

FOOD SCIENCE AND TECHNOLOGY CAREER DEVELOPMENT EVENT Rules for the State FFA Event

Sponsor

The Corn Growers Association of North Carolina currently sponsors this event.

State Event Superintendent

The superintendent for this event is Dr. Lynn Turner, Professor Department of Food Science, and NCSU Raleigh, NC 27695 Phone: 919-513-2093. Email: lynn_turner@ncsu.edu

Comments and questions may also be directed to Mr. Jason Davis, State FFA Coordinator, Department of Agricultural and Extension Education, NCSU, Box 7607, Raleigh, NC 27695-7607. Phone: 919.515.4206 Fax: 919.515.9060 Email: jason_davis@ncsu.edu

Eligibility and General Guidelines

This event is open to all FFA chapters and FFA members in good standing. Members winning a previous state event in this area or that have participated in a previous national event in this area are ineligible. This event will be held during the North Carolina State FFA Convention.

Teams will consist of four individuals. **All four members will be scored and all four scores will count towards the team total.** No alternates are allowed in state events. Any alternate found participating in a state event will result in team disqualification.

FFA members in good standing may also participate as individuals in this event. A chapter may have up to two members participate as individuals as long as the chapter does not have a team participating in the event. Their scores will only count toward individual recognition, and will not be tallied as a team score. Three members participating in this event from the same chapter constitute a team...

The use of cellular phones, Personal Digital Assistants (PDA's) or any other mobile electronic communication device is prohibited during any state-level career development event. Any violation of this rule by any team member will result in total team disqualification.

Any member found cheating in any state-level career development event will result in total team disqualification for that event.

At the North Carolina FFA State Convention, members may participate in only one career development event with the exceptions of Creed and Parliamentary Procedure or Prepared Public Speaking and Parliamentary Procedure.

State Awards

The following awards will be presented annually at the state FFA convention provided sponsorship is available:

State Winning Team	\$500, first place team plaque, pins for team members
Second Place Team	Second place team plaque, pins for team members
Third Place Team	Third place team plaque, pins for team members
High Scoring Individual	Plaque

Procedures for Administering the Event

Part I. Multiple Choice (100 points)

This section contains a 25 question multiple choice test designed to determine each team members understanding of the basic principles of food science and technology. It will encompass the knowledge required of the team event and the two practicum's as well as material in the list of references.

Part II. Aromas (100 points)

Each participant will be asked to identify the ten (10) aromas from numbered vials and record the answer on the sheet potential aromas.

Part III. Triangle Test (45 points)

Each participant will select the odd or different sample from each based on smell, taste, texture or color and write the letter for the odd or different sample in the blank provided for each triangle test.

Part IV. Sensory-Descriptive testing (60 points)

Four samples will be tasted to determine the level of bitter, salty, sour, or sweet by comparing each test sample to the reference sample given. The level of bitter, salty, sour, or sweet will be placed on the scaled scorecard for the appropriate sample number.

Part V. Team Activity – Food Safety (50 points)

Team members will work together to examine 5 photos to determine if the Food Company depicted should be cited for Sanitation and/or Food Safety problem(s). Team members will be given a list of Potential Food Processing Sanitation and Safety problems to help them determine if a violation exist. If a violation exists, the team will list the number for the item found to be in violation on the scorecard.

Procedure for Determining the State Event Winner When Scores are Tied

In the event a tie score exists, apply the following methods in sequential order until the tie is broken:

1. Compare the total team scores for the written test
2. Compare the total team scores for the aroma test.
3. If this method fails to break the tie, co-winners will be declared and a run-off event will be held to determine which team will represent North Carolina at the National FFA Convention. The run-off event will follow the same rules as the state event.

Dress Code

Participants are required to follow the North Carolina FFA Career Development Event Dress Code. A ten percent reduction in the total team score will be taken off if a participant violates the dress code. Participants in this event are required to wear long pants and an appropriate shirt with a collar or an appropriate FFA or school t-shirt.

National Career Development Event Participation

State winning teams advancing to national career development event participation will be automatically registered for the national event. It is the responsibility of the Chapter FFA Advisor to complete all necessary national certification forms and return them to the State FFA Coordinator by the assigned due date.

State winning CDE Teams that choose not to participate at the national level should contact the state office by Sept 1 prior to national convention. Teams that fail to inform the state office prior to Sept 1 will be ineligible to participate in that same CDE for the next year (chapters may appeal to the State FFA Board of Directors). Teams that do not compete at the National Convention will be required to pay back the \$500 travel award.

Primary References

Food Science: The Biochemistry of Food and Nutrition, 2002, Mehas & Rogers, Glencoe Secondary Catalog: Family & Consumer Sciences. This material includes a student text, student lab manual, teacher's annotated lab manual, and teacher's resource binder.

Principles of Food Sanitation, 1999, Marriott, Aspen Publishers, Inc.

Secondary References

Food Science and Safety, 1998, Seperich, Interstate Publishers, Inc.

Food Science, Safety and Nutrition- a special project from the National Council of Agricultural Education.

Penn State Food Entrepreneur Resources Website,
<http://foodsafety.psu.edu/processor/resources.htm>

Institute of Food Technology, www.ift.org

USDA Food Safety and Inspection Service website, <http://www.fsis.usda.gov>

**NORTH CAROLINA FFA ASSOCIATION
FOOD SCIENCE CAREER DEVELOPMENT EVENT
SENSORY EVALUATION**

Name: _____

Chapter: _____

Sensory Evaluation – Aromas

Instructions: Identify the aromas from the samples provided. Write the sample number beside the appropriate aroma type.

- _____ Cinnamon
- _____ Peanut Butter
- _____ Chocolate
- _____ Maple
- _____ Oregano
- _____ Basil
- _____ Lemon
- _____ Lime
- _____ Orange
- _____ Vanilla
- _____ Almond
- _____ Smoke (liquid)
- _____ Cherry
- _____ Pine
- _____ Onion
- _____ Butter
- _____ Menthol
- _____ Grape
- _____ Garlic
- _____ Peppermint
- _____ Clove
- _____ Nutmeg
- _____ Ginger
- _____ Molasses
- _____ Wintergreen
- _____ Banana
- _____ Coconut
- _____ Lilac
- _____ Raspberry
- _____ Strawberry
- _____ Licorice (anise)

Sensory Evaluation – Triangle Testing

Name: _____

Chapter: _____

*Instructions: Conduct a triangle test on the given samples. **Select the odd or different sample** from each based on smell, taste, texture or color. Write the odd or different sample in the blank provided for each triangle test.*

1. _____

2. _____

3. _____