

# Agriculture, Food, and Natural Resources Career Cluster

The Agriculture, Food, and Natural Resources (AFNR) career cluster focuses on the essential elements of life, food, water, land, and air. This career cluster includes occupations ranging from farmer, rancher, and veterinarian to geologist, land conservationist, and florist.

## Statewide Program of Study: Food Science and Technology

The Food Science and Technology program of study focuses on the occupational and educational opportunities associated with the research, production, and processing of food from plants and animals. This program of study includes exploration of safety, processing, preserving, packaging, and storing food for human consumption.



## **Secondary Courses for High School Credit**

Ι Αναί 1	•	Principles of Agriculture Food, and Natural Resources	

#### Level 2 Food Technology and Safety

Food Technology and Safety + Agricultural Laboratory and Field Experience

#### Level 3 • **Food Processing**

Food Processing + Agricultural Laboratory and Field

#### Level 4 • **Food Science**

- Career and Technical Education Project-Based Capstone
- Practicum in Agriculture, Food, and Natural Resources
- Practicum in Agriculture, Food, and Natural Resources + Extended Practicum in Agriculture, Food, and Natural Resources
- Career Preparation for Programs of Study
- Career Preparation for Programs of Study + Extended Career Preparation for Programs of Study
- Scientific Research and Design

## **Work-Based Learning and Expanded Learning Opportunities**

#### Work-Based Learning **Activities**

- Shadow employees at a food production company to learn about application of food science to production and quality control
- Intern in a food science lab working alongside a food science technician to learn about safe and efficient processing of food products

#### **Expanded** Learning **Opportunities**

- Participate in an FFA career, leadership, and speaking contest like an agriscience fair
- Participate in an industry-related competition like an agriscience fair

#### **Aligned Industry-Based Certifications**

- Culinary Meat Selection and Cookery Certification
- Food Safety and Science Certification
- Meat Evaluation Certification
- Pre-Professional Certification in Food Science Fundamentals



#### **Example Postsecondary Opportunities**

#### **Apprenticeships**

Butcher

#### **Associate Degrees**

Biology/Biological Sciences

#### **Bachelor's Degrees**

- Food Science and Technology
- **Human Nutrition**

#### Master's, Doctoral, and Professional Degrees

- **Human Nutrition**
- Food Science and Technology

#### Additional Stackable IBCs/License

National Meat Cutting and Processing Certification



## **Example Aligned Occupations**

#### **Butchers and Meat Cutters**

Median Wage: \$35,762 Annual Openings: 1,281 10-Year Growth: 17%

#### **Food Science Technicians**

Median Wage: \$46,758 Annual Openings: 319 10-Year Growth: 18%

#### **Agricultural Inspectors**

Median Wage: \$46,976 Annual Openings: 112 10-Year Growth: 14%

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science-and-technology-extended.pdf





# **Agriculture, Food, and Natural Resources Career Cluster**

## Statewide Program of Study: Food Science and Technology

## **Course Information**

Course	Prerequisites   Corequisites	Career Clusters
Principles of Agriculture, Food, and Natural Resources* 13000200 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

Course	Prerequisites   Corequisites	Career Clusters
Food Technology and Safety 13001300 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Food Technology and Safety + Agricultural Laboratory and Field Experience 13001310 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

Course	Prerequisites   Corequisites	Career Clusters
Food Processing 13001400 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: Food Technology and Safety Recommended Corequisites: None	
Food Processing + Agricultural Laboratory and Field Experience 13001410 (2 credits)	Prerequisites: None Corequisites: None Recommended Prerequisites: Food Technology and Safety Recommended Corequisites: None	

<sup>\*</sup> Indicates course is included in more than one program of study in this career cluster.



# Food Science and Technology



# **Agriculture, Food, and Natural Resources Career Cluster**

## Statewide Program of Study: Food Science and Technology

## **Course Information**

Course	Prerequisites   Corequisites	Career Clusters
Food Science 13023000 (1 credit)	Prerequisites: One credit in biology, one credit in chemistry, and at least one credit in a Level 2 or higher course from the Hospitality and Tourism or Agriculture, Food, and Natural Resources career clusters  Corequisites: None  Recommended Prerequisites: Principles of Hospitality and Tourism  Recommended Corequisites: None	
Career and Technical Education Project-Based Capstone* First Time Taken: 12701101 (1 credit)	Prerequisites: None Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Practicum in Agriculture, Food, and Natural Resources* First Time Taken: 13002500 (2 credits) Second Time Taken: 13002510 (2 credits)	Prerequisites: A minimum of two credits with at least one course in a Level 2 or higher course from the Agriculture, Food, and Natural Resources career cluster  Corequisites: None  Recommended Prerequisites: None  Recommended Corequisites: None	
Practicum in Agriculture, Food, and Natural Resources + Extended Practicum in Agriculture, Food, and Natural Resources* First Time Taken: 13002505 (3 credits) Second Time Taken: 13002515 (3 credits)	Prerequisites: A minimum of two credits with at least one course in a Level 2 or higher course from the Agriculture, Food, and Natural Resources career cluster  Corequisites: None  Recommended Prerequisites: None  Recommended Corequisites: None	
Career Preparation for	Prerequisites: At least one Level 2 or higher CTE course	

# **Programs of Study\***

First Time Taken: 12701121 (2 credits) Corequisites: None

**Recommended Prerequisites:** 

None

**Recommended Corequisites:** 

None



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# **Agriculture, Food, and Natural Resources Career Cluster**

## Statewide Program of Study: Food Science and Technology

## **Course Information**

Course	Prerequisites   Corequisites	Career Clusters
Career Preparation for Programs of Study + Extended Career Preparation for Programs of Study* First Time Taken: 12701141 (3 credits)	Prerequisites: At least one Level 2 or higher CTE course Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	
Scientific Research and Design* 13037200 (1 credit)	Prerequisites: Biology, and one credit of the following: Physics for Engineering, chemistry, Integrated Physics and Chemistry (IPC), or physics Corequisites: None Recommended Prerequisites: None Recommended Corequisites: None	

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