



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 2017-2018 Curriculum

Week No	Week of:	Events	Ag Processing
1	8/3		Intro/Class Policies
2	8/7		Meat Science
3	8/14		Lab Safety
4	8/21		Beef Harvesting
5	8/28		Beef Harvesting
6	9/4	Labor Day	Meat Identification
7	9/11	Steak Fry 9/8	Beef Processing
8	9/18	Livestock Sale 9/9	Beef Processing
9	9/25		Beef Processing
10	10/2		Beef Processing
	10/9		Fall Break
11	10/16		Beef Processing
12	10/23	Nat'l FFA Conv	Beef Processing
13	10/30		Beef Processing
14	11/6	Vets Day	Beef Processing
15	11/13	Dist CDE	Wild Game Process
16	11/20	Thanksgiving	Wild Game Process
17	11/27		Wild Game Process
18	12/4	MWC CDE	Wild Game Process
19	12/11		Beef Processing
20	12/18		Exams
		Dec 22 - Jan 5 Winter Break	
21	1/8		Carcass Evaluation
22	1/15	Peoria Mini Camp	Carcass Evaluation
23	1/22		USDA Grading
24	1/29		Meat Judging
25	2/5	Dist CDE	Meat Judging
26	2/12		Meat Judging
27	2/19	Pres Day	Swine Processing
28	2/26	UofA	Livestock Processing
29	3/5		Livestock Processing
	3/12		Spring Break
30	3/19		Livestock Processing
31	3/26		Livestock Processing
32	4/2		Livestock Processing
33	4/9	MCF	Livestock Processing
34	4/16	San Tan Leadership	Livestock Processing
35	4/23		Meat Preservation
36	4/30		Curing / Smoking
37	5/7	FFA Banquet	Curing / Smoking
38	5/14		Sheep Processing
39	5/21	Graduation	Exams