

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.

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.

3. The total time requirement for this event is 35 minutes.

GENERAL INFORMATION

1. Spectators may not observe 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:

- Black Slacks or chef pants
- Closed toed shoes
- White Oxford-style shirt
- Tie or chef coat

Females:

- Black slacks, modest skirt or chef pants
- Closed-toed shoes
- White Oxford-style shirt
- Chef coat (optional)

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:	