

**World Food Safety Day: Food Safety Essay Competition 2026**

**Scoring Rubric - Total = 50 Marks**

**1. Introduction (7 marks)**

Excellent (7)	Good (6)	Fair (4 – 5)	Poor (0 – 3)
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 (15 marks)**

Excellent (14 – 15)	Good (11 – 13)	Fair (8-10)	Poor (0 – 7)
Lists and provides a detailed and comprehensive explanation of all key food safety topics, such as: i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handlers iv. Regulation of foods v. Cross contamination vi. Food allergens vii. Pest Management  Inclusion of novel topics relevant to society	Lists and covers most key food safety topics with good explanations; some details or examples of the following topics are missing: i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handlers iv. Regulation of foods v. Cross contamination vi. Food allergens vii. Pest Management  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: i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handlers iv. Regulation of foods v. Cross contamination vi. Food allergens vii. Pest Management  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: i. Storage of foods ii. Preparation and handling of foods iii. Hygiene of food handlers iv. Regulation of foods v. Cross contamination vi. Food allergens vii. Pest Management  Does not include any novel topics, or the topics discussed are irrelevant or outdated.

**3. Presentation of research & documentation of sources ((12 marks)**

Excellent (10 – 12)	Good (7 – 9)	Fair (4 – 6)	Poor (0 – 3)
Clearly displays the title/author of the paper.  Thoroughly but concisely presents the main points in a well-organized manner.	Clearly display the title/authors of the paper.  Adequately presents the main points in a well-organized manner.	Clearly display the title/authors of the paper.  Presents the main points, but not sufficiently well-organized.	Title/authors absent. Does not sufficiently present the main points and is not well organized.

**4. Proposal of solutions to food safety challenges (8 marks)**

Excellent (8-7)	Good (5-6)	Fair (2 – 4)	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)	Good (3)	Fair (2)	Poor (0 – 1)
Clearly summarizes the 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 a basic summary with minimal focus on benefits or reflection.	Provides a weak or unclear summary with little to no reflection on benefits or action.

**6. References (4 marks)**

Excellent (3)	Good (2)	Fair (1)	Poor (0)
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.