

## 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 Define trends in food production and world population Plan and Identify SAE projects and design record keeping systems Compare and contrast nutritive values of food groups Identify food science systems Identify food inspection standards including hazard analysis and critical control points	1 <sup>st</sup> Grading Period
Identify chemicals used in the food industry while assessing safety and health Identify preserving of red meat, poultry and fish regulations Compare and contrast packaging, labeling and storage requirements Identify procedures for pest control Explain the impact of food temperature Dairy Products	2 <sup>nd</sup> Grading Period
<b>2<sup>nd</sup> Semester</b> Identify inspection and grading procedures Recognize marked prepared livestock carcasses Identify wholesale/retail cuts of meats and how to market processed meats Evaluate and grade livestock carcasses Identify career opportunities and employer expectations Describe processing techniques in relation to egg, poultry and seafood Identify and grade for poultry and seafood products	3 <sup>rd</sup> Grading Period
Identify marketing procedures for poultry and seafood Examine value added products and quality/portion control Examine history and policies affecting food science Identify, classify and grade fruits, nuts and vegetables Demonstrate marketing techniques of fruits, nuts and vegetables Understand preserving, packaging and storing techniques Researching issues in storing, receiving and transportation	4 <sup>th</sup> Grading Period

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