



Principles of Agriculture, Food, and Natural Resources

**Level 1**

Food Technology and Safety/Lab

**Level 2**

Food Processing/Lab

**Level 3**

Practicum in Agriculture, Food, and Natural Resources  
Project Based Research  
Scientific Research and Design

**Level 4**

HIGH SCHOOL/INDUSTRY CERTIFICATION	CERTIFICATE/LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/DOCTORAL PROFESSIONAL DEGREE
	Certified Professional Agronomist	Food Science	Agricultural and Food Products Processing	Quality Control Technology/Technician
	Certified Crop Advisor		Food Science and Nutrition	
	Certified Weighing Salespersons		Food Science and Technology	

Occupations	Median Wage	Annual Openings	% Growth
Agricultural and Food Science Technicians	\$34,382	236	11%
Supervisors of Production and Operating	\$62,171	5,094	9%
Inspectors, Testers, Sorters, Samplers, and Weighers	\$37,689	6,653	9%

Additional industry-based certification information is available on the TEA CTE website. For more information on postsecondary options for this program of study, visit TXCTE.org.

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES	
Exploration Activities:	Work Based Learning Activities:
Tour a food products processing facility Texas FFA	Intern at a food products processing facility FFA Supervised Agriculture Experience (SAE)

The Food Science and Technology program of study explores the occupations and educational opportunities associated with working with agricultural and food scientists in food, fiber, and animal research, production, and processing. This program of study may also include assisting with animal breeding, nutrition, and conducting tests and experiments to improve yield and quality of crops or to increase the resistance of plants and animals to disease or insects.



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 a diverse spectrum of occupations, ranging from farmer, rancher, and veterinarian to geologist, land conservationist, and florist. It also includes non-traditional agricultural occupations like wind energy, solar energy, and oil and gas production.

Successful completion of the Food Science and Technology program of study will fulfill requirements of a Business and Industry endorsement or STEM endorsement if the math and science requirements are met. Revised - July 2020



# COURSE INFORMATION

COURSE NAME	SERVICE ID	PREREQUISITS (PREQ) COREQUISITES (CREQ)	Grade
Principles of Agriculture, Food, and Natural Resources	13000200 (1 credit)	None	9-12
Food Technology and Safety/Lab	13001300 (1 credit) 13001310 (2 credits)	None	10-12
Food Processing/Lab	13001400 (1 credit) 13001410 (2 credits)	None	10-12
Practicum in Agriculture, Food, and Natural Resources	13002500 (2 credits) 13002505 (3 credits) 13002510 (2 credits) 13002515 (3 credits)	None	11-12
Project-Based Research	12701500 (1 credit)	None	11-12
Scientific Research and Design	13037200 (1 credit)	PREQ: Biology, Chemistry, Integrated Physics, and Chemistry (IPC), or Physics	11-12

FOR ADDITIONAL INFORMATION ON THE AGRICULTURE, FOOD, AND NATURAL RESOURCE CAREER CLUSTER, PLEASE CONTACT:

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<https://tea.texas.gov/cte>