

Nutri-Snacks Event

The Nutri-Snacks Event, an individual or team event, recognizes participants for preparing a display illustrating a nutrition trend and demonstrating a snack reflecting that trend. Sanitation techniques and procedures are also reflected in this event.

Event Categories

Junior: up to grade 9

Senior: grades 10-12

Occupational: grades 10-12

Eligibility

1. Chapters may submit one entry in each category of this event.
2. Participation is open to any nationally affiliated FCCLA chapter member in Event Categories specified above.
3. The project must be planned, conducted and prepared by the participant.
4. The project must be developed and completed within a one-year span beginning July 1 and ending June 30 of the school year before the National Leadership Meeting.

RULES

1. Participants will have 10 minutes to set up their displays and prepare their workspace, which is separate from the display space, at the designated participation time. Only designated participants may set up display.
2. At the designated time, participants will present a 5-10 minute demonstration of the nutritious snack. A one-minute warning will be given. Participants will be stopped at 10 minutes.
3. A finished sample of the snack is to be provided for each of the evaluators. (This may be prepared prior to the actual demonstration. Whether to include the finished snack in the display is the decision of the participants.)

4. Principles of sanitation must be followed throughout the demonstration. Participants must wear an apron, lab coat, or smock with hair restrained. Proper hand sanitation procedures and products must be used prior to and during the demonstration.

5. Participants are allowed 10 minutes for cleaning the demonstration area and removing the display after the event has been evaluated.

GENERAL INFORMATION

1. The participants as specified will provide supplies, equipment and materials used during the event.
2. Host facility will provide tables and Electrical outlets only if it has been requested on the registration form sent to the State Adviser for this meeting.
3. Table size will vary with location. However if tables are larger than space allowed, event rules regarding space use must be followed. Table coverings and all materials on the table or floor of the area surrounding the display are considered part of the display. Wall space will not be available.

Project Information and Presentation

1. The dimensions of the project are as follows
 - A. for a tabletop display
Not exceeding a space 2 ½ feet deep by 4 feet wide by 4 feet high.
 - B. for a free standing display
Not exceeding a space 4 feet deep by 5 feet by 6 feet high.

Standards for Project Display

Set up and preparing work space Possible Points	10 minutes to setup the display and prepare their workspace. 2 points – 10 minutes or less, 0 points – more than 10 minutes
Reflects a current nutritional trend Possible Points	Use current resources of nutritional trends 10 points - Good variety of current resources to verify 7 points - Lack of variety of current resources 4 points - Unclear, incomplete use of resources
Recipe and Nutritional Value Included Possible Points	The recipe is written in standard form and the nutritional value of the snack is visibly included in the display 10 points – Full, clear standard form recipe with nutritional value visible in display, 7 points - recipe written in standard form, but nutritional value not included in display, 4 points – Incorrect form with or without nutritional information clearly listed.
Dimensions of project Possible Points	Use correct dimensions as stated on the project information sheet. 2 points – correct dimensions as stated, 1 point – over the dimensions stated

Standards for Oral Presentation

Length of presentation Possible Points	5 to 10 minutes; may not exceed 10 minutes 3 points – 6 to 10 minutes, 2 points – less than 6 minutes, 1 point – not completed at 10 minutes
Explanation of snack selected Possible Points	Explain how the snack was prepared 3 points - Full, clear explanation, 2 points - Partial explanation, 1 point – Explanation unclear, incomplete, 0 – points No explanation given
Explanation of nutritive value of snack Possible Points	Explain in detail the nutritional value of the snack and why it is a healthy snack 10 points - Full, clear use of nutritional value of snack 6 points - Partial use of nutritional value of snack 6 points – Unclear, incomplete documentation of why snack is nutritious and/or healthy
Steps used in the preparation of the snack Possible Points	Follow the steps as listed on the recipe 3 points - Followed each step as listed in the recipe 2 points - Followed more than ½ of steps correctly 1 point – Followed recipe less than ½ the time, 0 – points did not follow recipe
Reference to information incorporation in the display Possible Points	Review and apply knowledge and skills learned in the FACS courses as you work on this project 3 points - Used effectively, showed relevance to FACS courses, 2 points - Somewhat effective, showing relevance to FACS courses, 1 point – Ineffective
Organization Possible Points	Deliver your oral presentation in an organized, understandable order. 3 points - Organized, understandable, 2 points - Somewhat organized, 1 point – Disorganized, hard to follow
Voice quality Possible Points	Speak with appropriate pitch, volume, and tempo. 3 points - All three used effectively, 2 points - Two of Three used effectively, 1 point – One of three used effectively, 0 points – none of three used effectively
Pronunciation Possible Points	Speak clearly so that all words are understood. 3 points - All words pronounced clearly, 2 points - Most words pronounced clearly, 1 point – Most words pronounced poorly
Grammar/word usage Possible Points	Use correct grammar and choose words appropriately. 3 points - Correct grammar /word usage, 2 points - Most correct, 1 point – Many errors
Body language Possible Points	Use appropriate body language – gestures, posture, mannerisms, facial expressions and eye contact to complement your message 3 points - Consistently complemented talk, 2 points - Some effective, some not, 1 point – Inappropriate or ineffective
Use of note cards/visuals Possible Points	Manage note cards and visuals to avoid distracting your audience. 3 points - Used discreetly, did not distract, or did not use at all, 2 points - Sometimes discreet, some distractions, 1 point – distracted audience

Responses to questions Possible Points	Provide clear, concise answers to evaluators' questions after the presentation. 3 points - Answers clear and concise, 2 points - Answers clear or concise, not both, 1 point – Answers vague and rambling, 0 points – Answers not given
Selection of appropriate visuals Possible Points	Select visuals that support, illustrate, and complement the presentation 3 points - Well chosen to complement, 2 points - Fairly well chosen, 1 point – Poorly chosen
Time devoted to visuals Possible Points	Time used effectively with regard to visuals 3 points - Used effectively, , 2 points - Somewhat effective, 1 point – Ineffective
Creativity of visuals/props Possible Points	Use original ideas to design and select appropriate visuals 3 points - Original ideas, 2 points - Somewhat original and creative, 1 point – Not creative or original
Appearance of visuals/props Possible Points	Prepare visuals and props to be neat, legible, and professional in appearance 3 points - Neat, legible, professional, 2 points - Somewhat neat, 1 point – Messy, hard to read,
Cleanup of demonstration area and removing display after event has been evaluated. Possible Points	All materials removed within 10 minutes and proper sanitation procedures used in the cleanup of the area 3 points – completed with proper sanitation procedures within 10 minutes, 2 points – completed with at least ½ sanitation procedures within 10 minutes, 1 point – completed within 10 minutes, with or without sanitation procedures, 0 points – not completed within 10 minutes or at all.

Taste Test

Tasting of final product Possible Points	Taste is appealing to the palate and attractive to the eye 10 points - Excellent product, appealing to taste and the eye, 7 points - Good product appealing to taste and/or to the eye 4 points – Taste questionable and somewhat appealing to eye,
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Sanitation Principles

Appropriate Attire Possible Points	Participants must wear an apron, lab coat, or smock with hair restrained. 4 points – wear all listed attire and hair restrained, 2 points – either appropriate attire or hair restrained. 0 points – neither appropriate attire nor hair restrained
Proper Sanitation products and principles Possible Points	Sanitation products to be used appropriate use of hand sanitizer prior to and during the event. 4points – Sanitation procedures and produced used at all times, 3 points – sanitation procedures and produced used over ½ of time, 0 points Sanitation procedures and products used less than ½ of time

Nutri-Snacks Point Summary Sheet

Vital Information Complete all sections accurately!

Category (circle one) Junior Senior Occupational

Participant's Name: _____

Room consultant Before student presentation, room consultant must check participant's presentation materials with the evaluators. If there is a discrepancy in the event, please have evaluators note this in their rating of the event. At the conclusion of the presentation, place this form in front of the completed rating sheets for this participant and have the evaluators sign below beside their scores. Please check for 10 point spread, and that all scores are matched – written numbers to actual marked score. Please do not average the scores. This will be done by tabulations.

Accountability Team – please verify scores on individual rating sheets, making sure they are the same in the columns and written on the rating sheet, then transferred to this sheet correctly. Please also make sure they are within the 10 point range. Also, staple this sheet to the front of the rating sheets of the participant. Please do not average the scores. This will be done by tabulations.

Evaluators' Scores

Evaluator 1 _____ Initials _____ Room Consultant Initials

Evaluator 2 _____ Initials _____ _____

Evaluator 3 _____ Initials _____

Accountability Team check initials- _____

For tabulations use only * DO NOT WRITE BELOW THIS LINE PLEASE * For tabulations use only:

Total Score _____

Divided by number of evaluators = Average Score _____

Tabulations signature: Verification of scores _____

Rating Achieved (circle one)

Gold 90-100 Silver 70-89 Bronze 1 – 69

Tabulations initials: _____ SDPI Final Verification of event _____

Nutri-Snacks – Rating Sheet

Name _____ Date _____ Division: Junior Senior Occupational

Evaluation Criteria

Project Display 24 point s	Exemplary	Satisfactory	Unsatisfactory	Not Done	Rating
Set up and preparing work space	2	n/a	n/a	0	
Reflects a current nutritional trend	10 9 8	7 6 5	4 3 2 1	0	
Recipe and Nutritional Value Included	10 9 8	7 6 5	4 3 2 1	0	
Dimensions of project	2	n/a	n/a	0	
Oral Presentation 58 points					
Length of presentation	3	2	1	0	
Explanation of snack selected	3	2	1	0	
Explanation of nutritive value of snack	10 9 8	7 6 5	4 3 2 1	0	
Steps used in the preparation of the snack	3	2	1	0	
Reference to information in the display	3	2	1	0	
Organization	3	2	1	0	
Voice quality	3	2	1	0	
Pronunciation	3	2	1	0	
Grammar/word usage	3	2	1	0	
Body language	3	2	1	0	
Use of note cards/visuals	3	2	1	0	
Responses to questions	3	2	1	0	
Selection of appropriate visuals	3	2	1	0	
Time devoted to visuals	3	2	1	0	
Creativity of visuals/props	3	2	1	0	
Appearance of visuals/props	3	2	1	0	
Cleanup of demonstration area	3	2	1	0	
Taste Test 10 -points					
Taste Test	10 9 8	7 6 5	4 3 2 1	0	
Sanitation Principles - 8 points					
Appropriate Attire	4	3	n/a	0	
Proper Sanitation products and principles	4	3	n/a	0	

Please remember to keep no more than a 10 point spread between evaluators

Evaluator Initials _____ Room Consultant Initial _____ SDPI Final Verification of event _____

Total Points _____

