

Agriculture, Food, and Natural Resources (AFNR) Frameworks 2021

## Section 9 – Food Products and Processing (FPP) Pathway Frameworks

### Introduction

The Food Products and Processing Systems (FPP) pathway encompasses the study of food safety and sanitation; nutrition, biology, microbiology, chemistry, and human behavior in local and global food systems; food selection and processing for storage, distribution, and consumption; and the historical and current development of the food industry. Students completing a program of study in this pathway will demonstrate competence in the application of principles and techniques for the development, application, and management of food products and processing in AFNR settings.

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### Recommended FPP Courses and Pathway Sequence

Students concentrating on the FPP pathway should complete a sequence of at least two courses within the following course offerings based their career goals and interests.

| **Introductory Courses** | **Intermediate Courses** | **Advanced Courses** |
| --- | --- | --- |
| 01 Principles of Ag., Food, and Natural Resources02 Advanced Principles of Ag., Food, and Natural Resources03 Principles of AFNR Biology (Science-Elective Credit)04 Advanced Principles of AFNR Biology (Science-Elective Credit) | 75 Food Science76 Advanced Food Science77 Food Chemistry (Science Credit)78 Advanced Food Chemistry (Science Credit)79 Food Nutrition80 Advanced Food Nutrition81 Food Technology and Safety82 Food Processing and Preparation83 Food Processing Operations (Simulated WBL: School Business) | 13 Agricultural Education, Research, and Development84 Specialty and Emerging Food Systems Topics93 Extended/ Summer AFNR Work-Based Learning (SAE) and Leadership (FFA)94 Agricultural Leadership Development95 Agricultural Career Seminar96 Advanced Agricultural Career Seminar97 AFNR Work Experience: Immersion SAE (Adv. Internship/Placement, Entrepreneurship, Research) |

### Recommended Work-Based Learning (WBL) and SAEs within FPP

A Supervised Agricultural Experience (SAE) is a student-led, instructor-supervised, Work-Based Learning (WBL) experience that results in measurable outcomes within a predefined, agreed upon set of AFNR Technical Standards and Career Ready Practices aligned to a Career Plan of study. SAE teaches technical skills and knowledge within the psychomotor domain of learning. SAE includes both experiential learning (i.e., pre-WBL) and WBL (federally defined as sustained interactions with industry or community professionals in real workplace settings, to the extent practicable, or simulated environments, at an educational institution that foster in-depth, firsthand engagement with the tasks required in a given career field, that are aligned to curriculum and instruction; Sec. 3 [20 U.S.C. 2302] 55).

SAE/WBL is a required component of an AFNR program, first established in the Smith-Hughes Act (1917) and reinforced in each of the federal Perkins Career and Technical Education (CTE) Acts (1984 – I; 1990 – II;
1998 – III; 2006 – IV; 2018 – V, Public Law No. 115-224). Minnesota also requires WBL/SAE as a component of CTE Program Approval (Minn. R. 3505). Table 1 has example SAE opportunities within this pathway, as defined by the National Council for AFNR Education, Perkins V legislation, and the Minnesota Department of Education.

#### Table 1. Examples of WBL/SAE Curricula and Programs within FPP

| **SAE Program Area** | **Examples, Non-Exhaustive** |
| --- | --- |
| Experiential Learning (Foundational SAE; Pre-WBL) | * Career exploration
* Review of the HACCP plan for your school lunch program
* Job shadowing at a food processing business
* Ag issues related to country-of-origin labeling
* Attending USDA career day and learning about meat inspection
 |
| Internship (Placement SAE; Immersion WBL) | * Working in a food distribution center
* Working for food shipping and packing company
* Working in a food testing business
 |
| Apprenticeship (Placement SAE; Immersion WBL) | * More than 450 hours in an internship, combined with coursework
* Contact MDE for support
 |
| Entrepreneurship (Entrepreneurship SAE; Immersion WBL) | * Animal processing business
* Develop a new/unique food product to sell at a farmer’s market
* Honey Production Business
 |
| Research (Research SAE; Immersion WBL) | * Measuring internal temperature of meat products using common cooking procedures
* Consumers' concerns about *E. coli* in meat production
* Testing nutrient levels in various food products
 |
| School-Based Enterprise (School-Based SAE; Simulated WBL) | * Honey Processing SBE WBL
* Salsa or Jam/Jelly SBE WBL
* Aquaculture Operations SBE WBL
* Animal Production/School Farm Operations SBE WBL
 |
| FFA Work-Based Learning and SAE Proficiency Award Areas | * Agriscience Integrated Systems Research
* Food Science and Technology
* Ag Processing Placement/Entrepreneurship
 |

### Recommended Social-Emotional Learning (SEL) and FFA Opportunities within FPP

The National FFA Organization (FFA) is a student-led, instructor-supervised, Career and Technical Student Organization (CTSO) that results in measurable outcomes within a predefined, agreed upon set of AFNR Social-Emotional Standards and Career Ready Practices aligned to a Career Plan of study. FFA teaches social-emotional and leadership skills and knowledge within the affective domain of learning. FFA includes programs that provide essential employability skills such as critical thinking, consensus building, communication, teamwork, and leadership. FFA was founded in 1928 and is federally defined as intracurricular (i.e., within the curriculum; cf. extracurricular: external, co-curricular: alongside) and an integral part (i.e., necessary to form the whole) of School-Based AFNR Education (Public Law No. 116-7).

Leadership/FFA is a required component of an AFNR program, formalized in the FFA Federal Charter in 1950 (Public Law No. 116-7) and reinforced in federal Perkins CTE Acts (1984 – I; 1990 – II; 1998 – III; 2006 – IV;
2018 – V, Public Law No. 115-224). Minnesota also requires leadership/FFA as a component of CTE Program Approval (Minn. R. 3505). Table 2 has example FFA opportunities with this pathway, as defined by the National Council for AFNR Education, Perkins V legislation, Department of Education, and the Minnesota FFA Association.

#### Table 2. Examples of SEL/FFA Curricula and Programs within FPP

| **FFA Program Area** | **Examples, Non-Exhaustive** |
| --- | --- |
| Student Development Programs (Growing Leaders) | * Agriscience fair or SAE open house
* Personal wellness presentation
* Career day/guest speaker
 |
| Community Development/ Service (Building Communities) | * Hunger banquet
* Food drive
* Farm to School initiative
* Composting initiative
* Grow vegetable plants to donate to food shelf or grow fruit/vegetables to donate
 |
| Literacy, Advocacy, and Safety (Strengthening Agriculture) | * Food insecurity/hunger campaign
* Food for America
* Food Safety Education
 |
| Conferences, Conventions, and Banquets | * InTENse
* Nobel Conference
* Institute of Food Technologists (IFT) trainings
 |
| Career Development Events (CDE) | * Food Science
* Meats Evaluation and Technology
* Milk Quality and Products
* Poultry Evaluation
 |
| Leadership Development Events (LDE) | * Agricultural Issues Forum
* Marketing Plan
* Prepared Public Speaking
* Extemporaneous Speaking
 |

### MN.FPP.01: Food Safety and Quality

Develop and implement procedures to ensure safety, sanitation, and quality in food product and processing facilities.

#### Performance Indicator MN.FPP.01.01

Analyze and manage operational and safety procedures in food products and processing facilities.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.01.01.01.a. Research and summarize the purposes and objectives of safety programs in food products and processing facilities (e.g., Sanitation Standard Operating Procedures, SSOP; Good Manufacturing Practices, GMP; worker safety). | FPP.01.01.01.b. Analyze and document attributes and procedures of current safety programs in food products and processing facilities. | FPP.01.01.01.c. Construct plans that ensure implementation of safety programs for food products and processing facilities. |
| FPP.01.01.02.a. Research and categorize types of equipment used in food products and processing systems. | FPP.01.01.02.b. Assess specifications and maintenance needs for equipment and facilities used in food products and processing systems (e.g., specifications for machines, sanitation procedures, repair protocol). | FPP.01.01.02.c. Devise and implement strategies to maintain equipment and facilities for food products and processing systems. |

**MN.FPP.01: Food Safety and Quality, Continued**

Develop and implement procedures to ensure safety, sanitation, and quality in food product and processing facilities.

#### Performance Indicator MN.FPP.01.02

Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.01.02.01.a. Examine and identify contamination hazards associated with food products and processing (e.g., physical, chemical, biological). | FPP.01.02.01.b. Outline procedures to eliminate possible contamination hazards associated with food products and processing. | FPP.01.02.01.c. Identify sources of contamination in food products and processing facilities and develop ways to eliminate contamination. |
| FPP.01.02.02.a. Research and summarize procedures of safe handling protocols (e.g., Hazard Analysis and Critical Control Points Plan, HACCP; Critical Control Point procedures, CCP; Good Agricultural Practices Plan, GAP). | FPP.01.02.02.b. Construct plans that ensure implementation of safe handling procedures on food products. | FPP.01.02.02.c. Examine, interpret, and report outcomes from safe handling procedures and results from quality assurance tests. |
| FPP.01.02.03.a. Research and summarize the purposes and objectives of quality assurance tests on food products(e.g., produce safety regulation, safe food transport, food contaminants). | FPP.01.02.03.b. Design and construct experiments for quality assurance tests on food products. | FPP.01.02.03.c. Interpret and evaluate results of quality assurance tests on food products and examine steps to implement corrective procedures. |
| FPP.01.02.04.a. Describe the effects foodborne pathogens have on food products and humans. | FPP.01.02.04.b. Explain, document, and execute the procedures of microbiological tests used to detect food-borne pathogens. | FPP.01.02.04.c. Analyze a foodborne illness outbreak to determine the source of the outbreak and route of transmission. |

**MN.FPP.01: Food Safety and Quality, Continued**

Develop and implement procedures to ensure safety, sanitation, and quality in food product and processing facilities.

#### Performance Indicator MN.FPP.01.03

Apply food safety procedures when storing food products to ensure food quality.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.01.03.01.a. Identify and summarize purposes of food storage procedures (e.g., first in/first out, temperature regulation, monitoring). | FPP.01.03.01.b. Analyze characteristics of food products and determine appropriate storage procedures. | FPP.01.03.01.c. Prepare plans that ensure implementation of proper food storage procedures. |
| FPP.01.03.02.a. Research and describe different electronic and paper-based documentation methods used to meet food safety and quality goals in food products and processing systems. | FPP.01.03.02.b. Demonstrate and explain methods of documentation procedures within food products and processing systems. | FPP.01.03.02.c. Implement and evaluate the effectiveness of a documentation procedure used within a food products and processing facility and recommend improvements. |

### MN.FPP.02: Food Nutrition, Biology, and Chemistry

Apply principles of nutrition, biology, microbiology, chemistry, and human behavior to the development of food products.

#### Performance Indicator MN.FPP.02.02

Apply principles of nutrition and biology to develop food products that provide a safe, wholesome, and nutritious food supply for local and global food systems.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.02.01.01.a. Research and summarize properties of common food constituents (e.g., proteins, carbohydrates, fats, vitamins, minerals). | FPP.02.01.01.b. Compare and contrast the relative value of food constituents relative to food product qualities (e.g., taste, appearance). | FPP.02.01.01.c. Analyze the properties of food products to identify food constituents and evaluate nutritional value. |
| FPP.02.01.02.a. Research and report methods of nutritional planning to meet essential needs for the human diet(e.g., My Plate). | FPP.02.01.02.b. Compare and contrast the nutritional needs of different human diets. | FPP.02.01.02.c. Construct methods to design a healthy daily food guide for a variety of nutritional needs. |
| FPP.02.01.03.a. Recognize that cells are composed primarily of a few elements (e.g., carbon, hydrogen, oxygen, nitrogen, phosphorus, sulfur), and describe the basic molecular structures and the primary functions of carbohydrates, lipids, and proteins. | FPP.02.01.03.b. Recognize that the work of the cell is carried out primarily by proteins, most of which are enzymes. | FPP.02.01.03.c. Design and conduct experiments to determine the chemical and physical properties of food products. |

**MN.FPP.02: Food Nutrition, Biology, and Chemistry, Continued**

Apply principles of nutrition, biology, microbiology, chemistry, and human behavior to the development of food products.

#### Performance Indicator MN.FPP.02.02

Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.02.02.01.a. Examine and describe the basic chemical makeup of different types of food. | FPP.02.02.01.b. Explain how the chemical and physical properties of foods influence nutritional value and eating quality. | FPP.02.02.01.c. Design and conduct experiments to determine the chemical and physical properties of food products. |
| FPP.02.02.02.a. Identify common food additives and identify their properties (e.g., preservatives, antioxidants, buffers, stabilizers, colors, flavors). | FPP.02.02.02.b. Describe the purpose of common food additives and how they influence the chemistry of food. | FPP.02.02.02.c. Devise and apply strategies to determine what additives are utilized and why they are included in a variety of food products. |
| FPP.02.02.03.a. Research and summarize the application of biochemistry in the development of new food products (e.g., value added food products, genetically engineered food products). | FPP.02.02.03.b. Analyze how food products and processing facilities use biochemistry concepts to develop new food products. | FPP.02.02.03.c. Develop and implement plans to engineer new food items using biochemistry concepts. |
| FPP.02.02.04.a. Explain the arrangement of the elements on the Periodic Table (including the relationships among elements in a given column or row) and the relationship of an element’s position on the periodic table to its atomic number and electron configuration. | FPP.02.02.04.b. Identify and compare trends on the periodic table, including reactivity and relative sizes of atoms and ions; use the trends to explain the properties of subgroups, including metals, non-metals, alkali metals, alkaline earth. | FPP.02.02.04.c. Create a model of a periodic table that is formatted similar to the periodic table of elements, utilizing similar trends. |
| FPP.02.02.05.a. Summarize the law of conservation of mass and explain how the rearrangement of atoms in a chemical reaction illustrates the law of conversation of mass. | FPP.02.02.05.b. Balance chemical equations by applying the laws of conservation of mass and constant composition. | FPP.02.02.05.c. Design and conduct experiments that demonstrate the law of conservation of mass. |

**MN.FPP.02: Food Nutrition, Biology, and Chemistry, Continued**

Apply principles of nutrition, biology, microbiology, chemistry, and human behavior to the development of food products.

***Performance Indicator MN.FPP.02.02, Continued***

Apply principles of microbiology and chemistry to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.02.02.06.a. Describe a chemical reaction using words and symbolic equations. For example: The reaction of hydrogen gas with oxygen gas can be written: 2H2 + O2 → 2H2O. | FPP.02.02.06.b. Classify chemical reactions as double replacement, single replacement, synthesis, decomposition, or combustion. | FPP.02.02.06.c. Relate exothermic and endothermic chemical reactions to temperature and energy changes. Design and conduct experiments that demonstrate exothermic and endothermic chemical reactions. one |
| FPP.02.02.07.a. Describe the role of valence electrons in the formation of chemical bonds.  | FPP.02.02.07.b. Use International Union of Pure and Applied Chemistry (IUPAC) nomenclature to write chemical formulas and name molecular and ionic compounds. | FPP.02.02.07.c. Determine the molar mass of a compound from its chemical formula and a table of atomic masses; convert the mass of a molecular substance to moles, number of particles, or volume of gas at standard temperature. |
| FPP.02.02.08.a. Draw the chemical structure of organic compounds, such as hydrocarbons, alcohols, sugars, fats and proteins. | FPP.02.02.08.b. Compare and contrast the structure and properties of organic compounds, such as hydrocarbons, alcohols, sugars, fats, and proteins. | FPP.02.02.08.c. Evaluate the usefulness of organic compounds in different recipes, and compare/contrast the outcome of utilizing different organic compounds in the same recipe. |
| FPP.02.02.09.a Describe the factors that affect the rate of a chemical reaction, including temperature, pressure, mixing, concentration, particle size, surface area, and catalyst. | FPP.02.02.09.b. Recognize that some chemical reactions are reversible and that not all chemical reactions go to completion. | FPP.02.02.09.c. Relate the properties of acids and bases to the ions they contain and predict the products of an acid-base reaction. |
| FPP.02.02.10.a. Describe the different forms of energy used in food and food production (mechanical, chemical, nuclear, radiant and electrical). | FPP.02.02.10.b. Conduct calculations to determine the value of a calorie (c) versus a kilocalorie (C), and explain which is used on a food label. | FPP.02.02.10.c. Build a calorimeter and conduct an experiment to determine the number of calories in a food sample. |

**MN.FPP.02: Food Nutrition, Biology, and Chemistry, Continued**

Apply principles of nutrition, biology, microbiology, chemistry, and human behavior to the development of food products.

#### Performance Indicator MN.FPP.02.03

Apply principles of human behavior to develop food products to provide a safe, wholesome, and nutritious food supply for local and global food systems.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.02.03.01.a. Examine and explain the importance of food labeling to the consumer. | FPP.02.03.01.b. Examine, interpret, and explain the meaning of required components on a food label. | FPP.02.03.01.c. Determine a strategy to prepare and label foods according to the established standards of regulatory agencies. |
| FPP.02.03.02.a. Research and summarize relevant factors in planning and developing a new food product (e.g., regulation, creativity, economics). | FPP.02.03.02.b. Determine consumer preference and market potential for a new food product using a variety of methods(e.g., double-blind testing). | FPP.02.03.02.c. Design new food products that meet a variety of goals (e.g., consumer preferences, market, nutritional needs, regulatory requirements). |
| FPP.02.03.03.a. Describe the role of the senses (i.e., taste, smell, touch, sight) in analyzing a food product. | FPP.02.03.03.b. Describe the different sensory evaluation tests used to analyze food products, and the factors to control to setting up a taste test. | FPP.02.03.03.c. Design and conduct sensory evaluation tests for a food product. |

### MN.FPP.03: Food Products and Processing

Select and process food products for storage, distribution, and consumption.

#### Performance Indicator MN.FPP.03.01

Implement selection, evaluation, and inspection techniques to ensure safe and quality food products.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.03.01.01.a. Summarize characteristics of quality and yield grades of food products. | FPP.03.01.01.b. Analyze factors that affect quality and yield grades of food products. | FPP.03.01.01.c. Outline procedures to assign quality and yield grades to food products according to industry standards. |
| FPP.03.01.02.a. Summarize procedures to select raw food products based on yield grades and quality grades. | FPP.03.01.02.b. Assemble procedures to perform quality-control inspections of raw food products for processing. | FPP.03.01.02.c. Develop, apply, and evaluate care and handling procedures to maintain original food quality and yield. |
| FPP.03.01.03.a. Identify and describe protocols for inspection and harvesting techniques for animal food products(e.g., pre-mortem and post-mortem inspections; Food Safety Inspection Service guidelines, FSIS). | FPP.03.01.03.b. Examine and evaluate inspection and harvesting of animals using regulatory agency approved or industry-approved techniques. | FPP.03.01.03.c. Analyze the inspection plan from a harvesting facility. |
| FPP.03.01.04.a. Identify and describe foods derived from different classifications of food products (e.g., meat, egg, poultry, fish, dairy, fruits, vegetables, grains, legumes, oilseeds). | FPP.03.01.04.b. Examine and summarize desirable qualities of food products derived from different classifications of food products. | FPP.03.01.04.c. Evaluate and grade food products from different classifications of food products. |

**MN.FPP.03: Food Products and Processing, Continued**

Select and process food products for storage, distribution, and consumption.

#### Performance Indicator MN.FPP.03.02

Design and apply techniques of food processing, preservation, packaging, and presentation for distribution and consumption of food products.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.03.02.01.a. Identify and explain Metric and Standard (i.e., SAE) measurements used in the food products and processing industry. | FPP.03.02.01.b. Compare weights and measurements of products and perform conversions between units of measure. | FPP.03.02.01.c. Design plans to formulate and package food products using a variety of weights and measures. |
| FPP.03.02.02.a. Differentiate between methods and materials used for processing food for different markets (e.g., fresh food products, ready to eat food products). | FPP.03.02.02.b. Outline appropriate methods and prepare foods for sale and distribution for different markets. | FPP.03.02.02.c. Evaluate food quality factors on foods prepared for different markets (e.g., shelf life, shrinkage, appearance, weight). |
| FPP.03.02.03.a. Identify methods of food preservation and give examples of foods preserved by each method. | FPP.03.02.03.b. Analyze and document food preservation processes and methods on a variety of food products. | FPP.03.02.03.c. Devise and apply strategies to preserve different foods using various methods and techniques. |
| FPP.03.02.04.a. Summarize types of materials and methods used in food packaging and presentation. | FPP.03.02.04.b. Analyze the degree of desirable food qualities of foods stored in various packaging. | FPP.03.02.04.c. Construct and implement methods of selecting packaging materials to store a variety of food products. |

**MN.FPP.03: Food Products and Processing, Continued**

Select and process food products for storage, distribution, and consumption.

#### Performance Indicator MN.FPP.03.03

Create food distribution plans and procedures to ensure safe delivery of food products.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.03.03.01.a. Assess and describe the environmental impact of distributing food locally and globally. | FPP.03.03.01.b. Research and document ways to reduce environmental impact from food distribution activities. | FPP.03.03.01.c. Devise and defend a strategy to determine ways for food distribution to reduce environmental impacts. |
| FPP.03.03.02.a. Examine the various paths food products take to get from food processing centers to consumers. | FPP.03.03.02.b. Interpret safety procedures used in food distribution to ensure a safe product is being delivered to consumers. | FPP.03.03.02.c. Make recommendations to improve safety procedures used in food distribution scenarios to ensure a safe product is being delivered to consumers. |
| FPP.03.03.03.a. Research and summarize different types of market demands for food products (e.g., local food, organic, non-GMO). | FPP.03.03.03.b. Assess and explain how market demand for food products influences the distribution of food products. | FPP.03.03.03.c. Propose distribution plans for food products that meet specific market demands. |

### MN.FPP.04: Consumer Preferences, Marketing, and Trends

Explain the scope of the food industry and the historical and current developments of food product and processing.

#### Performance Indicator MN.FPP.04.01

Examine the scope of the food industry by evaluating local and global policies, trends, and customs for food production.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.04.01.01.a. Research and summarize examples of policy and legislation that affect food products and processing systems in the United States (U.S.) and around the world (e.g., labeling, GMOs, biosecurity, food system policy, dietary guidelines). | FPP.04.01.01.b. Analyze the similarities and differences amongst policies and legislation that affect the food products and processing system in the U.S. or around the world. | FPP.04.01.01.c. Articulate and defend a personal point of view on policies and legislation that affect the food products and processing system in the U.S. or around the world. |
| FPP.04.01.02.a. Examine the impact of consumer trends on food products and processing practices (e.g., health and nutrition, organic, information about food products, local food movements, farm-to-fork supply chains, food system transparency). | FPP.04.01.02.b. Construct and implement methods to obtain data on food consumer trends in a specific market. | FPP.04.01.02.c. Devise and implement a strategy to create food products that meet a specific consumer trend in a specific market. |
| FPP.04.01.03.a. Compare and contrast cultural differences regarding food products and processing practices. | FPP.04.01.03.b. Analyze food production and distribution outcomes based on cultural customs. | FPP.04.01.03.c. Propose and implement culturally sensitive food processing and distribution practices. |

**MN.FPP.04: Consumer Preferences, Marketing, and Trends, Continued**

Explain the scope of the food industry and the historical and current developments of food product and processing.

#### Performance Indicator MN.FPP.04.02

Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.04.02.01.a. Describe and explain the components of the food products and processing industry (e.g., processing, distribution, byproducts). | FPP.04.02.01.b. Analyze and document significant changes and trends in the food products and processing industry. | FPP.04.02.01.c. Predict and defend upcoming changes and trends in the food products and processing industry. |
| FPP.04.02.02.a. Identify and explain environ- mental and safety concerns about the food supply. | FPP.04.02.02.b. Research and summarize current issues related to the safety and environmental concerns about foods and food processing (e.g., GMOs, irradiation, microorganisms, contamination). | FPP.04.02.02.c. Examine and respond to consumer concerns about the environment and safety of the food supply using accurate information regarding food products and processing systems and practices. |
| FPP.04.02.03.a. Research and describe current and emerging technologies related to food products and processing(e.g., high pressure processing of foods, automation, biotechnology). | FPP.04.02.03.b. Evaluate desirable and un- desirable outcomes of emerging technologies used in the food products and processing systems. | FPP.04.02.03.c. Research and evaluate the feasibility of implementing a current or emerging technology to improve a current food product or process used in a facility. |

**MN.FPP.04: Consumer Preferences, Marketing, and Trends, Continued**

Explain the scope of the food industry and the historical and current developments of food product and processing.

#### Performance Indicator MN.FPP.04.03

Identify and explain the purpose of industry organizations, groups, and regulatory agencies that influence the local and global food systems.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.04.03.01.a. Examine and summarize the purposes of organizations that influence or regulate the food products and processing industry. | FPP.04.03.01.b. Evaluate the changes in the food products and processing industry brought about by industry organizations or regulatory agencies. | FPP.04.03.01.c. Construct and implement methods to obtain data about organizations, groups, and regulatory agencies that affect the food products and processing industry. |
| FPP.04.03.02.a. Examine and describe the importance and usage of regulatory oversight of food safety and security in food products and processing(e.g., internationally, nationally, state, local). | FPP.04.03.02.b. Assess and summarize the application of industry standards in the food products and processing industry. | FPP.04.03.02.c. Construct and implement plans that ensure adherence to industry standards for food products and processing facilities. |

### MN.FPP.05: Food Policy

Assess factors that have influenced the evolution of biotechnology in agriculture (e.g., historical events, societal trends, ethical, legal implications).

#### Performance Indicator MN.FPP.05.01

Investigate and explain the relationship between past, current, and emerging applications of biotechnology in agriculture (e.g., major innovators, historical developments, potential applications of biotechnology).

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.05.01.01.a. Research and summarize the evolution of biotechnology in food science. | FPP.05.01.01.b. Analyze the developmental progression of biotechnology and the evolution of scientific knowledge. | FPP.05.01.01.c. Evaluate and explain how scientists use the scientific method to build upon previous findings in current and emerging research. |
| FPP.05.01.02.a. Examine and categorize current applications and gains achieved in applying biotechnology to food science. | FPP.05.01.02.b. Assess and summarize current work in biotechnology being done to add value to food science and society. | FPP.05.01.02.c. Evaluate the outcomes and impacts of biotechnology on the globalization of food science. |
| FPP.05.01.03.a. Distinguish between current and emerging applications of biotechnology in food science. | FPP.05.01.03.b. Analyze, and document, emerging problems and issues associated with food science biotechnology. | FPP.05.01.03.c. Design a potential application of biotechnology to meet emerging food science and societal needs. |
| FPP.05.01.04.a. Compare and contrast the benefits and risks of biotechnology compared with alternative approaches to improving food science. | FPP.05.01.04.b. Assess the benefits and risks associated with using biotechnology to improve food science. | FPP.05.01.04.c. Evaluate the short-term and long-term benefits and risks of applying biotechnology to food science. |

#### Performance Indicator MN.FPP.05.02

Analyze the relationship and implications of bioethics, laws, and public perceptions on applications of biotechnology in agriculture (e.g., ethical, legal, social, cultural issues).

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.05.02.01.a. Research and summarize public perceptions of biotechnology in food science (e.g., social and cultural issues). | FPP.05.02.01.b. Analyze the impact of public perceptions on the application of biotechnology in different AFNR systems. | FPP.05.02.01.c. Design studies to examine public perceptions of scientifically based arguments regarding biotechnology in food science and reflect on the reasons why the public may support or resist significant breakthroughs using biotechnology. |

### MN.FPP.06: Food Science and Technology

Demonstrate proficiency by safely applying appropriate laboratory skills to complete tasks in a biotechnology research and development environment (e.g., standard operating procedures, record keeping, aseptic technique, equipment maintenance).

#### Performance Indicator MN.FPP.06.01

Read, document, evaluate, and secure accurate laboratory records of experimental protocols, observations, and results.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.06.01.01.a. Compare and contrast common record-keeping methods used in a laboratory (e.g., paper notebook, electronic notebook). | FPP.06.01.01.b. Maintain and interpret laboratory records documented in a laboratory to ensure data accuracy and integrity (e.g., avoid bias, record any conflicts of interest, avoid misinterpreted results). | FPP.06.01.01.c. Evaluate the strengths and weaknesses of using research documentation and propose improvements to ensure study reproduction and utility in future studies. |
| FPP.06.01.02.b. Research and summarize the need for data and information security in a laboratory and demonstrate best practices. | FPP.06.01.02.b. Assess when security procedures for data and information collected in a laboratory should be implemented. | FPP.06.01.02.c. Devise a strategy for ensuring the security of data and information collected in a laboratory. |

#### Performance Indicator MN.FPP.06.02

Implement standard operating procedures for the proper maintenance, use and sterilization of equipment in a laboratory.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.06.02.01.a. Identify, interpret, and implement standard operating procedures for laboratory equipment. | FPP.06.02.01.b. Develop a maintenance program for laboratory equipment based upon the standard operating procedures. | FPP.06.02.01.c. Perform ongoing maintenance of laboratory equipment according to the standard operating procedures (e.g., calibration, testing). |
| FPP.06.02.02.a. Categorize and identify laboratory equipment according to its purpose in scientific research. | FPP.06.02.02.b. Manipulate basic laboratory equipment and measurement devices (e.g., water bath, electrophoresis equipment, micropipettes, laminar flow hood). | FPP.06.02.02.c. Operate advanced laboratory equipment and measurement devices(e.g., thermal cycler, imaging system). |
| FPP.06.02.03.a. Differentiate between sterilization techniques for equipment in a laboratory (e.g., media bottles vs. laminar flow hood). | FPP.06.02.03.b. Create a plan for sterilizing equipment in a laboratory according to standard operating procedures. | FPP.06.02.03.c. Perform sterilization techniques for equipment in a laboratory using standard operating procedures. |

**MN.FPP.06: Food Science and Technology, Continued**

Demonstrate proficiency by safely applying appropriate laboratory skills to complete tasks in a biotechnology research and development environment (e.g., standard operating procedures, record keeping, aseptic technique, equipment maintenance).

#### Performance Indicator MN.FPP.06.03

Apply standard operating procedures for the safe handling of biological and chemical materials in a laboratory.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.06.03.01.a. Classify and document basic aseptic techniques in the laboratory. | FPP.06.03.01.b. Demonstrate advanced aseptic techniques in the laboratory (e.g., sterile work area, sterile handling, personal hygiene). | FPP.06.03.01.c. Conduct assays and experiments under aseptic conditions. |
| FPP.06.03.02.a. Examine and implement standard operating procedures for the use of biological materials according to directions and their classification (e.g., proper handling of bacteria or DNA before, during, and after use). | FPP.06.03.02.b. Analyze and select an appropriate standard operating procedure for working with biological materials based upon their classification. | FPP.06.03.02.c. Create a standard operating procedure for a biological process. |
| FPP.06.03.03.a. Categorize and label the types of solutions that are commonly prepared in a laboratory (e.g., buffers, reagents, media). | FPP.06.03.03.b. Formulate and prepare solutions using standard operating procedures (e.g., proper labeling, storage). | FPP.06.03.03.c. Verify the physical properties of solutions(e.g., molarity, percent mass/volume, dilutions). |

#### Performance Indicator MN.FPP.06.04

Safely manage and dispose of biological materials, chemicals, and wastes according to standard operating procedures.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.06.04.01.a. Classify different types of personal protective equipment and demonstrate how to properly utilize the equipment. | FPP.06.04.01.b. Assess the need for personal protective equipment in a variety of situations and select the appropriate equipment to wear when working with biological and chemical materials. | FPP.06.04.01.c. Evaluate the benefits and limitations of personal protective equipment. |

**MN.FPP.06: Food Science and Technology, Continued**

Demonstrate proficiency by safely applying appropriate laboratory skills to complete tasks in a biotechnology research and development environment (e.g., standard operating procedures, record keeping, aseptic technique, equipment maintenance).

#### Performance Indicator MN.FPP.06.05

Examine and perform scientific procedures using microbes, DNA, RNA, and proteins in a laboratory.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.06.05.01.a. Differentiate types of organisms and demonstrate safe handling to maintain organism purity and personal safety (e.g., plant and animal tissue, cell cultures, microbes). | FPP.06.05.01.b. Characterize the physical and biological properties of organisms. | FPP.06.05.01.c. Isolate, maintain, quantify, and store cell cultures according to standard operating procedures. |
| FPP.06.05.02.a. Compare, and contrast, the structures of DNA and RNA and investigate how genotype influences phenotype. | FPP.06.05.02.b. Analyze and interpret the molecular basis for heredity and the tools and techniques used in DNA and RNA manipulations. | FPP.06.05.02.c. Evaluate factors that influence gene expression. |
| FPP.06.05.03.a. Extract and purify DNA and RNA according to standard operating procedures. | FPP.06.05.03.b. Perform electrophoretic techniques and interpret electrophoresis frag­mentation patterns(e.g., gel electrophoresis, southern blotting). | FPP.06.05.03.c. Manipulate and analyze DNA and RNA through advanced scientific procedures (e.g., southern blotting, cloning, PCR, RT-PCR). |
| FPP.06.05.04.a. Examine and document the role and applications of proteins in agricultural biotechnology. | FPP.06.05.04.b. Demonstrate protein separation techniques and interpret the results. | FPP.06.05.04.c. Evaluate the biochemical properties of proteins to explain their function and predict potential uses. |
| FPP.06.05.05.a. Synthesize the relationship between proteins, enzymes, and antibodies. | FPP.06.05.05.b. Analyze and document how antibodies are formed and describe how they can be used in agricultural biotechnology. | FPP.06.05.05.c. Use antibodies to detect and quantify antigens by conducting an Enzyme-Linked Immunosorbent Assay (ELISA). |

### MN.FPP.07: Biotechnology in FPP

Demonstrate the application of biotechnology to solve problems in AFNR systems (e.g., bioengineering, food processing, waste management, horticulture, forestry, livestock, crops).

#### Performance Indicator MN.FPP.07.01

Apply biotechnology principles, techniques, and processes to enhance the production of food through the use of microorganisms and enzymes.

| **Introductory Course Benchmarks** | **Intermediate Course Benchmarks** | **Advanced Course Benchmarks** |
| --- | --- | --- |
| FPP.07.01.01.a. Summarize reasons for detecting microbes and identify sources of microbes. | FPP.07.01.01.b. Assess and describe the use of biotechnology to detect microbes. | FPP.07.01.01.c. Design and perform an assay to detect a target microorganism in food or water. |
| FPP.07.01.02.a. Examine enzymes, the changes they cause, and the physical and chemical parameters that affect enzymatic reactions (e.g., food, cellulosic bioenergy). | FPP.07.01.02.b. Analyze processes by which enzymes are produced through biotechnology. | FPP.07.01.02.c. Conduct studies using scientific techniques to improve or discover enzymes for use in biotechnology(e.g., microbial strain selection). |
| FPP.07.01.03.a. Identify and categorize foods produced through the use of biotechnology (e.g., fermentation) to change the chemical properties of food for an intended purpose (e.g., create desirable nutritional profile, preservation, flavor). | FPP.07.01.03.b. Compare, and contrast, the effectiveness, purpose, and outcomes associated with biotechnology as well as conventional processes used in food processing. | FPP.07.01.03.c. Process food using biotechnology to achieve an intended purpose(e.g., preservation, flavor enhancement). |

### Primary AFNR Pathways that Align with FPP

[Section 4 – Animal Systems (AS) Pathway Frameworks 53](#_Toc74934947)

A primary AFNR pathway encompassing the study of animal systems, including content areas such as life processes, health, nutrition, genetics, management, and processing, as applied to small animals, aquaculture, exotic animals, livestock, dairy, horses and/or poultry. Students completing a program of study in this pathway will demonstrate competence in the application of principles and techniques for the development, application, and management of animal systems in AFNR settings.

[Section 5 – Plant Systems (AS) Pathway Frameworks 73](#_Toc74934961)

A primary AFNR pathway encompassing the study of plant life cycles, classifications, functions, structures, reproduction, media, and nutrients, as wells as growth and cultural practices through the study of crops, turf grass, trees, shrubs, and ornamental plants. Students completing a program of study in this pathway will demonstrate competence in the application of principles and techniques for the development, application, and management of plant systems in AFNR settings.