FAMILY AND CONSUMER SCIENCES ASSESSMENTS (FCSAS)



What are FCSAs?

Family & Consumer Sciences
Assessments are subject oriented
objective tests offered to FCCLA
members at the Regional Leadership
Conferences and at the State
Leadership Conference. They are
related to the career clusters and
are extensions of the curriculum
competencies taught in FCS courses.

Any student can participate and receive recognition.
Study guides are on the Texas FCCLA website.

www.texasfccla.org/fcsa

FCSA Information

Apply the two ways to size the market - top-down or bottom-up. Sizing jargon includes TAM, SAM, and SOM.

\$15 per test

Each student can take one test

Tests are taken electronically

Each student must bring a laptop/tablet

Question Types

True/False and Multiple Choice



FCSA Scoring Guide



Score of 90 - 100

Silver

Score of 80 - 89

Bronze

Score of 70 - 79

Participation Certificate

Below 70



How to Register



Go to www.texasfccla.org



Step 2

Under "Conferences & Events," select your region or state conference page



Step 3

Click "Register Here" and add them on your region/state conference registration

What FCSAs are available?

Child **Food Science Development** Consumer Hospitality Knowledge **Creed, Mission & Interior Design Purpose Culinary Arts Job Interview Education and Parliamentary Procedure Training Etiquette Step One Fashion Design**

Child Development

Members will answer questions related to the development of a child

- Parenting skills and responsibilities
- Protection and safety of children
- Components of optimal prenatal care and development
- Growth and development

Consumer Knowledge

Members will answer consumer mathrelated questions covering:

Basic culinary math

Housing/Interior Design

Banking and investments



Creed, Mission & Purpose

Participants will need to know the FCCLA creed according to the nationally adopted creed Participants will also be tested on their knowledge of the 8 FCCLA Purposes and the FCCLA Mission Statement.

Culinary Arts

Members will answer questions related to the Culinary Arts field over topics including but not limited to:

Terms

Methods of cookery

Presentation



Education and Training

Members will answer questions related to the Education and Training field

Content is geared toward students studying and interested in the profession of teaching

Etiquette

Participants will demonstrate basic knowledge of proper etiquette by answering questions related to:

Meal Etiquette

Social Etiquette



Fashion Design

Participants will demonstrate basic knowledge of fashion design by answering questions related to fashion

Food Science

Participants will demonstrate basic knowledge related to:

The science behind food

How the body processes food



Hospitality

Participants will be tested on their knowledge of hospitality

- Commercial food service
- Food presentation
- Lodging industry

Interior Design

Members will answer questions related to interior design. Examples:

Principles and elements of design

Color

Furniture Placement

Traffic Patterns



Job Interview

Participants should be knowledgeable about the job interview process

- Dress
- Interview skills
- Resumes
- Follow up

Parliamentary Procedure

Participants should demonstrate basic parliamentary procedure knowledge



Robert's Rules of **Order Newly** Revised is the official FCCLA parliamentary procedure authority.

Step One

Participants demonstrate basic FCCLA knowledge

- Organization History
- National Programs
- Competitive Events
- Planning Process
- Basic FCCLA facts