



National FFA Food Science CDE

Virtual Orientation Meeting
Thursday, September 26, 2025
2:00 p.m. EDT



**Congratulation on achieving
National Qualification**



**All Teams will compete in
person November 1st**

Rotations - will be sent to coaches 9-25-25

Wednesday, October 29th

Group	Arrival Time	Start time	~ Finish Time
1.	7:45 a.m.	8:00 a.m.	1:30p.m.
2.	8:15 a.m.	8:30 am.	1:30p.m.
3.	9:00 a.m.	9:15 a.m.	2:55 p.m.
4.	9:30 a.m.	9:45 a.m.	2:55 p.m.
5.	10:15 a.m.	10:30 a.m.	4:05 p.m.
6.	10:45 a.m.	11:00 a.m.	4:05 p.m.
7.	11:30 a.m.	11:45 a.m.	4:05 p.m.
8.	12:00 p.m.	12:15 p.m.	5:15 p.m.

Group 1

Oregon
Maryland
Texas
Ohio
North Carolina

Group 2

Montana
Alabama
Kentucky
Pennsylvania
Utah

Group 3

Delaware
South Dakota
West Virginia
Florida
Indiana

Group 4

New Hampshire
North Dakota
Wisconsin
Mississippi
California

Group 5

New York
Colorado
Nebraska
Minnesota
Missouri

Group 6

Kansas
Arizona
Virginia
Connecticut
Louisiana

Group 7

Arkansas
Idaho
Illinois
Iowa
Oklahoma

Group 8

Tennessee
Michigan
Washington

Rotations-

- All teams will report at their designated time. We are in the Blue Ribbon Pavilion- you will enter and wait in the foyer up front nearest the parking lot.
- Pencils may be brought by students – calculators provided
- If phones are brought – they will be held in a location for teams till contest is over. Please no backpacks unless necessary. Unless other accommodations are needed.

Rotations-

- All teams will begin with product development.
 - Reminder: please read the scenario thoroughly, noting the target market and product. Also make note of what materials can be used for what purpose.
 - **Category:** Beverage **Platform:** Convenience **Market:** Retail
- Groups of ten teams will then move to the three rotations which include
 1. Written Exam-scantron
 2. Food Safety Audit Event-will have a hard copy of the audit and will utilize Chromebooks that will fill out a jotform to food safety audit report. Example in the rules.

Click to go back, hold to see history

v12

Food Safety Audit 2024 Food Science CDE.xlsx

Food Science CDE · Updated Jan 30, 2024 by Herl, Carol

	A	B	C	D	E	F	G	H
1	Food Safety Audit							
2	Situation (Picture Video, Written Scenario, Live Demonstration)	Food Safety Observation or Concern	Corrective Action	Related Policies 1	Related Policies 2	Risk Type	Total Point	
3	4-8 situations to observe with policies to outline the food safety requirements	List reasons or what the issue is	List the action to correct this situation	Facility, Sanitation, Pest Control, GMPS, Allergens, Foreign Material	Facility, Sanitation, Pest Control, GMPS, Allergens, Foreign Material Use 2 only if violates more than one policy	Biological, Chemical, or Physical		
4	Point Value	40%	45%	10%		5%	80	
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
16								
17								
18								
19								
20								
21								
22								

Rotations-

3. Individual practicum – aromas & triangle tests, math, product specs, customer inquiry
 - 4 aromas, 4 triangle tests
 - 5 math problems(remember to review source of types of questions)
 - Product Specifications
 - 5 Customer inquiry letters
- Each practicum rotation is 15 minutes
- Exam and individual practicums will utilize scantrons

Accommodations - Were due Sept 15th, 2025

- If you had any accommodations – they are past due
- Any participant in need of a reasonable ADA accommodation(s) for their participation in the Food Science and Technology CDE should complete the online Request for Accommodation Form (ADA and other). This form must be received 30 business days prior to the start of the event. All requests will remain confidential, and the participant will be contacted by a national FFA staff member to gather additional information and/or discuss the reasonable accommodation(s) or assistance being requested

Questions