



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 for careers, fosters family and community involvement and helps students become leaders. Through programs such as Career Connection and Leaders At Work, 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 Community Service Award, STOP the Violence program and the Japanese Exchange Program provide incentives to developing local, national, even global, community ties. The Power Of One, Student Body and Financial Fitness program 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. Conferences such as state and national leadership meetings 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 vocational preparation.



Online entries are strongly encouraged. Advisors should call 800-987-3247, ext. 555 or email contests@gnfa.com to obtain required password, which must be obtained by Sept.18, 2011. Registration deadline is Sept. 20, 2011. **Late entries will not be processed.**

Chapters must have submitted an affiliation form for the current school year to the state and national offices to be eligible to participate. Each participating member must be listed on the affiliation form. Affiliation forms are available on the national website at www.fcclainc.org.

2011-2012 Georgia FCCLA State Officers



Front to Back, Left to Right: Whitney Sandiford, Vice President of Membership; Karli Lynch, State President; Brook Martin, Parliamentarian; Madeline Jorges, Vice President of State Projects; Bailey Fisher, Vice President of National Programs; Katie Humphrey, Vice President of Community Service; Katie McDonald, Vice President of Public Relations; Sam Jones, First Vice President; Jessica Pope, National Liaison; Gift Baanen, Vice President of Competitive Events; Meghan Guthrie, State Historian; Taylor Davis, Middle Level Representative; Faythe Pollard, Secretary/Treasurer.

New 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 plaque and \$250.

FCCLA CHAPTER BOOTH

Enter online at www.georgianationalfair.com by September 20, 2011.

Note: it is no longer necessary to fax forms to Ga. FCCLA.

DIVISION 20001 JUNIOR CATEGORY CHAPTER BOOTH
DIVISION 20002 SENIOR CATEGORY CHAPTER BOOTH

CLASS 01 Chapter Booth

Chapter Booth Setup: September 29 - October 1; weekdays 10 AM to 5 PM, Saturday, 10 AM to 3 PM
 THE MILLER-MURPHY-HOWARD BUILDING

NO SUNDAY DELIVERY

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

1. All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations.
2. All Georgia affiliated FCCLA chapters are eligible to participate. **Please see box at the bottom of the page 12 for additional instructions.**
3. A chapter may enter only one exhibit in either the Junior or Senior Category. Junior categories are entered by middle schools and Senior categories are entered by high schools, including 9th grade academies.
4. Application for exhibit space should be submitted by chapters on an official entry form of the Georgia National Fair by **September 20, 2011.**
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 29. Use of the floor space within the triangle to create a three-dimensional exhibit is strongly encouraged. There will be a 12"x5'6" title board across the top for your use. See sketch on next page. You may pre-make displays designed to slide into the booth, but keep in mind that they may not extend outside of the stated measurements.
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. The 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. **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.
11. **Miller-Murphy-Howard Building will be open: September 29 - October 1, Weekdays, 10 AM to 5 PM, Saturday 10 AM to 3 PM, for the arrangement of exhibits. ***NO SUNDAY DELIVERY*** Exhibits must be in place, ready to be judged by 3 PM, October 1.**
12. **There will be no Sunday evening exhibit release. Miller-Murphy-Howard Building will not close early the last day of the Fair for exhibit release.** Exhibits must be removed Tuesday, October 18 between 10 AM and 8 PM, Wednesday, October 19 between 10 AM and 4 PM or Saturday, October 22 between 10 AM and 3 PM. **All exhibits left after Saturday, October 22, 3 PM deadline will be discarded!**
13. **CANCELLATIONS:** Please!! If you see that your chapter will not use the space you have reserved by preregistration, call the Fair 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.
14. 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, provided the exhibits are properly removed. All staples/tacks, etc. should be removed from the display.

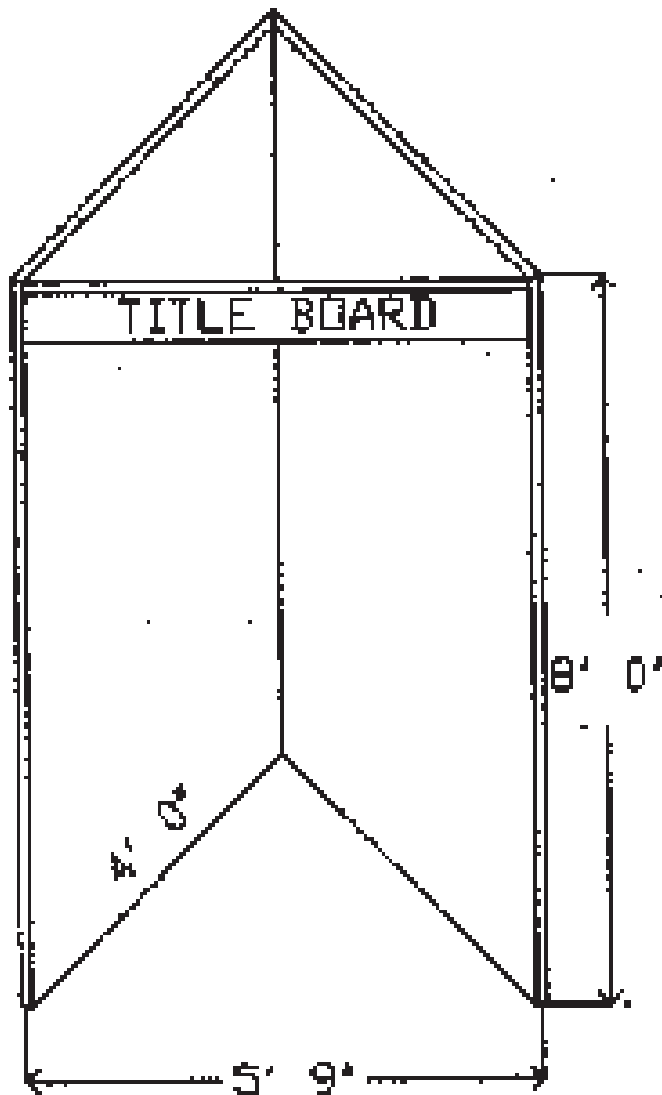
PREMIUMS

New

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

View the 1st thru 4th place Chapter Booth entries at <http://www.gafccla.com/photos1.htm>.

Chapter Booth Dimensions



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.

<p>Presentation of Theme: *Used current state theme: "Imagination in Action" *Use of theme evident in all parts of the exhibit *Effective use of theme</p>	<p>Relationship to State Projects or National Programs: *Use of current state projects or national programs evident. Chapters may choose whether to spotlight one state project and/or national program or to showcase more than one or all of the projects/programs. Judges are instructed not to penalize chapters for limiting the booth to one or a few of the projects/programs and not to award additional points for showcasing many projects/programs.</p>
<p>Creativity of Presentation: *Attractive *Animated *Use of media and technology</p>	<p>State Projects: ___ Membership 2012 ___ Scholarships 2012 ___ Gold Quest 2012 ___ Children's Miracle Network ___ Legislative Connection ___ Joint Camp Participation ___ New Horizons ___ B.A.S.I.C. Chapter Leadership Training ___ Other Current State Projects as listed in the 2011-2012 Georgia FCCLA Leadership Manual/Calendar</p>
<p>Neatness: *Balanced *Legible *Attractive *Colors Coordinate</p>	<p>National Programs: ___ "Be Part of It" (National Membership Campaign) ___ Student Body ___ FACTS ___ Financial Fitness ___ Star Events ___ Families First ___ Power of One ___ Leaders at Work ___ Japanese Exchange Program ___ Community Service ___ Advisor Recognition ___ Career Connection ___ Dynamic Leadership ___ STOP the Violence ___ Step 1 ___ Alumni and Associates</p>
<p>Educational Value: *Promotes FCCLA *Provides information to the public</p>	
<div style="border: 1px solid black; padding: 10px;"> <p style="text-align: center;">Don't miss the FCCLA Leadership Rally at the Georgia National Fair! Wednesday, October 12, 2011 in Reaves Arena. All affiliated members and chapters are invited to participate.</p> <p style="text-align: center;">Registration begins - 8 AM Leadership Rally begins - 10 AM</p> <p style="text-align: center;">See www.gafccla.com for complete details!</p> </div>	



PUBLIX SUPER MARKETS

CHARITIES

**2011 Sponsor for the
 FCCLA Bonus Awards**

BROCHURE EVENT

Vickie Rundbaken • Coordinator
706-742-5816 • gafccla@gmail.com

Enter online at www.georgianationalfair.com by September 20, 2011.

Note: it is no longer necessary to fax forms to Ga. FCCLA.

Brochures due electronically by September 30 to gafccla@gmail.com and hard copies mailed to State Office postmarked by September 30.

DIVISION 20101 MIDDLE SCHOOL BROCHURE
DIVISION 20102 HIGH SCHOOL BROCHURE

CLASS

- New* 01 Male Audience
02 Foundation Sponsor Informational
03 General Membership Recruitment
04 One or More State Project(s) or National Program(s)

New 1st 2nd 3rd 4th Plaque to Division Champion
 \$100 \$75 \$50 \$25

1. All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations.
2. Entries are limited to one entry total per chapter (i.e. one entry in Membership Brochures, OR one in Informational Brochures for Adult Audience, etc.)
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, however.
4. Entries must be printed on 8 1/2 by 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 State/National Theme "Imagination in Action"
 - 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.

View the winning Brochure entries at <http://www.gafccla.com/photos-stlapelpin.htm>.

FCCLA KNOWLEDGE BOWL

Vickie Rundbaken • Coordinator
706-742-5816 • gafccla@gmail.com

Enter online at www.georgianationalfair.com by September 20, 2011.

Note: it is no longer necessary to fax forms to Ga. FCCLA.

DIVISION 20201 FCCLA KNOWLEDGE BOWL**CLASS**

01 - Culinary Knowledge Bowl

02 - FACS Knowledge Bowl - High School

New **03 - FACS Knowledge Bowl - Middle School**

Qualification Match

WHEN: Tuesday, October 11

WHERE: Miller-Murphy-Howard Bldg.

CHECK-IN: 3:00 PM

Contest begins: 3:30 PM

Final Rounds

WHEN: Wednesday, October 12

WHERE: Miller-Murphy-Howard Bldg.

CHECK IN: 2:00 PM

Contest begins: 2:30 PM

1. All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations.
2. Every affiliated FCCLA Chapter is invited to bring **one** four-person team for one of the sections above. **Please see box at the bottom of page 12 for additional instructions.**
3. Study materials and background information are available through the FCCLA State Office and are posted on the Georgia FCCLA website at www.gafccla.com. All questions for Class 1 will come from the FACS area of Nutrition and Wellness and FCCLA history and facts. All questions for Class 2 will come from the area of culinary arts and FCCLA history and facts.
4. Each round will consist of twenty-five questions. This will be a single elimination tournament. The competing teams will be eliminated to the sixteen highest scoring teams that will compete in the Final Rounds on Wednesday. The sixteen teams will be eliminated to four teams. The two winners from this bracket will compete for first and second place. The two losing teams from this bracket will compete in a consolation round for third and fourth place honors.

*New***Winning Chapters:**

1st place \$500 and Plaque

2nd place \$250 and Plaque

3rd place \$150 and Plaque

4th place \$100 and Plaque

***Each member of the first place team will receive a commemorative clock.**

***The second, third and fourth place teams will receive rosettes.**

FOURTH ANNUAL FCCLA CHILI COOK-OFF COMPETITION

Vickie Rundbaken • Coordinator
706-742-5816 • gafccla@gmail.com

Enter online at www.georgianationalfair.com by September 20, 2011.
Note: it is no longer necessary to fax forms to Ga. FCCLA.

WHEN: Tuesday, October 11

CHECK-IN AND SETUP: 3:00 PM

WHERE: Miller-Murphy-Howard Building Culinary Area *Contest begins:* 3:30 PM

DIVISION 20301 JUNIOR CHILI COOK-OFF
DIVISION 20302 SENIOR CHILI COOK-OFF

New 1st 2nd 3rd 4th
 \$100 \$75 \$50 \$25

Plaque to First Place in each Division

CLASS

01 FCCLA Chili Cook-off Competition

1. All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations.
2. This Chili Cook-Off Competition will be an individual event. Only one entry per school will be allowed.
3. The competition will be limited to 20 participants in each Section 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.
3. No pre-prepared sauce mixes or pre mixed powders.
4. All Potentially hazardous foods should be kept chilled; such as all proteins.
5. 4 printed copies of recipe to be used

Team Composition:

Individual; one person per team, will represent each school, 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. 15 minutes will be given after check in.
2. 15 minutes will be given for Judges Questions and review of scoring rubrics.
3. 1 and a half (1 ½) hours for cooking
4. 2 identical 4 inch round bowls to judges; one for tasting, one for photo record.
5. Complete table and work area clean up

Chili Cooking Phase: 2 hours with 30 minute set up (Mise en place)

1. 2 Teams will have a staggered set off time of every 5 minutes.
2. Teams will have 30 minutes to set up for the cooking phase.
3. Teams will then have 2 hours to complete the Chili.
4. When time is called, 2 identical bowls of chili should be taken to judges

Equipment:

1. Teams must bring in all equipment and food that is needed to execute the Chili including a one burner butane gas burner (camping style) , chafing hot dish is also allowed to keep plates and food warm before service
2. Teams should only expect the organizer to provide a 8 foot by 2 foot table to work from, Ice and potable water.
3. It is Not recommended to bring or expect access to power outlets for Processors, blenders, mixers, etc.
4. Power is limited due to location and 'Pilot' status of this event.

Dress Code:

The following dress code will apply:

1. Jeans and white t-shirt (or FCCLA t-shirt)
2. Closed-toe Shoes

Judges will look at the following:

1. Sanitation; cold food cold and hot food hot
2. Use of sanitation techniques for cleaning, food storage and potential cross contamination
3. Use of tasting spoons by competitor
4. Workspace and Time management
5. Realistic use of ingredients, equipment and work environment
6. **Taste:** Complimenting use of spices, tenderness of protein, appropriate use of spice heat and developed full flavor
7. **Texture:** Protein is tender, vegetable not mushy or raw, sauce not too thin or too thick and knife cuts uniform and appropriate to overall texture and ease of eating
8. **Color:** Should be bright, fresh and appealing. Not dull or faded
9. **Seasoning:** Use of salt and pepper to compliment and balance use of spices. No excessively hot peppers to be used

Clean up:

Students are also judged on final clean up

Recipes:

Each team is to provide 4 sets of menu and recipes for the 'Chili' competition. 1 to be left on work bench and rest to be provided to judges

Team Managers (teachers):

Once start orders have been given then no further student counseling is to be given.

FIFTH ANNUAL FCCLA CULINARY COMPETITION

Vickie Rundbaken • Coordinator
706-742-5816 • gafccla@gmail.com

Mail or fax (478-988-6514 or 478-988-6490) entry forms to Georgia National Fair by September 20, 2011. Note: it is no longer necessary to fax forms to Ga. FCCLA.

WHEN: Wednesday, October 12

CHECK-IN AND SETUP: 2:00 PM

WHERE: Miller-Murphy-Howard Building Culinary Area *Contest begins:* 2:30 PM

DIVISION 20401 - FCCLA CULINARY COMPETITION

New 1st 2nd 3rd 4th
 \$100 \$75 \$50 \$25

Plaque to First Place in each Division

CLASS

01 FCCLA Culinary Competition

1. All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations.
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 a "Hot Plated Meal":
 - 1 Hot Entrée
 - 2 Identical Plates
 - Butcher 1 whole chicken and use (part) in entrée dish as 3-4oz protein
 - Appropriate starch and 2 vegetable portions.
7. Each participant will bring the following:
 - Single omelet burner (single small gas bottle burner - like the camping ones)
 - Georgia FCCLA will provide if you do not have one.
 - Cutting Boards
 - Knives
 - All food required to complete Entrée, except the whole chicken.
 - 2 identical plates for plating.
 - Sanitation buckets and "bus tub" for dirty vessels.
 - 4 copies of recipes of Entrée in sheet protectors.