

Food Products and Processing Systems

Course Overview and Syllabus

Grade level: 9–12

Prerequisite Courses: None

Credits: 0.5

Course Description

Agriculture, food, and natural resources are central to human survival and civilization. The development, use, and stewardship of natural resources to create food products have a long and ever-changing timeline. This semester-length high school course that explores the history and evolution of food products, along with the processing methods that have arisen to feed an ever-growing world population. Students study specifics in a wide spectrum of food product topics, from early methods of preservation to technological advancements in packaging, regulations in labeling, and marketing trends. Students learn industry terminology in each area of the overall system, from “farm to fork” to vertical integration to smart packaging.

Course Objectives

Throughout the course, you will meet the following goals:

- Learn the history of food products and processing
- Discuss global markets, emerging marketing needs, and the demands of a growing population
- Explore methods of cultivation, preservation, preparation, and trade
- Examine how consumer demand shapes food production and processing
- Identify how consumers drive product development and are influenced by advertising and marketing
- Define vocabulary associated with food products
- Address food consumption, nutritional information, serving size, and dietary trends
- Differentiate between marketing and sales in the global food products industry
- Formulate opinions on marketing the “next big thing”
- Review packaging evolution and technologies
- Examine the topic of genetically modified organisms (GMOs)

Student Expectations

This course requires the same level of commitment from you as a traditional classroom course. Throughout the course, you are expected to spend approximately 5–7 hours per week online on:

- Interactive lessons that include a mixture of videos, readings, and tasks
- Assignments in which you apply and extend learning in each lesson
- Assessments, including quizzes, tests, and cumulative exams

Communication

Your teacher will communicate with you regularly through discussions, email, chat, and system announcements. You will also communicate with classmates, either via online tools or face to face, as you collaborate on projects, ask and answer questions in your peer group, and develop your speaking and listening skills.

Grading Policy

You will be graded on the work you do online and the work you submit electronically to your teacher. The weighting for each category of graded activity is listed below.

Grading Category	Weight
Lesson Quizzes	20%
Unit Tests	20%
Cumulative Exams	20%
Assignments	10%
Projects	30%
Additional	0%

Scope and Sequence

When you log into Edgenuity, you can view the entire course map—an interactive scope and sequence of all topics you will study. The units of study are summarized below:

- Unit 1:** What is the Food Products and Processing System?
- Unit 2:** Consumer-Driven Marketing and Food Product Development
- Unit 3:** Nutrition, Food Consumption, and Dietary Trends
- Unit 4:** Agribusiness Marketing and Sales
- Unit 5:** Standards, Regulations, and Safe Food Production