

Food Science & Technology

Rule years 2027–2030 · Revision 1 · Published October 9, 2026

0. General Rules & Eligibility

Career Development Events are governed by the NAEA CDE Committee. All events follow [CDE General Rules and Eligibility](#).

Qualification for this event

District qualification	Top 3 teams per district
Students per team	4
Grades	9–12
National qualifying event?	Yes
Timeframe	FFA Convention
Host	UNL Food Science Dept.
Event Superintendents	Julie Reiling, Dr. Andreia Bianchini

1. Overview

The Food Science and Technology career development event promotes learning activities in food science and technology related to the food industry and helps students develop practical knowledge of principles used in team decision-making.

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(s) for participants with any allergies. The event committee will make all reasonable efforts to accommodate students with food allergies.

Objectives

Team Product Development

- Select appropriate ingredients to use in a product formulation that meets the requirements of the product scenario.
- Calculate the correct weights, percentages, and nutritional values of selected ingredients for the Nutrition Facts Panel.
- Design packaging for their product with a Principal Display Panel, Information Panel, allergen labeling, and health claims that meet the U.S. FDA standards and fulfill the contest's marketing scenario requirement.
- Identify key processes for production, packaging, and quality control, and predict food safety concerns associated with the product.

Individual Food Safety Practicum

- Visually determine whether a food safety scene contains a violation or is in compliance, and if a violation is present, determine whether it is a safety or quality issue.
- Recognize food safety concerns versus food quality issues from reading customer complaint letters, and then distinguish the food safety concerns as chemical, biological, or physical issues.

Individual Aroma Test

- Identify 10 aromas, by smell, from the list provided in the appendix.

Individual Triangle Test

- Identify which sample differs from the other two, using sensory evaluation skills, including aroma, flavor, visual cues, and/or textural differences.

Individual General Knowledge Exam

- Demonstrate a broad understanding of the basic principles of the food science and technology field. Exam topics may include: Food Safety, Nutrition, Food Chemistry, Food Physics, Microbiology, Food Processing, and Mathematical Conversions/Problems.

2. Eligibility & Team

Open to students in Grades 9–12. Teams are 4 students. Top 3 teams per district advance. This event is national-qualifying.

3. What to Bring

Attire

- It's recommended that FFA members wear Official FFA Dress. Non-FFA members should wear professional dress.

Supplies

Each participant must provide:

- Two sharpened No. 2 pencils
- Non-programmable/non-scientific calculator (all competitors will need one)
- Colored pencils recommended

Items **NOT allowed** during the event:

- Electronic media, including but not limited to cell phones and cameras
- Notepads, notebooks, blank paper

4. Event Format

Timing

- A. Teams will be assigned to one of four groups (groups are labeled A-D).
- B. Half the teams will start on the Team Product Development (1 hour)
- C. Half the teams will do the Individual Practicums (50 minutes)
 - I. Sensory (Aromas & Triangle Tests) (25 minutes)
 - II. Food Safety (Safety Pictures & Customer Inquiry) (25 minutes)
- D. All Teams will complete the Individual General Knowledge Exam at the end (30 minutes)
- E. Expected Rotation (Provided as an example, times may change, check CDE schedule for official times)

Rotation schedule by group

Groups	7:00 AM	7:30 AM	8:00 AM	8:30 AM	9:00 AM
A (1-9)	Product Development		Safety	Sensory	General Exam
B (10-18)	Product Development		Sensory	Safety	General Exam
C (19-27)	Safety	Sensory	Product Development		General Exam
D (28-36)	Sensory	Safety	Product Development		General Exam

Format

Half the teams will start on the **Team Product Development** (see appendix).

A. Examples of scenario products from past events:

- I. Ready-to-eat breakfast cereal for retail
- II. Refrigerated frozen cookie dough for wholesale
- III. Yogurt parfait for convenience store
- IV. Refrigerated, heat and serve pizza for retail
- V. Shelf-stable, dried fruit snack mix for retail
- VI. Frozen, all-natural, gluten-free peanut butter cookie dough for retail.

Half the teams will do the **Individual Practicums**.

A. Sensory Evaluation Practicum

- I. 10 Aromas
- II. 2 Triangle Tests

B. Food Safety Practicum (10 Total)

- I. 5-7 Safety Pictures
- II. 3-5 Customer Inquiry Letters

All Teams will complete the **Individual General Knowledge Exam** at the end (45 General Knowledge Questions from the book, 5 math questions; all questions will be multiple choice).

5. Scoring & Tiebreakers

Individual Scoring

Component	Detail	Points
General Knowledge Exam	50 Questions × 3 Points	150
Sensory Evaluation Practicum	Aroma identification (Appendix C) and triangle tests	50
Food Safety Practicum	Sanitation & safety problem photos and complaint letters (Appendix D)	50
Grand total		250

Individual Tiebreakers

Individual tiebreakers are resolved in this order:

- A. Highest objective multiple test score.
- B. Highest food safety practicum score.

Team Scoring

Component	Detail	Points
Product Development Project	Scored by rubric (Appendix A: Team Product Development Scoring Rubric)	400
Sum of Individual Scores	4 Students × 250 Points	1,000
Grand total		1,400

Team Tiebreakers

Team tiebreakers are resolved in the order listed below.

- A. Highest team product development project score
- B. Highest number of total points earned from the objective multiple choice test (adding all four team member scores)
- C. Total points earned by the team in the food safety practicum.

6. Study Resources

Approved study resources

- [UNL CDE Study Materials Folder \(OneDrive\)](#) — Practice materials and examples for this CDE.
- [National FFA](#) — FFA Food Science curriculum (Box) — Units 1–6: intro, food safety, quality, sensory evaluation, and product development.
- [National FFA Past Test & Practicums](#) — National FFA Food Science & Technology CDE page.
- [Food Science & Technology page on the Nebraska CDEs website](#) — Event purpose, rules, and training resources.
- [Team Product Development](#) — Product-development webinar and food-labeling regulations, on the Food Science & Technology page on the Nebraska CDEs website.
- **Individual Food Safety Practicum** — See the Safety List in the appendix and in the Study Resources folder on the Food Science & Technology page on the Nebraska CDEs website. The folder also includes an instructor copy of the Safety List with helpful teaching tips.
- [Individual Aroma Test: Aroma Samples AgEd Toolbox Julie Milligan](#) — AgEd Toolbox — aroma sample kits for the individual aroma ID test (contact Julie Milligan · julie@agedtoolbox.com).
- **Principles of Food Science. 6th edition. 2026. Janet Ward, Larry Ward and Jodi Songer Driedger. The Goodheart-Willcox Company, INC.** — Reference Text for the General Knowledge Exam

- **Individual General Knowledge Exam: Assessment Program Test Bank** — Exam questions will be taken from the Assessment program test bank for the Principles of Food Science, 6th edition textbook (Goodheart-Willcox).
- **FDA Education and Resources** — FDA learning portal — Videos and simple training modules on various aspects of food and nutrition. Food Labeling, Food Safety, Pest Control, and Pasteurization are good places to start. Also, more under the Resources heading (Ingredients, Packaging, and Labeling).
- **Math Problems—5 problems, with at least 4 of the 5 problems single step problems.** — Conversions needed are listed in the appendices. Example problems are in the Study Resources folder on the Food Science & Technology page on the Nebraska CDEs website.

Past Exams

- **Past exams will not be provided.** — Exam questions will come from the Assessment program test bank for Principles of Food Science. 6th edition textbook.
- **Utilize the resource materials and appendices to prepare for the event.**

7. After the Event

Teachers and students are allowed to walk through after the event if they have notified the event superintendent, by email, before the state event.

List of Appendices

- [Appendix A: Team Product Development Scoring Rubric](#)
- [Appendix B: Team Product Development Nutrition Information Sheet](#)
- [Appendix C: Aroma Identification](#)
- [Appendix D: Lists of Potential Food Processing Sanitation & Safety Problems in Food Processing Operations](#)
- [Appendix E: Conversion Facts](#)
- [Appendix F: Sample Scantron](#)

Appendix A: Team Product Development Scoring Rubric

TEAM: _____ SCORE: _____

Scoring Totals (400 pts)

_____ All required elements correctly placed on the PDP and IP (50 pts)

_____ Appealing PDP (50 pts)

_____ Correct Nutrition Facts Panel and Worksheet (125 pts)

_____ Correct Ingredient Statement (100 pts)

_____ Questions (75 pts.)

1) Draw a new package design that will best convey the product (50 pts; 10 pts each)

_____ **Statement of Identity** – Write your actual Statement of Identity on your package in its proper place.

_____ **Net Weight Statement** – Write your actual Net Wt Statement on your package in its proper place. _____

Nutrition Facts Panel – Draw a box in the area the nutrition facts panel would appear

on the package and label it as “Nutrition Facts Panel”.

_____ **Ingredient Statement** – Draw a box in the area the ingredient statement would appear

on the package and label it as “Ingredients”.

_____ **Manufacturer Information** – Write your actual Manufacturer Information on your package in its proper place.

2) Complete Formula and the Nutrition Facts Panel (125 points)

10 pts for Formula that adds up to 100% + 10 pts for Formula that equals XX grams (as defined by Product Scenario).

All calculations are worth 5 pts each (105 pts total) - base %DV on actual g/mg they used, whether correct or not. (21 elements) (-2 pts for Rounding errors, -2 pts for transfer error)

Servings Per Container: 1

Serving Size: **1 package** (5 points) *Serving Size weight: (xx g)* (5 points)

Nutrient	g/mg/kCal	%DV	DV
Calories	kCal	--	--
Fat	g		65 g
Saturated Fat	g		20 g
Trans Fat	g	--	--
Cholesterol	mg		300 mg
Sodium	mg		2400 mg
Carbohydrate	g		300 g
Fiber	g		25 g
Sugar	g	--	--
Added Sugars	g		50 g
Protein	g	--	--

3) Ingredient Statement (100 points)

- A. Correct Order 40 points
- B. Parentheses Ingredients Included 40 points
- C. Ingredients include 3-4 different types of ingredients 20 points

4) Answer the following questions:

A. What type of nutrient claims or marketing points can you make about this product? (20 pts; 10 pts for claims; 10 pts for proper use)

I. Possible Nutrient Content claims

1. "Good Source" = 10-19% of %DV,
2. "High" = 20% or more of %DV
3. Low Sodium (< 140mg), Low Fat (< 3 g Fat)

II. HEALTHY= low in fat, saturated fat, cholesterol, and sodium AND contains 10% RDI of Protein, Fiber, Ca, Fe, Vit A, Vit C.

- Cannot make Calcium or Iron statement without Nutrition Facts info

III. Marketing points: Gluten-Free, Convenient, ...

B. If present in a food, what 8 allergens must be clearly listed as an ingredient or in the "Contains" statement? b) Which allergens would be included for the product you have developed? (35 pts)

- I. Wheat, Dairy, Peanuts, Tree Nuts, Shellfish, Soy, Fish, Eggs 25 pts (3 pts each + 1 for getting more than 4 correct)
- II. Correct allergen statement 10 points
- III. *Example for one scenario:* Possible allergens: Milk, Wheat, Almonds, Walnuts.

C. What would be a reasonable shelf-life for your product? Name three factors that affect this shelf life. (20 pts)

I. *Example for one scenario:*

II. Shelf life: 1-4 months

III. Factors:

1. Storage (refrigerated)
2. Packaging (Nitrogen flush / remove oxygen)
3. Types of products (perishable vs. shelf-stable)
4. Perishable – meat, cheese vs. Shelf-stable – nuts, dried fruits

Appendix B: Team Product Development Nutrition Information Sheet

Product Development Portion Nutritional Information (per 100g)
Worksheet

Item Name	Quantity (grams)	Calories (kcal)	Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugar (g)	Protein (g)
Unsalted Butter											
Peanut Butter											
Brown Sugar											
Eggs											
Rice Flour, Brown											
Salt											
Baking Soda											
Tapioca Flour											
Totals											
%DV	--	--			--					--	--

% DV based on a 2,000-calorie diet.

Nutrient	DV
Total Fat	65 g
Saturated Fat	20 g
Sodium	2400
Total Carbohydrate	300 g
Dietary Fiber	25 g
Cholesterol	300 mg

Item Name	Quantity (grams)	Calories (kcal)	Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholesterol (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugar (g)	Protein (g)
Unsalted Butter	5	35.70	3.95	2.50	0.00	10.70	0.00	0.00	0.00	0.00	0.00
Peanut Butter B	10	55.40	5.10	1.10	0.00	0.00	47.40	2.00	0.70	0.90	2.30
Brown Sugar	15	57.00	0.00	0.00	0.00	0.00	4.20	14.70	0.00	14.55	0.00
Eggs	5	7.15	0.50	0.15	0.00	18.60	7.10	0.05	0.00	0.00	0.65
Rice Flour, Brown	10	36.30	0.30	0.10	0.00	0.00	0.80	7.60	0.50	0.10	0.70
Salt	0.5	0.00	0.00	0.00	0.00	0.00	193.79	0.00	0.00	0.00	0.00
Baking Soda	0.5	0.00	0.00	0.00	0.00	0.00	136.80	0.00	0.00	0.00	0.00
Tapioca Flour	4	13.32	0.00	0.00	0.00	0.00	0.02	0.35	0.00	0.00	0.00
Totals	50	204.87	9.85	3.85	0.00	29.30	390.11	24.70	1.20	15.55	3.65
%DV	--	--	15%	19%	--	10%	16%	8%	5%	--	--

% DV based on a 2,000-calorie diet.

Nutrient	DV
Total Fat	65 g
Saturated Fat	20 g
Sodium	2400
Total Carbohydrate	300 g
Dietary Fiber	25 g
Cholesterol	300 mg

Appendix C: Aroma Identification

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

Appendix D: Lists of Potential Food Processing Sanitation & Safety Problems in Food Processing Operations

Imagine you are an **Official Food Safety Inspector**. Using the provided **List of Potential Food Processing Sanitation and Safety Problems**, carefully examine each of the 7 photos that you will be provided and identify any problems shown. For each photo, write the number from the list that correspond to the problem you observe. If you do NOT identify any sanitation or safety problems in a photo, record 00. Each correct answer is worth **5 points**.

Study each photo carefully. Each photo will be displayed for at least 90 seconds on the screen at the front of the room, and all participants will view the same photo at the same time. No talking or communication among team members is allowed.

00. No violations detected

Plant and Grounds

01. All physical facilities (floors, walls, and ceilings) shall be maintained in good repair.
02. Outside walls should have a physical pest barrier of a width of at least 24 inches and a depth of 3 inches of concrete or crushed stone.
03. Dumpster lids should remain closed and drain plugs in place.
04. Make sure all points where pests can access the building are secure. Screen all windows and outside vents, and patch or replace them when needed. Seal cracks and holes in floors and walls and around pipes when needed. Cracks or spacing under windows are not permitted.
05. All doors without screens should have air curtains, should be self-closing, and kept closed when not in use. Cracks or spacing under doors are not permitted.
06. All overhead lights shall be shielded to avoid glass breakage and contamination of foods.
07. All processing room walls, floors and ceilings shall be constructed in such a manner that they may be adequately cleaned and kept in good repair.
08. Only government-approved chemicals that are properly labeled may be used in food facilities for cleaning, sanitation, and pest control. Chemicals transferred to a secondary container must be properly labeled with name, concentration, date container was filled, and expiration date.
09. Toxic items and chemicals shall be stored away from food items.
10. Cleaning equipment and tools (i.e. scrapers, brooms, mops, etc.) shall be properly stored when not in use.

Pest Control

11. No animals (dogs, cats, or other) are to be in the food processing areas.
12. Facilities, ingredients, packaging supplies, and processed foods shall be free of insects (such as flies, cockroaches, worms, etc.), insect parts (in excess of allowable limits), and insect eggs, rodents (such as rats and mice), birds and the fecal droppings or urinary discharges from any of the above.
13. Pesticides (i.e. for insects, rodents, birds, etc) shall be applied by a certified pest control operator.
14. Interior rodent traps should be set flat against walls at roughly 20-40 ft intervals, and within 6 ft of both sides of doors.

Facilities: Food Contact Surfaces

15. Food contact surfaces shall be free from dirt and food debris.
16. Food contact surfaces shall be constructed of heavy stainless steel, or of food grade quality sanitary plastic or rubber. They shall be free from breaks, cracks, open seams, chips, inclusions, pits, similar imperfections, and damage. Surfaces must be easily cleanable; avoid wood.
17. All production equipment must be free of dust, dirt, rust, chipping paint, or other possible contaminants.
18. Food, Work-In-Progress (WIP), and primary packaging shall be stored at least 6 inches off the ground and stored in a way that prevents contamination from miscellaneous sources.
19. Single service food items shall be stored 6 inches off the ground and in a manner to prevent contamination.
20. All processing equipment, food contact surfaces, and food contact utensils shall be designed and of such material and workmanship as to be effectively cleanable, and shall be properly maintained and stored.
21. Processing areas shall be free from clutter and maintenance equipment.
22. Proper temperature control of processes shall be achieved where hot foods should be maintained hot above 135°F and cold foods should be maintained cold below 41°F.
23. All parts of a disassembled processing equipment line and tools shall be cleaned immediately after usage and stored on clean racks (off floor) when not in use (any contact with floor shall be considered re-contamination).
24. All processing cooking vessels shall be covered whenever possible, to prevent contamination and control temperatures.

Facilities: Non-Food Contact Surfaces

25. Non-food (shelving, racks and any item in the production area that does not directly touch food) contact surfaces shall be free from dirt and food debris and maintained in good repair.
26. Trucks delivering or shipping food, ingredients, or packaging items must be inspected for: cleanliness, pests, free of foreign objects and unexpected-odors, damage that would allow contamination, and a seal that protects contents from tampering.
27. Rubbish and any offal/trimmings must be stored and disposed of to minimize odor, minimize potential for the waste to attract pests, and protect against contamination of food, food-contact surfaces, food packaging materials, plant floors, water supplies, and outside grounds. Containers must be easy to clean, leak proof, and covered when not in use.
28. All hand-wash sinks in food operation and toilet areas shall be clean and sanitary, with proper temperature controls and accessible at all times; soap, drying supplies, and trash cans must also be provided. Hand-wash sinks shall not be used for anything but their intended use.
29. Equipment wash sinks shall be cleaned and sanitized prior to use and not be used to store equipment, supplies, or packaging containers.
30. All packaging materials, equipment, and supplies must be free of dust, dirt, rust, or other possible contaminants and be used only for their intended use.

Food Product

- 31. All raw ingredients and finished foods shall be sound and wholesome, and any adulterated ingredient or food items shall be discarded.
- 32. Raw materials and other ingredients must be inspected and stored under conditions that will protect against allergen cross contact (items containing allergens below non-allergen items.)
- 33. Refrigerated, TCS foods shall be transported and received at 41°F or below.
- 34. Raw animal products shall not be stored in a way that would cause cross-contamination with RTE food items. Raw and unprocessed foods should be stored below finished processed foods.
- 35. TCS foods shall be maintained at a cold holding temperature of 41°F or below.
- 36. Canned food items (incoming ingredients, or outgoing products) shall be of good condition with no dents or damage along the seams of the can.
- 37. All packaged food products must be properly labeled according to regulations (i.e. PDP and Information Panel.)
- 38. Processed foods shall not contain any foreign materials (such as glass, metal, wood, insects or parts of insects, or toxic substances).

Personnel

- 39. All employees must display good personal cleanliness and hygiene.
- 40. Employees' clothing must be appropriate and clean.
- 41. All employees working on the manufacturing floor must wear appropriate shoes. Open toe or open heel shoes are not acceptable.
- 42. Food handling employees must wear hair restraint, hair nets and/or beard nets.
- 43. Any person who, by medical examination or supervisory observation, is shown to have or appears to have a foodborne illness (i.e. vomiting and/or diarrhea), must be excluded from food manufacturing operations. Personnel must be instructed to report such health conditions to their supervisor.
- 44. Workers with open cuts, bruises, or wounds shall not handle foods or raw ingredients unless they are adequately covered (i.e. impermeable cover). Employees with bandages that cannot be secured by covering with clothing or gloves must be restricted from working directly with food.
- 45. Employees must not touch RTE foods with their bare hands. Gloves must be changed every 4 hours when performing the same task or after touching non-food related items.
- 46. Employees must wash their hands prior to starting work, after picking up anything from the floor, after touching potentially contaminated surfaces (i.e. face, sneezes, maintenance tools, etc), after every visit to the toilet or at any other time whereby their hands may have become contaminated.
- 47. No jewelry, apart from a plain wedding band, is allowed in the food processing area. This includes, but is not limited to earrings, piercings, facial jewels, necklaces, earbuds, and watches.
- 48. False nails and eyelashes, fingernail polish, or embellishments are not allowed in food handling or processing areas.
- 49. Food for personal use, beverages, gum, candy, medication or any type of tobacco products or e-cigarettes are only allowed in designated areas (i.e. cafeteria or break room for food, and smoking area for tobacco products.)
- 50. Personal belongings such as jackets, shoes, gloves, hats, smoking supplies, cell phones, etc., are to be stored in assigned lockers.

Definitions:

Adulterated – Food that has been contaminated, altered, or handled in a way that makes it unsafe or unsuitable for consumption.

Hair Restraint – A covering or device, such as a hairnet, beard net, or cap, worn to prevent hair from contaminating food or food-contact surfaces.

Offal – The internal organs and other inedible or non-standard edible parts of an animal removed during processing (e.g., liver, heart, intestines).

Primary Packaging – Packaging that is in direct contact with the food and protects it from contamination (e.g., a yogurt cup or cereal bag).

Principal Display Panel (PDP) – The part of a food package that consumers are most likely to see when the product is displayed for sale. It typically contains the product name and other key label information.

Ready-to-Eat (RTE) Food – Food that can be safely consumed without any further cooking or processing to eliminate microorganisms.

Rubbish – Waste materials, such as paper, plastic, food scraps, and other trash, that should be removed promptly to prevent contamination and pest attraction.

Secondary Packaging – Outer packaging that groups or protects one or more primary packages during storage, handling, or distribution (e.g., a cardboard case containing multiple yogurt cups).

Single-Service Food Items – Disposable items intended for one-time use with food, such as cups, plates, utensils, straws, and take-out containers.

Sound – Food or ingredients that are in good condition, free from spoilage, contamination, or damage, and suitable for their intended use.

Time-Temperature Control for Safety (TCS) Foods – Foods that require time and temperature control to limit the growth of harmful microorganisms or the production of toxins. Examples include meat, poultry, seafood, dairy products, cooked rice, and cut melons.

Wholesome – Food that is safe, suitable for consumption, and produced under conditions that maintain its quality and integrity.

Work in Progress (WIP) – Food or ingredients that are in the process of being manufactured but have not yet become a finished product.

Appendix E: Conversion Facts

Students will **NOT** receive these conversions during the CDE. Students are expected to know these conversions and use them.

Calorie Conversions	Equals
1 gram fat	9 calories
1 gram protein	4 calories
1 gram carbohydrates	4 calories

Mass Conversions	Equals
1 pound	454 grams
1 pound	16 ounces

PPM/% Conversions (1%=10,000 PPM)	Equals
% to PPM	$\% \times 10,000 = \text{PPM}$
PPM to %	$\text{PPM} / 10,000 = \%$

Temperature Equations	Equals
Temperature in °C	$(\text{Temperature in } ^\circ\text{F} - 32) \times 5/9$
Temperature in °F	$(\text{Temperature in } ^\circ\text{C} \times 9/5) + 32$

Volume Conversions	Equals
1 gallon	3785 milliliters
1 gallon	128 fluid ounces
1 gallon	4 quarts
1 quart	2 pints
1 pint	2 cups

•

Food Science & Technology · Rule years 2027–2030 · Revision 1 · Page 16 of 18

Individual General Knowledge Exam

General Knowledge																													
1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E	31	A	B	C	D	E	41	A	B	C	D	E
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E	32	A	B	C	D	E	42	A	B	C	D	E
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E	33	A	B	C	D	E	43	A	B	C	D	E
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E	34	A	B	C	D	E	44	A	B	C	D	E
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E	35	A	B	C	D	E	45	A	B	C	D	E
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E	36	A	B	C	D	E	46	A	B	C	D	E
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E	37	A	B	C	D	E	47	A	B	C	D	E
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E	38	A	B	C	D	E	48	A	B	C	D	E
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E	39	A	B	C	D	E	49	A	B	C	D	E
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E	40	A	B	C	D	E	50	A	B	C	D	E

Food Safety and Quality Practicum

Customer Inquiry					
	1	2	3	4	5
Food Quality	Q	Q	Q	Q	Q
Food Safety—Biological Hazard	B	B	B	B	B
Food Safety—Chemical Hazard	C	C	C	C	C
Food Safety—Physical Hazard	P	P	P	P	P

Food Safety/Sanitation Photos																			
1		2		3		4		5		6		7		8		9		10	
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5	5
6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7
8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8	8
9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9

Subcommittee

Standing subcommittee for this event

Name	School / Organization	Role
Chad Schimmels	Eustis-Farnam	Chair
Dr. Andreia Bianchini	UNL — Food Science	Superintendent
Julie Reiling	UNL — Food Science	Superintendent
Monty Larsen	UNL	Exec liaison
Chad Schimmels	Eustis-Farnam	Exec liaison
Anna Koehn	Clarkson	Member
Dawn Metschke	Johnson-Brock	Member
Stephanie Miller	Heartland	Member
Caleb tenBensel	Broken Bow	Member

What changed — 2027–2030 rev 1 EDITORIAL

October 9, 2026

- First version published on CDE Rules Hub.