



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 based upon an annual topic. Participants will demonstrate their knowledge of food science, nutrition, food preparation safety, and product marketing. Participants must prepare a display, suggested product packaging, and an oral presentation. **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

The top three may advance to Nationals.





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FCCLA National Programs



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 three may advance to Nationals.

