

## **Home Entertainment**

It might seem a bit of a stretch to try to analyze the ethics behind the Home Entertainment portion of the competition. Each team hosts a dinner party for guests from other teams, in which they cook and serve a meal and show a movie for entertainment. Nevertheless, there are still ways for Santa Clara to distinguish itself from the other teams in the planning of the dinner party.

The first element is the food served to the guests. Santa Clara could choose locally grown, sustainably harvested produce. This is made more difficult by the team being in Irvine, but the team could purchase food from local farmer's markets in the area, such as the Great Park Farmer's Market, located in the same park as the competition site. If meat is part of the menu, they could do research to ensure it was obtained humanely. Dessert could consist of fair-trade chocolate, where the farmers have been compensated fairly for their work. The food industry is filled with stories of environmental devastation and worker abuse, but the SCU team can choose to make a sustainable, fair-trade meal to show our awareness of our power to make ethical decisions, even in our food choices.

The team can also set an example in their conduct by graciously serving the other teams. Although this is a competition, the students can highlight their emphasis on compassion by reaching out to their guests without the ulterior motive of trying to earn especially favorable reviews from the other teams.

Although the dinner and movie parties are the most visible aspects of the home entertainment competition, there are other elements that help determine the Home Entertainment score. The Lighting score is based on whether teams are able to keep their house fully lit during specified nighttime hours. For many teams, this can prove to be a drain on their energy stores,

but SCU is hoping to minimize energy loss by choosing LED lighting. LED's are more expensive than incandescent lighting but are much more efficient, and they do not contain the harmful chemicals found in compact fluorescent bulbs.

Teams are also judged in the Cooking category, which does not grade on food quality, but rather if teams are able to vaporize 5 lbs of water within two hours on six separate occasions. This will be accomplished on an induction cooktop that uses the power of magnetic fields to safely heat special cookware without relying on natural gas or electric heating. Induction cooktops are much safer than traditional stoves because they only heat the cookware and greatly minimize the risk of burns. This also reduces wasted heat, resulting in a stove that heats up faster and is more efficient than traditional alternatives.

By choosing a menu with an ethical mindset, treating the guests with graciousness and humility, and selecting lights and appliances that create ambiance while remaining efficient, Santa Clara can distinguish itself from the other teams and highlight the university's commitment to conscience, competence, and compassion.