Agriscience: Food Science
Standards & Student Learning Targets

*The highlighted standards and student learning targets are assessed for mastery within the course. All other standards are introduced to students within the course.

Content Area: Food Production/Processing

Grade:9-12	Standard:	Student Learning Targets:
Standard: FPP1: Students will examine components of the food industry and historical development of food products and processing.		
Learning Priority:FPP1.a: Evaluate the significance and implications of changes and trends in the food products and processing industry.		
FPP1.a.3.m	Discuss the history and describe and explain the components (e.g., processing, distribution, byproducts) of the food products and processing industry.	● I can discuss the history and describe and explain the components of the food products and processing industry.
Learning Priority:FPP1.b: Work effectively with industry organizations, groups and regulatory agencies affecting the food products and processing industry.		
FPP1.b.4.m	Discuss the application of industry standards in the food products and processing industry.	● I can discuss the application of industry standards in the food products and processing industry.
Standard: FPP2: Students will apply safety principles; recommend equipment and facility management techniques to the food products and processing industry.		
Learning Priority: FPP2.b: Implement Hazard Analysis and Critical Control Point (HACCP) procedures to establish operating parameters.		
FPP2.b.3.m	Outline procedures to eliminate possible contamination hazards associated with food products and processing.	● I can outline procedures to eliminate possible contamination hazards associated with food products and processing.
FPP2.b.4.m	Identify and Explain the implementation of the seven principles of HACCP.	● I can identify and explain the implementation of the seven principles of HACCP.
Learning Priority:FPP2.c: Apply safety and sanitation procedures in the handling, processing and storing of food products.		
FPP2.c.5.m	Evaluate food product handling procedures.	● I can evaluate food product handling procedures.
Standards: FPP3: Students will apply principles of science to the food products and processing industry.		
Learning Priority: FPP3.a: Apply principles of science to food processing to provide a safe, wholesome and nutritious food supply		

FPP3.a.11.m	Compare and contrast food constituents and their relative value to product taste, appearance, etc.	● I can compare and contrast food constituents and their relative value to product taste, appearance, etc.
FPP3.a.12.m	Describe the purpose of common food additives.	● I can describe the purpose of common food additives.
Standard: FPP4: Students will select and process food products for storage, distribution and consumption.		
Learning Priority: FPP4.a: Use harvesting, selection and inspection techniques to obtain quality food products for processing.		
FPP4.a.5.m	Discuss factors that affect quality and yield grades of food products.	● I can discuss factors that affect quality and yield grades of food products.
FPP4.a.7.m	Compare and contrast industry approved production animal care and treatment.	● I can compare and contrast industry approved production animal care and treatment.
FPP4.a.8.m	Explain characteristics of animals in relation to food production.	● I can explain characteristics of animals in relation to food production.
FPP4.a.9.h:	Assign quality and yield grades to food products according to industry standards.	● I can assign quality and yield grades to food products according to industry standards.
Learning Priority:FPP4.c: Process, preserve, package and present food and food products for sale and distribution.		
FPP4.c.11.m	Explain the science behind packaging materials in storing processed foods and raw food products.	● I can explain the science behind packaging materials in storing processed foods and raw food products.
FPP4.c.12.m	Determine appropriate methods and conditions for storing raw and processed food products based on their characteristics.	● I can determine appropriate methods and conditions for storing raw and processed food products based on their characteristics.