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|  | AGRICULTURE, FOOD & NATURAL RESOURCES |
| **EARN YOUR BUSINESS & INDUSTRY ENDORSEMENT** |

### Food Products & Processing Systems PROGRAM OF STUDY

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| **09704** | Principles of Agriculture, Food & Natural Resources, **1 credit**  | **GPA Level: Regular** |
|  | **Grades 9-12** | **Service ID: 13000200** |  |
|  | **Required Prerequisite:**  | **None** |  |
|  | **Endorsement/Career Cluster:** | **Business & Industry/ Ag, Food, & Nat Resources** |
| This is an introductory course designed to provide an overview of global agriculture. The course topics include leadership, career development, communications, livestock, plant and soil science, and food science.  |
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| **09708** | Food Technology & Safety, ½ credit | **GPA Level: Regular** |
|  | **Grades 10-12** | **Service ID: 13001300** |  |
|  | **Required Prerequisite:**  | **None** |
|  | **Endorsement/Career Cluster:** | **Business & Industry/ Ag, Food, & Nat Resources** |
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| **04811** | Professional Communications, ½ credit | **GPA Level: Regular** |
|  | **Grades 9 -12** | **Service ID: 13009900** | **SPEECH CREDIT** |
|  | **Recommended Prerequisite:**  | **None** |
|  | **Endorsement/Career Cluster:** | **Business & Industry/ Arts, A/V Technology & Communications** |
| Professional Communications blends written, oral, and graphic communication in a career-based environment. Careers in the global economy require individuals to be creative and have a strong background in computer and technology applications, a strong and solid academic foundation, and a proficiency in professional oral and written communication. Within this context, students will focus on effective communication skills in sending clear verbal messages, choose effective non-verbal behaviors, and apply valid critical thinking and problem solving processes. Students are expected to develop and expand the ability to write, read, edit, speak, listen, apply software applications, and conduct Internet research in order to identify, analyze, develop, and evaluate interactions and personal/professional presentations.  |
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To be prepared for careers in value-added and food processing systems, students need to attain academic skills and knowledge, acquire technical knowledge and skills related to value-added and food processing and the workplace, and develop knowledge and skills regarding career opportunities, entry requirements, and industry expectations. To prepare for success, students need opportunities to learn, reinforce, apply, and transfer their knowledge and skills and technologies in a variety of settings. This course examines the food technology industry as it relates to food production, handling, and safety.  |

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| **09713** | Food Processing - Meat Processing, 2 credits (SCC) | **GPA Level: Regular** |
|  | **Grades 10-12** | **Service ID: 13001400** |  |
|  | **Recommended Prerequisite:**  | **Food Technology & Safety or Principles of Agriculture, Food, & Natural Resources** |
|  | **Endorsement/Career Cluster:** | **Business & Industry/ Ag, Food, & Nat Resources** |
| To learn the skills that will not only get you a great job but will make you the hit at any cookout? To be prepared for careers in food products and processing systems, students need to attain academic knowledge, acquire technical knowledge and skills related to the workplace, and develop knowledge and skills regarding career opportunities, entry requirements, and industry expectations. This course focuses on the food processing industry with special emphasis on the handling, processing, and marketing of meat products. |
| **19007** | Practicum in Agriculture, Food & Natural Resources – Meat Processing, 2 credits (SCC) | **GPA Level: Regular** |
|  | **Grades 11-12** | **Service ID: 13002500** |  |
|  | **Required Prerequisite:** | **Meat Processing - Food Processing (SCC)** |
|  | **Endorsement/Career Cluster:** | **Business & Industry/ Ag, Food, & Nat Resources****Advanced CTE Credit** |
| The practicum course is a paid or unpaid capstone experience for students participating in a coherent sequence of career and technical education courses in the Agriculture, Food, and Natural Resources cluster. The practicum is designed to give students supervised practical application of knowledge and skills. Practicum experiences can occur in a variety of locations, such as employment, independent study, internships, assistantships, mentorships, or laboratories. |
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