Name: _____ **Food Science and Technology**

Directions:
Evaluate the student by checking the appropriate number or letter to indicate the degree of competency. The rating for each task should reflect **employability readiness** rather than the grades given in class.

Rating Scale:
- **3** **Mastered** – can work independently with no supervision
- **2** **Requires Supervision** – can perform job completely with limited supervision
- **1** **Not Mastered** – requires instruction and close supervision
- **N** **No Exposure** – no experience or knowledge in this area

NOTE: The code in parentheses is the competency identification number used in computerized management systems.

3	2	1	N	A. Principles of Food Preservation	Notes:
				1. Describe factors related to food preservation (A001)	
				2. Describe factors that contribute to food deterioration (A002)	
				Other:	

3	2	1	N	B. Food Processing	Notes:
				1. Explain procedures used to process food safely (B001)	
				2. Describe the complexity of development of food products (B002)	
				3. Identify products produced from different grades of raw milk (B003)	
				4. Summarize how dairy products are processed and packaged (B004)	
				5. Compare egg processing techniques to egg products (B005)	
				6. List the products and by-products from meat animals (B006)	
				7. Describe the processing of meat animals (B007)	
				8. Explain the relationship between quality grades, inspections, and brand names in the meat industry (B008)	
				9. Identify the products of grain crops (B009)	
				10. Explain the processing of grain crops (B010)	
				11. Identify fruit, vegetable, and nut products and factors that determine quality (B011)	
				12. Explain how fruits, vegetables, and nuts are processed (B012)	
				Other:	

3	2	1	N	C. The Biochemistry of Foods	Notes:
				1. Identify the factors that affect food safety and quality (C001)	
				2. Describe problems resulting from food deterioration (C002)	
				3. Describe the nutritional properties of foods (C003)	

				4. Describe how processing techniques influence the nutritional value of food (C004)	
				5. Describe the role of biotechnology in the food industry (C005)	
				Other:	

3	2	1	N	**D. Food Selection and Consumer Health**	**Notes:**
				1. Describe the factors that affect consumer choices of food (D001)	
				2. Interpret a food label (D002)	
				3. Compare the nutritional value of beverages (D003)	
				4. Describe the relationship between diet and health (D004)	
				Other:	

3	2	1	N	**Leadership & Personal Development for Advanced Students** (Leadership Duty C)	**Notes:**
				1. Develop a resume and complete a job application (C001)	
				2. Develop a plan for finding a job (C002)	
				3. Describe how to apply and interview for a job (C003)	
				4. Describe the characteristics needed to develop desirable personal and social skills (C004)	
				5. Describe the importance and process of developing better human relationships (C005)	
				Other:	

3	2	1	N	**Using the Missouri Farm Business Record Book** (SAE Duty D)	**Notes:**
				1. Describe the two types of accounting methods (D001)	
				2. Complete the forms needed to open the Missouri Farm Business Record Book (D002)	
				3. Develop a projected cash flow (D003)	
				4. Record receipts and expenditures in the Missouri Farm Business Record Book (D004)	
				5. Complete additional records in the Missouri Farm Business Record Book (D005)	
				6. Complete the forms necessary to summarize the Missouri Farm Business Record Book (D006)	
				7. Analyze the farm business using the Missouri Farm Business Record Book (D007)	
				Other:	