

2023 NEBRASKA FFA FOOD SCIENCE CONTEST
Districts 3, 4, & 10
Northeast Community College, Norfolk, NE

Contest Overview

The Food Science and Technology career development event is designed to promote learning activities in food science and technology related to the food industry.

Allergy Information

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

Contest Schedule

All team members in the chapter must take all portions of the contest at the same time.

Students will have an hour to complete the contest (30 minutes for general knowledge and 30 minutes for sensory/safety).

Required Supplies for Students

Participants must bring No. 2 pencils for the written test and may bring a simple, non-programmable calculator for their own use. No advanced graphing calculators, cell phones, or smart watches will be allowed, and no sharing of calculators will be accepted. Please do not bring air pods or wireless headphones of any kind, as they will not be allowed in the testing area. Any participant in possession of an unauthorized electronic device in the event area is subject to disqualification.

Rules and Format

Each FFA Chapter may enter two teams of four students in the Food Science contest. The four individual scores will be utilized to figure the team score. The contest will consist of an individual written exam and a sensory analysis component. See information below on these sections of the contest.

Individual Written Exam

The written exam is designed to evaluate an individual's knowledge of the basic principles of food science and technology. The test will consist of 50 multiple choice questions, each of which will be worth 2 points.

Sensory Analysis

- Individual Aroma Test
 - Identify 12 aromas, by smell, from the list provided

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|-----------|------------|------------------|------------|
| Apple | Banana | Basil | Butter |
| Cherry | Chocolate | Cinnamon | Clove |
| Coconut | Coffee | Garlic | Ginger |
| Grape | Lemon | Licorice (anise) | Lime |
| Maple | Molasses | Nutmeg | Onion |
| Orange | Oregano | Peach | Peppermint |
| Raspberry | Sage | Smoke (liquid) | Strawberry |
| Vanilla | Watermelon | Wintergreen | |

- Individual Triangle Test
 - Identify which of the samples is unlike the other two, using sensory evaluation skills including aroma, flavor, visual cues, and/or textural differences.
- Individual Food Safety Practicum
 - Using pictures provided, students need to visually identify food safety and quality issues and/or number of violations.
 - Identify from a consumer complaint letter what the food safety issue is.

Preparation

Students are encouraged to utilize the reference information provided on the State CDE website:
<http://alec.unl.edu/agedcde/food-science>

Contest Superintendent Contact Information

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