

Food Production And Processing

Exam Information	Description
Exam number 121 Items 35 National Career Cluster Agricultural Certification available Yes	The Food Production and Processing industry certification exam assesses knowledge in food safety basics, selection and grading of animal carcasses, and wholesale cuts for specific applications. It also covers the identification and processing of retail and wholesale cuts of meat by species, the fabrication of processed meats, and current industry issues.

Exam Blueprint and Performance Skills

Standard	Percentage of exam score
1. FFA Participation	2%
2. Supervised Agricultural Experience	2%
3. Processing Safety Practices	10%
4. Food Safety Practices	10%
5. Inspections & Regulations	10%
6. Assigning Quality & Food Grades	36%
7. Harvesting & Processing Methods	17%
8. Egg Processing	5%
9. Dairy Processing	10%

*Includes performance skill evaluation

Standard 1 - FFA Participation

Candidates will participate in personal and leadership development activities through the FFA.

Objective 1 Candidates will use communication skills to effectively communicate with others.

1. Understand when it is appropriate to listen and to speak.
2. Understand and follow verbal and written instructions for classroom and laboratory activities.
3. Will practice communication skills through public speaking using one or more of the following activities: memorized speech, prepared speech, extemporaneous speech, parliamentary practice, group presentation, or serving in a leadership capacity.

Objective 2 Candidates will effectively use teamwork to respectfully work with others.

1. Identify and understand different roles in working with a team.
2. Lead a group discussion or serve in a leadership capacity.

Objective 3 Candidates will use critical thinking and problem-solving skills.

1. Analyze the cause of the problem.
2. Develop a solution to address the problem.
3. Implement the plan.
4. Evaluate the effectiveness of the plan.

Objective 4 Candidates will be dependable, reliable, steady, trustworthy, and consistent in performance and behavior.

1. Set and meet goals on attendance and punctuality.
2. Prioritize, plan, and manage work to complete assignments and projects on time.

Objective 5 Candidates will be accountable for results.

1. Use an achievement chart for activities and behaviors in class that encourages a personal evaluation of classroom performance.
2. Use reflection to describe what was learned, what went well, what could have been improved, and what are the implications to the learning process.
3. Track and communicate progress toward completion of assignments and projects.

Objective 6 Be familiar with the legal requirements and expectations of the course.

1. Be familiar with the course disclosure statement and all requirements for successful completion of the course.
2. Demonstrate workplace ethics, e.g., fair, honest, disciplined.

Optional: Standard performance evaluations on the final page of this document.

Standard 2 - Supervised Agricultural Experience

Candidates will participate in work-based learning activities through the Supervised Agricultural Experience (SAE) Program.

Objective 1 Candidates will demonstrate employability skills.

1. Use a career search network to find career choices.
2. Identify appropriate CTE Pathway for selected career choice.
3. Prepare for entry into the workforce by completing one of the following: list of required skills needed for a career choice, a resume including a list of demonstrated skills, a cover letter or letter of application, a job application, or participate in an actual or simulated job interview.

Objective 2 Candidates will participate in a work-based learning experience outside the classroom.

1. Candidates will plan and implement a Supervised Agricultural Experience Program:
 - a. Foundational SAE: Career exploration and planning, employability skills for college and career readiness, personal financial management and planning, workplace safety, and agricultural literacy.
 - b. Immersion SAE: Ownership/entrepreneurship, placement/internship, research, school-based enterprise, and/or service-learning experiences.

Objective 3 Candidates will develop a job portfolio specific to their selected SAE/WBL experience.

1. Candidates will keep a personal record/journal/log of their SAE/WBL experience; including pictures, financial records or log of their hours, skills learned, goals, reflection, etc.

Standard 3 - Processing Safety Practices

Candidates will demonstrate appropriate safety practices in agricultural processing work settings.

Objective 1 Implement or demonstrate safety practices related to agricultural processing and work environment.

1. Appropriate personal protective equipment
2. Operating conditions and appropriate safety devices

3. Protocol and safety prevention methods for using knives
4. First aid techniques

Objective 2 Identify and demonstrate health and hygiene requirements for food handling permit.

1. Proper handwashing technique and personal protective equipment
2. Equipment cleaning and sanitation

Standard 4 - Food Safety Practices

Candidates will demonstrate basic food safety practices.

Objective 1 Investigate food-borne illness, how they are contracted, symptoms, and prevention.

1. Storage of food
2. Danger zone
3. Bacterial growth (FATTOM)

Objective 2 Develop food safety plans.

1. Hazard Analysis and Critical Control Point (HACCP)
2. Objective Sanitary Operating Procedures (SSOPs)
3. Conditions of a recall

Standard 5 - Inspections & Regulations

Candidates will elaborate on inspection and regulations related to the food processing industry

Objective 1 Differentiate regulations and inspection within the industry.

1. Inspection types (e.g.: federal, state, custom exempt, retail exempt)
2. Functions of inspections
3. Role of different agencies within the food processing industry (e.g.: FSIS, AMS, USDA)

Objective 2 Describe and identify label requirements.

1. Parts of a label
2. Safe handling label

3. Specialty labeling (natural, organic, antibiotic free, etc.)
4. Package marked NOT FOR SALE

Standard 6 - Assigning Quality & Food Grades

Candidates will outline procedures to assign quality and yield grades to food products according to industry Objectives.

Objective 1 Compare major wholesale and retail cuts of beef and their purpose

Objective 2 Compare major wholesale and retail cuts of pork and their purpose

Objective 3 Compare major wholesale and retail cuts of lamb/goat and their purpose

Objective 4 Compare major wholesale and retail cuts of poultry and their purpose

Objective 5 Compare major wholesale and retail cuts of edible and nonedible byproducts and their purpose

Standard 7 - Harvesting & Processing Methods

Candidates will analyze the harvesting and processing methods of animals

Objective 1 Identify the steps in the harvesting process

1. Methods of stunning
2. Exsanguination
3. Evisceration
4. Dehiding or dehairing
5. Carcass chilling

Objective 2 Evaluate a carcass 1. Muscle groups 2. Bones 3. Groups

Objective 3 Describe the processing of product

1. Grinding
2. Curing
3. Dehydration
4. Reforming

Objective 4 Assess methods of packaging

1. Packaging for different scenarios
2. Oxidation

Standard 8 - Egg Processing

Explain processing in the egg industry

Objective 1 Grade eggs

1. Grading
2. Sizing
3. Candling

Objective 2 Process unshelled eggs

1. Liquid and further processed eggs

Objective 3 Explore careers in the poultry processing industry

Standard 9 - Dairy Processing

Explain processing in the dairy industry

Objective 1 Describe how milk products are produced, processed, and graded

1. Grades
2. Production

Objective 2 Process milk products

1. Cheese
2. Ice cream
3. Other milk products

Objective 3 Explore careers in the dairy industry

Optional: Standard performance evaluations on the final page of this document.

Performance Skills Evaluation

Exam name: Food Products And Processing

Candidate Name: _____

Performance assessments may be completed and evaluated any time before the certification is issued. The following performance skills can be used in connection with the associated standards and exam. The evaluator will function as the subject matter expert to determine if the candidate meets the skills requirements with a Yes/No for passing.

Standard 1 – FFA Participation

- Candidates will practice communication skills through public speaking using one or more of the following activities: memorized speech, prepared speech, extemporaneous speech, parliamentary practice, group presentation, or serving in a leadership capacity.

Pass:

Standard 2 – Supervised Agricultural Experience

- Candidates will keep a personal record/journal/log of their SAE/WBL experience; including pictures, financial records or log of their hours, skills learned, goals, reflection, etc.

Pass:

Evaluator Name:

Date:
