

## CFISD Food Technology and Safety (an Ag course)

### Scope and Sequence

**Course Description:**

Food Technology and Safety is designed to acquaint the student with world food production. Areas investigated will be marketing and transportation of food products, including preparation, processing, preservation and packaging for the consumer. Students learn about government regulations, sanitation, occupational opportunities, safety, and leadership development.

- ◆ 1 credit, Grades 10-12
- ◆ Required Prerequisite (or concurrent) for 10th graders: Principles of Agriculture, Food, and Natural Resources
- ◆ While this is not a Culinary Arts course, it may be an appropriate complement to courses in the hospitality cluster that focus more on food preparation.
- ◆ Lab supplies or fee may be required.

TEKS

Cluster: Agriculture, Food, and Natural Resources

Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): N
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): N

Industry Certification/Credentials: n/a

Instructional Units	Pacing
<b>1<sup>st</sup> Semester</b> Examine the importance of food science systems Plan and Identify SAE projects and design record keeping systems Identify career opportunities and employer expectations Identify food history and inspection standards including hazard analysis and critical control points Define trends in food production and world population Compare and contrast nutritional values of food groups Examine packaging, labeling and storage requirements	1 <sup>st</sup> Grading Period
Dairy Products Understand preserving, packaging and storing techniques Explain the rights vs welfare in food science Identify chemicals used in the food industry while assessing safety and health Explain the impact of food temperature Identify procedures for pest control Identify, classify and grade grains, fruits, nuts and vegetables	2 <sup>nd</sup> Grading Period
<b>2<sup>nd</sup> Semester</b> Identify inspection and grading procedures Recognize marked prepared livestock carcasses Evaluate and grade livestock carcasses Biotechnology and uses within the food industry	3 <sup>rd</sup> Grading Period
Identify marketing procedures for food industry Marketing for seafood and poultry Identify and grade for poultry and seafood products Identify wholesale/retail cuts of meats and how to market processed meats Describe processing techniques in relation to egg, poultry and seafood	4 <sup>th</sup> Grading Period

Primary Instructional Materials: iCEV Agricultural Science Site by CEV Multimedia Ltd.