



## **TEKS CORRELATIONS & SUGGESTED PACING GUIDE**

### Food Processing



**iCEV Agricultural Science Site**

***Meets 93% of TEKS***

**242 days of teaching material**

Scope & Sequence	Lesson Title	TEKS	Days of Teaching
1	Farm to Plate	3.A.i; 3.B.i; 5.E.i; 6.A.i; 6.F.iii; 6.G.i; 6.G.ii	10
2	Global Agriculture: Feeding the World	3.A.i	2
3	World Agriculture & Population: Seeking a Balance for Survival	3.A.i	3
4	Agricultural Markets: Commodities & Contracts	3.A.i	7
5	Hot Topics - Fast & Convenience Foods	3.B.i	2
6	Marketing & the Food Industry	3.B.i	8
7	Food Quality & Palatability Factors	4.B.i	5
8	Sanitation & Safety Procedures in Food Production	4.A.i; 4.A.ii; 4.D.iii; 5.A.i; 5.A.ii; 5.B.i; 5.B.ii	9
9	Food Industry Safety	1.C.i; 1.C.ii; 4.A.i; 5.D.i	6
10	Harvesting of Livestock	4.C.i; 4.C.v; 6.A.i; 6.A.v; 6.F.i; 6.F.ii	5
11	EXCEL Beef Plant: Fabrication	4.C.i; 4.C.v	2
12	EXCEL Pork Plant: Fabrication	4.C.i; 4.C.v	3
13	Goat Carcass Evaluation & Fabrication	4.C.i; 4.C.v	3
14	Field Dressing and Skinning Your Deer	4.C.iii; 4.C.vii	3
15	Processing Your Deer Carcass	4.C.iii; 4.C.vii; 6.A.iii; 6.A.vii	3
16	Grades & Classes of Seafood and Fish	4.C.iv; 4.C.viii; 6.A.iv; 6.A.viii	9
17	Poultry Products Production	4.C.ii; 4.C.iii; 4.C.vi; 4.C.vii; 6.A.ii; 6.A.iii; 6.A.vi; 6.A.vii; 6.F.i	8
18	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation	4.C.ii; 4.C.vi; 6.B.i	2
19	Principles of HACCP: Introduction	4.D.iii; 5.A.i; 5.A.ii; 5.C.i; 5.C.ii	2
20	Principles of HACCP: Identifying Hazards in Food Processing	4.A.i; 5.C.i; 5.C.ii	3
21	Principles of HACCP: Conducting a Hazard Analysis	5.C.i; 5.C.ii	3
22	Principles of HACCP: Identifying Critical Control Points	5.C.i; 5.C.ii	2
23	Principles of HACCP: Establishing & Monitoring Critical Limits & Implementing Corrective Actions	5.C.i; 5.C.ii	2
24	Principles of HACCP: Establishing Verification Procedures	5.C.i; 5.C.ii	2
25	Principles of HACCP: Recordkeeping	5.C.i; 5.C.ii	2
26	Principles of HACCP: Ground Beef HACCP Plan	5.C.i; 5.C.ii	2
27	Food & the Government	5.D.i	7
28	Environmental Issues: Animal Systems	5.E.i	5
29	Meat Judging: Fundamentals	6.B.ii	5
30	Beef Grading: Quality	6.B.iii	4
31	Beef Grading: Yield	6.B.iii	2
32	Retail Cut ID	6.B.i	5
33	The Science in Food Handling & Storage	6.C.i; 6.D.i; 6.E.i	8
34	The Science in Food Preservation	6.C.i; 6.D.i; 6.E.i	4
35	Fruit & Nut Production	6.F.i; 6.F.ii; 6.F.iii	7
36	Vegetable Production	6.F.i; 6.F.ii; 6.F.iii	7
37	Nutrition & Food Service	6.F.iii	7
38	The World of Agriculture	1.B.i; 1.B.ii	12
39	Career Cluster: Agriculture, Food & Natural Resources	1.A.i; 1.A.ii; 1.F.i	7
40	Food Products & Processing Systems	1.A.i; 1.A.ii; 1.B.i; 1.B.ii; 1.B.iii; 1.B.iv	2
41	Employability Skills	1.B.iii; 1.B.iv; 1.D.i; 1.D.ii; 4.D.i; 4.D.ii	5

Scope & Sequence	Lesson Title	TEKS	Days of Teaching
42	Graduate Tips & Advice: Importance of Work Ethic	4.D.i	2
43	Workplace Issues	1.C.i; 1.C.ii; 1.D.iii	4
44	Steps to Superior Customer Service	4.D.ii	3
45	Citizenship Basics	1.E.i	9
46	Blue & Gold Basics: SAE Programs	2.A.i; 2.A.ii; 2.A.iii; 2.A.iv; 2.A.v; 2.B.i	5
47	Internet Basics	1.F.i	5
48	Introduction to Record Keeping	2.B.i	3
49	Blue & Gold Basics: What is FFA?	2.C.i; 2.D.i; 2.D.ii	6
50	Blue & Gold Basics: FFA Officers & Meetings	2.C.i	8
51	Blue & Gold Basics: Career Development Events	2.C.i	2

Correlations to the Texas Essential Knowledge and Skills (TEKS): Student/Teacher Material

<b>Subject</b>	<b>Chapter 130. Texas Essential Knowledge and Skills for Career &amp; Technical Education</b>
<b>Subchapter</b>	<b>Subchapter A. Agriculture, Food, And Natural Resources</b>
<b>Course</b>	<b>§130.16. Food Processing (One Credit), Adopted 2015.</b>
<b>Publisher</b>	<b>CEV Multimedia, Ltd.</b>
<b>Program Title</b>	<b>iCEV Agricultural Science Site</b>
<b>Program ISBN</b>	<b>9781614592082</b>
<b>TEKS Coverage (%)</b>	<b>92.86%</b>

**(a) General Requirements.** This course is recommended for students in Grades 10-12. Recommended prerequisite: Food Technology and Safety. Students shall be awarded one credit for successful completion of this course.

**(b) Introduction.**

- (1) Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions.
- (2) Career development is a lifelong pursuit of answers to the questions: Who am I? Why am I here? What am I meant to do with my life? It is vital that students have a clear sense of direction for their career choice. Career planning is a critical step and is essential to success.
- (3) The goal of this course is to create a foundation for success in high school, future studies, and careers such as Science, Technology, Engineering, and Mathematics; Business and Industry; Public Service; Arts and Humanities; and Multidisciplinary Studies. The students research labor market information, learn job-seeking skills, and create documents required for employment.
- (4) Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.
- (5) Statements that contain the word "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples.

**(c) Knowledge and Skills.**

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(A) identify career development and entrepreneurship opportunities in the food processing industry, including the value-added products industry	(i) identify career development opportunities in the food processing industry, including the value-added products industry	Student/Teacher	Narrative	9781614592082	Career Cluster: Agriculture, Food & Natural Resources	
			Student/Teacher	Activity	9781614592082	Project- Career Comparison; Project- Career Cube; Project- Career Interview; Project- Local Search; Project- The Career for Me	Career Cluster: Agriculture, Food & Natural Resources
			Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher	Activity	9781614592082	Activity- Career Ranking; Project- Professional Career Organization Hunt	Food Products & Processing Systems
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(A) identify career development and entrepreneurship opportunities in the food processing industry, including the value-added products industry	(ii) identify entrepreneurship opportunities in the food processing industry, including the value-added products industry	Student/Teacher	Narrative	9781614592082	Career Cluster: Agriculture, Food & Natural Resources	
			Student/Teacher	Activity	9781614592082	Project - Entrepreneurial Adventures	Career Cluster: Agriculture, Food & Natural Resources
			Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher		9781614592082	Activity- Career Ranking: Project Professional Career Organization Hunt	Food Products & Processing Systems
			Student/Teacher	Activity			
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(B) apply competencies related to resources, information, interpersonal skills, and systems of operation in the food processing industry, including the value-added products industry	(i) apply competencies related to resources in the food processing industry, including the value-added products industry	Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher	Narrative	9781614592082	The World of Agriculture	
			Student/Teacher		9781614592082	Activity - Career Opportunities: Activity - Career Opportunities Teacher Instruction Sheet	The World of Agriculture
			Student/Teacher	Activity			

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(B) apply competencies related to resources, information, interpersonal skills, and systems of operation in the food processing industry, including the value-added products industry	(ii) apply competencies related to information in the food processing industry, including the value-added products industry	Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher	Narrative	9781614592082	The World of Agriculture	
			Student/Teacher		9781614592082	Activity - Career Opportunities: Activity - Career Opportunities Teacher Instruction Sheet	The World of Agriculture
				Activity			
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(B) apply competencies related to resources, information, interpersonal skills, and systems of operation in the value-added products industry	(iii) apply competencies related to interpersonal skills in the food processing industry, including the value-added products industry	Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher	Narrative	9781614592082	Employability Skills	
			Student/Teacher		9781614592082	Activity - Skills Flashcards: Project - Personal Skills	Employability Skills
				Activity			
			Student/Teacher				
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(B) apply competencies related to resources, information, interpersonal skills, and systems of operation in the food processing industry, including the value-added products industry	(iv) apply competencies related to systems of operation in the food processing industry, including the value-added products industry	Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher	Narrative	9781614592082	Employability Skills	
			Student/Teacher	Activity	9781614592082	Activity - Skills Flashcards: Project - Personal Skills	Employability Skills
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(C) demonstrate knowledge of personal and occupational safety practices in the workplace	(i) demonstrate knowledge of personal safety practices in the workplace	Student/Teacher	Narrative	9781614592082	Food Industry Safety	
			Student/Teacher	Activity	9781614592082	Activity- Emergency Scenarios Discussion; Activity- Emergency Scenarios Discussion Teacher Instruction Sheet; Project- Government Agency Influence	Food Industry Safety
			Student/Teacher	Narrative	9781614592082	Workplace Issues	

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity - Facts & Opinions in Occupational Safety Practices; Activity - Federal Laws for Safety; Project - Creating an Employee Handbook; Project - Determining Health Practices in the Workplace; Project - In Your Own Words OSHA in the Workplace; Project - Wellness Practices in the Workplace	Workplace Issues
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(C) demonstrate knowledge of personal and occupational safety practices in the workplace	(ii) demonstrate knowledge of occupational safety practices in the workplace	Student/Teacher	Narrative	9781614592082	Food Industry Safety	
			Student/Teacher	Activity	9781614592082	Activity- Emergency Scenarios Discussion; Activity- Emergency Scenarios Discussion Teacher Instruction Sheet; Project- Government Agency Poster	Food Industry Safety
			Student/Teacher	Narrative	9781614592082	Workplace Issues	



Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity - Facts & Opinions in Occupational Safety Practices; Activity - Federal Laws for Safety; Project - Creating an Employee Handbook; Project - Determining Health Practices in the Workplace; Project - In Your Own Words: OSHA in the Workplace; Project - Wellness Practices in the Workplace	Workplace Issues
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(D) identify employers' expectations, including appropriate work habits, ethical conduct, and legal responsibilities	(I) identify employers' expectations, including appropriate work habits	Student/Teacher	Narrative	9781614592082	Employability Skills	
			Student/Teacher	Activity	9781614592082	Project - Personal Skills; Activity - Skills Flashcards; Activity - Work Habits: Good vs Bad; Activity - Work Habits: Good vs Bad Answer Key	Employability Skills
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(D) identify employers' expectations, including appropriate work habits, ethical conduct, and legal responsibilities	(ii) identify employers' expectations, including ethical conduct	Student/Teacher	Narrative	9781614592082	Employability Skills	
			Student/Teacher	Activity	9781614592082	Project - Personal Skills; Activity - Skills Flashcards; Activity - Work Habits: Good vs Bad; Activity - Work Habits: Good vs Bad Answer Key	Employability Skills
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(D) identify employers' expectations, including appropriate work habits, ethical conduct, and legal responsibilities	(iii) identify employers' expectations, including legal responsibilities	Student/Teacher	Narrative	9781614592082	Workplace Issues	
			Student/Teacher	Activity	9781614592082	Project - Negative Choices in the Workplace; Activity - Defining Workplace Policies & Procedures; Student Handout - Employee Rights & Responsibilities in the Workplace; Student Handout - Employer Rights & Responsibilities in the Workplace	Workplace Issues
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(E) demonstrate characteristics of good citizenship such as stewardship, advocacy, and community leadership	(i) demonstrate characteristics of good citizenship	Student/Teacher	Narrative	9781614592082	Citizenship Basics	
			Student/Teacher	Activity	9781614592082	Activity - Citizenship: What's it to You?: Project - Serving the Community	Citizenship Basics
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:	(F) research career topics using technology such as the Internet	(i) research career topics using technology	Student/Teacher	Narrative	9781614592082	Internet Basics	
			Student/Teacher	Narrative	9781614592082	Career Cluster: Agriculture, Food & Natural Resources	
			Student/Teacher	Activity	9781614592082	Project - The Career for Me	Career Cluster: Agriculture, Food & Natural Resources
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(2) The student develops a supervised agriculture experience program. The student is expected to:	(A) plan, propose, conduct, document, and evaluate a supervised agriculture experience program as an experiential learning activity	(i) plan a supervised agriculture experience program as an experiential learning activity	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: SAE Programs	
			Student/Teacher	Activity	9781614592082	Activity - Matching Experiences; Activity - Matching Experiences Answer Key; Activity - Selecting the Appropriate SAE; Activity - Selecting the Appropriate SAE Answer Key; Project - SAE Planning; Project - SAE Planning Contract; Student Handout - Factors for SAE Selection	Blue & Gold Basics: SAE Programs
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(2) The student develops a supervised agriculture experience program. The student is expected to:	(A) plan, propose, conduct, document, and evaluate a supervised agriculture experience program as an experiential learning activity	(ii) propose a supervised agriculture experience program as an experiential learning activity	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: SAE Programs	
			Student/Teacher	Activity	9781614592082	Activity - Matching Experiences; Activity - Matching Experiences Answer Key; Activity - Selecting the Appropriate SAE; Activity - Selecting the Appropriate SAE Answer Key; Project - SAE Planning; Project - SAE Planning Contract; Student Handout - Factors for SAE Selection	Blue & Gold Basics: SAE Programs
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(2) The student develops a supervised agriculture experience program. The student is expected to:	(A) plan, propose, conduct, document, and evaluate a supervised agriculture experience program as an experiential learning activity	(iii) conduct a supervised agriculture experience program as an experiential learning activity	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: SAE Programs	
			Student/Teacher	Activity	9781614592082	Activity - Matching Experiences: Activity - Matching Experiences Answer Key: Activity - Selecting the Appropriate SAE: Activity - Selecting the Appropriate SAE Answer Key: Project - SAE Planning: Project - SAE Planning Contract: Student Handout - Factors for SAE Selection	Blue & Gold Basics: SAE Programs
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(2) The student develops a supervised agriculture experience program. The student is expected to:	(A) plan, propose, conduct, document, and evaluate a supervised agriculture experience program as an experiential learning activity	(iv) document a supervised agriculture experience program as an experiential learning activity	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: SAE Programs	
			Student/Teacher	Activity	9781614592082	Activity - Matching Experiences: Activity - Matching Experiences Answer Key: Activity - Selecting the Appropriate SAE: Activity - Selecting the Appropriate SAE Answer Key: Project - SAE Planning: Project - SAE Planning Contract: Student Handout - Factors for SAE Selection	Blue & Gold Basics: SAE Programs
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				



Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(2) The student develops a supervised agriculture experience program. The student is expected to:	(A) plan, propose, conduct, document, and evaluate a supervised agriculture experience program as an experiential learning activity	(v) evaluate a supervised agriculture experience program as an experiential learning activity	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: SAE Programs	
			Student/Teacher	Activity	9781614592082	Activity - Matching Experiences; Activity - Matching Experiences Answer Key; Activity - Selecting the Appropriate SAE; Activity - Selecting the Appropriate SAE Answer Key; Project - SAE Planning; Project - SAE Planning Contract; Student Handout - Factors for SAE Selection	Blue & Gold Basics: SAE Programs
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(2) The student develops a supervised agriculture experience program. The student is expected to:	(B) apply proper record-keeping skills as they relate to the supervised agriculture experience	(i) apply proper record-keeping skills as they relate to the supervised agriculture experience	Student/Teacher	Narrative	9781614592082	Introduction to Record Keeping	
			Student/Teacher	Activity	9781614592082	Project - Introduction to Record Keeping	Introduction to Record Keeping
			Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: SAE Programs	
			Student/Teacher	Activity	9781614592082	Project - SAE Planning; Project - SAE Planning Contract	Blue & Gold Basics: SAE Programs

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(2) The student develops a supervised agriculture experience program. The student is expected to:	(C) participate in youth leadership opportunities to create a well-rounded experience program	(I) participate in youth leadership opportunities to create a well-rounded experience program	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: What is FFA?	
			Student/Teacher	Activity	9781614592082	Student Handout - Program of Activities; Activity - Program of Activities; Project - FFA Group Lesson Plan	Blue & Gold Basics: What is FFA?
			Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: FFA Officers & Meetings	
			Student/Teacher	Activity	9781614592082	Activity - FFA Officer Duties; Activity - FFA Officer Duties Answer Key	Blue & Gold Basics: FFA Officers & Meetings
			Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: Career Development Events	
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(2) The student develops a supervised agriculture experience program. The student is expected to:	(D) produce and participate in a local program of activities using a strategic planning process	(i) produce a local program of activities using a strategic planning process	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: What is FFA?	
			Student/Teacher	Activity	9781614592082	Student Handout - Program of Activities; Activity - Program of Activities; Project - FFA Group Lesson Plan	Blue & Gold Basics: What is FFA?
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(2) The student develops a supervised agriculture experience program. The student is expected to:	(D) produce and participate in a local program of activities using a strategic planning process	(ii) participate in a local program of activities using a strategic planning process	Student/Teacher	Narrative	9781614592082	Blue & Gold Basics: What is FFA?	
			Student/Teacher	Activity	9781614592082	Student Handout - Program of Activities; Activity - Program of Activities; Project - FFA Group Lesson Plan	Blue & Gold Basics: What is FFA?
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(3) The student knows the relationship of the food processing industry to the free enterprise system. The student is expected to:	(A) explain the importance of the food processing industry in the free enterprise system	(i) explain the importance of the food processing industry in the free enterprise system	Student/Teacher	Narrative	9781614592082	World Agriculture & Population: Seeking a Balance for Survival	
			Student/Teacher	Activity	9781614592082	Activity- Feed the Village; Activity- World Trade Policies; Project- World Agriculture Presentation	World Agriculture & Population: Seeking a Balance for Survival
			Student/Teacher	Narrative	9781614592082	Agricultural Markets: Commodities & Contracts	
			Student/Teacher	Activity	9781614592082	Project - World Food Markets	Agricultural Markets: Commodities & Contracts
			Student/Teacher	Narrative	9781614592082	Global Agriculture: Feeding the World: Farm to Plate	Global Agriculture: Feeding the World: PLEASE NOTE: Due to space limitations, more than one narrative correlation lesson is listed on this line. Several lessons and corresponding activities satisfy this standard.
			Teacher Only	Narrative			
			Teacher Only				
(3) The student knows the relationship of the food processing industry to the free enterprise system. The student is expected to:	(B) explain trends in the consumption of food products	(i) explain the trends in the consumption of food products	Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(3) The student knows the relationship of the food processing industry to the free enterprise system. The student is expected to:	(B) explain trends in the consumption of food products	(i) explain the trends in the consumption of food products	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Activity- How It's Made; Activity- True or False; Activity- Trust but Verify; Project- Feed the World; Vocabulary Handout	Farm to Plate
			Student/Teacher	Narrative	9781614592082	Hot Topics- Fast and Convenience Foods	
			Student/Teacher	Narrative	9781614592082	Marketing & the Food Industry	
			Student/Teacher	Activity	9781614592082	Project- Contemporary Market Mix	Marketing & the Food Industry

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(A) practice equipment maintenance and sanitation procedures	(i) practice equipment maintenance	Student/Teacher	Narrative	9781614592082	Food Industry Safety	
			Student/Teacher	Activity	9781614592082	Activity- Equipment Maintenance Schedule	Food Industry Safety
			Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Identifying Hazards in Food Processing	
			Student/Teacher	Activity	9781614592082	Project- Physical & Chemical Hazards	Principles of HACCP: Identifying Hazards in Food Processing
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(4) The student understands consumer satisfaction issues. The student is expected to	(A) practice equipment maintenance and sanitation procedures	(ii) practice sanitation procedures	Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Activity	9781614592082	Activity- Sanitation Terms; Activity- Sanitation Terms Answer Key; Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet; Project- Developing a Cleaning Schedule; Project- MSDS Challenge	Sanitation & Safety Procedures in Food Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(B) explain the factors that affect food palatability	(i) explain the factors that affect food palatability	Student/Teacher	Narrative	9781614592082	Food Quality & Palatability Factors	
			Student/Teacher	Activity	9781614592082	Activity- Sensory Influences; Activity- Sensory Influences Teacher Instruction Sheet; Project- Quality Assurance; Vocabulary Handout	Food Quality & Palatability Factors
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(i) fabricate red meat into wholesale cuts	Student/Teacher	Narrative	9781614592082	EXCEL Beef Plant: Fabrication	
			Student/Teacher	Activity	9781614592082	Project- Fabrication Process	EXCEL Beef Plant: Fabrication
			Student/Teacher	Narrative	9781614592082	EXCEL Pork Plant: Fabrication; Project - Fabrication Process	EXCEL Pork Plant: Fabrication; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication; Activity- Parts of a Goat Carcass; Activity- Parts of a Goat Carcass Answer Key; Project- Fabrication Process	Goat Carcass Evaluation & Fabrication; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(ii) fabricate poultry into wholesale cuts	Student/Teacher	Narrative	9781614592082	Poultry Products Production	
			Student/Teacher	Activity	9781614592082	Project- From the Poultry Farm to the Table; Project- From the Poultry Farm to the Table Teacher Instruction Sheet	Poultry Products Production
			Student/Teacher	Narrative	9781614592082	ID of Poultry Products & Further Processed Poultry Meat Products Evaluation	
			Student/Teacher	Activity	9781614592082	Activity- Processed Poultry Meats; Project- Poultry Carcass Processing	ID of Poultry Products & Further Processed Poultry Meat Products Evaluation
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(iii) fabricate game into wholesale cuts	Student/Teacher	Narrative	9781614592082	Field Dressing & Skinning Your Deer	
			Student/Teacher	Activity	9781614592082	Activity- What Do You Need?; Project- Easy Reference Guide	Field Dressing & Skinning Your Deer
			Student/Teacher	Narrative	9781614592082	Processing Your Deer Carcass	
			Student/Teacher	Narrative	9781614592082	Poultry Products Production	



Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Project- From the Poultry Farm to the Table; Project- From the Poultry Farm to the Table Teacher Instruction Sheet	Poultry Products Production
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(iv) fabricate fish into wholesale cuts	Student/Teacher	Narrative	9781614592082	Grades & Classes of Seafood & Fish	
			Student/Teacher	Activity	9781614592082	Activity- Draw & Label; Project- Fish Facts; Vocabulary Handout	Grades & Classes of Seafood & Fish
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(v) fabricate red meat into retail cuts	Student/Teacher	Narrative	9781614592082	EXCEL Beef Plant: Fabrication	
			Student/Teacher	Activity	9781614592082	Project- Fabrication Process	EXCEL Beef Plant: Fabrication

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	EXCEL Pork Plant: Fabrication: Project - Fabrication Process	EXCEL Pork Plant: Fabrication: PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication: Activity- Parts of a Goat Carcass: Answer Key: Project- Fabrication Process	Goat Carcass Evaluation & Fabrication: PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(vi) fabricate poultry into retail cuts	Student/Teacher	Narrative	9781614592082	Poultry Products Production	
			Student/Teacher	Activity	9781614592082	Project- From the Poultry Farm to the Table: Project- From the Poultry Farm to the Table Teacher Instruction Sheet	Poultry Products Production
			Student/Teacher	Narrative	9781614592082	ID of Poultry Products & Further Processed Poultry Meat Products Evaluation	
			Student/Teacher	Activity	9781614592082	Activity- Processed Poultry Meats: Project- Poultry Carcass Processing	ID of Poultry Products & Further Processed Poultry Meat Products Evaluation
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(vii) fabricate game into retail cuts	Student/Teacher	Narrative	9781614592082	Field Dressing & Skinning Your Deer	
			Student/Teacher	Activity	9781614592082	Activity- What Do You Need?: Project- Easy Reference Guide	Field Dressing & Skinning Your Deer
			Student/Teacher	Narrative	9781614592082	Processing Your Deer Carcass	
			Student/Teacher	Narrative	9781614592082	Poultry Products Production	
			Student/Teacher	Activity	9781614592082	Project- From the Poultry Farm to the Table: Project- From the Poultry Farm to the Table Teacher Instruction Sheet	Poultry Products Production
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(C) fabricate red meat, poultry, game, and fish into wholesale and retail cuts	(viii) fabricate fish into retail cuts	Student/Teacher	Narrative	9781614592082	Grades & Classes of Seafood & Fish	
			Student/Teacher	Activity	9781614592082	Activity- Draw & Label: Project- Fish Facts; Vocabulary Handout	Grades & Classes of Seafood & Fish

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(D) demonstrate work ethics, customer relations skills, and management competencies consistent with industry standards	(i) demonstrate work ethics consistent with industry standards	Student/Teacher	Narrative	9781614592082	Graduate Tips & Advice: Importance of Work Ethic	
			Student/Teacher	Activity	9781614592082	Project- Real Life Work Ethic; Vocabulary Handout	Graduate Tips & Advice: Importance of Work Ethic
			Student/Teacher	Narrative	9781614592082	Employability Skills	
			Student/Teacher	Activity	9781614592082	Project- Personal Skills	Employability Skills
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(D) demonstrate work ethics, customer relations skills, and management competencies consistent with industry standards	(ii) demonstrate customer relations skills consistent with industry standards	Student/Teacher	Narrative	9781614592082	Steps to Superior Customer Service	
			Student/Teacher	Activity	9781614592082	Activity- Customer Service Script; Project- Customer Service Manager	Steps to Superior Customer Service
			Student/Teacher	Narrative	9781614592082	Employability Skills	
			Student/Teacher	Activity	9781614592082	Project- Personal Skills	Employability Skills
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student understands consumer satisfaction issues. The student is expected to	(D) demonstrate work ethics, customer relations skills, and management competencies consistent with industry standards	(iii) demonstrate management competencies consistent with industry standards	Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Activity	9781614592082	Activity- Dressing the Part; Activity- Dressing the Part Teacher Instruction Sheet; Activity- Right to Know; Activity- Sanitation Terms; Activity- Sanitation Terms Answer Key; Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet; Project- Developing a Cleaning Schedule; Project- MSDS Challenge; Student Handout- Basics of the Right to Know Law	Sanitation & Safety Procedures in Food Production
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction	
			Student/Teacher	Activity	9781614592082	Activity- HACCP Applications	Principles of HACCP: Introduction
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student understands quality control issues in food processing. The student is expected to:	(A) practice procedures relating to the safe manufacture of foods through hygienic food handling and processing	(i) practice procedures relating to the safe manufacture of foods through hygienic food handling	Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Activity	9781614592082	Activity- Dressing the Part; Activity- Dressing the Part Teacher Instruction Sheet; Activity- Right to Know; Activity- Sanitation Terms; Activity- Sanitation Terms Answer Key; Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet; Project- Developing a Cleaning Schedule; Project- MSDS Challenge; Student Handout- Basics of the Right to Know Law	Sanitation & Safety Procedures in Food Production
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction	
			Student/Teacher	Activity	9781614592082	Activity- HACCP Applications	Principles of HACCP: Introduction
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student understands quality control issues in food processing. The student is expected to:	(A) practice procedures relating to the safe manufacture of foods through hygienic food handling and processing	(ii) practice procedures relating to the safe manufacture of foods through hygienic food processing	Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Activity	9781614592082	Activity- Dressing the Part; Activity- Dressing the Part Teacher Instruction Sheet; Activity- Right to Know; Activity- Sanitation Terms; Activity- Sanitation Terms Answer Key; Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet; Project- Developing a Cleaning Schedule; Project- MSDS Challenge; Student Handout- Basics of the Right to Know Law	Sanitation & Safety Procedures in Food Production
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction	
			Student/Teacher	Activity	9781614592082	Activity- HACCP Applications	Principles of HACCP: Introduction
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student understands quality control issues in food processing. The student is expected to:	(B) develop and maintain sanitation schedules	(i) develop sanitation schedules	Student/Teacher	Narrative	9781614592082		Sanitation & Safety Procedures in Food Production
			Student/Teacher	Activity	9781614592082		Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet; Project- Developing a Cleaning Schedule
			Student/Teacher				Sanitation & Safety Procedures in Food Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				



Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(5) The student understands quality control issues in food processing. The student is expected to:	(B) develop and maintain sanitation schedules	(ii) maintain sanitation schedules	Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Activity	9781614592082	Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet: Project- Developing a Cleaning Schedule	Sanitation & Safety Procedures in Food Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student understands quality control issues in food processing. The student is expected to:	(C) describe hazard analysis and critical control point implementation issues	(i) describe hazard analysis issues	Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction	Principles of HACCP: Introduction; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Activity	9781614592082	Activity- HACCP Applications; Project- HACCP Flow Diagram; Project- HACCP Flow Diagram Answer Key	Principles of HACCP: Introduction

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction; Principles of HACCP: Identifying Hazards in Food Processing; Principles of HACCP: Conducting a Hazard Analysis; Principles of HACCP: Identifying Critical Control Points	PLEASE NOTE: Due to space limitations, more than one narrative correlation lesson is listed on this line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Establishing & Monitoring Critical Limits & Taking Corrective Actions; Principles of HACCP: Establishing Verification Procedures; Principles of HACCP: Recordkeeping; Principles of HACCP: Ground Beef HACCP Plan	PLEASE NOTE: Due to space limitations, more than one narrative correlation lesson is listed on this line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Activity	9781614592082	Project: HACCP in Action	Principles of HACCP: Ground Beef HACCP Plan
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(5) The student understands quality control issues in food processing. The student is expected to:	(C) describe hazard analysis and critical control point implementation issues	(ii) describe critical control point implementation issues	Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction	Principles of HACCP: Introduction; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Activity	9781614592082	Activity- HACCP Applications; Project- HACCP Flow Diagram; Project- HACCP Flow Diagram Answer Key	Principles of HACCP: Introduction
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Introduction; Principles of HACCP: Identifying Hazards in Food Processing; Principles of HACCP: Conducting a Hazard Analysis; Principles of HACCP: Identifying Critical Control Points	PLEASE NOTE: Due to space limitations, more than one narrative correlation lesson is listed on this line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Principles of HACCP: Establishing & Monitoring Critical Limits & Taking Corrective Actions; Principles of HACCP: Establishing Verification Procedures; Principles of HACCP: Recordkeeping; Principles of HACCP: Ground Beef HACCP Plan	PLEASE NOTE: Due to space limitations, more than one narrative correlation lesson is listed on this line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Activity	9781614592082	Project- HACCP in Action	Principles of HACCP: Ground Beef HACCP Plan

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student understands quality control issues in food processing. The student is expected to:	(D) research food safety laws	(i) research food safety laws	Student/Teacher	Narrative	9781614592082	Food & the Government	
			Student/Teacher	Activity	9781614592082	Activity- Government's Role in Food Chart; Activity- Government's Role in Food Chart Answer Key; Project- FDA Website Scavenger Hunt; Project- FDA Website Scavenger Hunt Answer Key	Food & the Government
			Student/Teacher	Narrative	9781614592082	Food Industry Safety	
			Student/Teacher	Activity	9781614592082	Activity- Local Health Inspection Laws; Activity- Safety Poster; Project- Government Agency Influence; Project- Foodborne Illnesses; Project- Verification Schedule Answer Key	Food Industry Safety
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(5) The student understands quality control issues in food processing. The student is expected to:	(E) describe solutions for different environmental issues	(i) describe solutions for different environmental issues	Student/Teacher	Narrative	9781614592082	Environmental Issues: Animal Systems	
			Student/Teacher	Activity	9781614592082	Activity- Current Issues; Activity- Current Issues Report; Activity- Global Warming; Project- Agricultural Literacy Display; Project- Animal Facility Building Plans; Project- Debate	Environmental Issues: Animal Systems
			Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Activity- True or False; Project- Policies	Farm to Plate
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(i) practice methods of merchandising red meat	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Project- Food Merchandising	Farm to Plate
			Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Student/Teacher	Activity	9781614592082	Project- Merchandising Meat Products	Harvesting of Livestock
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(ii) practice methods of merchandising poultry products	Student/Teacher	Narrative	9781614592082	Poultry Products Production	
			Student/Teacher	Activity	9781614592082	Project- From the Poultry Farm to the Table: Project- From the Poultry Farm to the Table Teacher Instruction Sheet: Project- Merchandising Poultry Products	Poultry Products Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(iii) practice methods of merchandising game products	Student/Teacher	Narrative	9781614592082	Processing Your Deer Carcass	
			Student/Teacher	Activity	9781614592082	Student Handout- Merchandising Game	Processing Your Deer Carcass
			Student/Teacher	Narrative	9781614592082	Poultry Products Production	
			Student/Teacher	Activity	9781614592082	Project- From the Poultry Farm to the Table: Project- From the Poultry Farm to the Table Teacher Instruction Sheet: Project- Merchandising Poultry Products	Poultry Products Production
			Student/Teacher				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(iv) practice methods of merchandising fish	Student/Teacher	Narrative	9781614592082	Grades & Classes of Seafood & Fish	
			Student/Teacher	Activity	9781614592082	Activity- Draw & Label; Project- Fish Facts; Vocabulary Handout	Grades & Classes of Seafood & Fish
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(v) practice methods of merchandising [red meat's] by-products	Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Student/Teacher	Activity	9781614592082	Project- Merchandising Meat Products	Harvesting of Livestock
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location	
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(vi) practice methods of merchandising [poultry's] by-products	Student/Teacher	Narrative	9781614592082	Poultry Products Production		
			Student/Teacher	Activity	9781614592082	Project-Merchandising Poultry Products	Poultry Products Production	
			Student/Teacher					
			Student/Teacher					
			Student/Teacher					
			Teacher Only	Narrative				
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(vii) practice methods of merchandising [game] by-products	Student/Teacher	Narrative	9781614592082	Processing Your Deer Carcass		
			Student/Teacher	Activity	9781614592082	Student Handout-Merchandising Game	Processing Your Deer Carcass	
			Student/Teacher	Narrative	9781614592082	Poultry Products Production		
			Student/Teacher	Activity	9781614592082	Project-Merchandising Poultry Products	Poultry Products Production	
			Student/Teacher					
			Teacher Only	Narrative				
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					



Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(6) The student identifies marketing considerations for food processing. The student is expected to:	(A) practice methods of merchandising red meat, poultry, game, fish, and their by-products	(viii) practice methods of merchandising [fish] by-products	Student/Teacher	Narrative	9781614592082	Grades & Classes of Seafood & Fish	
			Student/Teacher	Activity	9781614592082	Activity- By-Products Discussion	Grades & Classes of Seafood & Fish
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(B) identify, select, and grade meat	(i) identify meat	Student/Teacher	Narrative	9781614592082	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation	
			Student/Teacher	Activity	9781614592082	Activity- Processed Poultry Meats; Project- Poultry Carcass Processing	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation
			Student/Teacher	Narrative	9781614592082	Retail Cut ID	
			Student/Teacher	Activity	9781614592082	Project- Retail ID Guide: Assessment Answer Key	Retail Cut ID
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(6) The student identifies marketing considerations for food processing. The student is expected to:	(B) identify, select, and grade meat	(ii) select meat	Student/Teacher	Narrative	9781614592082	Meat Judging: Fundamentals	
			Student/Teacher	Activity	9781614592082	Project- Meat Characteristics; Vocabulary Handout	Meat Judging: Fundamentals
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(B) identify, select, and grade meat	(iii) grade meat	Student/Teacher	Narrative	9781614592082	Beef Grading: Quality	
			Student/Teacher	Activity	9781614592082	Activity- Beef Maturity Practice; Activity- Beef Maturity Practice Answer Key; Project- Marbling Cards; Project- Quality Grades & the Industry; Student Handout- Beef Grading Quality	Beef Grading: Quality
			Student/Teacher	Narrative	9781614592082	Beef Grading: Yield	
			Student/Teacher	Activity	9781614592082	Activity- Yield Grade Practice; Project- Retail Cuts; Student Handout- Beef Yield Grading	Beef Grading: Yield
			Student/Teacher				

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			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(C) develop food preservation programs using appropriate food preservation methods	(i) develop food preservation programs using appropriate food preservation methods	Student/Teacher	Narrative	9781614592082	The Science in Food Handling & Storage	
			Student/Teacher	Activity	9781614592082	Activity- Food Additive Search; Activity- Safety First; Project- Food Spoilage	The Science in Food Handling & Storage
			Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Activity- Food Canning; Activity- Food Dehydration Investigation; Activity- Food Irradiation Debate; Project- Commercial Canning; Project- Food Preservation Blog; Project- Industry Insight	The Science in Food Preservation
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(D) explain the impact of temperature in food preservation	(i) explain the impact of temperature in food preservation	Student/Teacher	Narrative	9781614592082	The Science in Food Handling & Storage	

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity- Food Additive Search; Activity- Safety First; Project- Food Spoilage	The Science in Food Handling & Storage
			Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Activity- Food Canning; Activity- Food Dehydration Investigation; Activity- Food Irradiation Debate; Project- Commercial Canning; Project- Food Preservation Blog; Project- Industry Insight	The Science in Food Preservation
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(E) compare and contrast preservation packaging such as film, plastic, and cans	(i) compare and contrast preservation packaging	Student/Teacher	Narrative	9781614592082	The Science in Food Handling & Storage	
			Student/Teacher	Activity	9781614592082	Activity- Food Additive Search; Activity- Safety First; Project- Food Spoilage	The Science in Food Handling & Storage
			Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity- Food Canning: Activity Food Dehydration Investigation: Activity- Food Irradiation Debate: Project- Commercial Canning: Project- Food Preservation Blog: Project- Industr Insight	The Science in Food Preservation
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(F) describe harvest and inspection techniques to process food products and analyze food product options	(i) describe harvest techniques to process food products	Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Student/Teacher	Activity	9781614592082	Activity- Market Animal Life	Harvesting of Livestock
			Student/Teacher	Narrative	9781614592082	Poultry Products Production: Project- From the Poultry Farm to the Table: Project- From the Poultry Farm to the Table Teacher Instruction Sheet	Poultry Products Production: PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Fruit & Nut Production; Activity- Picking Fruits & Nuts; Activity- Preparing Fruit; Activity- Preparing Fruit Teacher Instruction Sheet; Activity- Ways to Sell Fruit & Nuts; Activity- Ways to Sell Fruit & Nuts Answer Key	Fruit & Nut Production: PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Vegetable Production; Activity- Production Cards; Activity- Sales Options; Project- Vegetable Farms	Vegetable Production: PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(F) describe harvest and inspection techniques to process food products and analyze food product options	(ii) describe inspection techniques to process food products	Student/Teacher	Narrative	9781614592082	Harvesting of Livestock; Project- The Jungle	Harvesting of Livestock: PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Inspection Procedures	Fruit & Nut Production
			Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity- Inspection Procedures	Vegetable Production
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(F) describe harvest and inspection techniques to process food products and analyze food product options	(iii) analyze food product options	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Activity- How It's Made; Activity- True or False; Activity- Trust but Verify	Farm to Plate
			Student/Teacher	Narrative	9781614592082	Fruit & Nut Production; Activity- Ways to Sell Fruit & Nuts; Activity- Ways to Sell Fruit & Nuts Answer Key	Fruit & Nut Production; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Vegetable Production; Activity- Vegetable Reference Sheet; Activity- Vegetable Reference Sheet Answer Key; Project- Vegetable Farms	Vegetable Production; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Student/Teacher	Narrative	9781614592082	Nutrition & Food Service; Project- Create a Menu	Nutrition & Food Service; PLEASE NOTE: Due to space limitations, the narrative and associated activity are listed on one line. Several lessons and corresponding activities satisfy this standard.
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies marketing considerations for food processing. The student is expected to:	(G) identify specific criteria for organic food processing and marketing	(i) identify specific criteria for organic food processing	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Activity- How It's Made; Activity- True or False; Activity- Trust but Verify	Farm to Plate

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				



Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(6) The student identifies marketing considerations for food processing. The student is expected to:	(G) identify specific criteria for organic food processing and marketing	(ii) identify specific criteria for organic food marketing	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Activity- How It's Made- Activity- True or False- Activity- Trust but Verify	Farm to Plate
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				