

World Food Safety Day: Food Safety Essay Competition 2025

Scoring Rubric - Total = 50 Marks

1. Introduction (5 marks)

Excellent (5)	Very Good (4)	Satisfactory (2 – 3)	Poor (0 – 1)
Provides helpful orientation to the purpose and content of the essay; Points are appropriately stated and sequenced.	Provides helpful orientation to the purpose and content of the essay; Points are well-stated and mostly logically sequenced, with slight gaps in flow.	Points are stated, but the sequence is somewhat unclear or disjointed.	Points are unclear or poorly sequenced, making it difficult to follow the introduction.

2. Identification of Food Safety Topics (9 marks)

Excellent (8 – 9)	Very Good (5 – 7)	Satisfactory (3 – 4)	Poor (0 – 2)
Lists and provides a detailed and comprehensive explanation of all key food safety topics such as: <ul style="list-style-type: none"> i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handler iv. Regulation of foods v. Cross contamination vi. Food allergens Inclusion of novel topics relevant to society	Lists and covers most key food safety topics with good explanation; some details or examples of the following topics are missing: <ul style="list-style-type: none"> i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handler iv. Regulation of foods v. Cross contamination vi. Food allergens Mentions novel topics, but the relevance to food safety or society is not fully developed.	Lists most of the following topics but with minimal explanation or missing key details: <ul style="list-style-type: none"> i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handler iv. Regulation of foods v. Cross contamination vi. Food allergens Includes some new topics, but with weak or unclear connection to food safety or societal needs.	Provides minimal or incorrect explanation of food safety topics, missing crucial elements such as: <ul style="list-style-type: none"> i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handler iv. Regulation of foods v. Cross contamination vi. Food allergens Does not include any novel topics or the topics discussed are irrelevant or outdated.

3. Evidence of research (12 marks)

Excellent (10 – 12)	Very Good (7 – 9)	Satisfactory (4 – 6)	Poor (0 – 3)
Provides detailed, well-researched explanations of food safety topics and their impact on quality of life.	Covers most topics with clear explanations but lacks depth or full examples.	Mentions a few topics with explanation or examples.	Provides limited or inaccurate details with no clear connection to quality of life.

4. Proposal of solutions to food safety challenges (4 marks)

Excellent (4)	Very Good (3)	Satisfactory (2)	Poor (0-1)
Clearly applies research to propose well-thought-out, practical food safety solutions.	Proposes practical solutions with good application of research but lacks some detail or clarity.	Proposes basic solutions with limited application of research.	Proposes unclear or unrealistic solutions with minimal research application.

5. Conclusion (4 marks)

Excellent (4)	Very Good (3)	Satisfactory (2)	Poor (0-1)
Clearly summarizes benefits of food safety practices, reinforces key points, and shows thoughtful reflection for action.	Summarizes benefits and key points well but lacks strong reflection or full connection to action.	Provides basic summary with minimal focus on benefits or reflection.	Provides weak or unclear summary with little to no reflection on benefits or action.

6. Elements, Presentation & Graphics (6 marks)

Excellent (4)	Very Good (3)	Satisfactory (2)	Poor (0-1)
Well-organized with a strong balance of text and graphics, creative design, and proper attribution of sources.	Clear layout with good use of text and graphics, but design or attributions may lack some detail.	Basic design with limited use of graphics or poor balance between text and visuals.	Poor layout, minimal graphics, and incorrect or missing source attributions.

7. References (10 marks)

Excellent (4)	Very Good (3)	Satisfactory (2)	Poor (0-1)
All references are scholarly, traceable, and correctly formatted on a separate sheet.	Most references are scholarly and traceable, with minor formatting issues.	Some references are scholarly, but many may be incomplete or incorrectly formatted.	References are poorly chosen, incomplete, or not traceable.