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STAR Events Point Summary Form **FOOD INNOVATIONS**



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. Before student presentation, the room consultants must check participants' display using the criteria and standards listed below and fill in the boxes.
- 3. At the conclusion of presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and paper clip all items related to the presentation together. Please do **NOT** staple.
- 4. 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 Lead or Assistant Lead Consultant.
- 5. Please check with the Lead or Assistant Lead Consultant if there are any questions regarding the evaluation process.

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ROOM CONSULTANT CHE	ЕСК		Points
Registration Packet 0 or 3 points	Picked up by adviser or des	ignated adult during scheduled time Yes 3	
Orientation	0	2	
0 or 2 points	Did not attend/incomplete team attendance	The individual or ALL participating team members attended	
Display Set-Up 0-1 point	O Participants did not set up their display within allotted time period	Participants set up display during allotted time period	
Display Dimensions 0-1 point	Does not fit with the appropriate dimensions/objects not returned within display after presentation	The display fits/objects returned within display after presentation	
Project Identification Page 0–1 point	O Project ID page is missing or incomplete	Project ID page is present and completed correctly	
Project Summary Submission Proof 0-1 point	0 Project Summary Submission missing	1 Project Summary Submission present	
Punctuality 0–1 point	0 Participant was late for presentation	1 Participant was on time for presentation	
EVALUATORS' SCORES		ROOM CONSULTANT TOTAL	
Evaluator 1	Initials	(10 points possible)	
Evaluator 2	Initials	AVERAGE EVALUATOR SCORE	
Evaluator 3	Initials	(90 points possible)	
Total Score	divided by number of evaluators	FINAL SCORE	
	= AVERAGE EVALUATOR SCORE	(Average Evaluator Score plus Room Consultant Total)	
RATING ACHIEVED: (circle of VERIFICATION OF FINAL SC	one) Gold: 90-100 Silver: 70-89.99 ORE AND RATING (please initial)	Bronze : 50-69.99 Cert. of Completion: 1-49.99	
Evaluator 1 Eval	uator 2 Evaluator 3 Ad	ult Room Consultant Event Lead Consultant	



FOOD INNOVATIONS





Name of Participan	t								
Chapter				State	Team #	Stati	on #	Categor	у
DISPLAY									Points
FCCLA Planning Process Summary Page 0–5 points	0 Planning Process summary not provided	Inadequate the Plannii are present	ng Process	2 All Planning Process steps are presented but not summarized	3 All Planning Process steps are summarized	4 Evidence that the Planning Process was utilized to plan project	The Plannin used to plan	5 g Process is n the project. s fully explained	
Original Prototype Formula(s) 0-10 points	No prototype formula(s) provided/formula(s) do not fit within the current food product topic	One or m versions o prototype	of the and final presented thin the	3-4 Original, each modified version, and final prototype formula(s) are presented and fit within the current food product topic, but are written poorly	5-6 Original, each modified version with the current formula(s) are well-written, fit the current food product topic, and track changes from previous versions	7-8 Prototype formula are well-written, fit within the current fi product topic, and tracks changes. The final formula(s) me product goals and represents an adequ understanding of scientific and culing principles	(s) Prototype s are well-v cood within the product t- e tracks cha- et final form product g uate represent understar	nges. The ula(s) meet oals and s an extensive uding of and culinary	
Product Testing Method 0-10 points	No evidence of product testing provided			3-4 Product testing followed specifications but the chosen method was not appropriate for the focus group audience	5-6 Product was tested twice according to specifications with an appropriate evaluation method for the focus group. Samples of the method and results are presented	7-8 Product was teste twice according to specifications with appropriate evaluation method the focus group. Samples of the method and resulure presented. More feedback from testis implemented	ed Product w twice according appropria d for method for group. Sa method a lts presented ost profession Most feed	p-10 ras tested ording to sons with an te evaluation or the focus mples of the nd results are lin a manner. Iback from well-	
Process Storyboard 0-2 points	No process storyboard	0 presented		Limited photographs, c	-	Appropriate numbe	2		
Nutrition Information 0-5 points	0 No nutrition information provided	Nutrition in does not m specificat requirem s	neet tion	Nutrition information is complete (see specifications for requirements) but most of the information is incorrect	Nutrition information is complete (see specifications for requirements) and the majority of the information is correct	well to tell a story 4 Nutrition information is complete (see specifications for requirements) cor Demonstrates an appropriate level knowledge for participant categ	is comple specifica rect. requiren correct. l of an advan knowled	tions for lents) and Demonstrates ced level of	
Equipment, Safety and Sanitation 0-3 points	No equipment list or sa and sanitation precauti	ons A		1 nipment list is incomplete nd sanitation precautions priate		ncomplete The eq	3 uipment list is co and sanitation p propriate	omplete and	
Product Summary 0-2 points	No product sun) nmary provid	ed	Product summary is lac and/or is poorly writte	king information	Product summary	2 is thorough and	well-written	
Actual and Suggested Pricing 0-3 points	0 No pricing information	provided	one packa inaccurate	1 t of one serving and ge is missing or AND suggested pricing or inappropriate	Actual cost of one serv one package is missing inaccurate OR suggest is missing or in appro	g or one pe ed pricing sugge	3 al cost of one ser backage is accur ested pricing is a	ate;	
Appearance 0-3 points	0 Display is illegible and o	unorganized	grammatio	1 neat, but contains al or spelling errors	Display is neat, legible, professional, with corr	ect gramm	3 nd professional, nar and spelling o		

Points

SUGGESTED PR	RODUCT PACKAGI	NG							
Design	0			1	2			3	
Effectiveness 0-3 points	Suggested product pac provided	kaging not	exhibit crea	design does not ativity and innovation, ald not be effective in shipping, and storing	Packaging design exhib creativity and innovatio would be effective in co shipping, and storing th	n, and ontaining,	and innovat effective in storing the p	lesign exhibits creativity ion, and would be containing, shipping, and product. Description of trials to be used is	
Marketability 0-3 points	0 Suggested product pac provided	kaging not	information	as missing required in (see specifications) is visual appeal for the udience	Packaging contains all of required information (se specifications) and has s appeal for the intended	ee ome visual	required in specification	contains all of the information (see ons) and has high visual the intended audience	
Appearance 0-2 points	Suggested product pa	0 ackaging not p	rovided	Packaging is unprofessi	Lonal, not of high quality natical or spelling errors		ng is profess	2 ional, of high quality, mmar and spelling used	
ORAL PRESENT	ATION								
Organization/ Delivery 0 – 10 points	Presentation is not done or presented briefly and does not cover components of the project	1- Presentation some topic e	covers	3-4 Presentation covers all topic elements but with minimal information	5-6 Presentation gives complete information but does not explain the project well	Presentation information completely not flow we	but does	9-10 Presentation covers all relevant information with a seamless and logical	
Explanation of	0	1		2	3		1	deliverv 5	
Product Choice 0-5 points	No product choice explanation	Product che explanation brief and p	oice was roduct t thought ropriate	Product choice explanation was brief but the product choice is appropriate for topic and audience	Product choice explanation was clear and thorough.	Product chexplanation clear and the product was though appropriate	noice n was thorough. ence that	Product choice explanation was clear and thorough. It is evident that the product choice was thought out and highly appropriate for topic and target audience	
Knowledge of	0	1		2	3	anu targe	1 audience	and target addrence	
Subject Matter 0-5 points	Little or no evidence of knowledge	Minimal evic knowledge		Some evidence of knowledge	Knowledge of subject matter is evident but not effectively used in presentation	Knowledge matter is e shared at ti presentation	vident and imes in the	Knowledge of subject matter is evident and incorporated throughout the presentation	
Use of Display and	0	1		2	3	4	4	5	
Visuals during Presentation 0-5 points	Display and visuals not used during presentation	Display and used to limi of speaking	t amount	Display and visuals used minimally during presentation	Display and visuals incorporated throughout presentation	Display an used effecthroughous presenta	ctively out	Presentation moves seamlessly between oral presentation and display	
Voice – pitch, tempo, volume 0-3 points	Voice qualities not use effectively	ed	Voice quali	1 ty is adequate	Voice quality is good, build improve	ut could	Voice qual pleasing	3 lity is outstanding and	
Body Language/ Clothing Choice 0-3 points	Uses inappropriate ge posture or mannerism eye contact/inappropr	s, avoids	and eye co	1 posture, mannerisms ntact is inconsistent/ appropriate	2 Gestures, posture, mar eye contact, and clothin appropriate		eye contac	3 posture, mannerisms, ct, and clothing presentation	
Grammar/Word Usage/ Pronunciation 0-3 points	Extensive (more than 5 grammatical and prorerrors		Some (3-5) pronunciat	1 grammatical and ion errors	Few (1-2) grammatical a pronunciation errors	and		3 on has no grammatical ciation errors	
Responses to Evaluators' Questions 0-5 points	O Did not answer evaluators' questions	Unable to an some question		Responded to all questions but without ease or accuracy	3 Responded adequately to all questions	Gave approresponses to evaluators'	to	5 Responses to questions were appropriate and given without hesitation	

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TOTAL	
(90 points possible)	

Evaluator Initial
Room Consultant Initial
Evaluator #