

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

3	2	1	N	A. Principles of Food Preservation	Notes:
				1. Describe factors related to food preservation	
				2. Describe factors that contribute to food deterioration	
				Unit: Demonstrate an understanding of food preservation by researching food preservation techniques and presenting their findings to the class in an oral report.	
				Other:	

3	2	1	N	B. Food Processing	Notes:
				1. Explain procedures used to process food safely	
				2. Describe the complexity of development of food products	
				3. Identify products produced from different grades of raw milk	
				4. Summarize how dairy products are processed and packaged	
				5. Compare egg processing techniques to egg products	
				6. List the products and by-products from meat animals	
				7. Describe the processing of meat animals	
				8. Explain the relationship between quality grades, inspections, and brand names in the meat industry	
				9. Identify the products of grain crops	
				10. Explain the processing of grain crops	
				11. Identify fruit, vegetable, and nut products and factors that determine quality	
				12. Explain how fruits, vegetables, and nuts are processed	
				Unit: Demonstrate an understanding of the food processing industry by creating and describing a food product, in outline form, that will appeal to today's consumers and designing the packaging materials to effectively market the product.	
				Other:	

3	2	1	N	C. The Biochemistry of Foods	Notes:
				1. Identify the factors that affect food safety and	

				quality	
				2. Describe problems resulting from food deterioration	
				3. Describe the nutritional properties of foods	
				4. Describe how processing techniques influence the nutritional value of food	
				5. Describe the role of biotechnology in the food industry	
				Unit: Demonstrate an understanding of biochemistry of foods by creating a poster about a commodity, product, or application that has been created or made better by the influence of biochemistry and giving an oral report to the class based on their poster.	
				Other:	

3	2	1	N	D. Food Selection and Consumer Health	Notes:
				1. Describe the factors that affect consumer choices of food	
				2. Interpret a food label	
				3. Compare the nutritional value of beverages	
				4. Describe the relationship between diet and health	
				Unit: Demonstrate an understanding of the nutritional facts on food labels and the nutritional requirements of a healthy diet by creating a chart where they will keep track of the foods they consume and writing a summary of their results	
				Other:	

3	2	1	N	E. Leadership and Personal Development for Advanced Students	Notes:
				1. Develop a resume and complete a job application	
				2. Develop a plan for finding a job	
				3. Describe how to apply and interview for a job	
				4. Describe the characteristics needed to develop desirable personal and social skills	
				5. Describe the importance and process of developing better human relationships	
				Unit: Explore a career area by investigating entry-level job opportunities at a local agricultural business and writing a résumé and letter of application for a position.	
				Other:	

3	2	1	N	D. Using the Missouri Agricultural Record Book for Secondary Students	Notes:
				1. Complete forms needed to open the Missouri Agricultural Record Book for Secondary Students	
				2. Complete a budget for the SAE program	
				3. Complete inventory and financial statement forms for the Missouri Agricultural Record Book for Secondary Students	
				4. Complete receipt and expenditure forms in the	

			Missouri Agricultural Record Book for Secondary Students	
			5. Complete additional forms in the Missouri Agricultural Record Book for Secondary Students	
			Unit: Demonstrate the ability to use selected forms in the <i>Missouri Agricultural Record Book for Secondary Students</i> by using a list of sample entries to complete the applicable forms in the book.	
			Other:	