Nebraska CTE

Food Products and Technology (2021-)

Apply principles of science to food processing to provide a safe, wholesome, and nutritious food supply for consumers. AFNR.HS.17.1	**a** Identify steps to design a research project in food science using the scientific method. AFNR.HS.17.1.A
	b Explain how the chemical and physical properties of foods influence nutritional value and eating quality. AFNR.HS.17.1.B
	c Compare and contrast the nutritive value of food and food groups. AFNR.HS.17.1.C
	d Distinguish the common food constituents (e.g., proteins, carbohydrates, fats, vitamins, minerals, and water). AFNR.HS.17.1.D
	e Compare and contrast food constituents and their relative value to consumers (e.g., product taste, appearance, nutrition). AFNR.HS.17.1.E
	f Describe the purpose of common food additives. AFNR.HS.17.1.F
Summarize harvesting, selection, and inspection techniques to obtain quality food products for processing. AFNR.HS.17.2	**a** Discuss factors that affect quality and yield grades of food products. AFNR.HS.17.2.A
	b Summarize quality control inspections procedures for raw food products for processing. AFNR.HS.17.2.B
	c Analyze accepted animal treatment and harvesting techniques. AFNR.HS.17.2.C
	d Explain desirable and undesirable characteristics of both pre-mortem and post-mortem animals in relation to the production of food products. AFNR.HS.17.2.D
	e Evaluate, grade, and classify food products. AFNR.HS.17.2.E
Synthesize the steps in processing and preserving food and food products for sale and distribution. AFNR.HS.17.3	**a** Analyze processing techniques to turn raw materials into consumer-ready products. AFNR.HS.17.3.A
	b Evaluate foods prepared for the fresh-food market based on factors such as shelf life, shrinkage, appearance, and weight. AFNR.HS.17.3.B
	c Identify steps in food preservation processing, using various methods and techniques. AFNR.HS.17.3.C

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	d Evaluate ready-to-use food products. AFNR.HS.17.3.D
	e Analyze foods stored in varying conditions for quality, shelf life, and intended use. AFNR.HS.17.3.E
Determine and apply steps in the process of preparing food and food products for sale and distribution. AFNR.HS.17.4	**a** Identify the links between microbiology, chemistry, and physics in the development of a new food product. AFNR.HS.17.4.A
	b Explain the required components of a food label. AFNR.HS.17.4.B
	c Prepare and label foods according to the established standards of regulatory agencies. AFNR.HS.17.4.C
	d Formulate and package food products using weights and measures. AFNR.HS.17.4.D
	e Prepare appropriate labels for food products, including principle and information labels. AFNR.HS.17.4.E