

## Principles of Agriculture, Food, & Natural Resources Bundle #8

<b>Title</b>		<b>Suggested Dates</b>
Food Production		2/1-2/19 (13 Days)

The resources included here provide teaching examples and/or meaningful learning experiences to address the District Curriculum. In order to address the TEKS to the proper depth and complexity, teachers are encouraged to use resources to the degree that they are congruent with the TEKS and research-based best practices. Teaching using only the suggested resources does not guarantee student mastery of all standards. Teachers must use professional judgment to select among these and/or other resources to teach the district curriculum.

Knowledge & Skills with Student Expectations	Specificity & Examples	Suggested Resources (Read the note above)
<p><b>13 The student describes the principles of food products and processing systems.</b></p> <p><b>13A</b> Identify the importance of food products and processing systems.</p>	<ul style="list-style-type: none"> <li>• Meat processes</li> <li>• Discuss process plants for different species Such as:                             <ul style="list-style-type: none"> <li>○ Beef</li> <li>○ Pork</li> <li>○ Poultry</li> </ul> </li> </ul>	<p><u>Modern Livestock &amp; Poultry Production</u>, Gillespie, Delmar Publishing – Unit 19, 25, 38</p>
<p><b>13 The student describes the principles of food products and processing systems.</b></p> <p><b>13B</b> Determine trends in world food production.</p>	<ul style="list-style-type: none"> <li>• Movement toward lean/more healthy meat</li> <li>• Move toward poultry and away from beef</li> <li>• Soy Products</li> </ul>	<p><u>Modern Livestock &amp; Poultry Production</u>, Gillespie, Delmar Publishing – Unit 19, 25, 38</p>
<p><b>13 The student describes the principles of food products and processing systems.</b></p> <p><b>13C</b> Identify technological needs to improve capacity in transportation, improved production, increased product quality, operation, and specialized skills specific to food products and processing systems; and</p>	<ul style="list-style-type: none"> <li>• Transportation of cattle, poultry, &amp; pork</li> </ul>	<p><u>Modern Livestock &amp; Poultry Production</u>, Gillespie, Delmar Publishing – Unit 19, 25, 38</p>
<p><b>13 The student describes the principles of food products and processing systems.</b></p> <p><b>13D</b> Select, maintain, operate, and use tools, equipment, and personal protective equipment common to food products and processing systems.</p>	<ul style="list-style-type: none"> <li>• Exposure to the process of processing poultry</li> <li>• Equipment, tools, &amp; processes</li> </ul>	<p><u>Modern Livestock &amp; Poultry Production</u>, Gillespie, Delmar Publishing – Unit 38</p>