

STRANDS AND STANDARDS

FOOD PRODUCTS & PROCESSING



Course Description

Students will learn basics in food safety, selection and grading of animal carcasses and wholesale cuts for specific applications, identification and processing of retail and wholesale cuts of meat by species, fabrication of processed meats, and current industry issues.

Intended Grade Level	9-12
Units of Credit	1.0
Core Code	30.02.00.00.082
Concurrent Enrollment Core Code	30.02.00.13.082
Prerequisite	N/A
Skill Certification Test Number	121
Skill Certification Cut Score	N/A
Test Weight	1.0
License Area of Concentration	CTE and/or Secondary Education 6-12
Required Endorsement(s)	
Endorsement 1	Agriculture (CTE/General)
Endorsement 2	Animal Science & Technology

STRAND 1

Student will participate in personal and leadership development activities through the FFA.

Standard 1

Student will use communication skills to effectively communicate with others.

- Understand when it is appropriate to listen and to speak.
- Understand and follow verbal and written instructions for classroom and laboratory activities.
- Will practice communication skills through public speaking using one or more of the following activities: memorized speech, prepared speech, extemporaneous speech, parliamentary practice, group presentation, or serving in a leadership capacity.

Standard 2

Student will effectively use teamwork to respectfully work with others.

- Identify and understand different roles in working with a team.
- Lead a group discussion or serve in a leadership capacity.

Standard 3

Student will use critical thinking and problem-solving skills.

- Analyze the cause of the problem.
- Develop a solution to address the problem.
- Implement the plan.
- Evaluate the effectiveness of the plan.

Standard 4

Student will be dependable, reliable, steady, trustworthy, and consistent in performance and behavior.

- Set and meet goals on attendance and punctuality.
- Prioritize, plan, and manage work to complete assignments and projects on time.

Standard 5

Student will be accountable for results.

- Use an achievement chart for activities and behaviors in class that encourages a personal evaluation of classroom performance.
- Use reflection to describe what was learned, what went well, what could have been improved, and what are the implications to the learning process.
- Track and communicate progress toward completion of assignments and projects.

Standard 6

Be familiar with the legal requirements and expectations of the course.

- Be familiar with the course disclosure statement and all requirements for successful completion of the course.
- Demonstrate workplace ethics, e.g., fair, honest, disciplined.

Performance Skills

- Student will practice communication skills through public speaking using one or more of the following activities: memorized speech, prepared speech, extemporaneous speech, parliamentary practice, group presentation, or serving in a leadership capacity.

STRAND 2

Student will participate in work-based learning activities through the Supervised Agricultural Experience (SAE) Program.

Standard 1

Student will demonstrate employability skills.

- Use a career search network to find career choices.
- Identify appropriate CTE Pathway for selected career choice.
- Prepare for entry into the work force by completing one of the following: list of required skills needed for a career choice, a resume including a list of demonstrated skills, a cover letter or letter of application, a job application, or participate in an actual or simulated job interview.

Standard 2

Student will participate in a work-based learning experience outside the classroom.

- Student will plan and implement a Supervised Agricultural Experience Program:
 - Foundational SAE: Career exploration and planning, employability skills for college and career readiness, personal financial management and planning, workplace safety, and agricultural literacy.
 - Immersion SAE: Ownership/entrepreneurship, placement/internship, research, school-based enterprise, and/or service-learning experiences.

Standard 3

Student will develop a job portfolio specific to their selected SAE/WBL experience.

- Student will keep a personal record/journal/log of their SAE/WBL experience; including pictures, financial records or log of their hours, skills learned, goals, reflection, etc.

Performance Skills

- Student will keep a personal record/journal/log of their SAE/WBL experience; including pictures, financial records or log of their hours, skills learned, goals, reflection, etc.

STRAND 3

Students will demonstrate appropriate safety practices in agricultural processing work settings.

Standard 1

Implement or demonstrate safety practices related to agricultural processing and work environment.

- Appropriate personal protective equipment
- Operating conditions and appropriate safety devices
- Protocol and safety prevention methods for using knives
- First aid techniques

Standard 2

Identify and demonstrate health and hygiene requirements for food handling permit.

- Proper handwashing technique and personal protective equipment
- Equipment cleaning and sanitation

STRAND 4

Students will demonstrate basic food safety practices.

Standard 1

Investigate food-borne illness, how they are contracted, symptoms, and prevention.

- Storage of food
- Danger zone
- Bacterial growth (FATTOM)

Standard 2

Develop food safety plans

- Hazard Analysis and Critical Control Point (HACCP)
- Standard Sanitary Operating Procedures (SSOPs)
- Conditions of a recall

STRAND 5

Student will elaborate on inspection and regulations related to the food processing industry

Standard 1

Differentiate regulations and inspection within the industry.

- Inspection types (e.g.: federal, state, custom exempt, retail exempt)
- Functions of inspections
- Role of different agencies within the food processing industry (e.g.: FSIS, AMS, USDA)

Standard 2

Describe and identify label requirements.

- Parts of a label
- Safe handling label
- Specialty labeling (natural, organic, antibiotic free, etc.)
- Package marked NOT FOR SALE

STRAND 6

Students will outline procedures to assign quality and yield grades to food products according to industry standards.

Standard 1

Compare major wholesale and retail cuts of beef and their purpose

Standard 2

Compare major wholesale and retail cuts of pork and their purpose

Standard 3

Compare major wholesale and retail cuts of lamb/goat and their purpose

Standard 4

Compare major wholesale and retail cuts of poultry and their purpose

Standard 5

Compare major wholesale and retail cuts of edible and nonedible byproducts and their purpose

STRAND 7

Students will analyze the harvesting and processing methods of animals

Standard 1

Identify the steps in the harvesting process

- Methods of stunning
- Exsanguination
- Evisceration
- Dehiding or dehairing
- Carcass chilling

Standard 2

Evaluate a carcass

- Muscle groups
- Bones
- Groups

Standard 3

Describe the processing of product

- Grinding
- Curing
- Dehydration
- Reforming

Standard 4

Assess methods of packaging

- Packaging for different scenarios
- Oxidation

STRAND 8

Explain processing in the egg industry

Standard 1

Grade eggs

- Grading
- Sizing
- Candling

Standard 2

Process unshelled eggs

- Liquid and further processed eggs

Standard 3

Explore careers in the poultry processing industry

STRAND 9

Explain processing in the dairy industry

Standard 1

Describe how milk products are produced, processed, and graded

- Grades
- Production

Standard 2

Process milk products

- Cheese
- Ice cream
- Other milk products

Standard 3

Explore careers in the dairy industry