



TEKS CORRELATIONS & SUGGESTED PACING GUIDE

Food Technology & Safety



iCEV Agricultural Science Site

Meets 100% of TEKS

344 days of teaching material

Scope & Sequence	Lesson Title	TEKS	Days of Teaching
1	Global Agriculture: Feeding the World	3.A.i; 3.B.ii; 3.B.iii	2
2	World Agriculture & Population: Seeking a Balance for Survival	3.A.i; 3.B.ii; 3.B.iii; 7.C.i; 7.C.ii	3
3	Agricultural Markets: Commodities & Contracts	3.A.i; 3.B.ii; 3.B.iii	7
4	Economic Concepts	7.E.i	6
5	Economic Utilities	7.E.i	6
6	Food & the Government	7.C.i; 7.C.ii	7
7	MyPlate: The New Food Guide	4.A.i; 4.B.i	9
8	Food Math & Measurements	4.C.i; 4.C.ii	9
9	Nutrition & Food Service	4.A.i; 4.B.i; 9.E.ii	7
10	Hot Topics - Fast & Convenience Foods	3.B.i	2
11	Marketing & the Food Industry	3.B.i	8
12	Hot Topics - Food Industry Issues	7.B.i	2
13	Farm to Plate	3.A.i; 3.B.i; 3.B.ii; 3.B.iii; 5.E.i; 5.E.ii; 5.E.iii; 7.C.i; 7.C.ii	10
14	Harvesting of Livestock	8.A.i; 8.B.i; 8.C.i; 8.C.ii	5
15	Hot Topics - Animal Welfare	7.B.i	2
16	Meat Science & Food Safety	6.E.i; 6.E.ii; 7.C.i; 8.B.i	10
17	Hot Topics - Bovine Spongiform Encephalopathy	7.B.i	2
18	Hot Topics - Lean, Finely Textured Beef	7.B.i	2
19	EXCEL Beef Plant: Fabrication	8.C.i; 8.C.ii	2
20	EXCEL Pork Plant: Fabrication	8.C.i; 8.C.ii	3
21	Emerging Technologies: Muscle Growth Promotants	3.C.i	1
22	Beef Grading: Quality	8.B.ii; 8.D.ix; 8.D.xiii	4
23	Beef Grading: Yield	8.B.ii; 8.D.ix; 8.D.xiii	2
24	Goat Carcass Evaluation & Fabrication	8.C.i; 8.C.ii; 8.D.iv; 8.D.viii; 8.D.xii; 8.D.xvi	3
25	Meat Judging: Fundamentals	8.D.i; 8.D.ii; 8.D.iii; 8.D.v; 8.D.vi; 8.D.vii; 8.D.x; 8.D.xi; 8.D.xiv; 8.D.xv	5
26	Grades & Classes of Seafood and Fish	9.C.iii; 9.C.iv; 9.C.vii; 9.C.viii; 9.F.iii; 9.F.iv	9
27	Value Added & Specialty Products	8.E.i; 8.E.ii; 9.A.i; 9.D.i; 9.D.ii	5
28	Poultry Products Production	8.C.i; 8.C.ii; 9.C.ii; 9.C.v; 9.C.vi; 9.F.i; 9.F.ii	8
29	Field Trip: Egg Production	9.F.i	2
30	Egg Grading	9.C.i; 9.C.v; 9.F.i	3
31	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation	8.C.i; 8.C.ii; 9.B.i; 9.B.ii	2
32	Introduction to Poultry Judging	9.B.i	2
33	Introduction to Poultry Judging: Broiler Breeders	9.C.vi	1
34	Introduction to Poultry Judging: Live, Egg-Type Hens	9.C.vi	1
35	Introduction to Poultry Judging: Ready-to-Cook Turkeys & Broilers	9.C.ii; 9.C.vi	1
36	Dairy Products Production	11.A.i; 11.B.i; 11.B.ii; 11.C.i; 11.C.ii; 11.D.i; 11.D.ii; 11.D.iii	7
37	Dairy Science	11.A.i; 11.B.i; 11.B.ii; 11.C.i; 11.C.ii	6
38	Emerging Technology: NIR Technology - To Improve Food Efficiency for Dairy Cattle	3.C.i	4
39	Fruit & Nut Production	10.A.i; 10.A.ii; 10.A.iv; 10.A.v; 10.A.vii; 10.A.viii; 10.B.i; 10.B.ii; 10.B.iii; 10.B.iv; 10.B.vi; 10.C.i; 10.C.ii; 10.C.iv; 10.C.v; 10.C.vii; 10.C.viii; 10.D.ii; 10.D.iv; 10.D.v; 10.D.vii; 10.D.viii	7

Scope & Sequence	Lesson Title	TEKS	Days of Teaching
40	Vegetable Production	10.A.iii; 10.A.ix; 10.A.vi; 10.B.vi; 10.C.iii; 10.C.ix; 10.C.vi; 10.D.ix; 10.D.vi	7
41	Sanitation & Safety Procedures in Food Production	5.B.ii; 5.C.i	9
42	Food Sanitation: Insects & Rodents	5.A.ii; 5.B.i; 5.B.ii; 5.C.i	4
43	Hot Topics - Food Safety	3.C.ii; 4.A.i; 7.B.i	1
44	Emerging Technologies: Molecular Methods	3.C.ii	1
45	Principles of HACCP: Introduction	4.C.i; 4.C.ii; 5.A.i	2
46	Principles of HACCP: Identifying Hazards in Food Processing	4.C.i; 4.C.ii; 5.A.i	3
47	Principles of HACCP: Conducting a Hazard Analysis	4.C.i; 4.C.ii; 5.A.i	3
48	Principles of HACCP: Identifying Critical Control Points	4.C.i; 4.C.ii; 5.A.i	2
49	Principles of HACCP: Establishing & Monitoring Critical Limits & Implementing Corrective Actions	4.C.i; 4.C.ii; 5.A.i	2
50	Principles of HACCP: Establishing Verification Procedures	4.C.i; 4.C.ii; 5.A.i	2
51	Principles of HACCP: Recordkeeping	4.C.i; 4.C.ii; 5.A.i	2
52	Principles of HACCP: Ground Beef HACCP Plan	4.C.i; 4.C.ii; 5.A.i	2
53	Hot Topics - Non-O157: H7 STEC	7.B.i	2
54	The Science in Food Preservation	6.A.i; 6.A.ii; 6.A.iii; 6.C.i; 10.B.v; 10.D.i; 10.D.ii; 10.D.iii	4
55	Food Packaging Options & Guidelines	6.B.i; 6.B.ii; 6.B.iii; 6.B.iv; 6.B.v; 6.B.vi; 6.D.i	4
56	Food Quality & Palatability Factors	9.E.i	5
57	The Science in Food Handling & Storage	6.B.vii; 6.B.viii; 6.B.ix	8
58	Environmental Issues: Animal Systems	7.A.i; 7.D.i; 7.D.ii	5
59	Hot Topics - Animal Agriculture Greenhouse Gas Emissions	7.A.i; 7.D.i; 7.D.ii	2
60	Regulations: Wildlife Utilization	6.E.iii; 6.E.iv	7
61	Environmental Issues in the Hospitality & Tourism Industry	7.A.i; 7.D.i; 7.D.ii	7
62	Introduction to Biotechnology	3.D.i	3
63	Biotechnology: Uses in the Food Industry	3.C.ii; 3.D.i; 4.A.i; 7.B.i	1
64	Biotechnology: Fetal Programming	3.C.i	1
65	Field Trip: U.S. Meat Animal Research Center	3.C.i; 3.C.ii	4
66	Career Cluster: Agriculture, Food & Natural Resources	1.A.i; 1.A.ii; 1.F.i	7
67	Food Products & Processing Systems	1.A.i; 1.A.ii; 1.B.i; 1.B.ii; 1.B.iii; 1.B.iv	2
68	The World of Agriculture	1.B.i; 1.B.ii	12
69	Employability Skills	1.B.iii; 1.B.iv; 1.D.i; 1.D.ii	5
70	Workplace Issues	1.C.i; 1.C.ii; 1.D.iii	4
71	Food Industry Safety	1.C.i; 1.C.ii; 4.C.i; 5.D.i; 5.D.ii	6
72	Citizenship Basics	1.E.i	9
73	Internet Basics	1.F.i	5
74	Blue & Gold Basics: SAE Programs	2.A.i; 2.A.ii; 2.A.iii; 2.A.iv; 2.A.v; 2.B.i	5
75	Introduction to Record Keeping	2.B.i	3
76	Blue & Gold Basics: What is FFA?	2.C.i; 2.D.i; 2.D.ii	6
77	Blue & Gold Basics: FFA Officers & Meetings	2.C.i	8
78	Blue & Gold Basics: Career Development Events	2.C.i	2

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

Subject	Chapter 130. Texas Essential Knowledge and Skills for Career & Technical Education
Subchapter	Subchapter A. Agriculture, Food, And Natural Resources
Course	§130.15. Food Technology and Safety (One Credit), Adopted 2015.
Publisher	CEV Multimedia, Ltd.
Program Title	iCEV Agricultural Science Site
Program ISBN	9.78161E+12
TEKS Coverage (%)	100.00%

(a) **General Requirements.** This course is recommended for students in Grades 10-12. 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) The Agriculture, Food, and Natural Resources Career Cluster focuses on the production, processing, marketing, distribution, financing, and development of agricultural commodities and resources, including food, fiber, wood products, natural resources, horticulture, and other plant and animal products/resources.
- (3) Food Technology and Safety examines the food technology industry as it relates to food production, handling, and safety. To prepare for careers in value-added and food processing systems, students must attain academic skills and knowledge, acquire technical knowledge and skills related to value-added and food processing and the workplace, and develop knowledge and skills regarding career opportunities, entry requirements, and industry expectations. To prepare for success, students need opportunities to learn, reinforce, apply, and transfer their knowledge and skills and technologies in a variety of settings.
- (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 and locate career opportunities that appeal to personal career goals	(i) identify career opportunities that appeal to personal career goals	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 and locate career opportunities that appeal to personal career goals	(ii) locate career opportunities that appeal to personal career goals	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 food processing	(i) apply competencies related to resources in food processing	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				
(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 food processing	(ii) apply competencies related to information in food processing	Student/Teacher	Narrative	9781614592082	Food Products & Processing Systems	
			Student/Teacher	Narrative	9781614592082	The World of Agriculture	
			Student/Teacher	Activity	9781614592082	Activity - Career Opportunities: Activity - Career Opportunities Teacher Instruction Sheet	The World of Agriculture
			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 food processing	(iii) apply competencies related to interpersonal skills in food processing	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				

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 food processing	(iv) apply competencies related to systems of operation in food processing	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 health and safety practices in the workplace	(i) demonstrate knowledge of personal health and 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				
(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 health and safety practices in the workplace	(ii) demonstrate knowledge of occupational health and 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:	(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 such as the internet	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				
			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				
			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				
			Student/Teacher		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	Activity			
			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				
			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 explains the impact of food science systems. The student is expected to:	(A) explain the significance of food science systems	(i) explain the significance of food science systems	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	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 explains the impact of food science systems. The student is expected to:	(B) define trends in food production, world population, and supply and demand for food products	(i) define trends in food production	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
			Teacher Only				

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				
(3) The student explains the impact of food science systems. The student is expected to:	(B) define trends in food production, world population, and supply and demand for food products	(ii) define trends in world population	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	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				
			Teacher Only				
			Teacher Only				
(3) The student explains the impact of food science systems. The student is expected to:	(B) define trends in food production, world population, and supply and demand for food products	(iii) define trends in supply and demand for food products	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

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			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	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				
			Teacher Only				
			Teacher Only				
(3) The student explains the impact of food science systems. The student is expected to:	(C) research trends in animal and food science research	(i) research trends in animal science research	Student/Teacher	Narrative	9781614592082	Field Trip: U.S. Meat Animal Research Center	
			Student/Teacher	Activity	9781614592082	Activity - KWL ; Activity - KWL Teacher Instruction Sheet- Activity- Scientific Method	Field Trip: U.S. Meat Animal Research Center
			Student/Teacher	Narrative	9781614592082	Emerging Technologies: Muscle Growth Promotants: Activity- Compare & Contrast: Project- Pros & Cons Debate	Emerging Technologies: Muscle Growth Promotants; 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	Emerging Technologies: NIR Technology- To Improve Feed Efficiency for Dairy Cattle; Activity- Feed Cost: Project- Dairy Cow Nutrition	Emerging Technologies: NIR Technology- To Improve Feed Efficiency for Dairy Cattle; 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	Biotechnology: Fetal Programming: Project- Applied Research	Biotechnology: Fetal Programming; 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
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(3) The student explains the impact of food science systems. The student is expected to:	(C) research trends in animal and food science research	(ii) research trends food science research	Student/Teacher	Narrative	9781614592082	Field Trip: U.S. Meat Animal Research Center	
			Student/Teacher	Activity	9781614592082	Activity - KWL ; Activity - KWL Teacher Instruction Sheet: Activity- Scientific Method	Field Trip: U.S. Meat Animal Research Center
			Student/Teacher	Narrative	9781614592082	Emerging Technologies: Molecular Methods; Activity- Molecular Methods Defined: Project- Molecular Methods Applied	Emerging Technologies: Molecular Methods; 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	Hot Topics- Food Safety; Vocabulary Handout	Hot Topics- Food Safety; 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	Biotechnology: Uses in the Food Industry; Activity- Group Discussion; Project- Biotech Presentation	Biotechnology: Uses in the Food Industry; 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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(3) The student explains the impact of food science systems. The student is expected to:	(D) evaluate the relationship between biotechnology and the food science industry	(i) evaluate the relationship between biotechnology and the food science industry	Student/Teacher	Narrative	9781614592082	Introduction to Biotechnology	
			Student/Teacher	Activity	9781614592082	Activity- Animals in Biotechnology: Activity- Biotechnology Through the Ages: Activity- Biotechnology Through the Ages Teacher Instruction Sheet: Project- Biotechnology Company Presentation: Vocabulary Handout	Introduction to Biotechnology
			Student/Teacher	Narrative	9781614592082	Biotechnology: Uses in the Food Industry	
			Student/Teacher	Activity	9781614592082	Activity- Group Discussion: Project- Biotech Presentation	Biotechnology: Uses in the Food Industry
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student analyzes the nutritive value of food constituents. The student is expected to:	(A) define the terms used in food technology	(i) define the terms used in food technology	Student/Teacher	Narrative	9781614592082	MyPlate: The New Food Guide: Vocabulary Handout	MyPlate: The New Food Guide: 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	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout: Project - Nutrient Profile	Nutrition & Food Service
			Student/Teacher	Narrative	9781614592082	Biotechnology: Uses in the Food Industry: Vocabulary Handout	Biotechnology: Uses in the Food Industry: 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	Hot Topics- Food Safety: Vocabulary Handout	Hot Topics- Food Safety: 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				
(4) The student analyzes the nutritive value of food constituents. The student is expected to:	(B) compare and contrast the nutritive value of food groups	(i) compare and contrast the nutritive value of food groups	Student/Teacher	Narrative	9781614592082	MyPlate: The New Food Guide	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout: Activity- Food Group Scattergories Teacher Instruction Sheet: Project- Building a Better Diet: Project- Create a Food Guide	MyPlate: The New Food Guide
			Student/Teacher	Narrative	9781614592082	Nutrition & Food Service	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout: Project - Nutrient Profile	Nutrition & Food Service
			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
(4) The student analyzes the nutritive value of food constituents. The student is expected to:	(C) apply data and measurements to solve a problem related to food processing	(i) apply data to solve a problem related to food processing	Student/Teacher	Narrative	9781614592082	Food Math & Measurements	
			Student/Teacher	Activity	9781614592082	Activity- Pearson's Square: Activity- Pearson's Square Answer Key	Food Math & Measurements
			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	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
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(4) The student analyzes the nutritive value of food constituents. The student is expected to:	(C) apply data and measurements to solve a problem related to food processing	(ii) apply measurements to solve a problem related to food processing	Student/Teacher	Narrative	9781614592082	Food Math & Measurements	
			Student/Teacher	Activity	9781614592082	Activity- Pearson's Square: Activity- Pearson's Square Answer Key	Food Math & Measurements
			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.

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity- HACCP Applications; Project- HACCP Flow Diagram; Project- HACCP Flow Diagram Answer Key	Principles of HACCP: Introduction
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(A) identify food industry inspection standards, including hazard analysis and critical control points	(i) identify food industry inspection standards, including hazard analysis	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; 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.

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			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				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(A) identify food industry inspection standards, including hazard analysis and critical control points	(ii) identify food industry inspection standards, including critical control points	Student/Teacher	Narrative	9781614592082	Food Sanitation: Insects & Rodents	
			Student/Teacher	Activity	9781614592082	Project- The Cost of Pest Control: Vocabulary Handout; Assessment II- Pests; Assessment II- Pests Answer Key	Food Sanitation: Insects & Rodents
			Student/Teacher				
			Student/Teacher				
			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				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(B) describe procedures for insect and rodent control	(i) describe procedures for insect control	Student/Teacher	Narrative	9781614592082	Food Sanitation: Insects & Rodents	
			Student/Teacher	Activity	9781614592082	Project- The Cost of Pest Control: Vocabulary Handout: Assessment II- Pests: Assessment II- Pests Answer Key	Food Sanitation: Insects & Rodents
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(B) describe procedures for insect and rodent control	(ii) describe procedures for rodent control	Student/Teacher	Narrative	9781614592082	Food Sanitation: Insects & Rodents	
			Student/Teacher	Activity	9781614592082	Activity- Sanitizers & Cleaners Reference Sheet: Activity- Sanitizers & Cleaners Reference Sheet Answer Key: Vocabulary Handout	Food Sanitation: Insects & Rodents
			Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity- Sanitation Terms; Activity- Sanitation Terms Answer Key; Activity- Scheduled Cleaning; Activity- Scheduled Cleaning Teacher Instruction Sheet; Project- MSDS Challenge	Sanitation & Safety Procedures in Food Production
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(C) identify appropriate chemicals used in the food industry	(I) identify appropriate chemicals used in the food industry	Student/Teacher	Narrative	9781614592082	Sanitation & Safety Procedures in Food Production	
			Student/Teacher	Activity	9781614592082	Activity- Right to Know- Project- MSDS Challenge	Sanitation & Safety Procedures in Food Production
			Student/Teacher	Narrative	9781614592082	Food Sanitation: Insects & Rodents	
			Student/Teacher	Activity	9781614592082	Activity- Sanitizers & Cleaners Reference Sheet; Activity- Sanitizers & Cleaners Reference Sheet Answer Key	Food Sanitation: Insects & Rodents

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Food Industry Safety; Activity- Emergency Scenarios Discussion; Activity- Emergency Scenarios Discussion Teacher Instruction Sheet; Activity- Safety Poster; Project- Foodborne Illnesses	Food Industry Safety; 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				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(D) assess conditions with regard to safety and health	(i) assess conditions with regard to safety	Student/Teacher	Narrative	9781614592082	Food Industry Safety	
			Student/Teacher	Activity	9781614592082	Activity- Emergency Scenarios Discussion; Activity- Emergency Scenarios Discussion Teacher Instruction Sheet; Activity- Safety Poster; Activity- Local Health Inspection Laws; Project- Foodborne Illnesses	Food Industry Safety
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(D) assess conditions with regard to safety and health	(ii) assess conditions with regard to health	Student/Teacher	Narrative	9781614592082	Food Industry Safety	
			Student/Teacher	Activity	9781614592082	Activity- Emergency Scenarios Discussion: Activity- Emergency Scenarios Discussion Teacher Instruction Sheet: Activity- Safety Poster: Activity- Local Health Inspection Laws; Project- Foodborne Illnesses	Food Industry Safety
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(E) identify specific regulation for organic animal products, grains, and produce	(i) identify specific regulation for organic animal products	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout: Project Organic Regulation Flier	Farm to Plate
			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				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(E) identify specific regulation for organic animal products, grains, and produce	(ii) identify specific regulation for organic grains	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout: Project Organic Regulation Flier	Farm to Plate
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(5) The student identifies procedures and regulations for sanitation and safety in the food industry. The student is expected to:	(E) identify specific regulation for organic animal products, grains, and produce	(iii) identify specific regulation for organic produce	Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout: Project Organic Regulation Flier	Farm to Plate
			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
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(A) research regulations dealing with preserving red meat, poultry, and fish	(i) research regulations dealing with preserving red meat	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Project-Preserving Meat	The Science in Food Preservation
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(A) research regulations dealing with preserving red meat, poultry, and fish	(ii) research regulations dealing with preserving poultry	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Project-Preserving Meat	The Science in Food Preservation
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(A) research regulations dealing with preserving red meat, poultry, and fish	(iii) research regulations dealing with preserving fish	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Project-Preserving Meat	The Science in Food Preservation
			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				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(i) describe packaging requirements for red meat	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Project-Packaging Meat, Poultry & Seafood	Food Packaging Options & Guidelines
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(ii) describe packaging requirements for poultry	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Project-Packaging Meat, Poultry & Seafood	Food Packaging Options & Guidelines
			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
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(iii) describe packaging requirements for fish	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Project-Packaging Meat, Poultry & Seafood	Food Packaging Options & Guidelines
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(iv) describe labeling requirements for red meat	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Project-Packaging Meat, Poultry & Seafood	Food Packaging Options & Guidelines
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(v) describe labeling requirements for poultry	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Project-Packaging Meat, Poultry & Seafood	Food Packaging Options & Guidelines
			Student/Teacher				

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				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(vi) describe labeling requirements for fish	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Project-Packaging Meal, Poultry & Seafood	Food Packaging Options & Guidelines
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(vii) describe storage requirements for red meat	Student/Teacher	Narrative	9781614592082	The Science in Food Handling & Storage	
			Student/Teacher	Activity	9781614592082	Activity- Freezer Burn Storage; Project- Food Spoilage; Project- Food Storage Guidelines	The Science in Food Handling & Storage
			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				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(viii) describe storage requirements for poultry	Student/Teacher	Narrative	9781614592082	The Science in Food Handling & Storage	
			Student/Teacher	Activity	9781614592082	Activity- Freezer Burn Storage; Project- Food Spoilage; Project- Food Storage Guidelines	The Science in Food Handling & Storage
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(B) describe packaging, labeling, and storage requirements for red meat, poultry, and fish	(ix) describe storage requirements for fish	Student/Teacher	Narrative	9781614592082	The Science in Food Handling & Storage	
			Student/Teacher	Activity	9781614592082	Activity- Freezer Burn Storage; Project- Food Spoilage; Project- Food Storage Guidelines	The Science in Food Handling & Storage
			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				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(C) 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 Preservation	
			Student/Teacher	Activity	9781614592082	Activity- Food Canning: Activity Food Dehydration Investigation: Project- Commercial Canning: Project Food Preservation Blog: Project- Industry Insight	The Science in Food Preservation
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(D) compare and contrast packaging requirements	(i) compare and contrast packaging requirements	Student/Teacher	Narrative	9781614592082	Food Packaging Options & Guidelines	
			Student/Teacher	Activity	9781614592082	Activity- Food Packaging Guidelines: Project- Packaging Analysis: Vocabulary Handout	Food Packaging Options & Guidelines
			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				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(E) evaluate cultural practices and exotic species in food harvesting and processing	(i) evaluate cultural practices in food harvesting	Student/Teacher	Narrative	9781614592082	Meat Science & Food Safety	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout	Meat Science & Food Safety
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(E) evaluate cultural practices and exotic species in food harvesting and processing	(ii) evaluate cultural practices in food processing	Student/Teacher	Narrative	9781614592082	Meat Science & Food Safety	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout	Meat Science & Food Safety
			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
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(E) evaluate cultural practices and exotic species in food harvesting and processing	(iii) evaluate exotic species in food harvesting	Student/Teacher	Narrative	9781614592082	Regulations: Wildlife Utilization	
			Student/Teacher	Activity	9781614592082	Activity- Wildlife Utilization	Regulations: Wildlife Utilization
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(E) evaluate cultural practices and exotic species in food harvesting and processing	(iv) evaluate exotic species in food processing	Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(6) The student identifies safety and governmental regulations involved in the processing and labeling of foods. The student is expected to:	(E) evaluate cultural practices and exotic species in food harvesting and processing	(iv) evaluate exotic species in food processing	Student/Teacher	Narrative	9781614592082	Regulations: Wildlife Utilization	
			Student/Teacher	Activity	9781614592082	Activity- Wildlife Utilization	Regulations: Wildlife Utilization
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(A) select solutions for different environmental issues	(i) select solutions for different environmental issues	Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(A) select solutions for different environmental issues	(i) select 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- Debate	Environmental Issues: Animal Systems

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Environmental Issues in the Hospitality & Tourism Industry	
			Student/Teacher	Activity	9781614592082	Activity- Water Conservation Notice	Environmental Issues in the Hospitality & Tourism Industry
			Student/Teacher	Narrative	9781614592082	Hot Topics- Animal Agriculture Greenhouse Gas Emissions; Activity- Mapping Greenhouse Gas Emissions; Activity- Mapping Greenhouse Gas Emissions Teacher Instruction Sheet; Project- Greenhouse Gases Today; Student Handout- Sources of Greenhouse Gas Emissions	Hot Topics- Animal Agriculture Greenhouse Gas Emissions; 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				
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(B) identify issues affecting food science	(i) identify issues affecting food science	Student/Teacher	Narrative	9781614592082	Biotechnology: Uses in the Food Industry	
			Student/Teacher	Narrative	9781614592082	Project: Biotech Presentation	Biotechnology: Uses in the Food Industry
			Student/Teacher	Narrative	9781614592082	Hot Topics- Lean, Finely Textured Beef; Activity- Fact or Fiction	Hot Topics- Lean, Finely Textured Beef; 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	Hot Topics- Food Industry Issues; Activity- Implications; Activity- Fact or Fiction	Hot Topics- Food Industry Issues; 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	Hot Topics- Non-0157 H7 STECs: Hot Topics- Food Safety: Hot Topics- Animal Welfare: Hot Topics- Bovine Spongiform Encephalopathy	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				
			Teacher Only				
			Teacher Only				
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(C) research history and policies related to food science issues	(i) research history related to food science issues	Student/Teacher	Narrative	9781614592082	World Agriculture & Population: Seeking a Balance for Survival	Hot Topics- Food Industry Issues: 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- Feed the Village: Activity- World Trade Policies: Project- World Agriculture Presentation	World Agriculture & Population: Seeking a Balance for Survival
			Student/Teacher	Narrative	9781614592082	Farm to Plate	
			Student/Teacher	Activity	9781614592082	Activity- How It's Made: Activity- Trust but Verify: Project- Feed the World	Farm to Plate
			Student/Teacher	Narrative	9781614592082	Meat Science & Food Safety: Food & The Government	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				
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(C) research history and policies related to food science issues	(ii) research policies related to food science issues	Student/Teacher	Narrative	9781614592082	Farm to Plate; Project- Policies	Farm to Plate: 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	World Agriculture & Population: Seeking a Balance for Survival	
			Student/Teacher	Activity	9781614592082	Activity- World Trade Policies	World Agriculture & Population: Seeking a Balance for Survival
			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; Project- Food Additives Poster	Food & The Government
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(D) analyze and defend solutions for different environmental issues	(i) analyze 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- Debate	Environmental Issues: Animal Systems

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Environmental Issues in the Hospitality & Tourism Industry: Activity- Water Conservation Notice	Environmental Issues in the Hospitality & Tourism Industry: 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	Hot Topics- Animal Agriculture Greenhouse Gas Emissions	
			Student/Teacher	Activity	9781614592082	Activity- Mapping Greenhouse Gas Emissions; Activity- Mapping Greenhouse Gas Emissions Teacher Instruction Sheet: Project- Greenhouse Gases Today; Student Handout- Sources of Greenhouse Gas Emissions	Hot Topics- Animal Agriculture Greenhouse Gas Emissions
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(D) analyze and defend solutions for different environmental issues	(ii) defend 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- Debate	Environmental Issues: Animal Systems

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Environmental Issues in the Hospitality & Tourism Industry: Activity- Water Conservation Notice	Environmental Issues in the Hospitality & Tourism Industry: 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	Hot Topics- Animal Agriculture Greenhouse Gas Emissions	
			Student/Teacher	Activity	9781614592082	Activity- Mapping Greenhouse Gas Emissions; Activity- Mapping Greenhouse Gas Emissions Teacher Instruction Sheet: Project- Greenhouse Gases Today; Student Handout- Sources of Greenhouse Gas Emissions	Hot Topics- Animal Agriculture Greenhouse Gas Emissions
			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
(7) The student demonstrates an understanding of the trends and issues important to careers in the food science industry by comparing and contrasting issues affecting the food science industry, including biotechnology, employment, safety, environmental, and animal welfare issues. The student is expected to:	(E) apply economic principles such as supply, demand, and profit to food science systems	(i) apply economic principles to food science systems	Student/Teacher	Narrative	9781614592082	Economic Concepts	
			Student/Teacher	Activity	9781614592082	Activity- Business Cycle; Activity- Goods or Services; Activity- Goods or Services Answer Key; Activity- Supply, Demand and Price; Activity- Supply, Demand and Price Answer Key	Economic Concepts
			Student/Teacher	Narrative	9781614592082	Economic Utilities	
			Student/Teacher	Activity	9781614592082	Project- Economic Glossary	Economic Utilities
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(A) describe preparing livestock carcasses for market	(i) describe preparing livestock carcasses for market	Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Student/Teacher	Activity	9781614592082	Activity- Market Animal Life; Project- The Jungle	Harvesting of Livestock
			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
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(B) describe the U.S. Department of Agriculture's inspection and grading procedures	(i) describe the U.S. Department of Agriculture's inspection procedures	Student/Teacher	Narrative	9781614592082	Harvesting of Livestock	
			Student/Teacher	Activity	9781614592082	Activity- Market Animal Life: Vocabulary Handout	Harvesting of Livestock
			Student/Teacher	Narrative	9781614592082	Meat Science & Food Safety	
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(B) describe the U.S. Department of Agriculture's inspection and grading procedures	(ii) describe the U.S. Department of Agriculture's grading procedures	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				

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				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(C) identify wholesale and retail cuts	(i) identify 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	
			Student/Teacher	Activity	9781614592082	Project - Fabrication Process	EXCEL Pork Plant: Fabrication
			Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication; Poultry Products Production: ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation; Harvesting of Livestock	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				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(C) identify wholesale and retail cuts	(ii) identify 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	
			Student/Teacher	Activity	9781614592082	Project - Fabrication Process	EXCEL Pork Plant: Fabrication
			Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication; Poultry Products Production: ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation: Harvesting of Livestock	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				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(i) evaluate beef carcasses	Student/Teacher	Narrative	9781614592082	Meat Judging: Fundamentals	
			Student/Teacher	Activity	9781614592082	Project- Meat Characteristics: Vocabulary Handout	Meat Judging: Fundamentals
			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
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(ii) evaluate pork carcasses	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				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(iii) evaluate lamb carcasses	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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(iv) evaluate goat carcasses	Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication	
			Student/Teacher	Activity	9781614592082	Activity- Parts of a Goat Carcass; Answer Key: Project-Fabrication Process	Goat Carcass Evaluation & Fabrication
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(v) evaluate beef wholesale cuts	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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(vi) evaluate pork wholesale cuts	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				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(vii) evaluate lamb wholesale cuts	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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location	
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(viii) evaluate goat wholesale cuts	Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication		
			Student/Teacher	Activity	9781614592082	Activity- Parts of a Goat Carcass; Activity- Parts of a Goat Carcass Answer Key; Project- Fabrication Process	Goat Carcass Evaluation & Fabrication	
			Student/Teacher					
			Student/Teacher					
			Student/Teacher					
			Teacher Only	Narrative				
			Teacher Only					
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(ix) grade beef carcasses	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					
			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				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(x) grade pork carcasses	Student/Teacher	Narrative	9781614592082	Meat Judging: Fundamentals	
			Student/Teacher	Activity	9781614592082	Project- Meat Characteristics	Meat Judging: Fundamentals
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(xi) grade lamb carcasses	Student/Teacher	Narrative	9781614592082	Meat Judging: Fundamentals	
			Student/Teacher	Activity	9781614592082	Project- Meat Characteristics	Meat Judging: Fundamentals
			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
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(xii) grade goat carcasses	Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication	
			Student/Teacher	Activity	9781614592082	Activity- Parts of a Goat Carcass; Activity- Parts of a Goat Carcass Answer Key	Goat Carcass Evaluation & Fabrication
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(xiii) grade beef wholesale cuts	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				

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				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(xiv) grade pork wholesale cuts	Student/Teacher	Narrative	9781614592082	Meat Judging: Fundamentals	
			Student/Teacher	Activity	9781614592082	Project- Meat Characteristics	Meat Judging: Fundamentals
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(xv) grade lamb wholesale cuts	Student/Teacher	Narrative	9781614592082	Meat Judging: Fundamentals	
			Student/Teacher	Activity	9781614592082	Project- Meat Characteristics	Meat Judging: Fundamentals
			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	
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(D) evaluate and grade beef, pork, lamb, and goat carcasses and wholesale cuts	(xvi) evaluate goat wholesale cuts	Student/Teacher	Narrative	9781614592082	Goat Carcass Evaluation & Fabrication		
			Student/Teacher	Activity	9781614592082	Activity- Parts of a Goat Carcass; Activity- Parts of a Goat Carcass Answer Key; Project- Fabrication Process	Goat Carcass Evaluation & Fabrication	
			Student/Teacher					
			Student/Teacher					
			Student/Teacher					
			Teacher Only	Narrative				
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(E) identify methods of fabricating and marketing processed meats	(i) identify methods of fabricating processed meats	Student/Teacher	Narrative	9781614592082	Value Added & Specialty Products		
			Student/Teacher	Activity	9781614592082	Project- Processed Meals	Value Added & Specialty Products	
			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
(8) The student describes the processing, packaging, quality analysis, and marketing of red meats and their by-products. The student is expected to:	(E) identify methods of fabricating and marketing processed meats	(ii) identify methods of marketing processed meats	Student/Teacher	Narrative	9781614592082	Value Added & Specialty Products	
			Student/Teacher	Activity	9781614592082	Project-Processed Meats	Value Added & Specialty Products
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(A) describe processing techniques	(i) describe processing techniques	Student/Teacher	Narrative	9781614592082	Value Added & Specialty Products	
			Student/Teacher	Activity	9781614592082	Project-Processed Meats	Value Added & Specialty Products
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(B) demonstrate poultry and retail cuts evaluation	(i) demonstrate poultry evaluation	Student/Teacher	Narrative	9781614592082	Introduction to Poultry Judging	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout	Introduction to Poultry Judging

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation	
			Student/Teacher	Activity	9781614592082	Activity-Processed Poultry Meals; Project- Poultry Carcass Processing	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(B) demonstrate poultry and retail cuts evaluation	(ii) demonstrate retail cuts evaluation	Student/Teacher	Narrative	9781614592082	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation	
			Student/Teacher	Activity	9781614592082	Activity-Processed Poultry Meals; Project- Poultry Carcass Processing	ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(i) identify grades of eggs	Student/Teacher	Narrative	9781614592082	Egg Grading	
			Student/Teacher	Activity	9781614592082	Project- How to Grade the Egg; Vocabulary Handout	Egg Grading

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				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(ii) identify grades of poultry	Student/Teacher	Narrative	9781614592082	Introduction to Poultry Judging: Ready-to-Cook Turkeys Broilers	
			Student/Teacher	Activity	9781614592082	Poultry Products Production: Project- From the Poultry Farm to the Table; Project- From the Poultry Farm to the Table Teacher Instruction Sheet	Introduction to Poultry Judging: Ready-to-Cook Turkeys Broilers
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(iii) identify grades of 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				

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				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(iv) identify grades of seafood	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				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(v) identify classes of eggs	Student/Teacher	Narrative	9781614592082	Egg Grading	
			Student/Teacher	Activity	9781614592082	Project- How to Grade the Egg; Vocabulary Handout	Egg Grading
			Student/Teacher	Narrative	9781614592082	Poultry Products Production	
			Student/Teacher	Activity	9781614592082	Activity- Labeling Egg Products; Activity- Labeling Egg Products Answer Key	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				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(vi) identify classes of poultry	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; Vocabulary Handout	Poultry Products Production
			Student/Teacher	Narrative	9781614592082	Introduction to Poultry Judging: Broiler Breeders	
			Student/Teacher	Narrative	9781614592082	Introduction to Poultry Judging: Live, Egg-Type Hens	
			Student/Teacher	Narrative	9781614592082	Introduction to Poultry Judging: Ready-to-Cook Turkeys Broilers	
			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
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(vii) identify classes of 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				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(C) identify grades and classes of eggs, poultry, fish, and seafood	(viii) identify classes of seafood	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				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(D) fabricate specialty and value-added products	(i) fabricate specialty products	Student/Teacher	Narrative	9781614592082	Value Added & Specialty Products	
			Student/Teacher	Activity	9781614592082	Activity- Value Added Process; Vocabulary Handout	Value Added & Specialty Products
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(D) fabricate specialty and value-added products	(ii) fabricate value-added products	Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(D) fabricate specialty and value-added products	(ii) fabricate value-added products	Student/Teacher	Narrative	9781614592082	Value Added & Specialty Products	
			Student/Teacher	Activity	9781614592082	Activity- Value Added Process; Vocabulary Handout	Value Added & Specialty Products
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(E) demonstrate an understanding of quality and portion control procedures	(i) demonstrate an understanding of quality control procedures	Student/Teacher	Narrative	9781614592082	Food Quality & Palatability Factors	
			Student/Teacher	Activity	9781614592082	Project- Quality Assurance; Vocabulary Handout	Food Quality & Palatability Factors

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				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(E) demonstrate an understanding of quality and portion control procedures	(ii) demonstrate an understanding of portion control procedures	Student/Teacher	Narrative	9781614592082	Nutrition & Food Service	
			Student/Teacher	Activity	9781614592082	Project- Create a Menu: Activity- Label MyPlate: Activity- Label MyPlate Answer Key	Nutrition & Food Service
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(F) describe marketing procedures for eggs, poultry, fish, and seafood	(i) describe marketing procedures for eggs	Student/Teacher	Narrative	9781614592082	Field Trip: Egg Production	
			Student/Teacher	Activity	9781614592082	Student Handout- Field Trip Egg Production	Field Trip: Egg Production
			Student/Teacher	Narrative	9781614592082	Egg Grading	
			Student/Teacher	Activity	9781614592082	Project- How to Grade the Egg	Egg Grading

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Narrative	9781614592082	Poultry Products Production: Activity- Labeling Egg Products; Activity- Labeling Egg Products Answer Key	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.
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(F) describe marketing procedures for eggs, poultry, fish, and seafood	(ii) describe marketing procedures for poultry	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				
			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
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(F) describe marketing procedures for eggs, poultry, fish, and seafood	(iii) describe marketing procedures for fish	Student/Teacher	Narrative	9781614592082	Grades & Classes of Seafood & Fish	
			Student/Teacher	Activity	9781614592082	Activity- By-Products Discussion: Project- Fish Facts	Grades & Classes of Seafood & Fish
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(9) The student describes the processing, packaging, quality analysis, and marketing of eggs, poultry, and fish and their by-products. The student is expected to:	(F) describe marketing procedures for eggs, poultry, fish, and seafood	(iv) describe marketing procedures for seafood	Student/Teacher	Narrative	9781614592082	Grades & Classes of Seafood & Fish	
			Student/Teacher	Activity	9781614592082	Activity- By-Products Discussion: Project- Fish Facts	Grades & Classes of Seafood & Fish
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(i) identify fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Picking Fruits & Nuts	Fruit & Nut Production

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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(ii) identify nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Picking Fruits & Nuts	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(iii) identify vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity- Vegetable Reference Sheet; Activity- Vegetable Reference Sheet Answer Key	Vegetable Production
			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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(iv) classify fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Picking Fruits & Nuts	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(v) classify nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Picking Fruits & Nuts	Fruit & Nut Production
			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	
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(vi) classify vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production		
			Student/Teacher	Activity	9781614592082	Activity- Vegetable Reference Sheet: Activity- Vegetable Reference Sheet Answer Key	Vegetable Production	
			Student/Teacher					
			Student/Teacher					
			Teacher Only	Narrative				
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(vii) grade fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production		
			Student/Teacher	Activity	9781614592082	Activity- Picking Fruits & Nuts	Fruit & Nut Production	
			Student/Teacher					
			Student/Teacher					
			Teacher Only	Narrative				
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					
			Teacher Only					
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(viii) grade nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production		
			Student/Teacher	Activity	9781614592082	Activity- Picking Fruits & Nuts	Fruit & Nut Production	

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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(A) identify, classify, and grade fruits, nuts, and vegetables	(ix) grade vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity-Vegetable Reference Sheet: Activity-Vegetable Reference Sheet Answer Key	Vegetable Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(B) demonstrate trimming, washing, waxing, peeling, blanching, and other marketing techniques	(i) demonstrate trimming	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity-Preparing Fruit; Activity-Preparing Fruit Teacher Instruction Sheet	Fruit & Nut Production
			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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(B) demonstrate trimming, washing, waxing, peeling, blanching, and other marketing techniques	(ii) demonstrate washing	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity-Preparing Fruit; Activity-Preparing Fruit Teacher Instruction Sheet	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(B) demonstrate trimming, washing, waxing, peeling, blanching, and other marketing techniques	(iii) demonstrate waxing	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity-Preparing Fruit; Activity-Preparing Fruit Teacher Instruction Sheet	Fruit & Nut Production
			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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(B) demonstrate trimming, washing, waxing, peeling, blanching, and other marketing techniques	(iv) demonstrate peeling	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity-Preparing Fruit; Activity-Preparing Fruit Teacher Instruction Sheet	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(B) demonstrate trimming, washing, waxing, peeling, blanching, and other marketing techniques	(v) demonstrate blanching	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Vocabulary Handout; Student Handout-Blanching Process	The Science in Food Preservation
			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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(B) demonstrate trimming, washing, waxing, peeling, blanching, and other marketing techniques	(vi) demonstrate other marketing techniques	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Ways to Sell Fruit & Nuts; Activity- Ways to Sell Fruit & Nuts Answer Key	Fruit & Nut Production
			Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Project- Vegetable Farms	Vegetable Production
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(i) research critical issues in transporting fruits and vegetables	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Transportation Guide	Fruit & Nut Production
			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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(ii) research critical issues in transporting nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Transportation Guide	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(iii) research critical issues in transporting vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity- Vegetable Flash Cards	Vegetable Production
			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
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(iv) research critical issues in receiving fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Flash Cards	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(v) research critical issues in receiving nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Flash Cards	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(vi) research critical issues in receiving vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity- Vegetable Flash Cards	Vegetable Production
			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				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(vii) research critical issues in storing fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Flash Cards	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(viii) research critical issues in storing nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Flash Cards	Fruit & Nut 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
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(C) research critical issues in transporting, receiving, and storing fruits, nuts, and vegetables	(ix) research critical issues in storing vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity- Vegetable Flash Cards	Vegetable Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(i) discuss preserving fruits	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Activity- Food Canning: Activity Food Canning Taste Test: Activity- Food Dehydration Investigation: Project- Commercial Canning: Project Food Preservation Blog: Project- Jam Contest	The Science in Food Preservation
			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
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(ii) discuss preserving nuts	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Student Handout- Nut Preservation	The Science in Food Preservation
			Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(iii) discuss preserving vegetables	Student/Teacher	Narrative	9781614592082	The Science in Food Preservation	
			Student/Teacher	Activity	9781614592082	Activity- Food Canning: Activity Food Canning Taste Test: Activity- Food Dehydration Investigation; Project- Commercial Canning: Project- Food Preservation Blog: Project- Jam Contest	The Science in Food Preservation
			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
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(iv) discuss packaging fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity-Packaging Techniques	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(v) discuss packaging nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity-Packaging Techniques	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(vi) discuss packaging vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity-Packaging Techniques	Vegetable Production
			Student/Teacher				
			Student/Teacher				
			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	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(vii) discuss storing fruits	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Flash Cards	Fruit & Nut Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(viii) discuss storing nuts	Student/Teacher	Narrative	9781614592082	Fruit & Nut Production	
			Student/Teacher	Activity	9781614592082	Activity- Fruit & Nut Flash Cards	Fruit & Nut 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
(10) The student describes the processing, packaging, quality analysis, and marketing of fruits, nuts, and vegetables and their by-products. The student is expected to:	(D) discuss preserving, packaging, and storing fruits, nuts, and vegetables	(ix) discuss storing vegetables	Student/Teacher	Narrative	9781614592082	Vegetable Production	
			Student/Teacher	Activity	9781614592082	Activity- Vegetable Flash Cards	Vegetable Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
			Teacher Only				
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(A) describe methods of preparing milk for processing	(i) describe methods of preparing milk for processing	Student/Teacher	Narrative	9781614592082	Dairy Science	
			Student/Teacher	Activity	9781614592082	Activity- Milk Processing Design: Project- Dairy Bloq	Dairy Science
			Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Project- Local Dairy	Dairy 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
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(B) evaluate methods of processing milk and dairy products	(i) evaluate methods of processing milk	Student/Teacher	Narrative	9781614592082	Dairy Science	
			Student/Teacher	Activity	9781614592082	Activity- Milk Processing Design; Project- Dairy Blog; Activity- How Much Fat is in Your Milk; Activity- How Much Fat is in Your Milk Teacher Instruction Sheet	Dairy Science
			Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Project- Local Dairy	Dairy Products Production
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(B) evaluate methods of processing milk and dairy products	(ii) evaluate methods of processing dairy products	Student/Teacher	Narrative	9781614592082	Dairy Science	
			Student/Teacher	Activity	9781614592082	Project- Dairy Blog; Project- Homemade Yogurt; Project- Homemade Yogurt Teacher Instruction Sheet	Dairy Science
			Student/Teacher	Narrative	9781614592082	Dairy Products Production	

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
			Student/Teacher	Activity	9781614592082	Activity- Butter Reference Sheet; Activity- Butter Reference Sheet Answer Key; Activity- Homemade Ice Cream; Activity- Homemade Ice Cream Teacher Instruction Sheet; Project- Production Design	Dairy Products Production
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(C) identify dairy products, including cultured milk products and frozen dairy desserts	(I) identify dairy products, including cultured milk products	Student/Teacher	Narrative	9781614592082	Dairy Science	
			Student/Teacher	Activity	9781614592082	Project- Dairy Blog; Project- Homemade Yogurt; Project- Homemade Yogurt Teacher Instruction Sheet	Dairy Science
			Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Activity - Production Design	Dairy Products Production
			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
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(C) identify dairy products, including cultured milk products and frozen dairy desserts	(ii) identify dairy products, including frozen dairy desserts	Student/Teacher	Narrative	9781614592082	Dairy Science	
			Student/Teacher	Activity	9781614592082	Project- Dairy Blog; Project- Homemade Yogurt; Project- Homemade Yogurt Teacher Instruction Sheet	Dairy Science
			Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Activity- Production Design; Activity- Homemade Ice Cream; Activity- Homemade Ice Cream Teacher Instruction Sheet	Dairy Products Production
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
Teacher Only							
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(D) process, classify, and grade cheese	(i) process cheese	Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Project- Cheese Recipe	Dairy Products Production
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				

Knowledge and Skills Statement	Student Expectation	Breakout	Item Type	Citation Type	Component ISBN	Page (s)	Specific Location
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(D) process, classify, and grade cheese	(ii) classify cheese	Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Activity- Cheese Reference Sheet; Activity- Cheese Reference Sheet Answer Key	Dairy Products Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				
(11) The student describes the processing, packaging, quality analysis, and marketing of milk and dairy products for distribution. The student is expected to:	(D) process, classify, and grade cheese	(iii) grade cheese	Student/Teacher	Narrative	9781614592082	Dairy Products Production	
			Student/Teacher	Activity	9781614592082	Activity- Cheese Reference Sheet; Activity- Cheese Reference Sheet Answer Key	Dairy Products Production
			Student/Teacher				
			Student/Teacher				
			Student/Teacher				
			Teacher Only	Narrative			
			Teacher Only				
			Teacher Only				
			Teacher Only				