# Food Products and Food Processing - 0173

Course imparts the knowledge and skill needed to bring animal and plant products to market. Processing topics will include quality selection and preservation, equipment care and sanitation, government regulations, and consumer trends.

**AGRISCIENCE**

Determining the History of Agriculture

Understanding the Importance of Agriculture to Society

Determining Trends in Agriculture

Determining Sources of Environmental Pollution

Selecting Methods of Waste Disposal

Determining How to Prevent Agricultural Pollution

Understanding World Agricultural Production

The Use of Technology in World Food and Fiber Production

Determining the Role of Consumers in World Agriculture

Understanding Agri-science and Technology

Conducting Agricultural Research

Determining the Role of International Development in Agriculture

Determining the Role of Precision Technologies

Self Understanding and Assessment

Exploring Food Science and its Benefits

Exploring Food Preservation

Food Safety and Sanitation

The Business of Food Science