Wall High School – Agriculture Science Department
Advanced Animal Science: Dual Credit through Angelo State University (Grade 12th)

Teacher: Will Hartnett, Agriculture Science Teacher & FFA Advisor
Conference Period: 9:35 till 10:25 am
Contact Information: School: 325-651-7790 ext. 1225  Cell: 325-656-5222 will.hartnett@wallisd.net

STUDENT LEARNING OUTCOMES:
Upon successful completion of this course, students will obtain:
- A fundamental knowledge of the basic components making up the food industry including: food chemistry, nutrition, food safety, processing, classification and quality.
- An appreciation of the dynamic make-up of the food industry including new technologies and challenges the industry faces.

ASSESSMENT OF STUDENT LEARNING OUTCOMES:
Assessment of learning outcomes will be primarily by quizzes, assignments, exams specific to each outcome.

Recommended text (not Required):
Understanding Food Science and Technology
By Peter S. Murano
*Periodically Reading Assignments will be given in class. Students will be responsible for information in the readings.
This course will utilize blackboard and iCEV

Special Information: This course is taught at Wall High School and through a joint partnership with Angelo State University Department of Agriculture Science to provide students with a dual credit course. By completing this course, students will earn credit for two classes commonly taken by freshmen at Angelo State (Introductory Animal Science in the fall and Live Animal & Carcass Evaluation in the spring).

GRADING:
At least 6 Quizzes, assignments or in-class exercises 100 points
   (20 points each. Highest 5 quizzes count)
3 Exams (100pts each) 300 points
1 Final Exam (cumulative) 150 points

Total Points Possible 650 points
Grading Scale:

A = 90.0% and above
B = 80.0 to 89.9%
C = 70.0 to 79.9%
D = 60.0 to 69.9%
F = 59.9% and below

COURSE TOPICS

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<td>Intro to Food Science and Technology</td>
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<td>Food Categories and Composition</td>
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<td>Human Nutrition and Food</td>
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<td>Food Chemistry</td>
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<td>Food Additives, Laws, and Dietary Supplements</td>
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<td>Food Processing and Preservation</td>
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<td>Food Microbiology &amp; Safety</td>
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