Principles of Food Production

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<tr>
<th>Primary Career Cluster:</th>
<th>Agriculture, Food, &amp; Natural Resources</th>
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<tbody>
<tr>
<td>Consultant:</td>
<td>Steven Gass, (615) 532-2847, <a href="mailto:Steven.Gass@tn.gov">Steven.Gass@tn.gov</a></td>
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<tr>
<td>Course Code(s):</td>
<td>6118</td>
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<td>Prerequisite(s):</td>
<td>Agriscience (5957)</td>
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<tr>
<td>Credit:</td>
<td>1</td>
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<td>Grade Level:</td>
<td>10</td>
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<td>Graduation Requirements:</td>
<td>This course satisfies one of three credits required for an elective focus when taken in conjunction with other Agriculture courses.</td>
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<td>Programs of Study and Sequence:</td>
<td>This is the second course in the Food Science program of study.</td>
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</table>
| Aligned Student Organization(s): | FFA: [http://www.tnffa.org](http://www.tnffa.org)  
Joshua Bledsoe, Executive FFA Secretary, (615) 477-1857  
Stena Meadows, East Tennessee FFA Consultant, (423) 414-8669  
Vacant, Middle Tennessee FFA Consultant  
Vacant, West Tennessee FFA Consultant |
| Coordinating Work-Based Learning: | All Agriculture students are encouraged to participate in a Supervised Agricultural Experience (SAE) program. In addition, Teachers are encouraged to use embedded WBL activities. For information, visit [https://www.tn.gov/content/tn/education/career-and-technical-education/work-based-learning.html](https://www.tn.gov/content/tn/education/career-and-technical-education/work-based-learning.html). |
| Available Student Industry Certifications: | None |
| Dual Credit or Dual Enrollment Opportunities: | There are no statewide dual credit/dual enrollment opportunities for this course. If interested in establishing a local opportunity, reach out to a local postsecondary institution. |
| Teacher Endorsement(s): | 048, 150, 448 |
| Required Teacher Certifications/Training: | None |

**Course Description**

*Principles of Food Production* is an intermediate course in plant and animal agriculture for students interested in pursuing careers in production agriculture or food science. Students study principles related to plant and animal structural anatomy, systems physiology, economics of production, genetics and biotechnology, and other management approaches associated with plant and animal production. Upon completion of this course, proficient students will be prepared for more advanced coursework in the Food Science program of study.

Approved April 10, 2015; Amended April 15, 2016
Program of Study Application
This is the second course in the Food Science program of study. For more information on the benefits and requirements of implementing this program in full, please visit the Agriculture, Food, & Natural Resources website at https://www.tn.gov/education/career-and-technical-education/career-clusters/cte-cluster-agriculture-food-natural-resources.html.

Course Standards

Introduction to Plant and Animal Agriculture and Safety

1) Research the roles and contributions of plants and animals in meeting the food and fiber needs of society using government agency data, news articles, and instructional resources. Identify and describe in an informative text the different aspects of plant and livestock production (such as product selection, site selection, optimal development, harvesting, and marketing), and examine characteristics of occupations in the field.

2) Describe the scope and economic importance of plant and animal agriculture in the United States and the world, using quantitative data compiled by government agencies and news media. Summarize trends in crop and livestock production in Tennessee, citing information from the Tennessee Department of Agriculture.

3) Review common laboratory safety procedures for tool and equipment operation in the food science laboratories, including but not limited to accident prevention and control procedures. Demonstrate the ability to follow safety and operational procedures in a lab setting and complete a safety test with 100 percent accuracy.

Principles of Plant Science for Agricultural Production

4) Differentiate between major plant species used for vegetable, forage, fruit, and agronomic crop production. Describe basic principles of plant science needed to produce healthy crops for high quality food products.

5) Identify and describe the general growth and development processes of crops used for food production. Synthesize information from a range of sources to analyze plant anatomy, physiology, genetics, and reproduction in the context of plant growth and productivity, including the following:
   a. Describe different plant types based on their anatomy and physiology
   b. Investigate the relationship between form and function for the major plant structures
   c. Examine the components of the plant reproduction system and identify specific anatomical features on different species and varieties of plants
   d. Demonstrate cross-breeding techniques to enhance identified traits and characteristics

6) Relate principles of disease and parasite control to the health, growth, and maintenance of food crops. Compare and contrast methods for disease and parasite controls, distinguishing between prevention and treatment methods.
7) Document, using either a chart, table, graph or graphic organizer, the optimum levels of specific nutritional factors that influence plant health (such as pH, nitrogen, potassium, etc.). Identify nutritional deficiencies and disorders and make recommendations for the safe production of major food crops.

**Principles of Soil Science for Plant and Animal Production**

8) Evaluate the physical and chemical properties of soils needed for optimum food crop production. Perform technical procedures to classify soils for agricultural production by evaluating factors such as soil pH, texture, permeability, drainage class, soil depth, and water holding capacity. Interpret test results and formulate conclusions regarding production use suitability.

9) Research the factors that influence soil erosion rates, and compare soil conservation practices used for maintaining a healthy growing environment for plant and animal production.

10) Analyze practices for land selection and conservation that ensure optimal productivity in crop development and livestock operations. Using information from government agencies (such as Tennessee Extension Service, Natural Resources Conservation Service), cite examples of best management practices that ensure the appropriate use of land resources and maximize crop yields and determine the extent to which evidence provided supports them.

11) Identify environmental factors (such as climate and topography) considered in site selection to ensure optimal production and economic return for plant and animal production, depending on intended use and location (rural, suburban, and urban).

**Principles of Environmental Science for Plant and Animal Production**

12) Research sustainable practices and principles applicable to food crop and animal production. Craft an argumentative essay recommending management practices for a specific setting (rural, suburban, urban) by developing a claim with reasoning and evidence that incorporate soil and water conservation principles.

13) Debate water, air, and noise pollution issues associated with agricultural production, and recommend control measures for rural, suburban, and urban areas, citing evidence from specific case studies. Demonstrate adherence to procedures for handling, storing, and disposing of production waste in compliance with relevant laws and regulations in a variety of plant and animal settings.

**Principles of Animal Science for Agricultural Production**
14) Identify the major breeds of production animals (such as cattle, sheep, goats, poultry, swine, and specialty animals) and their associated food and fiber products, citing specific textual evidence of characteristics. Explore the basic principles of animal science needed to produce healthy livestock for high quality food and fiber products (such as nutrition, reproduction, and breed selection).

15) Identify and describe the general growth and development processes of production animals used for food and fiber production. Analyze animal anatomy, physiology, genetics, and reproduction in the context of animal growth and productivity, including the following:
   a. Describe different animal types based on their anatomy and physiology
   b. Examine the components of the animal reproduction system and identify specific anatomical features on different species and varieties of production animals
   c. Demonstrate understanding of cross-breeding techniques to enhance identified traits and characteristics

16) Research principles of disease and parasite control and relate them to livestock health, growth, and maintenance. Recommend safe methods for disease and parasite prevention and treatment, citing established scientific and industry guidelines.

17) Use professional and academic journals and/or publications from UT and TSU Cooperative Extension Service to research and document connections between proper nutrition and animal health. Apply principles of proper nutrition to maximize livestock gains and cost efficiency, by:
   a. Making specific diet recommendations, based on animal breed, available resources, costs, and nutritional requirements and justifying recommendations with specific textual evidence
   b. Differentiating between various diet alternatives to determine which ration is most cost effective to obtain maximum production

18) Summarize how heritability, selection intensity, and generation interval are important to genetic change in production animals, including:
   a. Explaining how each concept impacts genetic change
   b. Comparing and contrasting characteristics of each as a tool for animal producers
   c. Determining how long it will take to get specific traits, using each method

Principles of Agribusiness for Plant and Animal Production

19) Identify and critique factors that influence the economics of crop and livestock production in the United States and the world. Using informational texts and graphic illustrations published by government agencies, interpret production costs for various types of plant and animal operations that impact the wholesale cost of food.

20) Using local news media, advertisements, and information from production companies, explore and compare marketing methods and strategies to develop opportunities for specialty plant and animal products in niche markets.
21) Identify and describe the American factors impacting global commodity markets. Compare and contrast, through debate, different factors that impact food prices in specific scenarios (such as the impact of a war, economic sanctions, or weather on local food prices).

**Plant and Animal Biotechnology**

22) Examine the role and importance of genetic principles in improving plant and animal production. Summarize the important historical achievements in plant and animal biotechnology. Research current and emerging plant and animal biotechnologies and craft an argumentative essay to debate the use of biotechnology in production agriculture. Justify claims surrounding the ethical, legal, practical, and economic issues related to food production and biotechnology with evidence drawn from scientific and professional resources.

**Standards Alignment Notes**

References to other standards include:

- **SAE:** [Supervised Agricultural Experience](#): All Agriculture students are encouraged to participate in a Supervised Agricultural Experience program to practice and demonstrate the knowledge and skills learned in their agriculture courses.
- **AFNR:** [National Agriculture, Food, & Natural Resources (AFNR) Career Cluster Content Standards](#): Students engaged in activities outlined above should be able to demonstrate fluency in Standards AS, BS and PS at the conclusion of the course.
- **P21:** Partnership for 21st Century Skills [Framework for 21st Century Learning](#)
  - Note: While not all standards are specifically aligned, teachers will find the framework helpful for setting expectations for student behavior in their classroom and practicing specific career readiness skills.