

NEVADA PROFICIENCY EVENTS PROGRAM



FOOD SAFETY & SANITATION

Food Safety & Sanitation, an individual event, showcases student's knowledge of safety and sanitation as it relates to safe and healthy living.

Participants must:

- Complete a written knowledge test.
- Identify 20 food safety and sanitation infractions.

EVENT DIVISIONS

Junior: through grade 9

Senior: grades 10-12

Occupational: grades 10-12

ELIGIBILITY

1. Participation is open to any Nevada state-affiliated FCCLA chapter member.

**PROCEDURES & TIME
REQUIREMENTS**

1. All participants will have ten (10) minutes to take a 15-question test based on questions and answers formulated from Nevada FCS standards. Each question will count for **three** points for a maximum of 45 points.

2. All participants will have 25 minutes to observe a mock "kitchen" with 20 food safety and sanitation infractions. Each participant will list all of the infractions he/she observed and an explanation of the infraction. Two points will be awarded to each infraction identified correctly, for a maximum of 40 points.

GENERAL INFORMATION

1. Spectators may not observe the judging portion of this event.
2. Participants must be dressed appropriately and professionally.

NEVADA PEP EVENT

FOOD SAFETY & SANITATION

Specifications



Written Test

Participants will have ten (10) minutes to take a 15 question test on Food Safety & Sanitation. Questions will be worth three (3) points each for a total of 45 points.

Identification

Participants will have 25 minutes to observe a mock “kitchen” with 20 food safety and sanitation infractions. Questions will be worth two (2) points each for a total of 40 points.

Appropriate and Professional Dress

Males:

- Slacks
- Closed toed shoes
- Collared shirt
- Tie or chef coat
- Pants

Females:

- Slacks
- Closed-toed shoes
- Blouse
- Collared shirt or chef coat
- Modest skirt or dress or pants

Both—NOT appropriate:

- **Jeans**
- **Shorts**
- **Short skirts**
- **Tennis shoes**
- **Open-toed shoes**
- **Clothes that reveal undergarments**
- **Shirts that are low cut.**

NEVADA PEP EVENT
FOOD SAFETY & SANITATION
Skill Area Rubric



INSTRUCTIONS: Please identify then explain the safety and sanitation mistakes hidden within this mock “kitchen” using the grid below. Explain your findings in the spaces provided.

Identify Mistake 1 point each	Explain Safety or Sanitation Infraction of “Health Code” 1 point each
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	
11.	
12.	
13.	
14.	
15.	
16.	
17.	
18.	
19.	
20.	

TOTAL POINTS /40

Name:			
Chapter:		Division	
Evaluator Signature:		Date:	