



## Syllabus AG 315 - Agricultural Processing Mrs. Goodner

480-497-0177 ext 870-1429

[Bridget.Goodner@gilbertschools.net](mailto:Bridget.Goodner@gilbertschools.net)



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 course 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 (FFA) | 200 points  |
| SAE entries/reports                   | 200 points  |
| Final Exam / Required Forms completed | 300 points  |
| Total points possible                 | 2000 points |

A large portion of the grade is based on laboratory activities. Proper preparation, punctuality, and participation will greatly affect laboratory points and 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.