and placement, font selection and usage
 - d. Creativity of the Presentation
 - e. General Appearance (Neatness, legibility, balance)
 - f. Accuracy and Appeal of information provided
7. Entrants agree to permit the use of their brochure to promote FCCLA in Georgia should GA FCCLA elect to use the brochure entry for that purpose.
8. Winners will be announced during the Rally on Wednesday, October 12 and displayed during the Fair.



FCCLA Brochure Competition Rubric

School: _____ Brochure Number: _____

Criteria	Poor 0 1	Average 2 3	Excellent 4 5	Score
Effectiveness of the message	<i>Doesn't promote FCCLA or provide information to the public</i>	<i>Promotes FCCLA</i>	<i>Excellent use of brochure to promote, explain and provide FCCLA information to the public</i>	
Incorporation of current national theme	<i>Theme not used</i>	<i>Theme used, but not effectively</i>	<i>Use of theme evident in all parts of the brochure</i>	
Design Principle	<i>Page layout, clip art and font selection is difficult to interpret and read</i>	<i>Page layout, clip art and font selection is average</i>	<i>Design principles used in page layout, clip art selection and placement, font selection and usage</i>	
Creativity	<i>Little to no creativity</i>	<i>Attractive brochure</i>	<i>Attractive brochure, creative presentation</i>	
General Appearance	<i>Brochure is not neat or legible</i>	<i>Brochure is of average neatness, legibility and balanced</i>	<i>Brochure is neat, legible and balanced</i>	
Accuracy and Appeal of Information	<i>Information inaccurate or not appealing</i>	<i>Information not accurate, but appealing or appealing but not accurate</i>	<i>Excellent use of brochure to communicate accurate information in an appealing manner</i>	
Score				
Point Deduction for not following guidelines (10 points)				
Total Score (out of 30 points)				

NINTH ANNUAL FCCLA CHILI COOK-OFF COMPETITION

678-735-0091 • gafccla@gmail.com

Enter online at www.GeorgiaNationalFair.com

(<http://www.georgianationalfair.com/youth-educational-exhibits/>) by September 21, 2016.

WHEN: Tuesday, October 11

DIVISION 20303 FCCLA CHILI COOK-OFF MIDDLE SCHOOL

CHECK-IN AND SETUP: 1:00 P.M.; *Contest begins:* 1:30 P.M.

WHERE: Miller-Murphy-Howard Building Flower Show Area (North end of building)

DIVISION 20304 FCCLA CHILI COOK-OFF HIGH SCHOOL (GRADES 9-12)

CHECK-IN AND SETUP: 3:00 P.M.; *Contest begins:* 3:30 P.M.

WHERE: Miller-Murphy-Howard Building Flower Show Area (North end of building)

CLASS

01 FCCLA Chili Cook-off Competition

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
\$100	\$75	\$50	\$25

A copy of the online registration confirmation will be required to check-in for competition.

This is an individual event and should be entered in the individual's name (ex. Bobby Smith).

CONTEST RULES:

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations found at <http://www.georgianationalfair.com/youth-educational-exhibits/>.** Once the page opens, scroll down to the Information tab and click on Youth Educational Exhibits General Rules. PLEASE NOTE: IT IS THE ADVISOR AND COMPETITOR'S RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at gafccla@gmail.com or contests@gnfa.com. Please help us prevent entry disqualifications.
2. This Chili Cook-Off Competition will be an individual event. Only one entry per club will be allowed.
3. The competition will be limited to 20 participants in each division and, if need be, a lottery drawing will decide the 20 competitors.
4. Each participant must be an affiliated FCCLA member.
5. Each participant must supply their own Chili ingredients and cooking equipment (single gas burner).
6. All preparation of Chili must be done on site, and from scratch – using raw meats and regular spices – no Chili mixes.
7. Each participant will be judged on the following criteria:
 - Clothing & Appearance
 - Safety & Sanitation
 - Food Handling & Preparation Temperatures
 - Equipment & Tools
 - Presentation & Appearance
 - Taste
8. Time guidelines and further details are listed on the following page.

FOOD REQUIREMENTS:

1. No restriction is placed on food ingredients; teams should bring all ingredients with them and held under correct sanitation food safety temperature guidelines.
2. No pre-prepared foods are allowed – with the exception of canned tomatoes, canned corn, canned beans or other canned items – but no canned chili.
3. No pre-prepared sauce mixes or pre mixed powders.
4. All potentially hazardous foods should be kept chilled; such as all proteins.
5. Each participant should bring 2 printed copies of the recipe in a protective sheet.

PARTICIPANT RESPONSIBILITY:

This competition is an individual competition, supported by a teacher to help with moving equipment. The competitor will be responsible for all set-ups, production and presentation of food to judges and clean up.

CHILI COMPETITION WILL CONSIST OF ONE PHASE:

1. Competitors will be given 15 minutes to set up once all teams have checked in.
2. Competitors may have staggered start times, dependent on the number of teams participating.
3. Competitors will have 1 hour for preparation and cooking.
4. Competitors will bring 2 identical, no larger than 4” round bowls for judges; one for taste and one for show.
5. Competitors will bring a tray to deliver the bowls to the judges.
6. When time is called, 2 identical bowls of Chili should be taken to the judges.

EQUIPMENT:

1. Competitors must bring in all equipment and food that is needed to execute the Chili including a one burner butane gas burner.
2. Competitors should only expect the organizer to provide a 8 foot by 2 foot table to work from, ice and potable water.
3. There is no power available for blenders, etc.

DRESS CODE:

1. Jeans and white T-shirt, or FCCLA T-shirt (school or club name must be covered)
2. Closed-toe shoes
3. Apron, gloves, protective head gear (hat, hair net etc.)

CLEAN UP:

Students will have 15 minutes to clean up after the hour of cooking. Students will be judged on final clean up.

ADVISORS:

Once the competition begins, teachers/parents etc. are unable to counsel or communicate with students. There will be no cell phones allowed in the cooking area during competition.

Competitor Number: _____



Chili Competition

	SCORE
Chili Cook-off Competition: Safety, Sanitation, Management and Professionalism	
Chili Cook-off Competition: Food Presentation	
SCORE	
Point Deductions: Use of pre-cut, pre-made or pre-mixed items	
TOTAL SCORE	



Competitor Number: _____

Chili Cook-Off Rubric

Instructions: Judges will be invited to complete this rubric independently. Judges are encouraged to write comments on the reverse of this rubric. Circle the appropriate rating and enter the score in the right column, total points and initial at bottom total.

Safety, Sanitation, Management and Professionalism

	<u>Evaluation Criteria</u>			
	Poor	Good	Excellent	Score
Clothing and appearance	0 3 Nail polish and jewelry during production. Shoes dirty or use of flip flops. Clothing dirty or unacceptable.	4 6 Clothes partially clean, hair loosely trimmed or exposed, facial hair not neatly trimmed. Incorrect dress code.	7 10 Jeans and white tee shirt or FCCLA tee shirt. Clothes should be clean and well tucked in. Apron, gloves, protective head gear (hat, hairnet, etc.) Appropriate shoes for use around the cooking environment	
Safety	0 3 Disregard of safety issues creating unsafe situation. Dangerous use of knives or other sharp equipment.	4 6 Shows some safety concerns during preparation. Knowledge of safety issues demonstrated, with room for some improvement.	7 10 Work area clear of potential hazards. Knives properly sharpened and movement around work area respectful to safety codes.	
Sanitation/	0 3 Unsanitary situation creates unsafe production and potential product time temperature abuse or cross contamination or improper use of gloves or hand washing technique	4 6 Shows knowledge and concern of sanitation issues during production, But could improve in some areas. Possible cross contamination or improper hand washing technique	7 10 Showing excellent food sanitation and food safety knowledge and application with understanding of cross-contamination and handling of raw proteins.	
Food handling and Preparation Temperature	0 3 Food items/ingredients not held/handled to maintain proper temperature	4 6 Some food items/ingredients not held/handled to maintain proper temperature	7 10 All food items/ingredients held/handled to maintain proper danger zone temperatures	
Equipment and Tools	0 3 Selection and usage of tools/equipment lacks understanding	4 6 Selection and use of equipment occasionally lacked appropriate use for techniques required	7 10 Appropriate use of all equipment and tools, appropriate to food products	
Workspace and Time Management	0 3 Mismanages time, has a cluttered workspace	4 6 Somewhat uses time wisely, workspace is somewhat effective	7 10 Uses time wisely, workspace is effectively set	
Final Clean-up	0 3 Little to no clean-up of the station	4 6 Mediocre clean-up of workspace	7 10 No evidence of the competition at the workspace – thorough clean-up	
Total Score				
Judge Initials				



Competitor Number: _____

Chili Cook-Off Rubric

Instructions: Judges will be invited to complete this rubric independently. Judges are encouraged to write comments on the reverse of this rubric. Circle the appropriate rating and enter the score in the right column, total points and initial at bottom total.

Food Presentation

Evaluation Criteria

	Poor 0 3	Good 4 6	Excellent 7 10	Score
Presentation and Appearance	Presentation lacked color, texture, balance and composition.	Presentation is acceptable but lacks slight professional qualities and presentation techniques, such as sauce too thin or runny or color dull	Fresh, bright & colorful, easy to eat, temperature hot, hot serving bowl, stylistic garnish but practical. Uniform sizes of vegetables and meat making appealing appearance.	
Recipe & Ingredient Compatibility	Poor use of ingredients and technique of following recipes. Ingredients do not hold and complement each other with one excessively dominant.	Adequate overall use of ingredients for balanced chili with ingredient compatibility okay but not outstanding	Recipe ingredients complement each other in color, flavor, and texture. Ingredients are balanced in size and amounts appropriate to style of Chili. No excessive amount of spice heat.	
Flavor, Taste, Texture & Doneness	Taste does not correspond to recipe and flavors of finished product. Poor texture. Flavor weak without body or presence. Meat still chewy or undercooked	Adequate, but not outstanding taste. Seasoning could be refined slightly and may be slightly unbalanced. Texture might be undercooked or over cooked. Flavor may be lacking slightly or too powerful with one ingredient.	The specified major ingredients carry the dominant flavors. The components fit together. The temperature is correct. The textures reflect the cooking technique. The sauce is the correct flavor for the meat and is the correct consistency. The flavor is pleasing to taste and full bodied.	
Total Score				
Judge Initials				

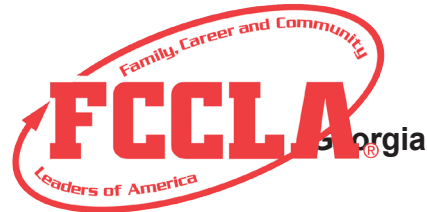
FOURTH ANNUAL FCCLA GEORGIA PEANUT RECIPE CONTEST

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Sponsored by:



&



Enter online at www.GeorgiaNationalFair.com

(<http://www.georgianationalfair.com/youth-educational-exhibits/>) by September 21, 2016.

WHEN: Wednesday, October 12

CHECK-IN AND SETUP: 9:45-10:15 AM; *Judging begins:* 10:30 AM

WHERE: Miller-Murphy-Howard Building Culinary Area (East side of building)

DIVISION 20401 - FCCLA GEORGIA PEANUT RECIPE CONTEST

CLASS

- 01 FCCLA GEORGIA PEANUT MIDDLE SCHOOL
- 02 FCCLA GEORGIA PEANUT JUNIOR (GRADES 9-10)
- 03 FCCLA GEORGIA PEANUT SENIOR (GRADES 11-12)

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
\$100	\$75	\$50	\$25

A copy of the online registration confirmation will be required to check-in for competition.

This is an individual event and should be entered in the individual's name (ex. Bobby Smith).

CONTEST RULES:

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2. Only one entry per school per division will be allowed.
3. Competition will be limited to 30 participants per class and, if need be, a lottery drawing will decide the 30 competitors for each class.
4. Each participant must be an affiliated FCCLA member.
5. Each participant will CREATE an **original energy bar** recipe using raw or cooked peanuts.
6. Each participant will bring the prepared recipe to the Miller-Murphy-Howard building during setup. The item should be placed on a disposable plate, and should be enough for 3 judges to taste.
7. There will be no access to microwaves or other heating elements on site.
8. All entries should be presented using proper sanitation techniques; for example, plastic wrap covering the dish and will be judged using the rubric.
9. Each participant will submit 2 identical copies of the recipe, each typed on a 8 1/2 x 11 paper with the participant's name and club clearly labeled. Recipes will remain with Georgia FCCLA.

10. Winners will be announced when judging is complete at approximately 1:30 p.m. in the Miller-Murphy-Howard building.
11. This event is sponsored by the Georgia Peanut Commission and Georgia FCCLA. Premium checks will be mailed from the Georgia FCCLA office.



Competitor Number: _____

Peanut Recipe Rubric

Instructions: Judges are invited to complete this rubric independently. Judges are encouraged to write comments on the reverse of this rubric. Circle the appropriate rating and enter the score in the right column, verify points and sign the rubric.

Evaluation Criteria

	Poor	Good	Excellent	Score
Sanitation	0 3 Presented product without using proper sanitation techniques	4 6 Somewhat acceptable sanitation presentation	7 10 Excellent sanitary presentation – product is covered and at proper temperature	
Presentation and Appearance	0 3 Appearance lacked color, texture, balance and composition.	4 6 Appearance is acceptable but lacks qualities and presentation techniques	7 10 Appearance is appealing, appearance uses high quality presentation techniques.	
Recipe & Ingredient Compatibility	0 3 Poor use of ingredients and technique of following recipes. Ingredients do not hold and complement each other with one excessively dominant.	4 6 Adequate overall use of ingredients for balance and compatibility okay but not outstanding	7 10 Recipe ingredients complement each other in color, flavor, and texture. Are the ingredients balanced in size and amounts appropriate	
Flavor, Taste, Texture & Doneness	0 3 Taste does not correspond to recipe and flavors of finished product. Poor texture. Flavor weak without body or presence.	4 6 Adequate, but not outstanding taste. Recipe could be refined slightly and may be slightly unbalanced. Texture might be undercooked or over cooked. Flavor may be lacking slightly or too powerful with one ingredient	7 10 The item carries dominant peanut flavors. The components fit together. The texture and flavor is pleasing to taste.	
Originality	0 3 Recipe lacks originality	4 6 Originality is acceptable.	7 10 Highly original.	
TOTAL				
Point Deduction: Submitted item other than the requested recipe (Subtract 2 points)				
Point Deduction: Submitted 0, 1 or more than 2 recipes (Subtract 2 points)				
TOTAL DEDUCTIONS				
GRAND TOTAL				

Judges Signature: _____

Comments:

EIGHTH ANNUAL FCCLA CULINARY COMPETITION

678-735-0091 • gafccla@gmail.com

Enter online at www.GeorgiaNationalFair.com

(<http://www.georgianationalfair.com/youth-educational-exhibits/>) by September 21, 2016.

WHEN: Wednesday, October 12

CHECK-IN AND SETUP: 1:15 P.M.; *Contest begins:* 1:30 P.M

WHERE: Miller-Murphy-Howard Building Flower Show Area (North end of building).

DIVISION 20501 - FCCLA CULINARY COMPETITION

CLASS

01 FCCLA Culinary Competition

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
\$100	\$75	\$50	\$25

A copy of the online registration confirmation will be required to check-in for competition.

This is an individual event and should be entered in the individual's name (ex. Bobby Smith).

CONTEST RULES:

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations found at <http://www.georgianationalfair.com/youth-educational-exhibits/>.** Once the page opens, scroll down to the Information tab and click on Youth Educational Exhibits General Rules. PLEASE NOTE: IT IS THE ADVISOR AND COMPETITOR'S RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at gafccla@gmail.com or contests@gnfa.com. Please help us prevent entry disqualifications.
2. This Culinary Competition will be an individual event. Only one entry per school will be allowed.
3. The competition will be limited to 10 participants and, if need be, a lottery drawing will decide the 10 competitors.
4. Each participant must be an affiliated FCCLA member.
5. Each participant will be judged and given 30 minutes on the following knife skills:
 - 2 oz. Julienne Carrot
 - 2 oz. Onion Dice
 - 1 Whole Tomato Concasse
 - 1 oz. Brunoise Carrot
6. Each participant will be given one hour to prepare 2 identical "Hot Plated Meals", each plate consisting of:
 - 1 Chicken Breast (FCCLA provides)
 - 1 Appropriate Starch
 - 1 Vegetable
7. Each participant will bring their own carrot, onion, and tomato to be used in the knife skills demonstration, in addition to their starch and vegetable to be used in their recipe. Participants may use their knife cuts after they have been judged in their entrée preparation.
 - 2 identical plates for plating, no larger than 10" in diameter.
 - 2 copies of recipe in sheet protectors
8. Each participant will be given ONE 8 foot table to work with, speed racks are acceptable to bring (preferably the short ones) –and will be checked to verify no prep work has been done previously.
9. Once the competition begins, teachers/parents etc. are unable to counsel or communicate with students. There will be no cell phones allowed in the cooking area during competition.

FOOD REQUIREMENTS:

1. No restriction is placed on food ingredients. Students should bring all ingredients and abide by sanitation and food safety guidelines.
2. No pre-prepared foods are allowed
3. No pre-prepared sauce mixes or pre-mixed powders are allowed
4. All potentially hazardous foods should be kept chilled

EQUIPMENT REVIEW:

1. Students must bring in all equipment and food that is needed (except the chicken breast), including up to 2 butane gas burners
2. There will be no power available for blenders, etc.

DRESS CODE:

1. Closed-toe, non-skid shoes appropriate for kitchen
2. Appropriate chef attire (including chef jacket, with school name covered, pants, closed toe, non-slip shoes, hat/hair covering)

COMPETITION REVIEW:

- 15 minute check-in
- 30 minutes on knife skills
- 60 minutes to prepare 2 identical "hot plated meals"
- 15 minutes clean-up time

CULINARY COMPETITION SUPPLY LIST:

- Carrot for knife skills
- Onion for knife skills
- Tomato for knife skills
- Short speed rack (optional)
- All other ingredients in meal (including 1 appropriate starch and 1 vegetable)
- 2 identical plates for plating
- 2 copies of recipe in sheet protectors (includes name of competitor)
- 1-2 butane gas burners
- Sani buckets

Competitor Number: _____



Culinary Competition

	SCORE
Knife Skills	
Culinary Competition: Safety, Sanitation and Professionalism	
Culinary Competition: Food Presentation	
TOTAL SCORE (out of 105)	

Competitor Number: _____



Knife Skills Rubric

Instructions: Judges will be invited to complete this rubric independently. Judges are encouraged to write comments on the reverse of this rubric. Score sheets will be mailed to schools after scoring. Circle the appropriate rating and enter the score in the right column, verify points and initial at bottom total.

Evaluation Criteria

	Poor	Good	Excellent	Score
Safety	1 Disregard of safety issues creating unsafe situation. Dangerous use of knives or other sharp equipment,	3 Shows some safety concerns during preparation. Knowledge of safety issues demonstrated, with room for some improvement	5 Work area clear of potential hazards. Knives properly sharpened and movement around work area respectful to safety codes	
Sanitation	1 Unsanitary situation creates unsafe production and potential product time temperature abuse or cross contamination or improper use of gloves or hand washing technique	3 Shows knowledge and concern of sanitation issues during production, But could improve in some areas.	5 Shows excellent sanitation of the work area. Damp towel or non slip mat was used under cutting board. The correct cutting board was used for the specific task.	

	Poor	Good	Excellent	Score
Equipment and tools	1 Selection and usage of tools/equipment lacks understanding of knife skills	3 Selection and use of equipment occasionally lacked appropriate use for techniques required.	5 Appropriate use of all equipment and tools, appropriate to food products.	
Mise en place and Organization	1 Disregarded time management of competition and subsequent knife cuts were late	3 Mediocre time management	5 Demonstrated excellent 'mise en place' and time management; knife cuts were presented within 30 minutes	

	Poor	Good	Excellent	Score
Presentation and Appearance	0 1 .	2 3	4 5 .	
2 oz Julienne of carrot				
2 oz onion dice				
1 whole tomato concasse				
1 oz brunoise carrot				

Judges Signature: _____

Total Score (out of 40): _____

Competitor Number: _____



Culinary Competition Rubric

Instructions: Judges will be invited to complete this rubric independently. Judges are encouraged to write comments on the reverse of this rubric. Circle the appropriate rating and enter the score in the right column, verify points and initial at bottom total.

Safety, Sanitation and Professionalism

	Poor	Good	Excellent	Score
Clothing and appearance	0 1 Nail polish and jewelry during production. No chef hat/hair net. Shoes dirty open toe, closed toe shoe.	2 3 Jacket not pressed, hair loosely trimmed or exposed, facial hair not neatly trimmed. Incorrect dress code	4 5 Complete Professional uniform, pressed white chef jacket, pants, closed toe, non-slip shoes. Hat or hair covered.	
Safety	0 1 Disregard of safety creating unsafe situation, dangerous use of knives or other sharp equipment	2 3 Shows some safety concerns during preparation. Knowledge of safety issues demonstrated, with room for some improvement	4 5 Work area clear of potential hazards. Knives properly sharpened and movement around work area respectful to safety codes	
Sanitation	0 1 Unsanitary situation creates unsafe production and potential product time temperature abuse or cross contamination or improper use of gloves or hand washing technique	2 3 Shows knowledge and concern of sanitation issues during production, But could improve in some areas. Possible cross contamination or improper hand washing technique	4 5 Shows excellent food sanitation and food safety knowledge and application.	
Equipment and tools	0 1 Selection and usage of tools/equipment lacks understanding of recipe and skills required	2 3 Selection and use of equipment occasionally lacked appropriate use for techniques required.	4 5 Appropriate use of all equipment and tools.	
Final clean-up	0 3 Little to no clean-up of the station	4 6 Mediocre clean-up of workspace	7 10 No evidence of the competition at the workspace – thorough clean-up	
Total Score (out of 30)				

Judges Signature: _____

Competitor Number: _____



Culinary Competition Rubric

Instructions: Judges will be invited to complete this rubric independently. Judges are encouraged to write comments on the reverse of this rubric. Circle the appropriate rating and enter the score in the right column, verify points and initial at bottom total.

Food Presentation

Score	Poor	Good	Excellent
Presentation and Appearance	0 3 Presentation lacked color, texture, balance and composition.	4 6 Presentation is acceptable but lacks slight professional qualities and presentation techniques, such as sauce too thin or runny or color dull	7 10 Fresh, bright & colorful, easy to eat, temperature hot, stylistic garnish but practical. Uniform sizes of vegetables and meat making appealing appearance. Food is presented with style and creativity.
Recipe & Ingredient Compatibility	0 3 Poor use of ingredients and technique of following recipes. Ingredients do not hold and complement each other with one excessively dominant.	4 6 Adequate overall use of ingredients for balanced recipe with ingredient compatibility okay but not outstanding	7 10 Recipe ingredients complement each other in color, flavor, and texture. Are the ingredients balanced in size and appropriate amounts? No excessive amount of spice heat.
Flavor, Taste, Texture & Doneness	0 3 Taste does not correspond to recipe and flavors of finished product. Poor texture. Flavor weak without body or presence. Meat undercooked	4 6 Adequate, but not outstanding taste. Seasoning could be refined slightly and may be slightly unbalanced. Texture might be undercooked or over cooked. Flavor may be lacking slightly or too powerful with one ingredient	7 10 Specified major ingredients carry the dominant flavors. The components fit together. Temperatures are correct. Textures reflect the cooking technique. The flavor is pleasing to taste and full bodied.
Creative Use of Chicken and Practicality	0 1 Lacked originality in use of chicken.	2 3 Demonstrated adequate use of creativity.	4 5 Demonstrated creative and practical use of chicken
Total Score (out of 35)			

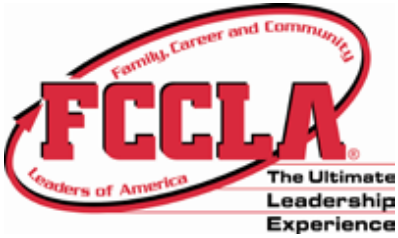
Judges Signature: _____

FCCLA KNOWLEDGE BOWL678-735-0091 • gafccla@gmail.comEnter online at www.GeorgiaNationalFair.com**(<http://www.georgianationalfair.com/youth-educational-exhibits/>) by September 21, 2016.****Qualification Match*****Qualification test online only.******All teams will complete an online test to narrow the field to the top teams.*****Final Rounds*****WHEN:*** Wednesday, October 12***CHECK-IN:*** 2:00 P.M.***WHERE:*** Miller-Murphy-Howard Bldg.**DIVISION 20601 FCCLA KNOWLEDGE BOWL****CLASS****01 - Culinary & FCCLA Knowledge Bowl****02 - FACS & FCCLA Knowledge Bowl - High School (GRADES 9-12)****03 - FACS & FCCLA Knowledge Bowl - Middle School****Winning Chapters:**

1st place	\$500	Individual team members will receive rosettes
2nd place	\$250	
3rd place	\$150	
4th place	\$100	

A copy of the online registration confirmation will be required to check-in for competition.**This is a chapter event and should be entered in the club name (ex. Smith High School FCCLA).****CONTEST RULES:**

- All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations found at <http://www.georgianationalfair.com/youth-educational-exhibits/>.** Once the page opens, scroll down to the Information tab and click on Youth Educational Exhibits General Rules. PLEASE NOTE: IT IS THE ADVISOR AND COMPETITOR'S RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at gafccla@gmail.com or contests@gnfa.com. Please help us prevent entry disqualifications.
- Every affiliated FCCLA Chapter is invited to bring one Culinary OR one FACS four-person team for one of the sections above. **No school may enter more than one team in the Knowledge Bowl competition unless they have more than one chapter charter. Please see box on page 3 for additional instructions.**
- Study materials and background information are available through the FCCLA State Office and are posted on the Georgia FCCLA website at www.gafccla.com.
- Competitors must be registered with Georgia National Fair AND Georgia FCCLA (for qualification testing).



KNOWLEDGE BOWL

2016 Competition Guidelines

What is the FCCLA Knowledge Bowl?

There are three areas of the FCCLA Knowledge Bowl. Each chapter is invited to bring one Culinary OR one FACS or one Middle School team. A chapter cannot have more than one team in the Knowledge Bowl competition.

- The Middle School/FCCLA Knowledge Bowl is a three level, team competition that challenges students' knowledge of all aspects of Middle School questions and FCCLA.
- The Family and Consumer Sciences/FCCLA Knowledge Bowl is a three level, team competition that challenges students' knowledge of all aspects of Family and Consumer Sciences and FCCLA. All questions throughout the Family and Consumer Sciences/FCCLA Knowledge Bowl will fall under one of the following five categories: Nutrition and Food Science, Textiles, Housing and Interiors, Child and Family Development, Consumer Economics or FCCLA Knowledge
- The Culinary/FCCLA Knowledge Bowl is a three level, team competition that challenges students' knowledge of all aspects of Culinary Arts and FCCLA. All questions throughout the Culinary/FCCLA Knowledge Bowl will fall under one of the following two categories: Culinary Arts Knowledge, FCCLA Knowledge

LEVEL 1 – Online Testing Qualification

Registration for Level 1 takes place through the Georgia National Fair registration AND Georgia FCCLA online registration process. Registration will end September 21. **Online testing will take place the week of September 26 through September 30. Top teams advancing to Level 2 will be sent a confirmation of their Level 2 participation via email by October 5th.**

All teams should be comprised of four FCCLA members (affiliated at both the state and national level by October 1) from the same chapter. Team members may be mixed in grade level and FACS course background. Each qualifying team may select one alternate team member from the students in their chapter. All competitors must be registered for Fall Rally at which their competition takes place. **Teams with less than four members are ineligible to compete.**

All teams that registered will complete this LEVEL 1 round. Teams will be comprised of four FCCLA members from a single school or chapter. Each team member will take the online test which contains **ONLY** content questions, no FCCLA knowledge questions will be used.

Each school must register a proctor in the Georgia FCCLA online registration system by **September 23**. Proctors will be emailed the password and log in information prior to testing. Proctors cannot be the FCCLA Adviser.

One hour will be given for individuals to complete the 50 question test (multiple choice and true/false questions). ALL **4** team members will need to take the test independently, but at the same time. They will **NOT** be the exact same questions from the Study Guide. Questions may vary. There will not be any FCCLA questions on the Online Qualification Test.

If less than **four** members are present to take the test or do not take the test at the same time, the team is ineligible to compete. The teams with the top team scores will advance to the next level. Chapters will not receive the scored tests back.

LEVEL 2 – Buzzer Round at Georgia National Fair

Single Elimination takes place at Georgia National Fair (Miller Murphy Howard Bldg) on Wednesday, October 12.

The second level will be a single elimination, head-to-head competition. Teams will be put into a bracket with the top scoring team against the lowest scoring team, and so on to meet in the middle. If an odd-number of teams are competing, byes will go to the highest scoring team(s). Competition will take place simultaneously in 2 rooms, or as space allows with a holding room. All rooms will use the same questions.

Level 2 rounds consist of two parts – Head-to-Head Individual Questions as well as Team Questions. In the Head-to-Head Individual part of the round, one content (Middle Level, FACS or Culinary) multiple choice question will be asked to each team member. In the Team Questions part of the round, all questions are open-ended. Twelve questions will be asked in content and eight FCCLA Knowledge questions. Questions will be asked in the following order:

1. 12 content (Middle Level, FACS or Culinary) questions
2. 8 FCCLA knowledge questions

Elimination round is single elimination. Winners will advance to the next bracket level. If multiple rooms are used for competition, all rooms will use the same questions.

Buzzer Round Rules of Play

Level 2

Head-to-Head Individual Questions Rules

Questions in the head-to-head individual part of the round are multiple choice. Each team member is assigned a number – member #1, #2, #3, #4. After the question and answer choices are read to team members #1, whichever individual buzzes in first has 10 seconds to respond. The individual cannot confer with team members. Individuals may give the full answer or the letter (a, b, or c) associated with the answer. A total of 4 questions will be asked.

If the individual who has buzzed in cannot answer in the time allowed, or gives an incorrect answer, the opposing individual team member has 10 seconds to provide an answer.

If a member buzzes in before the entire question is read, the individual must give an answer within 10 seconds. If the answer is incorrect, the moderator will re-read the question and answer choices. The opposing team member has 10 seconds to respond.

If neither individual buzzes in within 10 seconds, or both members give incorrect answers, the moderator will give the correct answer.

Each correct answer is worth 10 points. There is no deduction for incorrect answers.

This process will continue through team member #4. Upon completion of the head-to-head individual part of the round, scores will be tabulated and announced by the scorekeeper and moderator.

Team Questions Rules

Questions in the team questions part of the round are open ended. The moderator will ask a question, and the first person to hit his or her button will have the opportunity to answer.

Teams may buzz in before the entire question is read. If this happens, the moderator will stop reading the question. The moderator will call on the team that buzzed in. The team member who buzzed in has 10 seconds to answer the question. The team may confer both orally and in writing until a team member buzzes in. Only the team member who buzzed in will be allowed to answer the question.

If an incorrect answer is given, the moderator will begin re-reading the question, and members from the other team may buzz in at any time.

If no one buzzes in within 10 seconds after the question has been read, or both teams give incorrect answers, the moderator will give the correct answer.

Each correct answer is worth 5 points. There is no deduction for incorrect answers.

This process will continue through all 20 open ended questions. Upon completion of the team questions part of the round, scores will be tabulated and announced by the scorekeeper and moderator. If there is a winner, the winner will be announced. If there is a tie that must be broken, tie breaker question(s) will be read.

Tie Breaker Round Rules

Up to five tie-breaker questions will be asked. There is no deduction for incorrect answers. The first team that buzzes in will have 10 seconds to answer. The first team to correctly answer a tie breaker question will be announced as the winner.

General Rules

Acceptability of Answers

Only the first answer from the team member who buzzes in will be accepted. Only one team member may buzz in per question. The moderator will determine if the answer given by the competitor matches the correct answer. If there is a question about the acceptability of the answer, the moderator may consult with the room judge.

Appeals

Following the correct answer being given by the moderator, either by one team or the moderator, the team captain of a team which has given an answer thought to be correct and in the appropriate manner may buzz in to question the incorrectness of his/her team's answer or the procedure by which the answer was not accepted. One additional team member may assist in explaining the reason for the appeal, but the appeal must be proposed by the team captain. The judge will make the final ruling based upon the explanation. Appeals must

take place before the moderator begins the next question and will not be considered at another time during or following the round. Only one appeal is permitted per team, per match. Interference from the audience will result in the appeal being dismissed.

Consultation

Team members may confer with one another both orally and in writing until a team member buzzes in. From the time a competitor buzzes in until the time the moderator announces whether the answer is correct or incorrect, no one on that team should speak or write notes to another. If consultation continues while a team member has buzzed in, his/her answer will not be accepted even if it is correct. Team members of the opposing team may consult while a competitor on the other team is answering the question.

Dress Code

Participants should follow the approved conference dress code for participation in all levels of competition.

Moderator/Judge/Question Error

If the moderator misspeaks or misreads a question, but catches the mistake prior to either team buzzing in, they may repeat the question correctly and the time for answering will begin again at 10 seconds.

The judge and/or moderator may see that a replacement question is used if an answer is prematurely given by the moderator, judge, or spectator or if the way a question is read is deemed unfair for either or both teams. Replacement questions will not be used if a competitor reveals the correct answer out of turn or if a competitor or spectator disagrees with the correctness of answer as determined by the moderator and judge.

Repeating of Questions

Individual team members may request a multiple choice question to be repeated during the Head-to-Head Individual Round. No open-ended questions will be repeated once they have been read in their entirety. If there is an issue in which the moderator feels the question should be repeated (noise interference or equipment problem) they may repeat the question at their discretion.

Spectator/Participant Conduct and Sportsmanship

The buzzer round is open to spectators (students, advisers, chaperones, alumni, and other conference attendees) as space in competition rooms permits. Spectators are not allowed to enter or leave the competition room during play. Spectators are prohibited from cheering, visual signaling, audible conversations, and the use of cell phones during competition. Any spectators who disrupt the round in any way or are thought to be communicating with competitors will be asked to leave by the room judge or moderator. The room judge and moderator have the authority to control the competition atmosphere within their room. Disputes concerning their judgment should be directed to the Knowledge Bowl Coordinator or the on-site state staff person who is overseeing the competition.

Good sportsmanship is expected of all participants, advisers, chapter members, and other spectators. Poor sportsmanship on the part of any team member or their supporters may result in disqualification. Any use of extremely negative behavior (such as the use of profanity or yelling) will result in immediate disqualification of the team.

Substitution

Substitution of team members between Level 1 and Buzzer Round will be allowed. Substituted competitors must be affiliated members of the same FCCLA chapter to qualify.

Team Captain

Each team should select one of its members to serve as the team captain. This member will be responsible for picking up team materials.

Team Holding Room

All teams in the buzzer round are required to remain in a holding room throughout the competition time period. Teams may utilize printed study material. The use of cell phones, or other electronic devices which may record, publish, or receive information are prohibited.

Unanswered Questions

If a question is not answered by either team, no points will be awarded or lost and no replacement question will be given. The moderator will give the correct answer and move on to the next question.

Writing Instruments

Paper and pencils for each competitor will be provided by FCCLA. Competitors will not be allowed to bring any writing tools or paper into the competition room.

Georgia FCCLA Online Qualification Test September 26-30, 2016

Preparing for Online Testing

1. Ensure your students are registered in the Georgia National Fair **AND** Georgia FCCLA online system by midnight on SEPTEMBER 21.
2. Secure AND register (by September 21) a non FCCLA/FACS related testing proctor. This person will receive the secure password from Georgia FCCLA to log your students into the system when they report to test. Suggestions include librarians, counselors, administrators, IT staff, etc.
3. Secure a computer testing site with internet access that will accommodate the number of students you will be testing during the testing window.
4. Make sure that your school computers can access the testing site:
<https://www.answerwrite.com/fccla/ga> As of now, the online testing link is not available. The network administrators need to know this ahead of time so they can add it to the list of trusted sites.
5. Confirm the testing times with each of your students and ensure they know where they will be testing. Make sure students taking the same test are all testing at the SAME TIME.
6. Proctors will be emailed login instructions. Without this documentation in hand, they will not be able to log your students in for competition. Please verify they get a copy of this.
7. If in doubt about anything, call the state office at (678) 735-0091 OR email gafccla@gmail.com so we can help you have a successful testing week. PLEASE GIVE THIS PHONE NUMBER TO YOUR PROCTOR!

Registration

1. Registration for this event happens in TWO places: [Georgia National Fair](#) and [Georgia FCCLA](#). The names must match in both systems. The registration instructions for Georgia FCCLA are below:

Things to Know

- Only teams registering with BOTH the Georgia National Fair AND Georgia FCCLA will be eligible to test.
- All tests will be available at any time during the testing window.
- A proctor (non FCCLA/FACS) must be available to access the online system.
- Timing of the test session will begin when the test/questions are presented, not when the first question is answered.
- Responses will be automatically submitted when the time expires. The time limit will be 1 hour for each test. Tests will consist of 50 multiple choice questions.
- The entire test is accessible throughout the test session.
- Please review the use of scroll bars with competitors prior to testing and remind them not to close the testing window.
- Closing the test window terminates the test without scoring and **disqualifies** the competitor in this event.

After the Test

- Although the test will be scored upon submission, the score will not be available to the competitor or the adviser.