Event Procedures

A. **Team Make Up** – The team will consist of four members with all four members’ scores being totaled for the team score.

B. **Official Dress** is required for all participants.

C. The middle school food science career development event will consist of three types of activities: an objective test taken as a team, a food safety and quality practicum, and a sensory evaluation practicum.

D. All team members will participate in all of the activities. There will be a possible 560 points per team. The team activity will be worth a maximum of 100 points. Individually, each participant will earn a maximum of 115 points on all practicums together. (see score breakdown on next page)

E. **Allergy Information:** Food products used in this event may contain or come in contact with potential allergens. Advisors must submit a special needs request form for participants with any allergies with certification. The event committee will make all reasonable efforts to accommodate students with food allergies.

F. **Observers** will not be permitted in the event area while the event is in progress.

G. All participants will be given an identification number by which they will be designated throughout the event.

H. Each participant must provide:
   a. A clipboard that is clean and free of notes.
   b. Two sharpened No. 2 pencils.
   c. A bottle of water per participant to cleanse palettes between sensory sample.
   d. **Electronic Calculator** – Calculators used in this event should be non-programmable and non-graphing. Calculators should have only basic functions such as addition, subtraction, multiplication, division, etc. No other calculators are allowed to be used, including cell phones.
   e. Teams and/or individuals will not be permitted to use electronic media during the event. This includes but is not limited to cell phones, mp3 players, cameras, etc.

I. **Participants will not be allowed to possess any personal electronic devices (i.e. cell phones, smart watches, air pods, etc) other than those approved by event officials. Participants who possess personal electronic devices without prior approval of the event officials will be disqualified from the event.

**Event Format**

**Team Activity—100 Total Points**

A. **Food Safety & Sanitation Team Activity** (NEW 2018) Each team will be given 5 photos. The team will work together to evaluate the situation depicted in the photo and complete a safety/sanitation report which will include observations, degree of concern, recommendations/corrective actions. **(80 points)** Students will also be evaluated on their teamwork. **(20 points)**

**Individual Activities**

A. **Objective Test** (NEW 2018)

   1. The objective questions administered during the food science and technology examination will be designed to determine the team’s understanding of basic principles of food science and technology. The test will be comprised of questions taken from the past three (3) years of National FFA CDE Exams, which are primarily based on the list of references at the end of this chapter.

   2. 60 minutes will be given to complete the examination. Each question will be worth 1 point, for a total of 50 points.

B. **Food Safety & Quality Practicum**

   1. **Customer Inquiry** – Each participant will be given five scenarios representing general consumer inquiries. Participants must determine if the consumer inquiry reflects a quality or safety issue and determine if it is a biological, chemical, or physical concern or hazard. **(25 Points)**

C. **Sensory Evaluation Practicums**

   1. **Triangle Tests** – Four different triangle tests will be conducted. Participants are expected to identify the different samples through flavor, aroma, visual cues and/or textural difference. Answers will be given on the sheet provided. No list will be provided for this segment of the practicum. Each test is worth 5 points. **(20 Points)**

   2. **Aromas** – Each participant will be asked to identify four different aromas from vials provided at each station and record the answer on the sheet provided. A list of potential aromas will be provided to each person. Each sample is worth 5 points. **(20 Points)**
**Aromas (NEW 2018)**

10. Apple  
11. Banana  
12. Basil  
13. Butter  
14. Cherry  
15. Chocolate  
16. Cinnamon  
17. Clove  
18. Coconut  
19. Coffee  
20. Garlic  
21. Ginger  
22. Grape  
23. Lemon  
24. Licorice (anise)  
25. Lime  
26. Maple  
27. Molasses  
28. Nutmeg  
29. Onion  
30. Orange  
31. Oregano  
32. Peach  
33. Peppermint  
34. Raspberry  
35. Sage  
36. Smoke (liquid)  
37. Strawberry  
38. Vanilla  
39. Watermelon  
40. Wintergreen

### Scoring

**Team Activity**

- Safety/Sanitation Report  
  - Total Points: 60 Mins  
  - Total Points: 100 Points

**Individual Activities**

- Safety & Quality Practicum  
  - Total Points: 30 Mins  
  - Total Points: 25 Points

- Customer Inquiry  
  - Total Points: 25 Points

- General Knowledge Exam  
  - Total Points: 60 Mins  
  - Total Points: 50 Points

- Sensory Evaluation  
  - Total Points: 30 Mins  
  - Total Points: 20 Points  
  - Total Points: 40 Points

**Team Activity Points** (100 Points Possible)

**Individual Points** (115 Points Possible x 4 Members)

**TOTAL TEAM POINTS**  
560 Points

### Tiebreakers

**Team**: Should a tie occur in the overall team placing, the tie will be broken by the highest team activity score. If this score does not break the tie, then the highest number of total points earned by a team from the General Knowledge Exam will be used. Should a third tiebreaker be necessary, the total points earned by a team in the Sensory Evaluation portion of the contest will be used.

**Individual**: To identify the high individual for this event in case of a tie, the highest General Knowledge Exam score will be used as the first tiebreaker, followed by the highest Sensory Evaluation practicum score as the second tiebreaker.

### Awards

Awards will be presented to individuals and/or teams based upon their rankings at the Delaware FFA State Convention awards ceremony.

### References

*(See High School Food Science & Technology Handbook Chapter for a full list of references)*

10. Apple  
11. Banana  
12. Basil  
13. Butter  
14. Cherry  
15. Chocolate  
16. Cinnamon  
17. Clove  
18. Coconut  
19. Coffee  
20. Garlic  
21. Ginger  
22. Grape  
23. Lemon  
24. Licorice (anise)  
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26. Maple  
27. Molasses  
28. Nutmeg  
29. Onion  
30. Orange  
31. Oregano  
32. Peach  
33. Peppermint  
34. Raspberry  
35. Sage  
36. Smoke (liquid)  
37. Strawberry  
38. Vanilla  
39. Watermelon  
40. Wintergreen
This sheet is for demonstration and practice only. You must use a real scan sheet for actual competition.
# Team Activity Preparation Rubric

## 20 points

<table>
<thead>
<tr>
<th>INDICATOR</th>
<th>Very strong evidence of skill 5-4 points</th>
<th>Moderate evidence of skill 3-2 points</th>
<th>Weak evidence of skill 1-0 points</th>
<th>Points Earned</th>
<th>Total Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Effective listening</td>
<td>Clearly evident that all team members are listening.</td>
<td>Listening occurs but distraction is evident.</td>
<td>Not listening to each other and/or talking over each other.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oral communication</td>
<td>Clearly evident that all team members are discussing the topic.</td>
<td>Communication occurs but side conversations are occurring or two to three members dominating.</td>
<td>One member dominating conversation.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Demonstrated cooperation</td>
<td>Clearly all team members completing tasks, sharing written and oral solutions. Clearly all team members respected the input of other team members.</td>
<td>Tasks primarily completed by two to three members, other members assist occasionally. Most team members respected the input of other team members.</td>
<td>Tasks primarily completed by one member, other members contributing only slightly. The team members did not respect the input of other team members.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Participated in the team preparation</td>
<td>Clearly all team members are engaged, attentive, and making notes for the full term of event. Clearly all team members demonstrate efficient use of his/her time in comprising the plan.</td>
<td>Members are engaged and attentive with two to three making notes, participation fades over time. Most team members demonstrate efficient use of his/her time in comprising the plan.</td>
<td>One to two members form the primary team, other members participate occasionally early, fade over time. One to two team members demonstrate efficient use of his/her time in comprising the plan.</td>
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</tr>
</tbody>
</table>
Food Safety Sanitation Report Form
80 points

<table>
<thead>
<tr>
<th>PLANT</th>
<th>DATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOCATION</td>
<td></td>
</tr>
<tr>
<td>INSPECTION TEAM MEMBERS STATE</td>
<td>TEAM NUMBER</td>
</tr>
<tr>
<td>PLANT CONTACT</td>
<td></td>
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<tr>
<td>CONTACT INFORMATION</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CATEGORY AND OBSERVATION</th>
<th>Degree of Concern</th>
<th>Recommendation or Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. General maintenance of physical facilities.</td>
<td>Critical, Major, Minor</td>
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<tr>
<td>2. Cleaning and sanitizing of equipment and utensils.</td>
<td></td>
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<tr>
<td>3. Storage and handling of clean equipment and utensils.</td>
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<td>4. Pest control.</td>
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<td>5. Proper use and storage of cleaning compounds, sanitizers, and pesticides.</td>
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<td>6. Employee training.</td>
<td></td>
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<td>7. Plant design.</td>
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<tr>
<td>8. Quality assurance assessment.</td>
<td></td>
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</tbody>
</table>
Food Safety Sanitation Report Form 80 points continued

<table>
<thead>
<tr>
<th>CATEGORY (20 points)</th>
<th>Observation (20 points)</th>
<th>Degree of Concern (20 points)</th>
<th>Recommendation or Corrective Action (20 points)</th>
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