



SkillsUSA®

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*SkillsUSA Theme Song Video

SkillsUSA





[click to view PSA](#)

What is it?

SkillsUSA is a national student organization serving students enrolled in career and technical education training programs at our nation's public high schools and colleges



Membership Fees

*Student Membership Fees

\$7.50 state + \$8.00 national = \$15.50

*Professional Membership Fees

\$14.00 state + \$14.00 national = \$28.00

See www.skillsusa.org

for state and national deadline for dues
and contests

SkillsUSA Official Attire

For women:

- * Red SkillsUSA blazer, windbreaker or sweater
- * White collarless or small-collared blouse or white turtleneck (collar must not extend over the blazer lapel or the sweater or windbreaker)
- * Black dress skirt (knee-length) or black dress slacks
- * Black shoes

For men:

- * Red SkillsUSA blazer, windbreaker or sweater
- * White dress shirt
- * Plain solid black tie
- * Black dress slacks
- * Black dress shoes



Activities Offered

- * *SkillsUSA* magazine subscription
- * Conferences designed to prepare students for college and careers
- * Competitive events
- * Scholarships



SkillsUSA Champions Magazine

- * Included as part of your membership
- * [SkillsUSA Champions Spring 2013](#) < click to view
- * [Sample Magazines](#) < click to view additional archived magazines



Competitive Events



Competitive Events

- Students can compete at the local or state level
- State winners go on the national competition
- **Résumé Requirement**



Skilled and Technical Sciences Contests

Cosmetology

Students will demonstrate their skills in haircutting, hair styling and long hair design in four separate tests

Esthetics 9/7/12

The following items will be provided for each contestant by the Technical Committee:

- *Cleanser, Toner, Moisturizer, Exfoliator, Mask and Massage Cream

Nail Care 1/28/13

There will be a new procedure introduced at this year's NLSC for Nail Care. They will be introducing the use of Sculptured Gel Nails. This will be introduced but not scored as part of the contest. Please see the attached for more details.

*[Nail Care update](#)

* Customer Service

- * Role-playing situations
- * Two areas
 - * Written
 - * Oral



Culinary Arts 4/30/13

Below are the contest guidelines and menu items for culinary (high school and college/postsecondary)

- * Culinary Arts (high school guidelines)
- * Team event
- * Demonstrate a four-course meal
- * Culinary, Commercial Baking and Food and Beverage event highlights

Commercial Baking

5/1/13

Below are the baking formulas for both the high school and college/postsecondary competitions.

* [Commercial Baking \(high school\)](#)

* [Commercial Baking contestant orientation](#)

Restaurant Service 3/28/13

- * The following file is what the place setting service will be at this year's contest.
- * [Place settings](#)
- * To help prepare for this year's Restaurant Service competition please review the score card and a reference to service book.
- * [Score card and service book reference](#)
- * To be better prepared for the Restaurant Service competition, the file below is attached for the Postsecondary only. They cover wine service standards either one will be acceptable to follow.
- * [Wine Service Instructions](#)

Early Childcare Education 11/28/13

To help prepare you for the contest please see the scoring rubric for the reading material.

* [Early Childhood Scoring Rubric](#)

* Two parts

* Written lesson plan

* Written test



Demo Contests

Community Action Project (Demonstration)
3/20/13

The document below is a revised copy of the Technical Standards that will be used for this contest along with an adjusted score card.

* [Community Action Project Standards](#)

* [Contest Guidelines](#)



Leadership Development Contests



Community Service

SkillsUSA chapters present their best community service project for the year to a panel of judges.



Extemporaneous Speaking

Contestants must give a three to five minute speech on an assigned topic with only five minutes of advance preparation.



Prepared Speech

Students must deliver a speech five to seven minutes in length on a common theme established by National SkillsUSA early in the school year.



Job Interview

Divided into three phases: completion of employment applications; preliminary interviews with receptionist; and, in-depth interviews.

Job Skill Demonstration A

Contestants demonstrate and explain an entry-level skill used in the occupational area for which they are training.

Job Skill Demonstration Open

Contestants demonstrate and explain an entry-level skill used in the occupational area for which they are training..

Quiz Bowl

Tests a team of 5 competitors' ability to quickly respond to questions covering the areas of academic knowledge, professional development and current events.



Opening and Closing Ceremonies

A teamwork and oral presentation contest that evaluates teams' understanding of the symbolic representation of the colors and assembled parts of the SkillsUSA emblem.



Promotional Bulletin Board

Students must create a bulletin board that promotes SkillsUSA, career and technical education in general, and related occupational information, along with an oral presentation.





High School Constitution

[click to view](#)



Resources and References

- *SkillsUSA. (2013). *SkillsUSA*. Retrieved from www.texasSkillsUSA.org
- *SkillsUSA Logo
<http://www.skillsusa.org/about/logos.shtml>
- *Guide to SkillsUSA Middle School
<http://www.skillsusa.org/downloads/PDF/middle.pdf>