



Agriculture Processing Technology

Career Cluster	Agriculture, Food and Natural Resources
Course Code	18302
Prerequisite(s)	Recommended: Introduction to AFNR
Credit	0.5 of 1.0
Program of Study and Sequence	Food Science – Ag Processing Technology (Food and Fiber) – Ag Biotechnology or capstone experience
Student Organization	National FFA Organization
Coordinating Work-Based Learning	Job shadowing, mentoring, internships, entrepreneurship, service learning, workplace tours, apprenticeship, school-based enterprises, Supervised Agricultural Experience (SAE)
Industry Certifications	OSHA 10 Hour Safety Certification (General Industry), National Career Readiness Certificate (NCRC)
Dual Credit or Dual Enrollment	None
Teacher Certification	Agriculture Food and Natural Resources Cluster Endorsement; Food Products and Processing Pathway Endorsement; *Agriculture Education
Resources	

Course Description:

Ag Processing Technology highlights the raw commodity and its journey to consumer-ready, value-added products. Utilizing appropriate equipment, technology, mathematics, science and English, may enhance classroom and laboratory content and human relations skills will be reinforced in the course. Work-based learning strategies appropriate for this course are school-based enterprises, field trips and internships. Opportunities for application of clinical and leadership skills are provided by participation in FFA through activities, conferences and skills competitions such as the Food Science Career Development Event (CDE), Meat Evaluation CDE and Milk Quality and Products CDE. Each student will be expected to maintain a Supervised Agricultural Experience (SAE).

Program of Study Application:

Ag Processing Technology (Food and Fiber) is a second pathway course in the Agriculture, Food and Natural Resources cluster, Food Product and Processing Systems pathway. Ag Processing Technology (Food and Fiber) would follow Food Science and would prepare a student to participate in Ag Biotechnology or a capstone experience.

Course Standards

AgP 1 Examine the makeup of the food processing industry.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Three Strategic Thinking	AgP 1.1 Investigate the evolution of the food processing industry.	
Two Skill/Concept	AgP 1.2 Discuss how food safety is addressed in the food processing industry.	
One Recall	AgP 1.3 Explain how regulatory agencies in the food industry work to protect consumers.	

Notes

AgP 2 Demonstrate operational procedures used in the food industry.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Two Skill/Concept	AgP 2.1 Translate regulatory procedures as they apply to food processing.	
Two Skill/Concept	AgP 2.2 Demonstrate worker safety procedures for food processing equipment.	

Notes

AgP 3 Process foods for storage, distribution and consumption.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
One Recall	AgP 3.1 Classify processed food products.	
Two Skill/Concept	AgP 3.2 Utilize industry harvesting, selection and inspection techniques.	
One Recall	AgP 3.3 Describe the steps involved with producing various food products.	
Four Extended Thinking	AgP 3.4 Process food safely.	

Notes

AgP 4 Develop employability skills related to the Food Product and Processing Systems.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Two Skill/Concept	AgP 4.1 Develop soft skills to enhance employability.	

Notes