



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. The test will be administered online in a testing system prior to state conference.
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. Participants will give a 2 minute or less, oral explanation summarizing the infractions found in the mock kitchen to a judge for a maximum of 5 points.

GENERAL INFORMATION

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



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

- Black Slacks or chef pants
- Closed toed shoes
- White Oxford-style shirt
- Tie or chef coat
- Black slacks, modest skirt or chef pants

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

Contest Orientation <i>0 or 5 points</i>	0 Did not attend		5 The individual attended	/5
Professional Dress <i>0-10 points</i>	0-1 Needs Improvement Non-Professional Lacks neat appearance, attire appearance, attire and grooming	2-3 Good Neat appearance, attire appearance, attire and grooming but lacks and/or grooming polish	4-5 Exemplary Professional appearance, attire, and grooming	/5
Room Consultant Score (10 points possible)				/10
Test Score (45 points possible)				/45
Evaluator Scores <i>0-40 points</i>	Evaluator 1: _____ Initials: _____ Evaluator 2: _____ Initials: _____ Evaluator 3: _____ Initials: _____		Average Evaluator Score (45 points possible)	/45
Score Total _____				/45
FINAL SCORE (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	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.		
	TOTAL POINTS	/40
	Score for oral presentation summarizing infractions (not to exceed 5 minutes)	/5

Name:			
Chapter:		Division	
Evaluator Signature:		Date:	