

## Expectations and Outcomes

Grade Level/Course:10-12

Content Area: Agriculture

Unit Title	Guarantees
Week #1	<ul style="list-style-type: none"> <li>• Demonstrate classroom and course expectations.</li> <li>• Devise and compile records on a Supervised Agricultural Experience program (SAE).</li> <li>• Describe opportunities in the FFA.</li> </ul>
Week #2	<ul style="list-style-type: none"> <li>• Recognize microorganisms are everywhere.</li> <li>• Identify what microbes need to live.</li> <li>• Prepare a power point on a common food spoilage organism.</li> <li>• Devise a method to remember how to prevent microbe contamination of food.</li> </ul>
Week #3	<ul style="list-style-type: none"> <li>• Interpret a food label.</li> <li>• Justify the use of food additives.</li> <li>• Identify common cheeses.</li> <li>• Explain the processes of denaturing and coagulation in milk.</li> <li>• Recognize the function of fats in foods.</li> </ul>
Week #4	<ul style="list-style-type: none"> <li>• Explain the use of microbes in making yogurt.</li> <li>• Describe the importance of air in making ice cream.</li> <li>• Demonstrate and evaluated the use of the triangle sensory method.</li> </ul>
Week #5	<ul style="list-style-type: none"> <li>• Identify common grain seeds used in food.</li> <li>• Explain the function of enzymes in food preservation.</li> <li>• Distinguish aspects of packaging microwave popcorn.</li> <li>• Demonstrate and explain how fermentation is used in the food industry.</li> <li>• Create a label for a food product.</li> </ul>
Week #6	<ul style="list-style-type: none"> <li>• Explain how fermentation is used in the food science industry.</li> <li>• Evaluate methods of preserving fruits and vegetables.</li> </ul>
Week #7	<ul style="list-style-type: none"> <li>• Identify various retail &amp; wholesale cuts of meat.</li> <li>• Outline the steps involved in carcass processing.</li> <li>• Evaluate carcasses for quality and yield grades.</li> <li>• Demonstrate making of bratwurst.</li> </ul>

<b>Unit Title</b>	<b>Guarantees</b>
	<ul style="list-style-type: none"> <li>• Explain the HASSOP method of food sanitation.</li> </ul>
Week #8	<ul style="list-style-type: none"> <li>• Critique the use of HASSOP measures in the food science industry.</li> <li>• Explain the use of eggs as emulsifiers.</li> <li>• Grade eggs for quality.</li> <li>• Assess and summarize a variety of current food science issues.</li> </ul>
Week #9	<ul style="list-style-type: none"> <li>• Assess and summarize a variety of current food science issues.</li> <li>• Present a summary of a current food science issue.</li> </ul>