

Agriculture, Food & Natural Resources Cluster

Food Products and Processing Pathway –

Food Products and Processing – This major gives students an overview of agriscience, food science, and food as related to biotechnology. Students are given an introduction at the ninth grade level to agriculture, natural resources, animal/plant science, and agribusiness principles and careers. Curriculum includes important knowledge and skill related to providing quality agricultural products, including wholesome food products. The major is under girded with science principles related to preservation, spoilage, processing, packaging, marketing, storage, and other areas. Emphasis is on food safety. The biotechnology of food is included. Supervised agricultural experience and FFA are an integral component in this major.

Meat Processor (T&I) – This major prepares students as meat processors who process meat from start to finish in groceries, wholesale establishments that provide meat to restaurants and other retailers, or in processing plants. Students are introduced to safe practices, tools and equipment, and federal guidelines for the safe processing and packaging of all meat products, including beef, pork, lamb, veal, poultry, sausage, and cured/smoked meat. Curriculum includes methods of cooking and preparing meats, purchasing and selling meat products, and customer relations with both classroom and real-life experiences selling class products to the public.