**Food Technology and Safety**

*Mrs. Taylor*

This course will prepare students for a career in the food industry. It is designed for students who have already completed Principles of Agriculture, Food and Natural Resources.

**Six Weeks grading will be determined as follows:**

 ***Daily Grades* 30%**

 ***Major Projects/Exams* 70%**

**Daily Grades** to include, but not limited to: oral and written assignments, quizzes, warm ups, skill demonstrations, individual and group projects, notebooks and class participation.

**Major Projects/Exams** will be based on material covered during the 6 weeks period. The content in these major grades will come directly from daily class assignments.

**Course Topics**

* Supervised Agricultural Experience
* Food Science Systems
* Nutritive Value and Terminology
* Sanitation and Safety
* Government Regulations
* Trends and Issues Affecting the Food Industry
* Red Meats
* Eggs, Poultry and Fish
* Fruits, Nuts and Vegetables
* Milk and Dairy Products
* Employability Characteristics

**Contact Information**

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**CONFERENCE: 11:15-12:10**