

Agriculture Exploration

Holton Agriculture Education Department

Name: _____ SSN: _____ / ____ / ____
 Instructor: Jason M. Larison School Year: _____

Verification Signatures _____ Hours Completed _____
 Student: _____ Date: _____
 Instructor: _____ Date: _____

Key to Integrated Competencies
 (A) - Academic {AC – Communications/English, AM-Math, AS-Science}
 (CD) – Career Development (E) – Experience-Based (L) – Leadership

Circle to indicate level of competency achieved: 3 Skilled-Works Independently 2 Limited skill-Needs assistance 1 Skill undeveloped-but received instruction 0 No exposure

Importance of the Agriculture Industry

- 3 2 1 0 1. Explain why agriculture is important
- 3 2 1 0 2. Discuss what percentage of US income is spent on food compared to other countries
- 3 2 1 0 3. Compare major advances in technology and the growth in productivity of the ag industry
- 3 2 1 0 4. Identify current issues facing the Ag industry.
- 3 2 1 0 5. Define agriculture and Agriscience. (AS)

- 3 2 1 0 5. Memorize and present 2-3 minute prepared speech to class (AC, E, L)

Parliamentary Procedure

- 3 2 1 0 1. Discuss the proper use of the gavel. (L)
- 3 2 1 0 2. Name the 3 things necessary for a motion to be on the floor. (L)
- 3 2 1 0 3. Distinguish between a main motion and the classes secondary motions: Privileged, Subsidiary, Incidental, and Motions that Bring Back (L)
- 3 2 1 0 4. Learn the purpose of, basic characteristics, as well as correctly perform the following motions: (L)
 - a. Adjourn
 - b. Question of Privilege
 - c. Lay on the Table
 - d. Postpone Definitely
 - e. Amend
 - f. Suspend the rules
 - g. Parliamentary inquiry
 - h. Point of order
 - i. Division of the house
 - j. Reconsider
 - k. Take from the table
 - l. Main

Meat Science

- 3 2 1 0 1. Distinguish between pre-slaughter, ante-mortem, and post mortem inspection
- 3 2 1 0 2. Learn basic vocabulary in the meat science industry (AS)
- 3 2 1 0 3. Explain the steps of the slaughter process
- 3 2 1 0 4. Identify major primal cuts in beef
- 3 2 1 0 5. Identify retail cuts of beef and explain differences in meat tenderness (AS)
- 3 2 1 0 6. Illustrate degrees of doneness in beef
- 3 2 1 0 7. Cook a steak on the grill (E)

Introduction to FFA

- 3 2 1 0 1. Identify key points in FFA history and major FFA traditions.
- 3 2 1 0 2. Memorize the FFA Motto and Mission Statement
- 3 2 1 0 3. Learn the role officers and committees play in FFA leadership. (L)
- 3 2 1 0 4. Memorize and perform a part in opening and closing ceremonies. (AC)
- 3 2 1 0 5. Explain the progression of FFA degrees
- 3 2 1 0 6. Research various FFA CDE's and the proficiency award program
- 3 2 1 0 7. Attend District Greenhand Conference (L, E)
- 3 2 1 0 8. Apply for the Greenhand FFA Degree (L, E)

Public Speaking

- 3 2 1 0 1. Identify proper techniques in public speaking (AC, CD)
- 3 2 1 0 2. Give the memorized FFA Creed (AC, E, L, CD)
- 3 2 1 0 3. Research and write a 2-3 minute prepared speech (AC, CD)
- 3 2 1 0 4. Complete a M.L.A style speech manuscript with title page and works cited (AC, CD)

Aquaculture Industry

- 3 2 1 0 1. Explain the growing popularity of aquaculture in the U.S.
- 3 2 1 0 2. Identify the components of a recirculating aquaculture system (AS)
- 3 2 1 0 3. Perform water tests using a *Lamotte* Freshwater test kit (AS)
- 3 2 1 0 4. Clean filters, feed fish, and grow a crop of tilapia (E)
- 3 2 1 0 5. Monitor fish growth rate (AS, E)

Supervised Agriculture Experience (SAE)/Record Keeping

- 3 2 1 0 1. Distinguish the difference between different types of SAE programs: (Entrepreneurship, Placement, Agriscience, and Research)
- 3 2 1 0 2. Explain the differences between Assets and Liabilities and define Net Worth
- 3 2 1 0 3. Complete the Assets and Liabilities Inventories in the Kansas Ag Ed Record Book for beginning of year, January 1. (AM)
- 3 2 1 0 4. Calculate business, personal, and total net worth in Kansas Ag Ed Record Book for beginning of year, January 1. (AM)
- 3 2 1 0 5. Start personal development section in Kansas Ag Ed Record Book. (L, CD)
- 3 2 1 0 6. Identify Kansas Ag Ed Record book categories for classifying income and expense transactions.
- 3 2 1 0 7. Properly record and categorize income and expense transactions in Kansas Ag Ed Record Book or Quicken. (E, CD)
- 3 2 1 0 8. Create a monthly cash flow tracking income and expenses in each category. (E, CD)

- 3 2 1 0 9. Identify and select an SAE program to conduct.
- 3 2 1 0 10. Start an appropriate SAE Packet and program agreement for Ag placement, Ag science, livestock production, crop production, or Ag entrepreneurship. (CD)

Group Presentation Techniques

- 3 2 1 0 1. Identify proper small group presentation techniques. (AC, L, CD)
- 3 2 1 0 2. Develop a class PowerPoint presentation as a member of a small group. (AC, CD)
- 3 2 1 0 3. Perform a small group presentation to class on an agriculture topic using PowerPoint. (AC, L, CD)

Proper Etiquette and Manners

- 3 2 1 0 1. Identify common etiquette practices used in meal conduct and tipping (CD)
- 3 2 1 0 2. Properly identify the parts of and create a banquet up a table setting (E)
- 3 2 1 0 3. Properly tie a men's tie (E)

Preparing for Agriculture Careers

- 3 2 1 0 1. Identify Career Clusters (Areas) in Agriculture
- 3 2 1 0 2. Research a specific agriculture career
- 3 2 1 0 3. Prepare a personal resume (AC, E)
- 3 2 1 0 4. Complete a job application (AC, E)
- 3 2 1 0 5. Write a job cover letter (AC, E)
- 3 2 1 0 6. Discuss common job interviewing techniques (L)
- 3 2 1 0 7. Participate in a mock job interview (E, L)

Beef Industry

- 3 2 1 0 1. Learn basic vocabulary terms in the beef industry
- 3 2 1 0 2. Properly spell and correctly identify major breeds in beef
- 3 2 1 0 3. Explain major factors and traits in the selection of beef cattle
- 3 2 1 0 4. Identify desirable phenotypic characteristic in market cattle
- 3 2 1 0 5. Learn terms, prepare notes, and give memorized oral reasons in breeding and market beef (E)

Dairy Industry

- 3 2 1 0 1. Learn basic vocabulary terms in the dairy industry
- 3 2 1 0 2. Properly spell and correctly identify major breeds in dairy cattle
- 3 2 1 0 3. Explain major factors and traits in the selection of dairy cattle

- 3 2 1 0 4. Learn terms, prepare notes, and give memorized oral reasons in dairy cattle
- 3 2 1 0 5. Identify cheeses by texture and taste
- 3 2 1 0 6. Identify common off flavors in milk

Swine Industry

- 3 2 1 0 1. Learn basic vocabulary terms in the swine industry
- 3 2 1 0 2. Properly spell and correctly identify major hog breeds
- 3 2 1 0 3. Explain major factors and traits in the selection of market and breeding hogs
- 3 2 1 0 4. Learn terms, prepare notes, and give memorized oral reasons in swine (E)
- 3 2 1 0 5. Correctly read swine ear notches

Sheep Industry

- 3 2 1 0 1. Learn basic vocabulary terms in the sheep industry
- 3 2 1 0 2. Properly spell and correctly identify major breeds in sheep
- 3 2 1 0 3. Explain major factors and traits in the selection of market and breeding sheep
- 3 2 1 0 4. Learn terms, prepare notes, and give memorized oral reasons in sheep (E)

Equine Industry

- 3 2 1 0 1. Learn basic vocabulary terms in the equine industry
- 3 2 1 0 2. Explain major factors and traits in the selection of halter horses
- 3 2 1 0 3. Learn terms, prepare notes, and give memorized oral reasons in horses (E)

Poultry Industry

- 3 2 1 0 1. Learn basic vocabulary terms in the poultry industry
- 3 2 1 0 2. Apply USDA grading standards for eggs, ready to cook parts, & fryers
- 3 2 1 0 3. Properly select carton eggs and chicken patties (E)
- 3 2 1 0 4. Learn how to handle and evaluate a live bird for past egg production (E)

Horticulture Industry

- 3 2 1 0 1. Propagate houseplants by cuttings
- 3 2 1 0 2. Propagate bedding plants by seed

- 3 2 1 0 3. Plant rooted plug cuttings
- 3 2 1 0 4. Explain proper care and watering techniques in houseplants

Intro to Field Crop Production

- 3 2 1 0 1. Identify major Kansas and US Field crops by seed and plant (AS)
- 3 2 1 0 2. Identify major Kansas and US Forage Crops by seed and plant (AS)
- 3 2 1 0 3. Identify Kansas Noxious Weeds seed (AS)

Food Safety

- 3 2 1 0 1. Learn basic food science vocabulary (AS)
- 3 2 1 0 2. Identify common food home contaminants such as E Coli, Salmonella, etc. (AS)
- 3 2 1 0 3. Explain why it is dangerous to eat a rare hamburger, but completely safe to steak cooked rare (AS)

Intro to Agriculture Mechanics

- 3 2 1 0 1. Learn basic policies and procedures in shop safety
- 3 2 1 0 2. Properly & safely operate a metal cut-off saw (E)
- 3 2 1 0 3. Identify the parts and properly set up a stick welder (SMAW)
- 3 2 1 0 4. Learn to strike an arc and run a bead with 6013 and 6011 rod (E)
- 3 2 1 0 5. Weld a bead pad with 6013 welding rod (E)
- 3 2 1 0 6. Make a small project (i.e. - boot scraper) using basic ag mechanics skills (E)

Computer Literacy (CD)

- 3 2 1 0 1. Define, understand, and use common computer technology terms (CD)
- 3 2 1 0 2. Compose, organize, and edit information using a computer (CD)
- 3 2 1 0 3. Use presentation software to design and create a presentation (CD)
- 3 2 1 0 4. Use ag related software/websites (CD)
- 3 2 1 0 5. Access, navigate, & use on-line services (CD)
- 3 2 1 0 6. Send and receive email messages with enclosures (CD)
- 3 2 1 0 7. Use Quicken to manage personal finances (CD)
- 3 2 1 0 8. Use Microsoft Office (Word, Excel, Powerpoint, and Internet Explorer) to complete projects (CD)