



Course Outcome Summary

Course Information: **Farm to Fork**

Description: This class focuses on the process of turning raw ingredients into food products.

Instruction Level: Eighth Grade

Total Credits: .25 credits

Course Standards:

Common Career and Technical Core:

1. Communicate and collaborate with others to accomplish tasks and develop solutions to problems and opportunities.
2. Identify and apply employability skills.
3. Assess benefits and challenges of working in diverse settings and on diverse teams.
4. Apply leadership skills in real-world, family, community and business and industry applications.

ACT Reading and Writing Standards:

1. Show a basic understanding of the persuasive purpose of the task by taking a position on the issue in the prompt.
2. Generate reasons for a position that are vague or simplistic; show a little recognition of the complexity of the issue in the prompt by
 - briefly noting implications and/or complications of the issue, and/or
 - briefly or unclearly responding to counterarguments to the writer's position
3. Maintain a focus on the general topic in the prompt throughout the essay
4. Provide a simple organizational structure by logically grouping some ideas
5. Present an underdeveloped introduction and conclusion
6. Show a basic control of language by
 - correctly employing some of the conventions of standard English grammar, usage, and mechanics, but with distracting errors that sometimes impede understanding
 - choosing words that are simple but generally appropriate
 - using a little sentence variety
7. Locate and interpret minor or subtly stated details in somewhat challenging passages
8. Locate important details in more challenging passages
9. Draw subtle logical conclusions in somewhat challenging passages
10. Draw logical conclusions in more challenging passages
11. Paraphrase virtually any statement as it is used in somewhat challenging passages
12. Paraphrase some statements as they are used in more challenging passages
13. Order simple sequences of events in somewhat challenging literary narratives

14. Understand point of view in somewhat challenging passages

Prerequisites:None

Textbooks: None

Unit

1. **Vegetable Processing**
2. **Meat Production**
3. **Meat Processing**

Unit Outlines

1. **Vegetable Processing**

State AFNR Standards:

- Identify where food is produced and why it is processed.
- and explain environmental and safety concerns about food supply.
- Outline procedures to eliminate possible contamination hazards associated with food products and processing.
- Use harvesting selection and inspection techniques to obtain quality food products for processing.
- Apply safety and sanitation procedure in the handling process and storage of food products.
- Apply principle of science to food processing to provide a safe, wholesome, and nutritious food supply.
- Evaluate, grade, and classify processed food products.
- Process, preserve, package, and present food and food products for sale and distribution.

Essential Question:

- Why are plant based foods important to human diets?

Essential Knowledge:

- Students will be able to harvest various crops from the school garden.
- Students will be able to process harvested crops into common food items.

2. **Meat Production**

State AFNR Standards:

- Evaluate the development and implications of animal origin, domestication, and distribution.
- Apply principles of comparative anatomy & physiology to uses within various animal systems.
- Select animals for specific purposes and maximum performance based on anatomy and physiology.

Essential Question:

- Why is it important that low value human foods are converted by animals into high quality human food?

Essential Knowledge:

- Students will be able to identify each part and function of the Monogastric digestive system.
- Students will be able to identify each part and function of the Avian digestive system.
- Students will be able to identify the essential nutrients.
- Students will be able to explain how essential nutrients enter the circulatory system.

3. Meat Processing**State AFNR Standards:**

- Identify where food is produced and why it is processed.
- Identify and explain environmental and safety concerns about food supply.
- Outline procedures to eliminate possible contamination hazards associated with food products and processing.
- Use harvesting selection and inspection techniques to obtain quality food products for processing.
- Apply safety and sanitation procedure in the handling process and storage of food products.
- Apply principle of science to food processing to provide a safe, wholesome, and nutritious food supply.
- Evaluate, grade, and classify processed food products.
- Process, preserve, package, and present food and food products for sale and distribution.

Essential Question:

- Why is it important to humans to have an abundant safe supply of high quality food available at all times in family friendly portions?

Essential Knowledge:

- Students will be able identify the wholesale parts of a beef, pork, and poultry carcass.
- Students will be able to differentiate the USDA Quality Levels of meat.
- Students will be able identify the various retail cuts of a beef, pork, and poultry carcass.
- Students will be able state safe meat handling practices.
- Students will be able to list various meat products and enhancements used to improve meat palatability.