



FOOD INNOVATIONS

Career Development Events Information

Food Innovations, an individual or team event, recognizes participants who demonstrate knowledge of the basic concepts of food product development by creating an original prototype formula, testing the product through focus groups and developing a marketing strategy. Participants will demonstrate their knowledge of food science, nutrition, food preparation safety and product marketing. **Levels 1, 2, 3**

Career Clusters



Ohio Education and Training Technical Content Standards

- 1.2 Leadership and Communications
- 1.4 Knowledge Management and Information Technology
- 2.3 Professionalism
- 4.2 Nutrition

Ohio Family and Consumer Sciences Technical Content Standards

- 1.1 Personal and Professional Skills
- 1.3 Leadership and Communications
- 1.4 Resources Management and Information Technology
- 3.1 Nutritional Information
- 3.3 Food Selection
- 3.5 Food Preparation
- 5.1 Lifespan Wellness

Ohio Hospitality and Tourism Technical Content Standards

- 1.2 Leadership and Communications
- 1.4 Knowledge Management and Information Technology
- 2.2 Hospitality and Tourism Environment
- 2.4 Marketing Research
- 4.3 Ingredient Selection and Preparation
- 4.6 Food Presentation
- 6.1 Food Science
- 6.2 Nutritional Analysis
- 6.3 Research for Recipe Development
- 6.4 Menu Development

FCCLA National Programs





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National Family and Consumer Sciences Standards

Reasoning for Action Comprehensive Standards

2.0 Consumer and Family Resources

3.0 Consumer Services

8.0 Food Production and Services

9.0 Food Science, Dietetics and Nutrition

14.0 Nutrition and Wellness

The top two in each level may advance to Nationals.

