

**AGRICULTURE CAREER DEVELOPMENT:
FOOD SCIENCE AND TECHNOLOGY
SPECIFIC JOB COMPETENCIES**

INSTRUCTOR:

As each competency is mastered, place your initials and the date in the blank on the left.
This will verify that the student can perform the skill with a minimum of supervision.

UNIT 1 — FOOD SCIENCE AND TECHNOLOGY

- _____ 1. Choose correct responses about food science and technology.
- _____ 2. Investigate a career opportunity in food science.
- _____ 3. Complete statements about food nutrients.
- _____ 4. Recall facts about the elements of a healthy diet.
- _____ 5. Analyze the nutritional quality of meals.
- _____ 6. Choose correct responses about milk and milk products.
- _____ 7. Choose correct responses about meat, poultry, and eggs.
- _____ 8. Choose correct responses about fish and shellfish.
- _____ 9. Recall facts about cereal grains and legumes.
- _____ 10. Recall facts about fruits and vegetables.
- _____ 11. Choose correct responses about fats and oils.
- _____ 12. Evaluate the nutritional qualities of a favorite recipe.
- _____ 13. Complete statements about sensory qualities of food.
- _____ 14. Identify food samples.
- _____ 15. Choose correct responses about quality grades for food.
- _____ 16. Recall facts about the Nutrition Facts label.
- _____ 17. Compare "Nutrition Facts" labels for three different foods.
- _____ 18. Choose correct responses about food hazards.
- _____ 19. Choose correct responses about safe food production practices.
- _____ 20. Given scenarios, identify problems with food safety.
- _____ 21. Recall facts about food preservation.
- _____ 22. Distinguish between food safety and food quality problems.
- _____ 23. Complete statements about the steps in food processing.
- _____ 24. Choose correct responses about food packaging and packaging design.
- _____ 25. Design packaging for a food product.
- _____ 26. Complete statements about food product marketing.
- _____ 27. Choose correct responses about food product development.
- _____ 28. Reformulate a recipe to meet specific needs.
- _____ 29. Develop an idea for a food product.

UNIT 2 — DAIRY SCIENCE

- _____ 1. Choose correct responses about dairy science.
- _____ 2. Recall facts about the composition of milk.
- _____ 3. Choose correct responses about the steps in processing milk.
- _____ 4. Complete statements about quality milk production.
- _____ 5. Recall facts about dairy grades and price classes.
- _____ 6. Choose correct responses about mastitis.
- _____ 7. Complete statements about mastitis prevention.
- _____ 8. Perform a test for mastitis.

Student ratings on specific competencies evaluated during the course are available upon student's written request and/or by calling the instructor. Parent's or guardian's signature is necessary if student is under 18 years of age.

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- _____ 9. Recall facts about illness caused by milk consumption.
- _____ 10. Choose correct responses about cleaning and sanitizing procedures for milk production.
- _____ 11. Describe proper use of a sanitizing agent on dairy equipment.
- _____ 12. Identify defects in milker units.
- _____ 13. Identify and evaluate milk flavors.
- _____ 14. Analyze and respond to a milk production scenario.
- _____ 15. Identify products processed from milk.
- _____ 16. Distinguish between dairy and non-dairy products.
- _____ 17. Choose correct responses about milk marketing and dairy policies.
- _____ 18. Recall facts about milk pricing.
- _____ 19. Recall facts about the nutritional qualities of milk.
- _____ 20. Choose correct responses about the steps in manufacturing cheese.
- _____ 21. Match cheese varieties with their descriptions.
- _____ 22. Identify cheese varieties.
- _____ 23. Make yogurt.
- _____ 24. Make cheese.
- _____ 25. Analyze and respond to milk marketing scenarios.
- _____ 26. Investigate a career opportunity in dairy science.

UNIT 3 — MEAT EVALUATION

- _____ 1. Choose correct responses about the meat processing industry.
- _____ 2. Investigate career opportunities in a meat packing or processing facility.
- _____ 3. Choose correct responses about selecting meat for home consumption.
- _____ 4. Complete statements about safe handling and storage of meat.
- _____ 5. Recall facts about cooking methods used for meat.
- _____ 6. Choose correct responses about food-borne illnesses associated with meat.
- _____ 7. Label primal cuts of beef, pork, and lamb carcasses.
- _____ 8. Identify retail beef cuts.
- _____ 9. Identify retail pork cuts.
- _____ 10. Identify retail lamb cuts.
- _____ 11. Identify retail meat cuts by species, primal cut, and retail trade name.
- _____ 12. Given a list of available ingredients, formulate an order for ground beef.
- _____ 13. Choose correct responses about quality grade standards for beef.
- _____ 14. Recall factors for determining the class of a beef carcass.
- _____ 15. Recall factors for determining the maturity of a beef carcass.
- _____ 16. Determine marbling scores for beef.
- _____ 17. Choose correct responses about the relationship between marbling, maturity, and beef carcass quality grade.
- _____ 18. Determine the quality grade of beef carcasses.
- _____ 19. Recall facts about yield grades and classifications.
- _____ 20. Evaluate a beef carcass for yield and grade.
- _____ 21. Place a class of beef carcasses.
- _____ 22. Place a class of beef retail cuts.
- _____ 23. Place a class of pork carcasses.
- _____ 24. Place a class of subprimal pork cuts.
- _____ 25. Place a class of lamb carcasses.
- _____ 26. Place a class of subprimal beef cuts.