



Food Products and Processing Systems

Course Overview: Focuses on the production, processing, marketing, distribution, financing, and development of agricultural commodities and resources.

Career Goal (O*NET Code): Meat Processor (51-3021), Food and Drug Inspector (45-2011), Meat Grader (45-2011), Food Science Technician (19-4011).

Student Name: _____

Grade: _____

School: _____

SUGGESTED COURSEWORK

EXTENDED LEARNING EXPERIENCES

Middle School	8th	HS Courses:		Curricular Experiences: Family, Career and Community Leaders of America Texas FFA Association	Extracurricular Experiences: Agriscience Fair Farm Bureau Exchange Programs Food Concessions Language Immersion Programs Student Government UIL Academic Competitions Yearbook
	High School	9th	Core Courses:		
Career-Related Electives:			Principles of Agriculture, Food and Natural Resources		
10th		Core Courses:	English II Geometry Chemistry	World History Languages other than English II	
		Career-Related Electives:	Food Technology and Safety or Food Science		
11th		Core Courses:	English III Algebra II Physics	United States History	
		Career-Related Electives:	Meat Processing I		
12th	Core Courses:	English IV AP Statistics AP Biology	Government/Economics Floral Design (Fine Arts Credit)	COLLEGE CREDIT OPPORTUNITIES -- High School Students should take Advanced Placement (AP), International Baccalaureate (IB), dual credit, Advanced Technical Credit (ATC), or locally articulated courses (Tech Prep), if possible. List those courses that count for college credit on your campus.	
	Career-Related Electives:	Advanced Animal Science or Meat Processing II or Agriculture Science Internship/Mentor			
Postsecondary	On-the-Job Training	Fish Market Employee Meat Cutter	Meat Trimmer Meat and Deli Counter Employee	Meat Packager Vegetable/Produce Employee	Professional Associations: Alpha Zeta American Meat Science Association Block & Bridle Club Collegiate FFA Gamma Sigma Delta North American Meat Processors Association National Cattlemen's Beef Association Post-secondary Agricultural Students Association
	Certificates	Local Meat Processing Option	ServSafe	OSHA CareerSafe	
	Associate Degrees	Meats Technology Meat Cutting + Meat Cutter		Career Options: Meat Cutter Wholesale / Retail Sales	
Bachelor Degrees	Animal Science	Food Science and Technology		Career Options: Lead Meat Cutter Meat Products Salesperson	
Graduate Degrees	Food Science and Technology	Meat Physiology	Meat and Muscle Biology	Career Options: Meat Department Manager HACCP Supervisor HACCP Coordinator Quality Control Inspector Grading Coordinator	
				Career Options: USDA Meat Grader Food Processing Manager Cooperative Extension Agent Cooperative Extension Meats Specialist	

Students may select other elective courses for personal enrichment purposes.

This plan of study serves as a guide, along with other career planning materials, for pursuing a career path and is based on the most recent information as of 2009. All plans meet high school graduation requirements as well as college entrance requirements.