**Food Safety & Sanitation   
Flow of Food Class Presentation**

|  |  |  |
| --- | --- | --- |
| **Groups** | **Principles of Food Safety** | **Date of Presentation** |
| 1 | Receiving |  |
| 2 | Purchasing |  |
| 3 | Storage |  |
| 4 | Preparation |  |
| 5 | Service |  |

**Procedures:**

1. Prior to this session, student each group will be assigned to present each of the flows of food to the class.
2. Using PowerPoint (Google Slides), present at the next meeting.
3. Please follow the PowerPoint presentation guidelines.

**Guidelines for PowerPoint Slides:**

1. Use a maximum of 6 to 9 slides for content with list of references.
2. Use key words and phrases to reinforce visuals or graphics.
3. Use visuals that reinforce screen text and presentation.
4. Include one quality YouTube clip that is relevant to your topic.
5. Use font and font size that are readable.
6. **KNOW YOUR STUFF!**
7. Include title page and list of references.
8. Email PowerPoint one day before presentation.

Assessment for Rubric (4-1 Grading Scale)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Grading Criteria** | **Excellent (4)** | **Good (3)** | **Fair (2)** | **Poor (1)** |
| **Organization**  Guidelines of PowerPoint slides were followed. |  |  |  |  |
| **Quality of Information** Students demonstrate full knowledge of the topic by answering all questions with explanations and elaborations. |  |  |  |  |
| References  The student used a variety of sources. |  |  |  |  |
| Speaking & Eye Contact  The student maintains eye contact, excellent volume & clarity for the audience. |  |  |  |  |
| Creativity Information flows nicely, visual aids are creative, neat, colorful, and etc. |  |  |  |  |
| **Comments:** | | | **Total Points: /20** | |