

Name: _____

Date: _____

Technical Skill Assessment

Class: Animal Science

Cross Walked Competencies:

- State Ag Competency #7: Explain techniques and procedures for the safe handling of food products
- AFNR Competency: FPP.01.02.02.a, Explain the importance and usage of industry standards in food products and processing

Students need to score a 3 on this scales to be deemed proficient

Performance Task: (Originated from ASA Project 9.1.1) Students will present information related to techniques and procedures for the safe handling of food products

Proficiency Scale

Score: ____/4

4	3	2	1
The presentation includes all of the following materials: <ul style="list-style-type: none">● Identify the animal from which the product is derived● Specify the wholesale and retail cuts (if applicable)● Identify the fresh products that are available● Identify the processed products.● Explain the health risks to	The presentation includes all of the following categories: <ul style="list-style-type: none">● Identify the animal from which the product is derived● Specify the wholesale and retail cuts (if applicable)● Identify the fresh products that are available● Identify the processed products● Explain the health risks to humans due to unsafe handling	The presentation includes 3-5 of the following categories: <ul style="list-style-type: none">● Identify the animal from which the product is derived● Specify the wholesale and retail cuts (if applicable)● Identify the fresh products that are available● Identify the processed products● Explain the health risks to humans due to unsafe handling	The presentation includes 1-2 of the following categories: <ul style="list-style-type: none">● Identify the animal from which the product is derived● Specify the wholesale and retail cuts (if applicable)● Identify the fresh products that are available● Identify the processed products● Explain the health risks to humans due to unsafe handling

<p>humans due to unsafe handling.</p> <ul style="list-style-type: none"> Identify and give examples of food safety issues <p>And</p> <ul style="list-style-type: none"> Present on how safe handling of food affects the consumer and retail establishments 	<ul style="list-style-type: none"> Identify and give examples of food safety issues 	<ul style="list-style-type: none"> Identify and give examples of food safety issues 	<ul style="list-style-type: none"> Identify and give examples of food safety issues
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