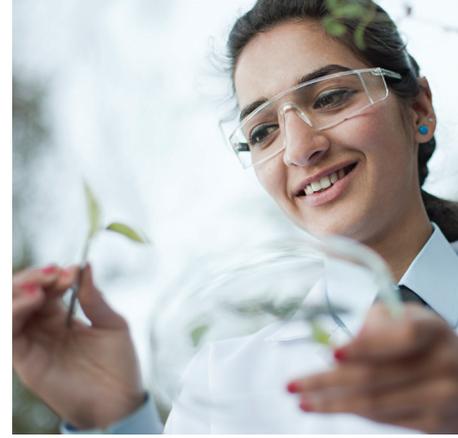




Your Student's Head Start on Career Goals and College Aspirations



AGRICULTURE, FOOD, AND NATURAL RESOURCES FOOD PRODUCTS AND PROCESSING SYSTEMS PATHWAY

The Destinations **Food Products and Processing Systems Pathway** prepares students to discover new food sources, analyze food content, and develop ways to process, preserve, package, or store food according to industry and government regulations.

SAMPLE COURSE PROGRESSION



Possible Careers

- Farmer
- Rancher
- Food Buyer
- Agricultural and Food Scientist

Industry-Recognized Credentials

Destinations programs prepare students for the:

- ServSafe Food Handler Certification Exam

Success Beyond High School

Destinations graduates may pursue:

- Associate's degree in agricultural communications, agricultural sales, food and drug inspection, food processing, meal supervision, meat processing and produce buying
- Bachelor's degree in agriculture, agricultural education, bacteriology, bioengineering, food engineering, food science, microbiology, and quality control

DID YOU KNOW?†

**AGRICULTURAL AND FOOD SCIENTISTS
CAN EARN**

\$62,470/YR

**1,900 NEW JOBS ADDED
EXPECTED BY 2024**

**AGRICULTURAL INSPECTORS
CAN EARN**

\$44,260/YR

**14,710 EMPLOYED NATIONALLY
3.1% ANNUAL GROWTH**

*Program may be accelerated depending on student goals and abilities and course availability. **May be taken at any point in this sequence if student meets prerequisites. †Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, 2014-15 Edition



FOOD PRODUCTS AND PROCESSING SYSTEMS PATHWAY

AGRICULTURE, FOOD, AND NATURAL RESOURCES

COURSE DESCRIPTIONS

INTRODUCTION TO AGRISCIENCE

Agriculture has played an important role in the lives of humans for thousands of years. It has fed us and given us materials that have helped us survive. Today, scientists and practitioners are working to improve and better understand agriculture and how it can be used to continue to sustain human life. In this course, students learn about the development and maintenance of agriculture, animal systems, natural resources, and other food sources. Students also examine the relationship between agriculture and natural resources and the environment, health, politics, and world trade.

AGRISCIENCE 2

Science and technology are revolutionizing many areas of our lives, and agriculture is no exception! From aquaculture to genetic engineering, agriscience is finding new ways to better produce and manage plants, animals, and other natural resources. In Agriscience 2, you'll build on your existing knowledge of plant and animal science and delve deeper into important areas such as soil science and weed management. You'll also explore research on plant and animal diseases as well as the insects and other pests that can impact agricultural enterprises and natural resources.

INTRODUCTION TO CULINARY ARTS

Food is fundamental to life. Not only does it fuel our bodies, but it's often the centerpiece for family gatherings and social functions. In this course, students learn all about food, including food culture, food history, food safety, and current food trends. They also learn about the food service industry and prepare some culinary dishes. Through hands-on activities and in-depth study of the culinary arts field, this course helps students hone their cooking skills and gives them the opportunity to explore careers in the food industry.

PRINCIPLES OF AGRICULTURE, FOOD, AND NATURAL RESOURCES

Food has to travel from the farm to the table, and in Agriculture and Natural Resources, you will learn about all of the steps in that journey as well as the history of agriculture through animal husbandry, plant science, and managing our use of natural resources. In this course, you will receive a broad understanding of the subject matter, preparing you for future hands-on learning, participation in Future Farmers of America, and supervised agricultural experiences.

FOOD PRODUCTION 1

This course explores the foundations of the food industry and current food-related issues. Topics include genetically engineered foods, environmental concerns and sustainability, global food needs, and the impacts of food on health. The course is designed with future agricultural professionals in mind, and is designed to broaden their understanding of concepts with practical, hands-on activities. Content also correlates with National Agricultural Education Standards and Future Farmers of America Career Development Events (CDEs) to prepare students for meaningful careers.

FOOD PRODUCTION 2

Food Production 2 expands on the concepts introduced in Food Production 1. The course continues to explore the foundations of the food industry and current food-related issues. Topics include genetically engineered foods, environmental concerns and sustainability, global food needs, and the impacts of food on health. The course is designed with future agricultural professionals in mind, and is designed to broaden their understanding of concepts with practical, hands-on activities. Content also correlates with National Agricultural Education Standards and Future Farmers of America Career Development Events (CDEs) to prepare students for meaningful careers.

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