



## **Food Safety and 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.



## **FOOD SAFETY & SANITATION**

### **Specifications**

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#### **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.**



**FOOD SAFETY & SANITATION**  
**Point Summary Form ♦ Individual Event**

Level:

**DIRECTIONS:**

1. Make sure all participant information at the bottom of this form is correct. If the participant does not show, please write "No Show" across the form and return with the other forms.
2. At the end of competition in the room, double-check all scores and participant information to ensure accuracy. Sort results by highest score to lowest score, record results on green final score sheet, and submit.

**ROOM CONSULTANT CHECK**

<b>Contest Orientation</b> <i>0 or 5 points</i>	<b>0</b> Did not attend		<b>5</b> The individual attended	/5
<b>Professional Dress</b> <i>0-10 points</i>	<b>0-4</b> <b>Needs Improvement</b> Non-Professional Lacks neat appearance, attire appearance, attire and grooming	<b>5-7</b> <b>Good</b> Neat appearance, attire appearance, attire and grooming but lacks and/or grooming polish	<b>8-10</b> <b>Exemplary</b> Professional appearance, attire, and grooming	/5
<b>Room Consultant Score</b> (15 points possible)				/15
<b>Test Score</b> (45 points possible)				/45
<b>Evaluator Scores</b> <i>0-40 points</i>	<b>Evaluator 1:</b> _____ <b>Initials:</b> _____ <b>Evaluator 2:</b> _____ <b>Initials:</b> _____ <b>Evaluator 3:</b> _____ <b>Initials:</b> _____  <b>Score Total</b> _____		<b>Average Evaluator Score</b> (40 points possible)	/40
<b>FINAL SCORE</b> (Average Evaluator Score plus Room Consultant Score plus Test Score)				/100

**Circle Rating Achieved:**      **Gold:**                    90-100 pts.  
    **Silver:**                    70-89.9 pts.      **VERIFIED:** Room Consultant Initials \_\_\_\_\_  
    **Bronze:**                    0-69.9 pts.

Name:			
Chapter:		Division	
Evaluator Signature:		Date:	

**Comments:**



**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	Points
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		
11.		
12.		
13.		
14.		
15.		
16.		
17.		
18.		
19.		
20.		
<b>TOTAL POINTS</b>		

Name:			
Chapter:		Division	
Evaluator Signature:		Date:	