

## Food Science and Safety National AFNR Career Cluster Content Standards Alignment

	Unit 1 Introduction to Food Science	Unit 2 Chemistry of Food	Unit 3 The Safety of Our Food	Unit 4 Food Processing and Preservation	Unit 5 Health and Security	Unit 6 Preference and Product Availability	Unit 7 Food Product Development
<b>Career Ready Practices Content Standards</b>							
CRP.01: Act as a responsible and contributing citizen and employee.							
CRP.02: Apply appropriate academic and technical skills.		x	x	x	x	x	x
CRP.03: Attend to personal health and financial well-being.							
CRP.04: Communicate clearly, effectively and with reason.		x	x		x	x	x
CRP.05: Consider the environmental, social and economic impacts of decisions.					x		
CRP.06: Demonstrate creativity and innovation.				x	x	x	x
CRP.07: Employ valid and reliable research strategies.	x	x	x	x			x
CRP.08: Utilize critical thinking to make sense of problems and persevere in solving them.			x	x	x	x	x
CRP.09: Model integrity, ethical leadership and effective management.							x
CRP.10: Plan education and career path aligned to personal goals.							
CRP.11: Use technology to enhance productivity.				x			
CRP.12: Work productively in teams while using cultural/global competence.		x	x		x	x	
<b>Agriculture, Food, and Natural Resources Cluster Skill Content Standards</b>							
CS.01: Analyze how issues, trends, technologies and public policies impact systems in the Agriculture, Food & Natural Resources Career Cluster.				x	x	x	

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CS.02: Evaluate the nature and scope of the Agriculture, Food & Natural Resources Career Cluster and the role of AFNR in society and the economy.							
CS.03: Examine and summarize the importance of health, safety and environmental management systems in AFNR workplaces.	X	X	X	X	X		X
CS.04: Demonstrate stewardship of natural resources in AFNR activities.							
CS.05: Describe career opportunities and means to achieve those opportunities in each of the AFNR career pathways.							
CS.06: Analyze the interaction among AFNR systems in the production, processing and management of food, fiber and fuel and the sustainable use of natural resources.							
<b>Biotechnology Systems Career Pathway Content Standards</b>							
BS.01: Assess factors that have influenced the evolution of biotechnology in agriculture (e.g., historical events, societal trends, ethical and legal implications, etc.).							
BS.02: Demonstrate proficiency by safely applying appropriate laboratory skills to complete tasks in a biotechnology research and development environment (e.g., standard operating procedures, record keeping, aseptic technique, equipment maintenance, etc.).			X				
BS.03: Demonstrate the application of biotechnology to solve problems in AFNR systems (e.g., bioengineering, food processing, waste management, horticulture, forestry, livestock, crops, etc.).			X				
<b>Food Products and Processing Systems Career Pathway Content Standards</b>							
FPP.01: Develop and implement procedures to ensure safety, sanitation and quality in food product and processing facilities.			X	X	X		X
FPP.02: Apply principles of nutrition, biology, microbiology, chemistry and human behavior to the development of food products.	X	X	X	X	X	X	X
FPP.03: Select and process food products for storage, distribution and consumption.			X	X		X	X
FPP.04: Explain the scope of the food industry and the historical and current developments of food product and processing.	X		X	X	X	X	