



Syllabus AG 315 - Agricultural Processing

Mr. Bushong

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Course Description:

Students in this course will study agricultural processing and explore the meat industry as a business enterprise. Major topics include carcass evaluation, grading, judging for cutability and quality, cut identification, meat cutting, wrapping, freezing, storing, and information pertinent to the meat industry. There will be considerable hands on activities in Gilbert High School's meats lab. FFA activities are emphasized. Approved Supervised Agricultural Experience is required.

Prerequisite:

1 year of any Agricultural Education or agriculture teacher recommendation. Class is for juniors and seniors only. This course may be repeated for credit but not for grade change.

Competencies/Topics

1. Recognize the primal and retail cuts of meat.
2. Properly process a carcass into retail cuts and store correctly.
3. Slaughter domestic animals according to AZ Dept of Agriculture standards.
4. Evaluate a carcass based on USDA quality and yield grades.
5. Operate various machinery involved in meat processing.
6. Follow safety and sanitation practices in meat processing.
7. Demonstrate the proper attitude and ability when processing.
8. Demonstrate personal and human relation skills.

Grading:

Students will earn points by written assignments, quizzes, tests, and hands on activities in the laboratory. Approximate point values are as follows:

Written assignments, quizzes, tests:	200 points
Laboratory work	1100 points
Quarterly Leadership Activities	200 points
Final Exam / Required Forms completed	300 points
Total points possible	1800 points

A large portion of the grade is based on laboratory activities. Proper preparation, punctuality, and participation will greatly affect the laboratory points, thus the final grade. School rules will apply to absences, tardiness, and make up work. It is the student's responsibility to make up all work missed in a timely fashion.

Course Procedures

Performance objectives for this course can only be completed by student participation in planned activities. Student grades will be based upon the completion of assignments given both in class and in the laboratory.

Students are expected to dress appropriately for activities planned and work conducted. Safety procedures will be emphasized at all times.

Bushong 2018-2019 Curriculum

Week No	Week of:	Events	Ag Processing	Ag Engineering & Fab I
1	8/2		Intro/Class Policies	Orientation
2	8/6		Meat Science	Intro to Agriculture
3	8/13		Lab Safety	SAE/FFA
4	8/20		Beef Harvesting	Lab Safety
5	8/27		Beef Harvesting	Intro to Welding
6	9/3	Labor Day	Meat Identification	Arc Welding
7	9/10	Livestock Sale 9/15	Beef Processing	Wire Feed Welding
8	9/17	Steak Fry 9/21	Beef Processing	Oxy-Propane Cutting
9	9/24		Beef Processing	Safety Tests
10	10/1		Beef Processing	Welding Skill Development
	10/8	Fall Break		
11	10/15		Beef Processing	Welding Skill Development
12	10/22	Nat'l FFA Conv	Beef Processing	Welding Skill Development
13	10/29		Beef Processing	Welding Skill Development
14	11/5		Beef Processing	Welding Skill Development
15	11/12	Vets Day/Dist CDE	Wild Game Process	Welding Skill Development
16	11/19	Thanksgiving	Wild Game Process	Welding Skill Development
17	11/26		Wild Game Process	Welding Skill Development
18	12/3	MWC CDE	Wild Game Process	Welding Skill Development
19	12/10		Beef Processing	Project Planning
20	12/17		Exams	Exams
	Dec 22 - Jan 4 Winter Break			
21	1/7		Carcass Evaluation	Basic Drafting
22	1/14		Carcass Evaluation	Basic Drafting
23	1/21	MLK/PMC	USDA Grading	Drawing Completion
24	1/28		Meat Judging	Project Construction
25	2/4	Dist CDE	Meat Judging	Project Construction
26	2/11		Meat Judging	Project Construction
27	2/18	Pres Day	Swine Processing	Project Construction
28	2/25	UofA	Livestock Processing	Project Construction
29	3/4		Livestock Processing	Project Construction
	3/11	Spring Break		
30	3/18		Livestock Processing	Project Construction
31	3/25		Livestock Processing	Project Construction
32	4/1		Livestock Processing	Project Construction
33	4/8	MCF	Livestock Processing	Project Construction
34	4/15	San Tan Leadership	Livestock Processing	Project Construction
35	4/22		Meat Preservation	Project Construction
36	4/29		Curing / Smoking	Project Construction
37	5/6	FFA Banquet	Curing / Smoking	Project Construction
38	5/13		Sheep Processing	Shop Week
39	5/20	Graduation	Exams	Exams